



DIAMANTE  
CABO SAN LUCAS

# Catering Menu



# Breakfast

## CONTINENTAL BREAKFAST - \$510 MXN

### Selection of House Baked Breads

Chocolate Mini Croissants, Chocolatines, Croissants, Cinnamon Rolls, Blueberry Muffins, Mexican Conchas, Puff Pastries

### Seasonal Fruit & Yogurt

## OMELETTES - \$895 MXN

Seasonal Fruit, Eggs, Egg Whites, Roasted Potatoes, Salsas and Toast

### Meats

Black Forest Ham, Applewood Smoked Bacon, Smoked Turkey Breast

### Vegetables

Spinach, Tomatoes, Onion, Mushrooms, Bell Peppers, Asparagus

### Cheeses

Cheddar, Monterrey, Panela

## MEXICAN BREAKFAST - \$690 MXN

### Eggs, Chilaquiles & Carne Asada

Tortilla Chips simmered in Salsa Roja finished with Sour Cream, Cotija Cheese, Refried Beans, Skirt Steak, Eggs any style

## GOOD MORNING CABO - \$710 MXN

### All American Breakfast

Eggs any style, Hash Browns, Applewood Smoked Bacon, Sausage Links and Toast

# Add-Ons

## CHEF NOE'S SWEET BREADS BASKET - \$340 MXN

Banana Muffins, Blueberry Muffins, Croissants, Cinnamon Rolls, Chocolatine

## SEASONAL FRUIT & YOGURT - \$335 MXN

## BUTTERMILK PANCAKES - \$395 MXN

## FRESHLY SQUEEZED JUICES

Carrot (1 Lt) - \$290 MXN

Orange (1 Lt) - \$350 MXN

Green (1 Lt) - \$350 MXN

*Breakfasts are served with freshly squeezed orange juice, carrot juice or green juice, locally roasted coffee and a collection of teas.*





# Lunch Á La Carte



## Build Your Own Lunch

**SELECT ONE • SALAD, CEVICHE OR SOUP, ENTREE AND DESSERT**

### Salads and Ceviches

#### **CAPRESE - \$240 MXN**

Fresh Mozzarella, Heirloom Tomatoes,  
Organic Basil, Balsamic Reduction, Olive Oil

#### **WATERMELON SALAD - \$290 MXN**

Diced Watermelon, Persian Cucumber,  
Raspberries, Mint, Tequila Lime Vinaigrette

#### **GREEK - \$290 MXN**

Romaine Lettuce, Red Onion, Kalamata Olives,  
Persian Cucumbers, Feta Cheese,  
Oregano Vinaigrette

#### **JALAPEÑO CAESAR - \$260 MXN**

Romaine Hearts, Corn Kernels, Tortilla Croutons  
Cotija Cheese, Jalapeño Caesar Dressing

#### **SEA BASS CEVICHE - \$420 MXN**

Local Sea Bass, Roma Tomatoes, Persian Cucumber,  
Red Onion, Serrano Chili, Cilantro

#### **PACIFIC SHRIMP COCKTAIL - \$490 MXN**

Bay Shrimp, Avocado, Red Onion,  
Cilantro, Tomato, Serrano Chili,  
Chef's Special Cocktail Sauce

### Entrées

#### **BLACKENED TUNA - \$990 MXN**

Edamame Purée, Mango-Corn Relish

#### **BAJA SHRIMP FAJITAS - \$590 MXN**

U-15 Shrimp, Mexican Rice, Refried Beans,  
Avocado Salsa, Tortillas

#### **GRILLED ANGUS SKIRT STEAK - \$720 MXN**

Roasted Tomatillo Salsa, Baby Potatoes,  
Grilled Asparagus

#### **CHIPOTLE HONEY GLAZED CHICKEN BREAST - \$520 MXN**

Mashed Potatoes, Grilled Broccolini

#### **CHICKEN ENMOLADAS - \$520 MXN**

Mexican Rice, Organic Vegetables, Sour Cream,  
Cotija Cheese

#### **PAN ROASTED SNAPPER - \$705 MXN**

Lentil & Mushroom Ragout

# Lunch Á La Carte



## Soups - \$320 MXN

### **TORTILLA SOUP**

### **CHICKEN NOODLE**

### **ORGANIC TOMATO BISQUE**

### **BLACK BEAN**

## Desserts

### **NEW YORK CHEESE CAKE - \$220 MXN**

with Mixed Berries

### **TRADITIONAL TRES LECHES CAKE - \$190 MXN**

### **CARAMEL FLAN - \$190 MXN**





# Lunch Buffet

Minimum 20 Guests

## Pool Party - \$995 MXN

### HAMBURGERS AND HEBREW NATIONAL HOT DOG

House Baked Breads

### CHEESES

Cheddar, Jalapeño Jack

### FIXINGS

Lettuce, Tomato, Onion, Mushrooms, Jalapeños, Pickles, Avocado, Applewood Smoked Bacon, Pickle Relish, Yellow Mustard, Mayo, Ketchup, Secret Sauce

