

a matter of
taste

A Matter of Taste Catering provides full event coordination designed exclusively for each client. No guest list is too large or small. Whether your event is a casual get together with close friends & family, an important business luncheon, or a black-tie gala, we will take care of all your party planning needs. Each and every occasion orchestrated by *A Matter of Taste Catering* is tailor made to reflect your own personal style and budget.

Our chefs take great pleasure in creating unique and imaginative cuisine. Their passion for artful presentation will dazzle and delight you. Whether your tastes run to Big & Bold or Light & Delicate, they will find plenty of ways to tease and tantalize your taste buds.

Services Provided

- Appetizer and hors d'oeuvre service (passed or buffet)
- Breakfast, lunch, and dinner service (sit down or buffet)
- Drop off/Delivery service.
- House/Boat stocking
- Gourmet boxed lunches
- Trained, professional, bilingual service staff

Pricing: Menus are priced per person and include the cost of ingredients and serving staff. Prices include all taxes and fees.

Minimum Requirements: A minimum of 4 guests is required per package. For groups larger than 20 guests, or for information on special event, wedding, and holiday menus, please contact us directly. All guests in your party must select the same menu.

Custom Menus: Custom and allergy menus are available upon request.

Taxes and Fees: All taxes and fees are included in the pricing.

Delivery Fee: An additional \$50.00 delivery fee applies for villas in San José and East Cape.

Service Hours: Regular service hours are from 7:00 AM to 9:00 PM, additional staffing costs may apply for services requested outside of these hours.

Gratuities: Gratuity not included, recommend 15-20% of your final bill is customary.

Holiday Staffing Policy

In observance of the upcoming holiday season, please note that additional staffing fees will apply on the following dates:

- December 24th
- December 25th
- December 31st
- January 1st

For further assistance or to discuss your specific needs, feel free to reach out to us directly.

Seasonal Menu Specials

We are delighted to introduce our new seasonal menus. Our "Chef Creativo" has meticulously crafted these tasting experiences, incorporating the finest seasonal ingredients sourced from local vendors. Featuring both four-course and seven-course selections, these menus exemplify the thriving culinary scene of Los Cabo. Elevate your dining experience by opting for our premium Mexican wine or tequila pairing, both curated by our sommelier.

Four Course Tasting Menu

\$145 USD per person | including premium wine paring: \$187 USD per person

Salad Course - Deconstructed Greek salad with Grilled Feta & Flash fried purple basil

Fish Course - Fish Course Pan-seared scallop with pea puree and cumin foam

Main Course - Main Course Wagyu Beef with grilled spring onion and root vegetables

Dessert Course - Mango Parfait with a coconut sorbet & citrus cream

Seven Course Tasting Menu

\$175 USD per person | including premium wine paring: \$228 USD per person

First Course - Tuna Tataki with a dill infusion and asparagus

Second Course - Oven-Broiled Bone Marrow with a parsley-citrus salad and garlic crostini

Entremets - Lychee Ginger Sorbet. A refreshing interlude for your palate

Salad Course - Fennel and Orange Salad with watercress and shaved almonds

Main Course - Wagyu Beef served with grilled spring onion and a medley of roasted root vegetables

Cheese Course - Cheese Course: A selection of artisanal cheeses, paired with seasonal fruits

Dessert - Pavlovas with balsamic strawberries, chocolate ganache, and a hint of cracked black pepper

Stationary Hors d'oeuvres

These services are provided as a drop off, staff can be added for an additional cost.

