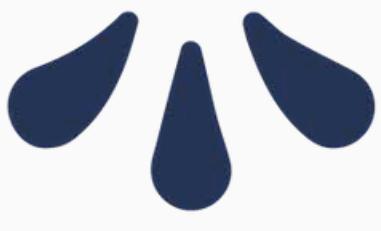


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Cabo San Lucas, Mexico 2026  
[Cabovillas.com](http://Cabovillas.com)

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### NOTES

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

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

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

**Dining Schedule:** Guests are expected to dine at the scheduled time. Delays beyond 15 minutes may result in an additional service charge.

### Holiday Pricing:

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

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Breakfast

## Mexican Breakfast \$35.50 Per Person

Please choose one option for the  
whole group

Start your day with our Mexican breakfast options, featuring a tropical fruit platter, coffee, and orange juice.

Choose between toast with jam or muffins to complete your meal.

### Huevos Aporreados (Drowned Eggs)

Scrambled eggs with shredded dried beef served in a red salsa, and classic scrambled eggs. Accompanied by avocado, queso fresco, corn, and flour tortillas, hash browns, refried beans, salsa ranchera, and quesadillas.

### Enmoladas

Enchiladas topped with mole, filled with shredded chicken and queso fresco, and garnished with avocado, crema, and cotija cheese. Accompanied by Mexican fiesta rice, refried beans and classic scrambled eggs.

### Taquiza

Your Choice of Three Options:

- Potatoes with chorizo
- Carnitas in green salsa
- Scrambled eggs with bacon
- Chicken with mole
- Rajas poblanas (poblano pepper strips)
- Scrambled eggs with sausage crumbles

Accompanied by corn and flour tortillas, mozzarella cheese, breakfast potatoes, refried beans, salsa tatemada and pico de gallo.

### Tacos Dorados

Taquitos made with corn tortillas and filled with shredded chicken and seasoned mased potato. Topped with lettuce and cabbage, crema and cotija cheese. Your choice of chicken or vegetable soup.

### Quesabirria

Slow roasted beef quesadillas served in a corn tortilla. Accompanied by shredded onion, cilantro, limes, and red and green salsa, refried beans and classic scrambled eggs.

## Classic Breakfast \$35.50 Per Person

Please choose one option for the  
whole group

Additionally, we provide International Classic Breakfast selections, which include a tropical fruit platter, yogurt with granola, coffee, and orange juice.

### Avocado Toast

Pan-seared sourdough bread with avocado with your choice of scrambled or poached eggs. Topped with mixed greens dressed with olive oil and lemon. Accompanied by bacon and hashbrowns.

### Chicken and Waffles

Crispy fried chicken breast served over homemade waffles with butter and Canadian maple syrup. Accompanied by bacon, hashbrowns, and classic scrambled eggs.

### Pancakes

Homemade pancakes served with butter and Canadian maple syrup. Accompanied by breakfast sausage and bacon and your choice of scrambled or fried eggs.

### Classic Family Style Breakfast

Breakfast sausage, bacon, hashbrowns, classic scrambled eggs, grilled queso panela. Also included are: Whole pinto beans, salsa ranchera, pico de gallo, tortillas and toast. This menu is served family style on the table for your enjoyment!

### Frittata

Your Choice of:

- Ham Spinach and Poblano Pepper
- Breakfast Sausage, Tomato, Onion
- Design Your Own- Custom Frittata (additional charges may apply)

Accompanied by breakfast sausage, hashbrowns, and toast.

