

chile + LIME
ORGANIC CATERING
CSL MEX


Cabo San Lucas, Mexico 2026
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
Arrachera and Cheese Quesadillas
Guacamole and Salsa Mexicana
Chicken and Potato Taquitos
Bean and Chicken Tinga Sopes
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.

BLENDED 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



Drop Off Lunch
\$28.40 Per Person

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.