Traditional Cheese Table

\$31.24 USD per person

Brie with caramelized pears & apples topped with a
strawberry-balsamic reduction
Herbed & spiced goat cheese balls
Gorgonzola with honey, Smoked Gouda, Provolone, Sharp cheddar,
Marinated panela & Roquefort cheeses
Homemade assortment of crackers, bread twists & fresh bread
Roasted garlic heads, Mango chutney, Homemade jalapeño jelly.
& Caramelized onion-thyme preserve
Herbed & spiced pecans and almonds
Roasted tomatoes.
Marinated olives
Assortment of homemade cookies and snaps

Italian Appetizer Table

\$31.24 USD per person

Buffalo Mozzarella, Basil & Tomato on fresh Rosemary Skewers
Herbed & spiced goat cheese balls
Reggiano Parmesan Curls with balsamic, lemon and olive oil
Dry Italian Salami
Prosciutto wrapped fresh bread twists
Homemade assortment of crackers and flatbreads
Honey Roasted garlic heads.
Black Olive Tapenade
Chickpea & garlic confit
Herbed & spiced pecans and almonds
Roasted tomatoes.
Marinated Italian olives

Asian Style Appetizer Table

\$31.24 USD per person

Ginger-serrano cream cheese
Smoked Fish Pate
Marinated jasmine rice balls with wasabi and salmon
Fish Tartar
Asian Sesame snaps, Hoisin Crackers and Wasabi crostini
Thai peanut chicken skewers
Herbed & spiced pecans and almonds
Orange chili sauce
Hoisin-Mushroom glaze
Sake marinated cucumber and avocado skewers
Chocolate-coconut won-tons with a cardamom coulis

Mexican Style Appetizer Table

\$31.24 USD per person

Ceviche
Salsa and Guacamole
Spicy Crab Cakes
Smoked Tuna
Poblano aioli
Chipotle cream
Totopos, chalupitas
Homemade bolillos
Shrimp stuffed with jalapeno cream cheese and a tequila glaze
Honey Grilled Tortillas
Marinated Panela
Chorizo mixed cream cheese
Herbed & spiced pecans and almonds
Seasonal Fruit Skewers with chile and lime

Passed Hors d'oeuvres

The following pricing for all passed hors d'oeuvres are based on two pieces per person per appetizer. These services are provided as a drop-off, staff can be added for an additional cost. We required a minimum order of 04 pieces for each Passed Hors D'oeuvre.

Fish

Seared tuna on ginger shortbread with a lemon-chive Infused oil (served cold)

\$5.68 USD per person

Smoked salmon atop a homemade dill-citrus cracker with lemon and crème fraiche (served cold)

\$4.97 USD per person

Fresh ceviche in tortilla cones with avocado puree (served cold)

\$4.26 USD per person

Smoked fish pâté served on crispy Asian-sesame snaps (served cold)

\$4.97 USD per person

Smoked tuna with Serrano-cream cheese and cilantro cream atop herbed crostini (served cold)

\$5.68 USD per person

Vegetarian

Brie on foccacia bits with caramelized onion and cranberry-wine coulis (served hot)

\$4.97 USD per person

Roasted red and yellow pepper bruschetta atop focaccia crostini (served cold)

\$4.26 USD per person

Brie cheese and wild mushrooms in puff pastry with a balsamic-strawberry reduction (served hot)

\$4.97 USD per person

Basil, cherry tomato and marinated panela skewers (served cold)

\$4.26 USD per person

Filo cups filled with a red grape, walnut and gorgonzola cheese salsa (served cold)

\$4.26 USD per person

Chicken

Spicy chicken satays with a chile-peanut sauce (served hot or cold)

\$4.26 USD per person

Thai chicken tortitas with lime-coconut aioli and flash fried leek (served hot)

\$4.97 USD per person

Chicken and Shitake won ton wraps served with a hoisin-mushroom and spicy Thai sauces for dipping (served hot)
\$4.26 USD per person

Pâte on pepper crostini with black currant compote (served cold)
\$4.26 USD per person

Beef and Lamb

Cinnamon-chili rubbed filet atop savory crackers topped with a Maple-chipotle glaze (served cold)
\$5.68 USD per person

Thinly sliced beef filet atop blue cheese shortbread with An Dijon-cognac mustard sauce (served cold)
\$4.97 USD per person

Crêpe cones filled with grilled lamb, cucumber and mint yogurt (served cold)
\$4.97 USD per person