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Lunch

Please choose one option for the  
whole group

### **Garlic Style Seabass**

Cesar salad  
Fish filet in garlic sauce with cilantro sauce  
Vegetables sauteed in butter and lemon  
Rice and peas  
Traditional Mexican flan

### **Chipotle Shrimp**

Potato and panela cheese soup  
Sauteed shrimp  
Chipotle cream au gratin with cheese  
Cilantro rice  
Sauteed vegetables  
Mexican style cornbread with vanilla ice cream

### **Tinga de Pollo and Beef Tostadas**

Frijoles de la olla (Mexican-Style Baked beans) with chorizo and pico de gallo  
Tostadas topped with shredded chicken and beef in a tomato and vegetable sauce.  
Layered with refried beans, shredded lettuce, pickled red onion with habanero, fresh tomato, a touch of cream and salsa verde  
Tres Leches Cake

### **Al Pastor Tacos**

Frijoles de la olla (Mexican-style baked beans) with chorizo and pico de gallo  
Pork Al Pastor Tacos: topped with roasted pineapple, cilantro, limes, onion  
salsa ranchera, salsa verde, grilled cheese  
Mexican - style cornbread with vanilla ice cream

**Classic Lunch  
\$69.59 Per Person**

Please choose one option for the  
whole group

**Short Rib Baguette**

Heirloom tomato gazpacho  
Spinach salad with cherry tomato, panela cheese, citrus dressing  
Short rib sandwich served on a baguette with arugula, cheddar cheese, sautéed onions  
French fries  
Limoncello cheesecake

**Arrachera Burger**

Trio of mini skewers: vegetables, beef, and chicken  
Marinated arrachera burger topped with bacon, guacamole, and grilled onion, cheddar cheese, tomato, lettuce, mayonnaise, mustard, ketchup, pickles  
French fries  
Cheesecake with mandarin sauce

**Vegetable Sandwich**

Mango and mint gazpacho  
Mixed greens salad with apples, caramelized walnuts, and blue cheese dressing  
Oven-baked portobello mushroom on sourdough topped with melted cheese and a touch of balsamic vinegar  
Banana bread with walnuts and vanilla ice cream

**Fried Chicken Wrap**

Tomato and basil soup  
Fried chicken wrap with chipotle cream  
Shoestring fries  
Mandarin tartlet

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## Fiesta Packages

Bring the flavor, fun, and sunshine to your pool day with our curated appetizer packages designed for effortless enjoyment. Fresh, vibrant, and made for sharing, each package blends bold flavors with a relaxed, vacation-ready feel. Perfect for villa days, birthday celebrations, or simply soaking up the Cabo sun with friends.

These packages are designed as a drop-off service; however, you're welcome to contact us for special rates to add a butler or bartender for an elevated experience.



**\$53.96 Per Person**

Please choose one option for the  
whole group

### **The Poolside Classic**

2 Options of Individual Salads  
Garden Salad and Watermelon Salad  
Traditional Hot Dogs and Bacon-Wrapped Hot Dogs  
Nachos with Beans and Arrachera  
Cheese and Pepperoni Pizzas  
Variety of Mexican Popsicles  
2 Buckets of Light or Dark Beer

### **The Elevated Pool Party Package**

2 Options of Individual Salads  
Garden Salad and Watermelon Salad  
Assorted Cheese and Charcuterie Platter  
Ham and Chicken Baguettes  
Fruit and Crudités Platter  
Sun-Dried Tomato Dip with Basil  
Served with Tortilla Chips and Focaccia Bread  
Orange Margaritas  
Wild Berry Vodka Splash

### **Amigos in Mexico Package**

Garden Salad with House Dressing  
Arrachera and Cheese Quesadillas  
Guacamole and Salsa Mexicana  
Chicken and Potato Taquitos  
Bean and Chicken Tinga Sopes  
Assorted Dessert Table

### **Game Day Package**

Garden Salad with House Dressing  
Beef and Chicken Burgers  
Buffalo and BBQ Chicken Wings  
Crudités and assorted dips  
Arrachera and Cheese Quesadillas  
Guacamole and Salsa Mexicana  
Onion Rings and Potato Wedges  
Assorted Dessert Table

>Please choose one option for the entire group

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Dinner

**Mexican Dinner  
\$69.59 Per Person**

Please choose one option for the  
whole group

**Cilantro Lime Chicken**

Trio of mini sopes topped with seasonal ingredients  
Tortilla soup served with fresh cheese, avocado and pork cracklings  
Cilantro lime chicken, coconut rice, sauteed vegetables  
Arroz con leche

