

Weddings
AT DIAMANTE



CULINARY MENU



Reception

TABLES

Prices are per person

CHIPS AND SALSA STATION - \$240 MXN

Seasoned Blue and Yellow Corn Chips, Roasted Salsa, Guacamole, Black Bean Pico De Gallo

GUACAMOLE TABLE - \$395 MXN

Mango, Corn, Red Onions, Heirloom Tomatoes, Black Beans, Queso Fresco, Cilantro, Chilis, Bacon, Local Crab, Pacific Shrimp, served with Color Tortilla Chips and Crackers

ARTISAN CHEESE & MEAT PLATTER - \$295 MXN

Mortadella, Capichola, Rosemary, Herb Marinated Mozzarella, Gorgonzola, Parmesan, Local Farm Cheeses, Jams, Berries and Bread

BAJA SEAFOOD BOAT - \$450 MXN

Local Oysters, Chili Pacific Shrimps, Baja Chocolate Clams, Sea Bass Ceviche, Octopus Cocktail, Mixed Corn Chips, Saltine Crackers, Chef's Cocktail Sauce, Lemon, Limes

DIAMANTE GARDEN CRUDITE - \$275 MXN

Grilled and Raw Diamante Garden Vegetables, Avocado - Chili Hummus, Homemade Herb Ranch



Hors D'Oeuvres

12 PIECES/EACH

Cold

CAULIFLOWER CEVICHE - \$420 MXN

Extra Virgin Olive Oil and Citrus

ORGANIC HEIRLOOM TOMATO BRUSCHETTA - \$420 MXN

Basil and Olive Oil, Toasted Baguette

CAPRESSE SKEWER - \$560 MXN

Heirloom Tomato, Mozzarella Cheese, Basil Pesto

ANTIPASTI SKEWER - \$650 MXN

Heirloom Tomato, Olives, Capocollo, Grilled Zucchini

SMOKED SALMON CROSTINI - \$890 MXN

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

YELLOW FIN TUNA TARTARE - \$820 MXN

Baby Greens, Chipotle Aioli on Crispy Wonton

TROPICAL SEA BASS CEVICHE - \$620 MXN

Red Onions, Chili, Cilantro, Mango Passion Fruit Emulsion

PACIFIC SHRIMP - \$690 MXN

Acapulco Cocktail Sauce

LOCAL CRAB TOSTADA - \$990 MXN

Habanero Aioli, Cilantro, Avocado

Hot

CHICKEN TINGA MINI TOSTADAS - \$470 MXN

Refried Beans, Crema, Salsa Verde

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

Avocado Crema and Roasted Salsa

BAJA SHRIMP AND BLOSSOM SQUASH QUESADILLA - \$795 MXN

Avocado Mousse

BLUE CRAB STUFFED CREMINI MUSHROOMS - \$950 MXN

Roasted Garlic Aioli

MINI MEAT BALLS - \$595 MXN

Homemade Tomato Sauce and Parmesan Cheese

"NACHO TOSTADA" - \$750 MXN

Skirt Steak, Guacamole Jalapeno Crema

SHORT RIBS MINI TACOS - \$995 MXN

Chihuahua Cheese, Drunken Salsa

PIGS IN THE BLANKET - \$650 MXN

Honey Mustard

ARGENTINIAN SAUSAGE SKEWER - \$705 MXN

Chimichurri and Spicy Mustard

LOCAL FARM CHORIZO MINI SOPES - \$650 MXN

Refried Beans, Crema, Queso Fresco, Salsa Verde



Dinner

PLATED

*Three Course Menu.
Choose a Soup or Salad, Main Course, Dessert.
\$3,315 MXN per person.*

Soups

CREAM OF CORN

ORGANIC TOMATO BISQUE

ROASTED CAULIFLOWER

PACIFIC SHRIMP BISQUE

CLAM CHOWDER

TORTILLA SOUP

Avocado, Queso Fresco, Crema, Tortilla Strips, Guajillo Chili

BLACK BEANS

Ancho Chili, Crema, Chiapas Cheese, Cilantro

ROASTED SWEET POTATO

Vanilla "Piloncillo" Essence

Salads

JALAPENO CAESAR

Cotija Cheese, Tortilla Croutons, Com Kernels, Jalapeño Caesar Dressing

WEDGE OF ICEBERG

Tomatoes, Cucumbers, Red Onion, Smoked Bacon, Radish, Blue Cheese or Buttermilk Ranch Dressing

DIAMANTE ORGANIC GREENS

Jicama, Carrots, Orange Segments, Grilled Peaches, Pumping Seeds, Guajillo Pepper Tamarind Vinaigrette

AVOCADO CAPRESE

Heirloom Tomatoes, Grilled Avocado, Fresh Mozzarella Cheese, Basil, Olive Oil

PEAR SALAD

Baby Greens, Blue Cheese Crumbles, Candied Pecans, Cherry Tomatoes, Pear and Sherry Vinaigrette

