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ORGANIC CATERING

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Full Menu Brochure Cabo San
Lucas, Mexico 2025
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.

Gratuuity: Gratuuity 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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Design Your Own Packages

Our “Design Your Own” packages offer an all-inclusive experience in your villa. Select from a range of Mexican and international options for breakfast, lunch, and dinner to create a personalized dining experience that perfectly suits your group's needs. You also have the option to include alcoholic and non-alcoholic beverage service with any meal.



Breakfast

Breakfasts Come with Tropical Fruit Salad, Yogurt and Granola, Coffee & Freshly Squeezed OJ & Toast with butter and Jam, Muffins or Tortillas Depending Upon Menu Selection.

MEXICAN FAVORITES \$28.40

CHILAQUILES

Red and Green Salsa, Fried Egg, Oaxaca Cheese, Avocado, Cilantro, Beans

EGG & SAUSAGE BURRITO

Salsa Mexicana, Pinto Beans, Avocado, Monterrey Cheese, Grilled Peppers, Potatoes

HUEVOS RANCHEROS

Two Eggs, Crispy Corn Tortilla, Salsa Ranchera, Cotija Cheese, Breakfast Potatoes, Beans

BREAKFAST TACOS

Corn Tortilla, Scrambled Eggs & Bacon, Salsa Mexicana, Cheddar Cheese, Beans, Breakfast Potatoes

HAM & EGG ENCHILADAS

Corn Tortilla, Scrambled Eggs & Ham, Salsa Verde, Avocado Salsa, Melted Cheese

OMELET

Chorizo, Bell Peppers, Onion, Chihuahua Cheese, Beans, Potatoes

INTERNATIONAL CLASSICS \$35.50

BREAKFAST PIZZA

Rustic Flatbread | Applewood Smoked Bacon | Arugula | Cheese | 2 Fried Eggs

WAFFLES OR PANCAKES

Fresh Fruit Compote | Canadian Maple Syrup | Bacon & Sausage

BAO BREAKFAST BUNS

Egg | Sausage | Cheese | Potatoes

BREAKFAST SKILLET

Sausage | Bacon | Potato | Scrambled Eggs | Salsa | Melted Cheese

FRITTATA

- Option 1 - Ham: Spinach | Poblano
- Option 2 - Sausage: Tomato | Onion
- Option 3 - Proscuitto: Asparagus | Breakfast Potatoes

EGGS BENEDICT

Option 1 - Lobster & Asparagus, Traditional Hollandaise
Option 2 - Avocado & Tomato, Cilantro-Lime Hollandaise
Option 3 - Sausage & Spinach, Chipotle--Honey Hollandaise

➤ Please choose one option for the entire group ➤

Lunch

MEXICAN FAVORITES \$41.18

All Mexican Menus are served with Chipotle Caesar Salad and Kahlua Flan

CHILE RELLENO

Cilantro Cream, Oaxaca Cheese, Avocado, Beans

ENCHILADAS VERDES

Cheese, Chicken , Salsa Verde

PORK TOSTADA

Pork, Lettuce, Cheese, Salsa Tomatillo

SHRIMP TOSTADA

Chipotle Shrimp , Guacamole , Sour cream , Coleslaw

CARNE ASADA

Guacamole, Salsa Mexicana, Refried Beans, Quesadilla

CARAMELIZED PORK TACOS

Caramelized Pork, Pineapple Salsa

INTERNATIONAL LUNCH CLASSICS \$48.28

FRIED CHICKEN WRAP

Basil-Tomato Soup, Fried Chicken Wrap, Shoestring Potato, Tangerine Tartalette

GRILLED ITALIAN CIABATTA

Heirloom Tomato Gazpacho, Arugula Salad, Buffalo Mozzarella, Salami And Grilled Peppers Ciabatta, Limoncello Cheesecake

GRILLED FISH TACOS

Fish Ceviche, Mango Guacamole, Fish Tacos , Churro Ice Cream Cup

GREEK FLATBREAD

Cucumber-Avocado Gazpacho, Cous-Cous Salad, Cherry Tomato, Oregano, Flank Steak & Feta Cheese Flatbread, Yogurt Mousse & Berries