**Street Tacos**

Mexican beans with panela cheese and molcajeta salsa  
Green salad with lettuce, cucumber, green bell pepper, cilantro, onion, citrus supremes and a seasonal dressing  
Pork carnitas, arrachera, and cheese tacos, Mexican fiesta rice, pico de gallo, pickled onions  
salsa verde and salsa ranchera  
Kahlua Brownie

**Tampiqueña**

Appetizer Trio: Al pastor taco, short rib empanada, and chicken tinga tostada  
Arrachera (skirt steak), red or green enchilada stuffed with chicken or cheese, chile relleno stuffed with cheese  
Traditional Mexican Dessert

**Tequila Lime Shrimp**

Ceviche tostada  
Spinach salad with onion, cucumber, julienned jicama, almonds, feta or gorgonzola cheese & strawberry vinaigrette.  
Shrimp sautéed in tequila and fresh lime, mashed potatoes and sauteed vegetables  
Mexican- style cornbread with vanilla ice cream

**Chicken Mole**

A trio of fried quesadillas filled with: braised mushrooms, poblano peppers, and savory potatoes  
Creamy potato soup with fresh cheese cubes, garnished with strips of poblano pepper  
Chicken breast in rich mole sauce, served with Mexican rice and seasonal vegetables.  
Tres leches cake

 Please choose one option for the entire group 



## Chef's Signature Dinner Menus

### Seared Mahi Mahi

**\$80.95 Per Person**

Grilled shrimp served on a large potato crisp with a bed of avocado purée and chives

Roasted garlic bisque with caramelized onions and pepper crostini

Seared Mahi Mahi fillet, asparagus and carrots, guajillo chile beurre blanc, potato purée with dill

Mandarin tartlet

### Ribeye

**\$80.95 Per Person**

Mini empanada filled with marinated chicken, with a touch of fresh cream, cilantro, and chives

Roasted tomato and red bell pepper cream, with hints of garlic, served with sourdough bread and cheese au gratin

Grilled High-Choice Rib Eye, house-made chimichurri, sautéed vegetables in herb oil, and choice of potato purée or sweet potato purée

Cheesecake with a cookie crust and strawberries

### Beef Tenderloin

**\$80.95 Per Person**

Empanadas filled with short rib and walnuts, served with a side of salsa verde

Spinach salad with crispy wonton strips, fresh cilantro, mandarin segments, and mandarin vinaigrette

Beef tenderloin medallion au jus, accompanied by asparagus tips and potato purée infused with truffle essence

Lemon meringue tart

### Chicken Breast

**\$80.95 Per Person**

Corn chowder with whole corn kernels and poblano chili oil

Sourdough bread with butter and a rosemary center

Boneless chicken breast with a creamy parsley and yellow lemon sauce, served with jasmine rice and sautéed vegetables

Tres leches cake

### Red Snapper

**\$80.95 Per Person**

Scallop ceviche bites with green apple and microgreens

Avocado gazpacho with cucumber and roasted garlic, infused with mint olive oil

Herb-roasted red snapper fillet, served with vegetable couscous and a roasted jalapeño cream, finished with parsley oil

Lemon meringue tart

➤ Please choose one option for the entire group ➤



## Chef's Signature Dinner Menus

### New York

**\$120.71 Per Person**

Butter- and lemon-seared shrimp roll, stuffed with surimi, avocado, and cucumber, served with passion fruit sauce

Classic vichyssoise with potato, leek, and celery, seasoned with parsley oil and served with croutons

Sourdough bread with butter and a rosemary center

Grilled New York high choice steak with herb oil and coarse salt, accompanied by caramelized vegetables and your choice of potato or sweet potato purée

Chocolate lava cake

➤ Please choose one option for the entire group ➤



## Kid's Menus

Free for Children Under 11 Years of Age

↳ **Quesadillas**

↳ **Ham & Cheese Pizza**

↳ **Spaghetti Pomodoro**

Choose Any Regular Menu Item for Children Under 11 at 1/2 Price





## Beverage & Bar Options

Add a beverage bar to any of your services, with pricing ranging from \$32-\$49 per person.