EDAMAME COM SALAD

Heirloom Tomatoes, Avocado, Red Onion, Cilantro, Citrus Vinaigrette

ROASTED ORGANIC BEETS

Arugula, Feta Cheese, Candied Pecans, Orange Honey Vinaigrette

"MARGARITA" WATERMELON

Heirloom Tomatoes, Cucumbers, Red Onion, Mint, Avocado, Tequila Lime Vinaigrette





Dinner

PLATED

Entrees

TORTILLA CRUSTED PACIFIC CATCH

Corn Puree, Seasonal Vegetables, Chipotle Sauce

BLACKENED YELLOW FIN TUNA

Fingerling Potatoes, Char Tomatillo Salsa, Parsley Salad

CHAR-BROILED ORGANIC CHICKEN BREAST

Roasted Garlic Mashed Potatoes, Grilled Vegetables, Chile Cascabel BBQ

GRILLED NEW ZEALAND LAMB CHOPS

Sweet Mashed Potatoes with Vanilla Essence, drunken Salsa, Mint Chimichurri

NEW YORK STRIP

Black Truffle Mashed Potatoes, Grilled Broccolini, Green Peppercorn Demi-Glace

STEAK AND LOBSTER

Grilled Filet Mignon, Baja Lobster Tail, Black Truffle Mashed Potatoes, Sautéed Seasonal Vegetables

PAN ROASTED RED SNAPPER

Veracruz Sauce, Lemon roasted Baby Potatoes

GRILLED PRAWNS

Butternut Squash Puree, Shaved Asparagus, Orange Saffron Beurre Blanc

ORGANIC CHICKEN "MOLE"

Oaxaca Mole Negro, pan-fried Polenta, oven-roasted Baby Carrots

SLOW-COOKED SHORT RIBS

Caramelized Onion Mashed Potatoes, Red Wine braised Purple Cabbage

GRILLED BEEF TENDERLOIN

Poblano Com Risotto, Bacon wrapped Asparagus

Vegetarian Options

WILD MUSHROOMS FAJITA

Cauliflower Rice, Rosemary Corn Guacamole

BUTTERNUT SQUASH RISOTTO

Parmesan cheese and White Truffle Oil

ENCHILADAS ROJAS

Roasted seasonal Vegetables, Black Quinoa, Chihuahua Cheese

ZUCCHINI SPAGHETTI

Broccoli Florents, Tomato Sauce, Basil and Olive Oil

GRILLED SEASONAL VEGETABLE PLATTER

Avocado Hummus, Gremolata

SAUTEED SPINACH, BABY POTATOES, GRILLED ASPARAGUS, SALSA VERDE

Plated Desserts

DOUBLE CHOCOLATE CAKE

PASSION FRUIT & CARAMEL

STRAWBERRY & PISTACHIO SEMIFREDDO

GUAVA & SWEET POTATO CHEESE CAKE

CARAMEL SALTY CAKE

WHITE CHOCOLATE MOUSSE & BERRIES

TIRAMISU

OPERA CAKE

DECONSTRUCTED LEMON TART

RASPBERRY FINANCIERE

BITTERSWEET CHOCOLATE MOUSSE

NEW YORK PURPLE SWEET POTATO CHEESE CAKE

MANGO AND PASSION FRUIT TEXTURES

LEMONGRASS ICE CREAM

Dinner

BUFFET

Minimum 20 Guests

Parrillada - \$2,020 MXN

Price per person

WHOLE CHICKEN

Orange, Garlic and Rosemary marinated

PACIFIC SHRIMP

Garlic Mojo

NEW YORK STRIP AND CHORIZO

Chimichurri

Vegetables and Side Dishes

Heirloom Tomatoes, Basil, Olive Oil Mixed Green Salad, Persian Cucumbers, Com, Jicama, Julianne Carrots, Oregano Vinaigrette Seasonal Grilled Vegetables, Fine Herbs Grilled Potatoes, Grilled Com, Chili Lime Butter