GRILLED VEGETABLE SANDWICH

Mango-Mint Gazpacho, Apple-Mixed Green Salad, Grilled Vegetable Sandwich, Seasonal Fruit Salad

SHRIMP & CHORIZO BURGER

Seared Moon Scallop & Avocado Puree, Shrimp Chorizo Burger & Garlic-chili Fries, Cherry Cheesecake



MEXICAN FAVORITES \$61.07

SEAFOOD CHILE RELLENO

Ceviches Trio | Mixed Green Salad and Vegetables | Saffron Scented Rice | Chile Relleno | Guava-Pecan Tamal

CILANTRO LIME CHICKEN

Mini Sopas Trio | Mixed Salad | Jicama | Coconut Sticky Rice | Vegetables | Chicken | Rice Pudding

STREET TACO

Bruschetta Mexicana | Mixed Green Salad | Tacos | Rice | Beans | Salsa | Kahlua Brownie

TAMPIQUEÑA

Chilled Soup Trio | Potato-corn Salad | Arrachera | Enchilada | Chile Relleno | Churros

TEQUILA LIME SHRIMP

Tostada Ceviche | Spinach Salad | Shrimp | Chipotle Mashed | Vegetables | Kahlua Flan

CHICKEN MOLE

Pork Tostada | Bean | Corn Salad | Chicken | Cilantro Rice | Vegetables | Chocolate-coconut Tamal

INTERNATIONAL CLASSICS \$73.85

BEEF FILET

Shrimp Tostada | Roasted Garlic Bisque | Beef Tenderloin | Asparagus | Truffled Potato Hash | Chile Ancho Chocolate Pate

SEARED MAHI MAHI

Roast Beef Kebab | Iced Avocado Soup | Seared Mahi Mahi | Asparagus | Beurre Blanc-Guajillo | Tangerine Tartalette

GRILLED CHICKEN BREAST

Pork Wonton | Grilled Zucchini Salad | Creamy Parsley-lemon Sauce | Sauteed vegetables | Jasmine Rice | Cherry Cheesecake

PORK TENDERLOIN

Mahi Mahi Brochette | Mixed Greens and Beet Salad | Ginger Garlic Pork Tenderloin | Vegetables | Roasted Garlic Mashed Potato | Apple Pie Fries

RED SNAPPER

Scallop Ceviche | Mixed Spinach Salad | Pan Seared Red Snapper | Vegetable Couscous | Churro | Vanilla Ice Cream

LAMB CHOPS (ADD \$14.20)

Beet Ravioli | Apple-Romaine Salad | Rack of lamb | Mint - basil Chimichurri | Chocolate Lava Cake





Beverage & Bar Options

ADD A BEVERAGE BAR TO ANY OF YOUR DESIGN YOUR OWN SERVICES STARTING AT \$32.00 PER PERSON

Breakfast and Lunch Bars served for 2 Hours

Dinner Bars 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

Four Types of Seasonal Tea Options : Green Tea, Black Tea, Herbal Tea

Infusions: Lavender, Citrus, Clove, Star Anise, Mint, Basil, Cinnamon, Mango

JUICE BAR / AGUA FRESCA

Four Types of 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, Four Types of Seasonal Fruit, Four Types of Fresh Citrus Juice

BELLINI BAR

Sparkling Wine, Peach Puree, Four Types of Seasonal Fruit, Four Types of 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



Must Be Paired with a Menu Item



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Breakfast



Interactive Breakfast Stations

OMELETE STATION \$47.00 Per Person

Shrimp, Bacon, Ham, Tomato, Spinach, Asparagus, Cilantro, Chives, Mushrooms, Swiss, Cheddar & Monterrey Cheese

BAGEL BAR \$42.60 Per Person

Assorted Bagels, Savory & Sweet Cream Cheeses, Pesto, Garlic Mayo, Salmon, Prosciutto, Bacon, Avocado, Tomato, Onion, Capers, Cucumber, Radish