### POTATO CHIPS

### GARDEN SALAD WITH RANCH

### SWEET FINALE

Chocolate Brownie, Vanilla Bean Ice Cream

## Taquiza - \$995 MXN

Choose 3 • Tacos will be served with Ranchero Beans, Rice, Corn and Flour Tortillas

### TACOS

#### Arrachera

Grilled Skirt Steak

#### Grilled Ocean Catch

Herb-Garlic Local Fish

#### Vegetarian

Wild Mushrooms, Squash Blossom, Corn, Onion, Yellow Mustard, Mayo, Ketchup, Secret Sauce

#### Chicken “Al Carbon”

Chicken Breast sautéed with Peppers and Onions

#### Shrimp Gobernador

Sautéed Shrimp with Corn, Cheese, Poblano Peppers, Onion

### FIXINGS

Guacamole, Pico de Gallo, Green Tomatillo Salsa, Fire Roasted Salsa, Habanero Salsa, Cilantro, Limes, Mixed Cheese

### SWEET FINALE

Homemade Churros

Caramel and Mexican Chocolate Sauces







# Hors D' Oeuvres

Sold by the Dozen



## Cold Hors D'oeuvres

### CAULIFLOWER CEVICHE - \$420 MXN

Extra Virgin Olive Oil and Citrus

### ORGANIC HEIRLOOM TOMATO BRUSCHETTA - \$420 MXN

Basil and Olive Oil, Toasted Baguette

### PACIFIC SHRIMP - \$690 MXN

Acapulco Cocktail Sauce

### CRAB TOSTADA - \$990 MXN

Local Crab, Habanero Aioli, Cilantro, Avocado

### TROPICAL SEA BASS CEVICHE - \$620 MXN

Red Onion, Chile, Cilantro, Mango, Passion Fruit

### YELLOW FIN TUNA TARTARE - \$820 MXN

Baby Greens, Chipotle Aioli on Crispy Wonton

### SMOKED SALMON CROSTINI - \$890 MXN

Chile-Dill Cream Cheese, Red Onion, Fried Capers, Toasted Bagel

### ANTIPASTO SKEWER - \$650 MXN

Heirloom Tomatoes, Olives, Capocollo, Grilled Zucchini

### CAPRESE SKEWER - \$560 MXN

Heirloom Tomato, Mozzarella Cheese, Basil Pesto

## Hot Hors D'oeuvres

### CHICKEN AL CARBON QUESADILLA ROLL - \$520 MXN

Avocado Crema and Roasted Salsa

### MINI MEAT BALLS - \$595 MXN

Homemade Tomato Sauce and Parmesan Cheese

### SHORT RIB MINI TACOS - \$995 MXN

Chihuahua Cheese, Drunken Salsa

### PIGS IN A BLANKET - \$650 MXN

Honey Mustard

### BLUE CRAB STUFFED CREMINI MUSHROOMS - \$950 MXN

Roasted Garlic Aioli

### CHICKEN TINGA MINI TOSTADAS - \$470 MXN

Refried Beans, Crema, Salsa Verde

### CHORIZO MINI SOPES - \$650 MXN

Refried Beans, Crema, Queso Fresco, Salsa Verde

### NACHO TOSTADA - \$750 MXN

Skirt Steak, Guacamole Jalapeño Crema

### ARGENTINIAN SAUSAGE SKEWER - \$706 MXN

Chimichurri and Spicy Mustard

### BAJA SHRIMP & BLOSSOM SQUASH QUESADILLA - \$795 MXN

Avocado Mousse

## Sushi Night - \$1,190 MXN

Price per person, minimum 20 guests

Ponzu, Soy Sauce, Ginger, Wasabi, Spicy Aioli

### SUSHI ROLLS

Choose 1 option

Spicy Tuna, Yellowfin Tuna, Shrimp California, Vegetarian

### WONTON TOSTADAS

2 Pieces

Spicy Tuna, Avocado, Chipotle Aioli

### SASHIMI

Catch of the Day, Ponzu, Serranito

### NIGIRIS

2 Pieces

Catch of the Day



# Plated Dinner

## Seafood Night - \$1,790 MXN

Price per person

### TORTILLA CRUSTED CRAB CAKES

Corn Relish, Avocado Mousse, Roasted Garlic Aioli

### GREEK SALAD

Romaine Lettuce, Heirloom Tomatoes, Red Onion, Olives, Oregano Vinaigrette

### PAN ROASTED OCEAN CATCH AND AJILLO SHRIMP

Mashed Potato, sautéed Spinach and Mushrooms

### SWEET FINALE

New York Cheese Cake, Berries

## Smoke House - \$2,490 MXN

Price per person

### SHRIMP MINI TACOS

Chihuahua Cheese, Flour Tortilla, Avocado Salsa

