



# All Inclusive Menus 2026

## NOTES

### Pricing:

Our menus are priced per person and include all ingredients, preparation, and serving staff. Taxes and fees are already included in the listed prices.

### Minimum Requirements:

Each menu package requires a minimum of 4 guests. For groups larger than 20 guests, or for information on special events, wedding, or holiday menus, please contact us directly. Please note that all guests in your group must select the same menu.

### Custom Menus:

We are happy to accommodate custom menus and dietary requests, including allergies, upon advance notice.

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

### Service Hours:

Regular service hours are 7:00 AM to 9:00 PM. Requests outside these hours may require additional staffing fees.

### Gratuity:

A standard gratuity is already included in all menu pricing.

### Need Assistance?

For further information or to discuss your specific needs, please reach out to us directly.

### Holiday Pricing:

In observance of the holiday season, additional staffing fees apply on the following dates:

December 24th

December 25<sup>th</sup>

December 31<sup>st</sup>

January 1<sup>st</sup>

# Prices

## Deluxe Menus

Breakfast and Lunch: \$117.29 USD per person  
Breakfast and Dinner: \$134.67 USD per person  
Lunch and Dinner: \$165.08 USD per person  
Breakfast, Lunch, and Dinner: \$208.52 USD per person

## Premium Menus

Breakfast & Lunch: \$139.00 USD per person  
Breakfast & Dinner: \$160.73 USD per person  
Lunch & Dinner: \$186.80 USD per person  
Breakfast, Lunch & Dinner: \$243.27 USD per person

## Platinum Menus

Breakfast, Lunch: \$158.56 USD per person  
Breakfast & Dinner: \$184.63 USD per person  
Lunch & Dinner: \$212.86 USD per person  
Breakfast, Lunch & Dinner: \$278.00 USD per person

# Deluxe Menus

## BREAKFAST

CHILAQUILES: Seasonal fruit salad, red or green sauce, scrambled eggs, cotija cheese, sour cream, red onion, refried beans, toast, spreads, agua fresca & coffee.

EGGS ANY STYLE: Seasonal fruit salad, assorted vegetables (green bell peppers, tomatoes, onion, mushrooms, spinach, jalapeño), ham, sausage, cheese, refried beans, toast, spreads, agua fresca & coffee.

BURRITOS: Seasonal fruit salad, scrambled eggs, mozzarella, sausage, salsa mexicana, salsa tatemada, refried beans, agua fresca & coffee.

WAFFLES: Seasonal fruit salad, waffles, butter and syrup, scrambled eggs, agua fresca & coffee.

FRENCH TOAST: Seasonal fruit salad, French toast, butter and syrup, scrambled eggs, hash browns, agua fresca & coffee.

## LUNCH

ENCHILADAS: Vegetable soup, green or red sauce, stuffed with chicken, cotija cheese, sour cream, red onion, Kahlua flan.

TACOS BAJA: Mixed green salad, shrimp and fish tacos, guacamole, salsa mexicana, red sauce, cabbage, chipotle mayonnaise, limes, corn & flour tortillas, churros.

CHILE RELLENO: Mixed green salad, chiles rellenos (stuffed with cheese), Mexican rice, refried beans, cheesecake.

BURGERS: Mixed green salad, beef burger, American cheese, lettuce, onion, tomato, pickles, dressing, French fries, vanilla ice cream.

## DINNER

CILANTRO LIME CHICKEN: Mini sopes trio, mixed salad, coconut sticky rice, vegetables, chicken, Kahlua flan.

TAMPIQUEÑA: Chilled soup trio, potato-corn salad, arrachera, enchilada stuffed with chicken, chile relleno, churros.

TEQUILA LIME SHRIMP: Tostada ceviche, green salad, grilled shrimp, chipotle mashed potatoes, vegetables, Kahlua flan.

CHICKEN MOLE: Pork tostada, corn salad, chicken mole, white rice, vegetables, chocolate-coconut tamal.

# Premium Menus

## BREAKFAST

CHILAQUILES: Seasonal fruit salad, yogurt and granola, red or green sauce, scrambled eggs, grilled chicken, cotija cheese, avocado sour cream, red onion, refried beans, homemade muffins, orange juice & coffee.

EGGS ANY STYLE: Seasonal fruit salad, yogurt and granola, assorted vegetables (green bell peppers, tomatoes, onion, mushrooms, spinach, jalapeño), ham, sausage, cheese, ranchero eggs, refried beans, toast, spreads, orange juice & coffee.

BURRITOS: Seasonal fruit salad, yogurt and granola, burrito - scrambled eggs, ham, mozzarella, salsa mexicana, salsa tatemada, refried beans, orange juice & coffee.

PANCAKES: Seasonal fruit salad, yogurt and granola, pancakes, butter and syrup, scrambled eggs, chicken tenders, hash browns, orange juice & coffee. \*\*Choice of bacon or sausage.

FRENCH TOAST: Seasonal fruit salad, yogurt and granola, French toast, butter and syrup, scrambled eggs, hash browns, orange juice & coffee. \*\*Choice of bacon or sausage.

## LUNCH

ENCHILADAS: Vegetable soup, green or red sauce, grilled chicken breast, cotija cheese, sour cream, red onion, carne asada, grilled onions. Dessert- Kahlua flan.

TACOS BAJA: Mixed green salad, shrimp, fish & carnitas tacos, guacamole, salsa Mexicana, red sauce, cabbage, chipotle mayonnaise, limes, corn & flour tortillas. Dessert- churros.

CHILE RELLENO: Mixed green salad, chiles rellenos (stuffed with cheese), chicken breast, Mexican rice, refried beans. Dessert- cheesecake.