BISCUIT BAR \$40.00 Per Person

Bacon, Sausage, Gravy, Jams, Honey, Marmalade

Yogurt Parfait Bar \$35.5 Per Person

Three Types of Yogurt, Five Types of Fresh Fruit, Homemade Granola, Honey, Agave Nectar, Almonds, Coconut, Sunflower Seeds



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Lunch



Interactive Lunch Stations

PASTA STATION

\$49.00 Per Person

Roasted Tomato Sauce, Garlic-Alfredo Sauce, Pesto Sauce, Grilled Chicken, Jumbo Shrimp, Meatballs, Asparagus, Peppers, Onion, Broccoli, Zucchini, Cherry Tomato

BURGER STATION

\$60.00 Per Person

Beef, Chicken, Shrimp and Vegetables Burgers, Shoestring Fries, Sweet Potato Fries, Lettuce, Tomato, Onion, Relish, Jalapeño Peppers, Condiments

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Appetizers



Interactive Appetizer Stations

Avocado Bar \$56.00 Per Person

Shrimp, Crab, Lobster, Tomato, Red Onion, Cilantro, Bell Pepper, Chives, Lemon, Asiago Cheese, Corn, Garlic Sour Cream, Chipotle Mayo

Ceviche Station \$40.00 Per Person

Fish, Shrimp & Scallop Ceviche, Cucumber, Mango, Mint, Onion, Habanero, Jalapeño, Red & Yellow Bell Peppers, Carrot, Avocado, Mandarin-Tomatillo Salsa, Variety of Hot Sauces and Salsas

Quesadilla Station \$36.00 Per Person

Chicken, Flank Steak, Chorizo & Vegetables, Chiles, Onion, Corn, Poblano Peppers, Cheddar, Jack & Oaxaca Cheese

Nacho Bar \$36.00 Per Person

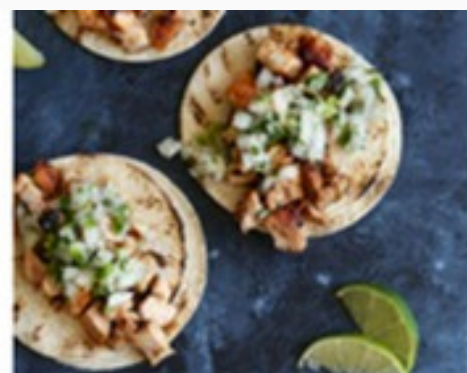
Ground Beef, Chicken & Flank Steak, Salsa Mexicana, Black Beans, Jalapeños, Sour Cream, Black Olives, Avocado, Cheddar & Monterrey Cheeses

Slider Bar \$36.00 Per Person

Mini Beef or Veggie Burgers, Tomato, Lettuce, Pickles, Pickled Onion, Garlic Mayo, Mustard, Cheddar, Swiss & Jack Cheeses, Jalapeños, Mushrooms

Street Taco Station \$36.00 Per Person

Cochinita Pibil, Chicken Mole & Beef Tinga, Four Inch Tortillas, Salsas, Guacamole, Onion, Cilantro, Chiles, Lime, Cilantro



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Dinner



Active Dinner Stations

Pizza Bar \$70.00 Per Person

Arugula, Brie , Balsamic Reduction, Zucchini, Feta Cheese, Grilled Peach, Basil Sauce

Options: Flank Steak, Chicken, Shrimp

Dessert Pizza: Blueberry, Mascarpone- Mint, Honey Sauce

Kebab Bar \$70.00 Per Person

Beef, Chicken, Shrimp, Vegetables, Chimichurri Sauce, Soy-Lime Sauce, Blue Cheese Creamy Sauce