Roasted lamb with artichokes and lemon served in homemade mini gougers topped with mint (served cold)
\$4.97 USD per person

Pork and Lemon grass won tons flash fried and served with a garlic-Thai dipping sauce (served hot or cold)
\$4.97 USD per person

Seafood

Scallop tartar with capers, scallions, and lime atop Asian sesame snaps (served cold)
\$5.68 USD per person

Shrimp canapés with Asian coleslaw on wonton chips (served cold)
\$5.68 USD per person

Ginger glazed shrimp stuffed with herbed cream cheese and cilantro (served cold)
\$5.68 USD per person

Seared moon scallops tossed in olive oil, capers and chives atop sesame crisps
(served hot or cold)
\$5.68 USD per person

Spicy Crab cakes served with an orange-garlic sauce and cilantro sauces for dipping (served hot)
\$5.68 USD per person

Mini Lobster cheesecakes topped with a cilantro chive infusion (served cold)
\$5.68 USD per person

Shrimp and Crab purses flash fried and served with a plum wine
Sauce and a spicy fire sauce for dipping (served hot)
\$5.68 USD per person

Breakfast & Brunch

Drop-off Breakfast Options

Drop-off Breakfast Menu #1

\$14.91 USD per person

Homemade ginger-mango yogurt

Tropical fresh fruit salad

Assorted homemade muffins.

Drop-off Breakfast Menu #2

\$19.17 USD per person

Mexican Breakfast burritos served with a “ranchera” salsa

Tropical Fresh Fruit Salad

Assorted homemade muffins.

Drop-off Breakfast Menu #3

\$21.30 USD per person

Smoked salmon, bagels, cream cheese, red onion and capers

Tropical fresh fruit salad

Homemade cinnamon buns

Full Service Mexican Breakfast Options

\$28.40 USD per person

All breakfast served with:

Refried beans

Salsa Mexicana

Fruit salad

Freshly squeezed Orange Juice

Coffee

Choose one of the options below:

- # 1 Chilaquiles with green salsa and grilled Chicken breast
- # 2 Chilaquiles with red salsa and eggs any style.
- # 3 Mexican omelet (tomato, onion, peppers, and cheese)
- # 4 Eggs Ranchero style
- # 5 Mexican molletes (grilled baguette with refried beans and melted cheese)
- # 6 Machaca burritos (shredded beef)
- # 7 Mexican frittata (chorizo, tomato, onion, peppers)
- # 8 Divorced eggs (sunny side up with red and green salsas)
- # 9 Mexican Burritos (chorizo, eggs, beans, cheese, onion, tomato, peppers)
- # 10 Eggs any style.

Full Service International Breakfast Options

Menu #1: Continental Breakfast

\$35.50 USD per person

Fresh assortment of homemade muffins,
& Pastries

Preserves, butters and spreads.

Fresh Tropical Fruit Salad

Mango-ginger Yogurt

Granola

Smoked salmon with dill cream cheese, capers and red onion and bagels

Freshly squeezed orange or grapefruit juice

Coffee and tea

Menu #2: Mexican Burrito

\$29.82 USD per person

Fresh Tropical Fruit Salad
Mexican breakfast burritos
Choice of Ham, sausage or bacon
Herbed breakfast potatoes
Re-fried beans
Fresh flour and/or corn tortillas
Salsa ranchera, fresh pico de gallo and queso cotija
Freshly squeezed orange or grapefruit juice
Coffee and tea

Menu #3: Frittata

\$29.82 USD per person

Fresh Tropical Fruit Salad
Italian Frittata: with basil, tomato, onion and parmesan
Breakfast potatoes
Choice of Bacon, ham or sausage
Homemade multigrain bread
Preserves, butters and spreads
Freshly squeezed orange or grapefruit juice
Coffee and tea

Menu #4: Quiche

\$35.50 USD per person

Fresh Tropical Fruit Salad
Shrimp Quiche with a Mediterranean Salsa
Breakfast potatoes
Preserves, butters and spreads.
Freshly squeezed orange or grapefruit juice
Coffee and tea

