



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, Chocolate

**FRESHLY SQUEEZED JUICES**

Carrot (1 Lt) - \$290 MXN

Orange (1 Lt) - \$350 MXN

Green (1 Lt) - \$350 MXN

**SEASONAL FRUIT & YOGURT - \$335 MXN**

**BUTTERMILK PANCAKES - \$395 MXN**

*Breakfasts are served with freshly squeezed orange 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

### SWEET BITES

Bitter Mexican Chocolate Cake

Dulce de Leche Choux

Cheese and Fruit Tart

### 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

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

# 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





# Family Style Dinner



## 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

## 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.

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 Avaialable

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
<b>CHIPS AND SALSAS</b> Guacamole, Pico de Gallo, Roasted Salsas, Tortilla Chips	\$240 MX
<b>DIAMANTE GARDEN CRUDITÉ</b> Carrots, Bell Peppers, Jicama, Celery and Hummus	\$175 MX
<b>CHIPS AND SALSAS</b> Guacamole, Pico de Gallo, Roasted Salsas, Tortilla Chips	\$240 MX
<b>STRAWBERRIES COVERED</b> Chocolate 12 pieces	\$850 MX
<b>MEDIUM FRUIT BASKET</b> Up to 6 Guests	\$890 MX
<b>LARGE FRUIT BASKET</b> 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  
C A B O S A N L U C A S

Contact us at:  
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+52 (624) 144-2900 Ext. 2183