Dessert Kebab: Strawberry-Banana-Pineapple Chocolate Covered Keb





Chef ' s Menu Suggestions

A Taste of Mexico \$108.00 Per Person

Shrimp Tostada : Potato Chip, Guacamole, Grilled Shrimp

Ice Avocado Soup : Cucumber, Avocado, Roasted Garlic, Mint Scented Olive Oil

Red Snapper : Roasted Red Snapper, Vegetable Cous Cous, Bourbon-Jalapeño Cream

Churros : Churro Cup, Vanilla Ice Cream

Seaside \$132.00 Per Person

Scallop Ceviche : Lime, Green Apple, Mignonette, Scallion

Mango Gazpacho : Mango, Crab Meat, Mint

Seared Mahi Mahi & Shrimp Duo : Seared Mahi Mahi, Baja Shrimp, Asparagus and Carrots, Beurre Blanc, Guajillo Scented Potato Hash

Tangerine Tartelette : Custard, Mint, Tangerine

From the Farm \$141.00 Per Person

Empanada : Chicken, Adobo, Crème Fraiche

Pork Belly : Pork Belly, Mango - Red Pepper Salsa

Watermelon Salad : Watermelon Cubes, Dried Fruits, Mixed Nuts, Mint-Basil Vinaigrette

Lamb Chops : Petite Rack of Lamb, Mint- Basil Chimichurri, Caramelized Vegetables, Roasted Garlic-Chive Potato Hash

Apple Pie Fries : Tart Apples, Cinnamon, Salty Caramel



Chef ' s Menu Suggestions

Fit & Fresh \$112.00 Per Person

Beet Ravioli : Almond- Thyme Pate

Kale Salad : Kale, Spinach, Strawberry, Red Onion, Avocado, Yogurt Dressing

Grilled Chicken Breast : Creamy Parsley- Lemon Sauce Chicken Breast, Sauteed Vegetables, Jasmine Rice

Cherry Cheesecake : Tart Cherries, Mint

Black Bean Tortita : Chipotle, Black Bean, Guacamole

Chilitos \$112.00 Per Person

Black Bean Tortita: Chipotle, Black Bean, Guacamole

Corn Chowder : Roasted Corn, Poblano Pepper Aioli

Beef Filet : Beef Tenderloin, Au Jus, Asparagus, Truffled Potato Hash

Chile Ancho - Chocolate Pate : Rich Chocolate Ganache, Ancho Chile, Cream





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



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Drop Off Options

Minimum order of 4



Breakfast \$21.30

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

Fruit Parfait

Fresh Fruit, Yogurt, Homemade Granola, Honey, Fresh Orange Juice, Homemade Rustic Muffins

Sausage Burrito

Sausage, Egg, Avocado, Salsa Mexicana, Flour Tortilla, Cheese, Fresh Orange, Fruit Salad



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Lunch \$28.40

Ham & Cheese Croissant

Honey-Smoked Ham, Gruyere Cheese, Lettuce, Tomato, Avocado, Creamy Coleslaw, Homemade Chocolate Chip Cookies

Chicken Caesar Wrap

Grilled Chicken Breast, Caesar Salad, Bacon, Homemade Hummus, Veggie Chips, Key Lime Bars

Deli-Style Roasted Turkey & Monterrey Jack

Baguette, Roasted Turkey, Monterrey Jack Cheese, Creamy Coleslaw, Homemade Chocolate Chip Cookies

Traditional Greek Salad

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

Shrimp Pita Pockets

Grilled Shrimp, Julienne of Fresh Veggies, Lettuce, Tzatziki, 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



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Dinner \$35.50

Arrachera (Flank Steak) Fajitas

Arrachera, Onion, Red & Green Peppers, Corn Tortillas, Caesar Salad, Fruit Tartlet

Fettucine Alfredo

Fettucine, Homemade Alfredo Sauce, Parmesan Cheese, Caesar Salad, Fruit Tartlet

Chicken Enchiladas

Chicken, Onion, Red Sauce, Cheese, Caesar Salad, Fruit Tartlet

Spaghetti Bolognese

Spaghetti, Homemade Meat & Tomato Sauce, Parmesan Cheese, Caesar Salad, Fruit Tartlet



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Staff Services



Our Chef 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 through 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

Churros

🥞 Crispy and golden churros rolled in cinnamon sugar and served fresh.

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 this iconic Mexican spirit.

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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.