Menu #5: Pancakes

\$35.50 USD per person

Traditional and/or and Blueberry-Banana Pancakes topped with Bourbon-scented whipped cream and maple syrup
Fresh Tropical Fruit Salad
Choice of Bacon, ham or sausage
Breakfast potatoes
Freshly squeezed orange or grapefruit juice
Coffee and tea

Menu # 5B: French Toast

\$35.50 USD per person

Sour dough French Toast with a mango-pistachio salsa topped with vanilla-bean cream and maple syrup
Fresh Tropical Fruit Salad
Choice of Bacon, ham or sausage
Breakfast potatoes
Freshly squeezed orange or grapefruit juice
Coffee and tea

Menu #6: Eggs Benedict

\$42.60 USD per person

Fresh Tropical Fruit Salad
Lobster Benedict with grilled asparagus
Or
Shrimp Benedict with garlic fried spinach
Choice of Bacon, ham or sausage
Breakfast potatoes
Freshly squeezed orange or grapefruit juice
Coffee and tea

Buffet-Style Champagne Brunch

\$140.59 USD per person

Assortment of Danish, Croissants, Muffins and Cinnamon Buns
Preserves, Flavored butters and spreads.
Fresh Fruit plate, Fruit compote and whole fruits
Fruit Crepes with honey, nuts, and cream
Herbed Frittatas (one vegetarian, one Italian)
Assortment of cheeses, spiced nuts, and crudités
Antipasto platter
Roasted beef, turkey, and lamb.
Smoked fish pate.
Iced shrimp with varied accompaniments.
Beggars' purses with caviar
Assortment of salads
Pavlovas, fruit trifle cakes and other sweets
Freshly squeezed orange, carrot, and grapefruit juices
Coffee, tea, iced tea.
Mimosas and sangria

Buffet Style Mexican Brunch

\$113.61 USD per person

Fresh Fruit Platter
Tamales de Rajas de Poblano
Chicken Tinga Sopes
Chilaquiles in Red Salsa
Scrambled Eggs
Fish Tacos
Mexican Salsa & Guacamole
Herbed Breakfast Potatoes
Bacon and Breakfast Sausage
Fresh assortment of homemade muffins & pastries
Preserves, butters, and spreads.
Orange Juice, Green Juice
Coffee, sugar, Almond milk and Tea Station

Price including Mimosa & Bloody Mary service for 02 hours.

\$163.31 USD per peson

Lunch

Full-Service Mexican Lunch Options

\$61.07 USD per person

All lunches served with:

Green salad
Mexican rice
Refried beans
Sautéed or grilled vegetables
Tortillas
Assorted salsas

Please choose one of the following entrée options:

- # 1 Grilled arrachera with green enchiladas filled with asadero cheese
- # 2 Chicken quesadillas
- # 3 Beef taquitos with lettuce, cream
- # 4 Chiles rellenos (stuffed with cheese)
- # 5 Red enchiladas filled with chicken
- # 6 Seafood chile relleno
- # 7 Pork carnitas

Please choose one of the following Dessert options:

Traditional Mexican flan
Rice pudding
Chocolate cake
Ice cream
Fruit salad

Drop-off Lunch Options

Drop-off Lunch Menu #1

\$19.88 USD per person

Honey Roasted Ham & Swiss cheese

OR

Smoked Turkey Breast with Monterrey Jack cheese
on fresh baguette
Traditional potato salad
Homemade double chocolate-chip cookies

Drop-off Lunch Menu #2

\$24.14 USD per person

Grilled chicken breast sandwiches on homemade foccacia bread with roasted red peppers and pesto-mayo

Gorgonzola-prosciutto baby potato salad

Homemade triple fudge brownies

Drop-off Lunch Menu #3

\$24.14 USD per person

Latino shrimp wraps with julienne of mixed vegetables, cilantro and sesame marinated soba noodles served with a spicy chipotle cream

Tri-colored rotini pasta with roasted tomatoes, onion, black olives and basil tossed in a light garlic-citrus vinaigrette

Homemade lime tartlets topped with an amaretto cream

Drop-off Boxed Lunches

\$26.98 USD per person

Fresh Baguette with choice of toppings:

Cajun Chicken Breast

Smoked Turkey and Monterrey Jack Cheese

Honey Roasted Ham and Swiss Cheese

Accompaniments

Traditional potato salad, Spiced almonds, and pecans.