Breakfast and lunch bars are served for 2 hours.  
Dinner bars are served for 3 hours.

### BLENDDED SMOOTHIE BAR

Strawberry, mango, blueberry, blackberry, apple, carrot, cucumber, kale, wheatgrass, beet, kiwi, yogurt, milk, orange juice

### ICE TEA STATION

Seasonal tea options : green tea, black tea, herbal tea infusions. lavender, citrus, clove, star anise, mint, basil, cinnamon, mango

### JUICE BAR / AGUA FRESCA

Seasonal fresh juice, fresh fruit, sparkling water, cucumber, melon, jamaica, watermelon, cantaloupe, pineapple, papaya

### BLOODY MARY / CAESAR BAR

Celery, bacon, olives, pickled asparagus, pearl onions, dill pickles, green beans, hot peppers, hot sauces, tabasco, worcestershire, lemon, lime

### MIMOSA BAR

Sparkling wine, seasonal fruit, fresh citrus juices

### BELLINI BAR

Sparkling wine, peach puree, seasonal fresh fruit, fresh fruit juice

### MOJITO BAR

Assorted fruit, juices, mint, lemon, lime

### MARGARITA BAR

Assorted fruit, juices, flavored salt, lemon, lime

### NATIONAL BAR

Tequila, rum, vodka, gin, assorted sodas, garnishes

### BEERS OF MEXICAN STATION

Corona, Pacifico, Corona Light, Pacifico Light, Negra Modelo, Model Especial, clamato, mixers, lemons

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## Drop Off Menus

Minimum order of 4

Mix and Match Options available at an additional cost

\$31.13 USD Delivery Fee

Drop Off Breakfast  
\$21.30 Per Person

**Croissant Sandwich**

Egg, bacon, cheese, avocado, croissant, fresh orange juice, fruit salad

**Smoked Salmon Bagel**

Bagel, cream cheese, smoked salmon, capers, red onion, fresh orange juice, fruit salad

**Bacon Breakfast Sandwich**

Bacon, scrambled egg, cheese, avocado on a brioche bun, fresh orange juice, fruit salad

**Turkey Breakfast Sandwich**

Turkey, lettuce, cheese, tomato, peppers, and mayonnaise on a brioche bun, fresh orange juice, fruit salad

**Sausage Burrito**

Sausage, egg, avocado, salsa Mexicana, flour tortilla, cheese, fresh orange, fruit salad



**Ham & Cheese Croissant**

Honey-smoked ham, gruyere cheese, lettuce, tomato, avocado, creamy coleslaw, homemade chocolate chip cookies

**Deli-Style Roasted Turkey & Monterrey Jack**

Baguette, roasted turkey, monterrey jack cheese, creamy coleslaw, homemade chocolate chip cookies

**Shrimp Pita Pockets**

Grilled shrimp, julienne of fresh vegetables, lettuce, tzatziki, homemade hummus, vegetable chips, key lime bars

**Chicken Caesar Wrap**

Grilled chicken breast, Caesar salad, bacon, homemade hummus, vegetable chips, key lime bars

**Traditional Greek Salad**

Cucumber, Onion, Tomato, Green Pepper, Kalamata Olives, Feta Cheese, Homemade Hummus, Vegetable Chips, Key Lime Bars

**Taco Salad**

Romain lettuce, salsa Mexicana, olives, black beans, ground beef, guacamole, sour cream, homemade chocolate chip cookies



Drop Off Dinner  
\$35.50 Per Person

**Arrachera (Flank Steak) Fajitas**

Arrachera, onion, red & green peppers, corn tortillas, Caesar salad, fruit tartlet

**Chicken Enchiladas**

Chicken, onion, red sauce, cheese, Caesar salad, fruit tartlet

**Fettucine Alfredo**

Fettucine, homemade alfredo sauce, parmesan cheese, Caesar salad, fruit tartlet

**Spaghetti Bolognese**

Spaghetti, homemade meat & tomato sauce, parmesan cheese, Caesar salad, fruit tartlet

**Empanada Platter**

Choose three types of empanadas: short rib, carnitas, vegetables, mole with chicken, chicken tinga  
Served with green and red salsa, and a green salad with house dressing.