### GRILLED ROMAINE SALAD

Cherry Tomatoes, Corn Relish, Cotija Cheese, Buttermilk Ranch and Tortilla Croutons

### BEER BRAISED SHORT RIBS

Black Truffle Mashed Potatoes, Grilled Broccolini

### SWEET FINALE

Double Chocolate Cake, Vanilla Coffee Crème Anglaise

## Fiesta Mexicana - \$1,350 MXN

Price per person

### SQUASH BLOSSOM QUESADILLA

Corn Tortilla, Monterrey Cheese, Avocado Salsa

### JALAPEÑO CAESAR SALAD

Romaine Hearts, Tortilla Croutons, Corn Kernels and Cotija Cheese tossed in our Jalapeño Caesar Dressing

### DIAMANTE TAMPIQUEÑA

Arrachera, Shrimp and Blue Crab Enchiladas, Black Beans, Traditional Mexican Rice

### SWEET FINALE

Tres Leches Cake

## Cabo Surf And Turf - \$2,900 MXN

Price per person

### TUNA CURRICANES

Cucumber, Avocado, Cilantro, Spicy Mayo, Serranito

### AVOCADO CAPRESE SALAD

Heirloom Tomatoes, Fresh Mozzarella Cheese, grilled Avocado, Basil, Balsamic Reduction and Olive Oil

### PETITE FILET MIGNON & GRILLED LOBSTER TAIL

Wild Mushroom and Bacon Risotto, grilled Asparagus

### SWEET FINALE

Dark Chocolate Tart with Salted Caramel Sauce

One chef and one server is required per every 10 guests.





# Family Style Dinner



## Mexican Fiesta Night - \$1,350 MXN

Price per person

### SALAD

*Grilled Peach*

Organic Greens, Julienne Jicama, Carrots, Cucumbers, Pumpkin Seeds, Guajillo Tamarind Vinaigrette

### HOT DISPLAY

*Roasted Chicken Mole*

*Arrachera Molcajete*

Fire Roasted Anaheim Peppers, Baby Onions, Salsa Roja, Panela Cheese

### SIDE DISHES

*Traditional Mexican Rice*

*Frijoles Rancheros*

*Tortillas*

### SWEET BITES

*Guava Honey Buñuelos*

*Caramel Flan*

*Sweet Potato Empanadas*

## Parrillada - \$2,020 MXN

Price per person

### FROM THE GRILL

*Lemon Rosemary Roasted Chicken*

*Pacific Shrimp Skewer*

Sweet Chili Garlic

*New York Strip*

Chimichurri, Demi

*Argentinian Chorizo*

### VEGETABLES AND SIDE DISHES

*Heirloom Tomatoes*

Basil, Olive Oil

*Mixed Green Salad*

Persian Cucumbers, Red Onion, Heart of Palm, Tomato, Oregano Vinaigrette

*Seasonal Grilled Veggies*

*Garlic Roasted Fingerling Potatoes*

### SWEET BITES

*Bitter Mexican Chocolate Cake*

*Dulce de Leche Choux*

*Cheese and Fruit Tart*

# Family Style Dinner



## Tex - Mex BBQ - \$2,050 MXN

Price per person

### SALAD

*Grilled Romaine Salad*

Corn Relish, Tortilla Strips, Cotija Cheese, Homemade Ranch

### ENTRÉES

*Including Coleslaw, Roasted Garlic Mashed Potatoes, Jalapeño Corn Bread, Grilled Vegetables*

*Short Ribs*

Roasted Tomatillo Salsa

*Baby Back Ribs*

Homemade BBQ Sauce

*Grilled Organic Chicken*

Honey Chipotle Glace

### SWEET FINALE

*Lemon Pie • Chocolate Brownies • Pecan Pie • Carrot Cake*

## Fajitas Night - \$1,840 MXN

Price per person

*Arrachera*

Grilled Skirt Steak, Mushrooms, Onions, Jalapeños

*Chicken "Al Carbon" Fajitas*

Chicken Breast sautéed with Peppers and Onions

*Shrimp Fajitas*

Corn, Poblano Peppers, Onions

### SALSAS/SIDES

*Mexican Rice, Refried Beans*

*Guacamole, Pico de Gallo, Fire Roasted Salsa*

*Corn and Flour Tortillas, Mixed Cheese*

### SWEET FINALE

*Homemade Churros*

Caramel and Mexican Chocolate Sauces

*Tres Leches Cake*

One chef and one server is required per every 10 guests.