Homemade granola bars, Seasonal fruit, Homemade chocolate chip cookie

Full Service Lunch Options

Full Service Lunch Menu #1

\$45.44 USD per person

Grilled chicken foccacia sandwiches with brie cheese, roasted red peppers and garlic aioli
Pasta salad with Tri-colored rotini noodles tossed with green olives, onion and oven roasted cherry tomatoes in a balsamic cream dressing
Homemade mango sorbet topped with a lime coulis served with sugared buñuelos

Full Service Lunch Menu #2

\$45.44 USD per person

Latino shrimp Wraps with Monterrey Jack cheese, Julienne of Mixed vegetables, bean sprouts, sesame noodles, cilantro
And chipotle cream wrapped in a flour tortilla
Gourmet mixed green salad, oven roasted tomatoes, red onion, cilantro and avocado in a light tequila-lime vinaigrette
Coconut cardamom pudding served with a lime coulis and
Homemade pineapple sorbet

Full Service Lunch Menu #3

\$45.44 USD per person

Pita pockets with roast beef or lamb, horseradish mayo and julienne of fresh seasonal vegetables
Roasted baby potato salad with gorgonzola and prosciutto
Chocolate pâté with a vanilla bean cream and a
Balsamic-strawberry coulis

Full Service Menu #4

\$88.05 USD per person

Chilled cucumber-mint soup with brandied shrimp
And a roasted red pepper aioli
Ginger-chipotle marinated duck with sesame encrusted
Goats' cheese over a bed of organic mixed greens tossed
in a light Asian ponzu dressing accompanied by
Homemade sesame flatbread
Individual pavlovas with amaretto cream, fresh
Strawberries, balsamic vinegar and cracked

Black pepper drizzled with a
Chocolate-mint reduction

Asian-Style Full Service Buffet Luncheon Menu

\$195.98 USD per person

Enoki mushroom and fresh vegetable spring rolls with soba noodles marinated in a sesame oil

Fresh endive filled with smoked salmon mousse and topped with caviar and crème fraiche

Smoked Fish Pate with crispy Asian Sesame snaps

Thai Peanut chicken skewers

Thai beef salad in miniature cucumber cups

Miniature Samosas with spicy mango-mint chutney

Jumbo Shrimp stuffed with Serrano herbed cream cheese and drizzled with a ginger glaze

Herbed & spiced pecans and almonds

Sake marinated cucumber and avocado skewers

Active sushi station serving sashimi and assorted sushi rolls

Coconut Cardamom pudding with homemade sweet ginger sorbet

Homemade Fortune cookies

Full Service Dinners

Full Service Mexican Dinner Menus

\$93.73 USD per person

Choose one soup **or** one salad (except for menu # 6):

- Onion soup
- Black bean soup
- Cream of zucchini
- Cream of zucchini flower
- Chicken and vegetable soup
- Garlic cream soup
- Vegetable soup
- Caesar salad
- Green salad
- Spinach salad
- Jicama salad

Choose one entrée item:

- # 1 Chicken breast with poblano pepper sauce
- # 2 Beef tips with chile pasilla sauce
- # 3 Fish filet Veracruz style
- #4 Chicken breast with traditional mole sauce
- # 5 Chiles rellenos stuffed with picadillo.
- # 6 Taco bar with the following:
 - Arrachera, chicken and fish
 - Assorted salsas
 - Flour and corn tortillas
 - Refried beans
 - Grilled serrano chiles
 - Guacamole
 - Sour cream
- # 7 Shrimp Fajitas
- # 8 Beef fajitas
- # 9 Chicken fajitas