Sweet Bites

Bitter Mexican Chocolate Cake
Dulce de Leche Choux
Cheese and Fruit Tart

Italian Night - \$1,420 MXN

Price per person

ANTIPASTI

Grilled Vegetables, Cold Cuts, marinated Olives, Local Cheeses

PANTESCA SALAD

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

PASTA MADE TO ORDER

Gnocchi, Penne, Linguini

Sauces

Homemade Tomato, Roasted Garlic Alfredo, Pesto

Vegetables

Mushrooms, Spinach, Onions, Broccolini, Com Kernels

Proteins

Shrimp, Chicken, Bacon, Ground Beef

ASSORTED GARLIC BREAD & BREAD STICKS

Sushi Bar - \$1,190 MXN

Price per person

Pozu, Soy Sauce, Ginger, Wasabi, Spicy Aioli

ASSORTED SUSHI ROLLS

Spicy Tuna, Yellowfin Tuna
Shrimp California, Vegetarian

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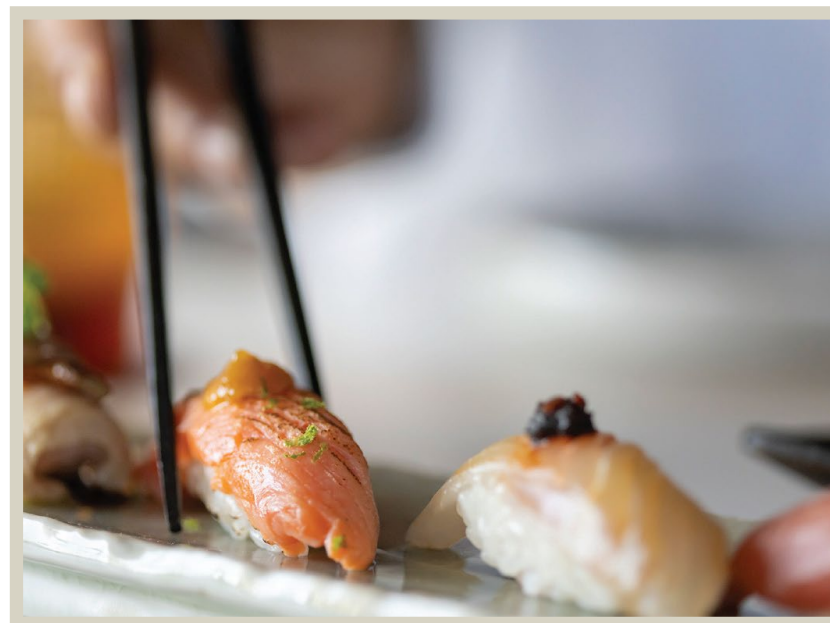
Catch of the Day

SASHIMI

Catch of the Day, Ponzu, Serranito

WONTON TOSTADAS

Spicy Tuna, Avocado, Chipotle Aioli



Dinner

BUFFET

Minimum 20 Guests

Mexican Fiesta Night - \$1,350 MXN

Price per person

Salads

CURED CACTUS

Heirloom Baby Tomatoes, Red Onions, Cilantro, Panela Cheese

GRILLED PEACH

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

Side Dishes

TRADITIONAL MEXICAN RICE

with Organic Vegetables

FRIJOLES RANCHEROS

TORTILLAS

Quesadilla Station

Yellow and Blue Corn Tortillas, Chihuahua Cheese, Shrimp and Squash Blossom, Wild Mushrooms, Fire Roasted Salsa, Avocado Salsa

Hot Display

CHICKEN OAXACA MOLE

ARRACHERA

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

Sweet Bites

Buñuelos with Guava Honey
Caramel Flan
Sweet Potato Empanadas

Tex-Mex BBQ - \$2,050 MXN

Price per person

GRILLED ROMAINE SALAD

Corn Relish, Tortilla Strips, Homemade Ranch

COLESLAW

BAKED BEANS

ROASTED GARLIC MASHED POTATOES

JALAPEÑO CORN BREAD

Entrees

SHORT RIBS

Char Tomatillo Salsa

BABY BACK RIBS

Homemade BBQ Sauce

GRILLED ORGANIC CHICKEN

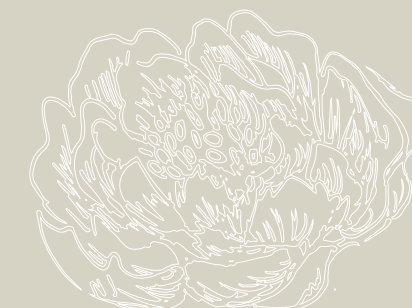
Honey Chipotle Glace

PULLED PORK SLIDERS

Tobacco Onions, Pickles, Mustard

Desserts

Lemon Pie
Chocolate Brownies
Pecan Pie
Carrot Cake



Dinner

BUFFET

Minimum 20 Guests

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





Sweet Finale

Dessert Buffet Selection - \$595 MXN

Price per person

Choose 5

DARK CHOCOLATE

MACAROONS

TRUFFLES

WEDDING COOKIES

CHOCOLATES

WHITE CHOCOLATE MOUSSE

ALMOND NOUGAT

LEMON TART

RASPBERRY MOUSSE

CHOCOLATE CAKE

STRAWBERRY CHOCOLATE CAKE

DOUBLE CHOCOLATE CAKE

NEW YORK CHEESE CAKE

FRUIT TART

BROWNIES

BLONDIES

CHURROS WITH CHOCOLATE SAUCE

Design Your Own Wedding Cake - \$255 MXN

Price per person. Special designs available at additional cost.

Select the Sponge Flavor

VANILLA

CHOCOLATE

PISTACHIO

HAZELNUT

COCONUT

Select the Filling

PASTRY CREAM

WHITE CHOCOLATE GANACHE

COFFEE CREAM

STRAWBERRY GELEE

PASSION FRUIT GANACHE

DARK CHOCOLATE



DIAMANTE
CABO SAN LUCAS

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