# Family Style Dinner

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## Italian Night - \$1,420 MXN

Price per person

### PANTESCA SALAD

Heirloom Tomato, Persian Cucumber, Red Onions,  
Red Wine, Olive Oil

### MEATBALLS SPAGHETTI

Homemade Tomato Sauce

### CHICKEN ALFREDO FETTUCCINE

Parmesan Cheese

### GARLIC BREAD

### SWEET BITES

Pistachio Choux

Tiramisu

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## Steak and Lobster Night - \$2,995 MXN

Price per person

### SALAD

Caesar Salad

Romaine Hearts, Parmesan Cheese, Artisan Bread  
Croutons, Traditional Caesar Dressing

### GRILL

Prime New York Strip

Chimichurri

San Carlos Lobster Tail

Garlic Mojo

### SIDE DISHES

Roasted Garlic Mashed Potatoes

Grilled Garden Vegetables

Cream of Spinach

### SWEET FINALE

Triple Chocolate Cake

Gold Berries and Almond Tart



# Your Catch

*Diamante's Recipe*

**Your Catch - \$950 MXN**

**We Provide the Fish - \$1,790 MXN**

*Prices per person*

## **APPETIZERS**

*Sashimi Tiradito*

*Chef's Ceviche Creation*

## **YOUR CATCH PREPARED THREE WAYS**

*Family Style*

### *Blackened*

*Mango Avocado Relish*

### *Baja Fish Tacos*

*Garnishes, Salsas, Chipotle Aioli*

### *Grilled*

*Herb-garlic Oil Marinated,  
served with Veracruz Sauce*

## **SIDE DISHES**

*Cilantro Rice*

*Grilled Organic Vegetables*

*Garden Salad*

## **SWEET FINALE**

*Lemon Pie*

*The following terms and conditions apply:*

*Fish must be properly cleaned and filleted.*

*Fish must be delivered at the Market Kitchen before 3pm with this document filled out.*

*Alternatively, we can prepare dinner for you if you don't have luck, please contact [catering@diamantelife.com](mailto:catering@diamantelife.com) or call 624 144 29 00 ext. 2183 before 3pm.*

*For the preparation of the fish, the member is responsible for its condition and quality.*

*Consumption of raw food is at your own risk.*

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*One chef and one server is required per every 10 guests.*







# To Enhance Your Meals



## Desserts

**CHOCOLATE BROWNIE - \$250 MXN**

**NEW YORK CHEESE CAKE - \$220 MXN**

Mixed Berries

**DOUBLE CHOCOLATE CAKE - \$250 MXN**

Vanilla Coffee Crème Anglaise

**TRADITIONAL TRES LECHES CAKE - \$190 MXN**

**CORN CAKE - \$190 MXN**

Vanilla Bean and Cajeta

**CARAMEL FLAN - \$190 MXN**

**APPLE PIE - \$250 MXN**

Vanilla Bean Ice Cream

**PISTACHIO MOUSSE - \$210 MXN**

Strawberry Compote, Greek Yogurt Sponge

**TIRAMISU - \$250 MXN**

Mascarpone Coffee Cream and Almond Cookie

**Ice Cream & Sorbet Bar - \$145 MXN**

Price per Person

Choose 3

**HOMEMADE ICE CREAM**

Vanilla

Chocolate

Strawberry

Pistachio

Dulce de Leche

**SEASONAL SORBET**

Mango

Berries

Passion Fruit





# Special Cake Request

## CAKE SIZE

6 PAX  
12 PAX  
18 PAX  
24 PAX

Additional Cake Tiers Available

## CAKE FLAVORS

Vanilla  
Red Velvet  
Chocolate  
Cheese Cake  
Carrot  
Coco  
3 Leches  
Caramel Flan  
Other

## FROSTINGS

Merengue  
Chantilly  
Whipping Cream  
Santiny Chocolate Glaze  
Fondant  
Other