Choose two accompaniments (except for menu # 6)

- Garlic mashed potatoes
- Chipotle scented mashed potatoes
- Scalloped potatoes
- Grilled mixed season vegetables
- Sautéed seasonal vegetables
- Asparagus tips
- Mexican Fiesta rice
- Cilantro scented rice
- Poblano rice
- White rice

Choose one Dessert option:

- Traditional Mexican flan
- Rice pudding
- Chocolate cake
- Ice cream
- Fruit salad

Full Service International Dinner Menus

Menu #1

\$129.23 USD per person

Soup

Creamy Garlic & Sage Bisque topped With an Amaretto Cream and Chive Infusion served with
Homemade Cracked Pepper Bread Twists

Salad

Gourmet mixed greens served with honey roasted garlic, sun dried tomatoes, pine nuts and
shaved reggiano parmesan in a light citrus vinaigrette.

Entrée

Grilled Angus Filet Medallions topped With A Cabernet Glaze

&

Grilled Jumbo Shrimp Marinated In Lemon, Thyme And Olive Oil

Accompanied By A Wild Mushroom And Black Olive Hash

& Grilled Asparagus Tips

Dessert

Rich chocolate pate served with a raspberry coulis and
vanilla bean cream

Coffee service

Menu #2 "Mexican with a Twist"

\$151.95 USD per person

Soup

Creamy roasted beet soup topped with tortilla ribbons, avocado puree, fresh cotija cheese and a
cilantro infusion served with homemade sun-dried tomato and black pepper bread twists

Salad

Gourmet mixed green salad, oven roasted tomatoes, red onion, cilantro and avocado in a light
tequila-lime dressing

Entrée

Angus filet medallions topped with a chipotle-maple glaze &

Lobster tails served with a blue-corn butter and cilantro oil accompanied by a wild mushroom-
asiago risotto served in roasted tamale husks with caramelized onion with fresh thyme on a bed of
beet-carrot spaghettini

Dessert

Cinnamon sugared buñuelos topped with white chocolate mousse and a strawberry-mint-
damiana salsa

Coffee service

Menu # 3 with an Asian Twist

\$129.23 USD per person

Soup

Creamy, tomato-ginger bisque topped with a sage infusion and served with homemade cracked black pepper bread twists

Salad

Gourmet mixed greens with a frisee of won ton, herbed mushrooms, toasted sesame seeds and julienne of cucumber and red beet tossed in a light soy-lime vinaigrette

Entrée

Angus beef filet medallions rubbed with a sweet sake glaze accompanied by grilled serrano jumbo shrimp brochettes, ginger mashed potatoes drizzled with a cilantro-chive infusion and a beet-carrot spaghetti

Dessert

Chocolate pâté with a cranberry coulis and a vanilla bean-bourbon cream
Coffee and tea service

Menu #4 Pork Loin Medallions

\$123.55 USD per person

Appetizer

Shrimp egg rolls served with a cilantro sauce and a spicy chipotle cream.

Salad

Spinach salad with fresh strawberries and roasted almonds tossed in a light. Mint-yogurt dressing served.
with grilled focaccia bread

Entrée

Pork loin medallions drizzled with a thyme-port reduction served with Spanish rice and seasonal vegetables tossed in fresh basil pesto

Dessert

Pecan encrusted chocolate pâté with a kiwi coulis and vanilla bean cream.

Menu #5 Grilled Beef Filet

\$124.97 USD per person

Appetizer

Nut encrusted Brie baked to melted perfection, accompanied by grilled foccacia bread, honey roasted garlic and sweet tomato confit

Salad

Exotic mixed greens with roasted tomatoes, spiced pine nuts and gorgonzola cheese served with a lemon-basil vinaigrette

Entree

Grilled filet of beef in a Cabernet glaze served over wild mushroom, potato and black olive hash accompanied by grilled asparagus tips

Dessert

Chocolate pâté with a vanilla bean cream and a balsamic-cranberry coulis

Menu #6 Seared Tuna

\$120.71 USD per person

* Based on Seasonal Availability *

Appetizer

Shrimp eggrolls served with a spicy orange-garlic sauce and a sweet miso sauce for dipping

Salad

Mixed green salad with toasted sesame seeds, julienne of cucumber and beet, avocado and cilantro tossed in a light Asian ponzu dressing

Entree

Seared tuna served with ginger mashed potatoes, spicy Asian string beans accompanied by a cilantro sauce and chive infused oil.