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Staff Services



Our Chef Staffing Services offers a flexible and customizable option for those who are looking for a variety of menu options or have dietary restrictions. With this type of service, the cost of staffing and ingredients are separate. However, the overall cost of the service will depend on factors such as the number of guests and menu choices. Contact us directly for more information and to discuss your specific needs and preferences.

Priced Per Hour - Minimum 2 Hours

Event Coordinator \$71.01  
Mixologist \$71.01 Bartender  
\$44.02 Tequila Expert \$71.01  
Sommelier \$71.01 Butler  
\$44.02 Chef \$71.01 Chef's  
Assistant \$44.02 Wait Staff  
\$44.02

Holiday Staff Priced Per Hour - Minimum 2 Hours Holiday Dates include  
December 24th, 25th, 31st and January 1st

Event Coordinator \$142.01  
Mixologist \$142.01 Bartender  
\$88.05 Tequila Expert \$142.01  
Sommelier \$142.01 Butler  
\$88.05 Chef \$142.01 Chef's  
Assistant \$88.05 Wait Staff  
\$88.05



# Cooking Classes

**\$220.00 USD  
per person**

Are you ready for a delicious and unforgettable experience in the heart of Baja California? Dive into the vibrant flavors of Mexico with our exclusive Mexican Cooking Class in Cabo San Lucas! This hands-on class, led by Chile & Lime Catering will take you on a journey thought some beloved Baja Dishes

## 🍴 What You'll Experience:

Get ready to roll up your sleeves and discover the secrets behind some of Mexico's most iconic dishes. Our Chefs will guide you through each step, sharing tips, techniques, and stories that bring each dish to life.

### Appetizers

#### Salsas & Guacamole

⭐ A selection of salsas and creamy, flavorful guacamole that's the perfect accompaniment to any Mexican meal.

### Entrees

#### Baja Fish Tacos

🐟 Perfectly crispy fish tacos with a zesty lime crema, fresh shredded cabbage, and homemade salsa.

### Ceviche

⌚ A classic Mexican ceviche with fresh fish marinated in tangy lime juice, mixed with crisp vegetables and spices.

### Aguachile

🌶️ A refreshing and spicy seafood dish featuring shrimp marinated in a vibrant lime and chile sauce.

### 🍩 Dessert Traditional Mexican Dessert

### 🍹 Cocktail Experience

Elevate Your Culinary Adventure with a guided tequila cocktail tasting led by our Expert Tequilero and Mixologist. You'll savor a selection of fine cocktails and learn about the rich history and production of iconic Mexican spirits.

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### Specials

Tacos + Tastings

\$157 Per Person

Embark on a culinary adventure with our exclusive offering: Tacos & Tastings. Indulge in a quartet of handpicked tacos by our Chef Creativo. Elevate the experience with expert-led tastings by our sommelier or tequilero, offering a choice between Mexican wines or an exploration of tequila and mezcal. This in-villa experience isn't just about food; it's a celebration of bold flavors and good times. The cost includes our Chef, Server, and your choice of Sommelier or Tequilero.

A selection of gourmet tacos

- **Fried Octopus Taco:** Tempura octopus, pineapple and purple cabbage slaw, morita chili sauce, served in a blue corn tortilla.
- **Tacos al Pastor:** Pastor-style pork, grilled pineapple, and raw green salsa served in a yellow corn tortilla.
- **Tacos de Chile Relleno de Atun:** A stuffed pepper filled with tuna, vegetables, and bacon, nestled in a flour tortilla. Drizzled with jalapeño aioli, and topped with radishes.
- **Short Rib Birria Taco:** Golden-fried birria taco with braised short rib, pepper jack cheese, sour cream, and avocado puree.



## CANCELLATION POLICY

### 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.