## CAKE FORM

Square  
Rectangle  
Circle  
Other

## FILLINGS

Chocolate Ganache  
Vanilla Ganache  
Coconut Ganache  
Pastry Cream  
Berries  
Other

## DECORATION

### CONSIDERATIONS

Color  
Design/Theme  
Writing  
Special Decor/Theme

## Cake Prices

**6 PAX - \$850 MXN**  
**12 PAX - \$1,600 MXN**  
**18 PAX - \$2,200 MXN**  
**24 PAX - \$2,950 MXN**

*Special Designs are available at an additional cost.  
Please send us your ideas and we will provide you with a detailed quote.  
All cake requests must be submitted and confirmed at least 48 hours in advance.*

# Kids' Menu

## Entree

**MAC AND CHEESE \$150 MXN**

**FISH FINGERS \$175 MXN**

French Fries, Tartar Sauce

**CHICKEN FINGERS \$120 MXN**

French Fries, Ranch

**CHICKEN QUESADILLAS \$125 MXN**

Flour Tortilla, Mixed Cheese

**SPAGHETTI MEATBALLS \$175 MXN**

Tomato Sauce, Parmesan Cheese

**MINI CHEESEBURGERS \$225 MXN**

Fries, Ketchup

**FISH FILLET OR BEEF PETITE FILLET \$270 MXN**

Mashed Potatoes, Steam Broccoli

**STEAK TACOS \$225 MXN**

Corn Tortillas, Garden Rice

## Sweet Finale - \$190 MXN EACH

**CHOCOLATE CHIP COOKIES AND MILK**

**CHURROS**

Vanilla Ice Cream, Chocolate Sauce



# Catering Services

General Information on Catered Dinners

## ABOUT US

Our catering menus are thoughtfully crafted using the freshest seasonal ingredients to elevate your culinary experience.

We are committed to sourcing the finest products from local farms and artisanal producers, fostering relationships with purveyors dedicated to organic and sustainable farming practices.

Please note that individual menu items may vary based on seasonal availability.

While we offer an extensive selection of menu options, our Executive Chef is delighted to customize dishes to suit your personal preferences and tastes.

Diamante offers a curated selection of fine wines, exceptional specialty cocktails, and a wide variety of premium spirits. In addition, our Catering Team is available to assist with all your audio-visual, décor and rental requirements and entertainment planning, ensuring every detail of your event is seamless.

Please note that all food and beverage services are subject to an 18% service charge and a 16% tax, which are included in the quoted prices.

Let us take care of the details while you enjoy an unforgettable event tailored to your vision.

## LABOR CHARGES

<b>Chef</b>	\$2,800.00 MXN per person (3 hours service)
<b>Server</b>	\$1,880.00 MXN per person (3 hours Service)
<b>Bartender</b>	\$1,880.00 MXN per person (3 hours service)
<b>Steward</b>	\$1,750.00 MXN per person (3 hours service)

## CANCELLATIONS

All services must be confirmed at least 48 hours before the event. Any change or modification 24 hours before the event is subject to availability. Catering contract without signature is not considered as confirmed.

- Up to 3 days prior to event, it will be charged the 50% of the total.
- 1 day prior to event, it will be charged the 75% of the total.
- Same day cancellation, it will be charged 100%.

# Amenities

## CHARCUTERIE & CHEESE PLATTERS

Minimum 4 people

	4 PEOPLE	EXTRA PERSON
Cheese Platter	\$640 MX	\$165 MX
Charcuterie Platter	\$640 MX	\$175 MX
Charcuterie & Cheese Platter	\$640 MX	\$195 MX

## PER PERSON

### CHIPS AND SALSAS

Guacamole, Pico de Gallo, Roasted Salsas, Tortilla Chips

\$240 MX

### DIAMANTE GARDEN CRUDITÉ

Carrots, Bell Peppers, Jicama, Celery and Hummus

\$175 MX

### CHIPS AND SALSAS

Guacamole, Pico de Gallo, Roasted Salsas, Tortilla Chips

\$240 MX

### STRAWBERRIES COVERED

Chocolate 12 pieces

\$850 MX

### MEDIUM FRUIT BASKET

Up to 6 Guests

\$890 MX

### LARGE FRUIT BASKET

Up to 10 Guests

\$1,350 MX

## FLOWERS

Our Catering Team will be delighted to send you our Flowers Catalog.

Prices vary according to the availability of the flowers by season.

All prices are in Mexican Pesos and include tax. Members discount does not apply. Delivery fee will apply.





DIAMANTE  
CABO SAN LUCAS

Contact us at:

[catering@diamantelife.com](mailto:catering@diamantelife.com)

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