Dessert

Coconut cardamom pudding served with a lime coulis and homemade pineapple sorbet

Menu #7 Seared Moon Scallops

\$117.87 USD per person

Appetizer

Tequila glazed shrimp stuffed with cilantro cream cheese.

Salad

Gourmet mixed greens tossed with squash blossoms, jicama and fresh cheese marinated in chile de arbol in a light citrus vinaigrette.

Entree

Seared moon scallops with a mushroom-tomatillo salsa and fresh corn cakes topped with black bean, poblano chile and tomato salad.

Dessert

Tequila cheesecake topped with a lime coulis.

Menu #8 Breast of Chicken

\$117.87 USD per person

Appetizer

Spicy crab cakes served with an orange-garlic sauce and a hoisin-mushroom sauce for dipping

Salad

Exotic mixed greens, green papaya, mint and candied garlic served with a light Thai vinaigrette

Entree

Boneless breast of chicken in a light coconut-curry sauce served with jasmine rice and a sautéed julienne of vegetables

Dessert

Homemade vanilla bean ice cream wrapped in a light, airy dessert crepe served with a banana-pistachio-chocolate compote

Mix and match options are available to create your own specialized menu! Contact us to get started!

Kids' Menu

Kids under 11 yrs: FREE†

- Quesadillas
- Spaghetti Pomodoro
- Ham and Cheese Pizza

† *Select one. Free with purchase of minimum full-priced order*

Kids under 11 from Adult Menus

- **50% Off** Adult Menu Price

Kids 12 and Over

- **Full Price** from Adult Menu

Holiday Menus

Enjoy a beautiful holiday dinner with family and friends. Packages include dinner only or dinner plus the added option of a custom table setting for your Los Cabos Villa rental!

Traditional Holiday Menu

\$602.14 (1-6)

\$773.97 (7-12)

- Delivery Only
- *For larger groups, please request quote*
- Roasted Turkey rubbed with fresh rosemary and sage
- Traditional herbed stuffing
- Fresh cranberry sauce with cinnamon and cloves in a red wine reduction
- Mashed potatoes
- Gravy
- Savory green beans with garlic and basil
- Baked-candied sweet potatoes
- Homemade pie

These services are provided as a drop off, Staff can be added for an additional cost.

Pease note that additional staffing fees will apply on the following dates:

- December 24th
- December 25th
- December 31st
- January 1st

Staff Services

Staff Member	Hourly Rate	Holiday Rate (hr)
Chef	\$71.01	\$142.01
Chef's Assistant	\$44.02	\$88.05
Bartender	\$44.02	\$88.05
Wait Staff	\$44.02	\$88.05
Tequila Expert	\$71.01	\$142.01
Sommelier	\$71.01	\$142.01
Mixologist	\$71.01	\$142.01
Event Coordinator	\$71.01	\$142.01
Butler	\$71.01	\$88.05

Cancellation Policy

To ensure we provide the best possible experience for all our guests, we have established the following cancellation policy:

- **Changes and Cancellations:** Any changes or cancellations to your reservation must be made at least 72 hours prior to your scheduled arrival.
- **Less Than 72 Hours Notice:** If you cancel or request changes to your reservation within 72 hours of your arrival time, we will be unable to accommodate your request.
- **No-Show Policy:** In the event of a no-show or failure to cancel within the specified timeframe, the full amount of your reservation will be charged.

We appreciate your understanding and cooperation in adhering to this policy. If you have any questions or need further assistance, please contact us directly.