BURGERS: Mixed green salad, beef and chicken burgers, American cheese, bacon, lettuce, onion, tomato, pickles, salted mushrooms, dressing, French fries. Dessert- vanilla ice cream.

## DINNER

BEEF FILET: Mix green salad, tangerine supreme, sun-dried tomatoes, red onion, citrus vinaigrette, beef tenderloin, asparagus tips, mashed potatoes. Dessert- chocolate lava cake.

GRILLED CHICKEN BREAST: Mix green salad (cherry tomatoes, red bell peppers, crispy garlic, cucumber, feta cheese), basil-lemon vinaigrette. Grilled chicken breast, poblano sauce, coconut jasmine rice, salted vegetables. Dessert- churro vanilla ice cream.

SEABASS: Mix green salad, grapefruit supreme, goat cheese, red onion, oregano vinaigrette, seared seabass, vegetable couscous. Dessert- cherry cheesecake.

# Platinum Menus

## BREAKFAST

EGGS ANY STYLE: Seasonal fruit salad, yogurt and granola, assorted vegetables (green bell peppers, tomatoes, onion, mushrooms, spinach, jalapeño), sausage and bacon, cheese, refried beans, ranchero eggs, hashbrown, homemade muffins, orange juice & coffee.

AVOCADO TOAST: Seasonal fruit salad, yogurt and granola, avocado, cherry tomatoes, organic lettuces, olive oil, sourdough bread, breakfast potatoes, eggs, homemade muffins, orange juice & coffee.

SHORT RIB WITH MOLE NEGRO: Seasonal fruit salad, yogurt and granola, two pieces of fried egg, plantain, mole negro, coriander, homemade muffins, orange juice & coffee.

FRENCH TOAST: Seasonal fruit salad, yogurt and granola, French toast, bacon and sausage, butter and piloncillo, scrambled eggs, breakfast potatoes, orange juice & coffee.

BENEDICT EGGS: Seasonal fruit salad, yogurt and granola, two pieces of poached eggs, english muffin, hollandaise sauce, asparagus, cherry tomatoes, roasted potatoes, shrimp, orange juice & coffee.

## LUNCH

CEVICHE: Mixed green salad, catch of the day, pico de gallo, cucumber, local spicy sauces, cilantro, guacamole, tortilla chips. Dessert - ice cream

TACOS BAJA: Mix green salad, shrimp & grilled octopus, guacamole, salsa Mexicana, red sauce, cabbage, chipotle mayonnaise, corn & flour tortillas. Dessert - churros.

PORK BELLY SANDWICH: Garden salad, avocado, green apple and coleslaw, pickled serrano peppers and spring onion, potatoes wedges. Dessert - ice cream.

CHICKEN AND BEEF SKEWERS: Green salad, shrimp & steak skewers, roasted potatoes, salted vegetables, chimichurri sauce. Dessert - brownie.

## DINNER

BEEF FILET: Mix green salad, tangerine supreme, sundried tomatoes, red onion, citrus vinaigrette, beef tenderloin, grilled shrimp, asparagus tips, mashed potatoes. Dessert - chocolate lava cake.

RED SNAPPER: Mix green salad, grapefruit supreme, goat cheese, red onion, oregano vinaigrette, seared red snapper, butter shrimp, vegetables cous cous. Dessert - cherry cheesecake.

PIPAN: Tortilla soup, grilled sea bass drizzled in green pipián sauce, grilled vegetables. Dessert - buñuelos (mexican fritters).

LA MEZCLA: Tuna tataki tostadas, grilled catch of the day, filet mignon, grilled chicken, baked potato, salted vegetables. Dessert - chocolate lava cake. \*\* Family style service.

## Extras

Our drop-off appetizers are designed to perfectly complement our all-inclusive menus and help fill in the meal gaps throughout your day.

These items are ideal for guests who select an all-inclusive plan, but would like light bites to enjoy in between meals.

All appetizers are delivered ready to serve, without staff, and you may choose the delivery time that works best for your schedule.

This flexible option ensures your group always has something fresh and delicious on hand.

## Appetizers

### Package Options and Pricing

**Deluxe Package:** Choose four varieties/options.

\$46.70 USD per person

**Premium Package:** Choose six varieties/options.

Price \$54.30 USD per person

**Platinum Package:** Choose eight varieties/options.

\$62.07 USD per person

**Puff Pastry Empanadas** filled with a delightful mix of vegetables and pork.

**Sopes** topped with savory beans and others adorned with chicken tinga.

**Fried Potato Taquitos** drizzled with green salsa, garnished with sour cream and cheese.

**Traditional Fish Ceviche**

**Caprese Skewers** drizzled with balsamic glaze.

**Beef Quesadillas** accompanied by guacamole and salsa mexicana.

**Mini Corn Tostadas** topped with smoked tuna and finished with a zesty, house-made ranchera sauce.

**Crispy Beef Chimichangas** served alongside a tangy green tomatillo salsa.

**Crispy Caesar Salad Cones** filled with grilled shrimp and chicken, topped with Parmesan and creamy Caesar dressing.

**Freshly Baked Baguette** stuffed with sliced turkey, crunchy pickles, and a smoky chipotle cream.



## Bar Options

Our bar packages are designed to provide you with everything necessary for a smooth and enjoyable service.

Each package comes with a predetermined number of service hours, with the option to extend if desired.

You can enhance your experience by pairing a Deluxe, Premium, or Platinum bar package with any of our food packages to create the ideal combination for your celebration.

### Deluxe Special Bar for 2 hours

Margaritas, Mojitos, Palomas

\$82.54 USD per person

Additional Hours \$41.27 USD per person

### Premium Bar for 2 Hours

Tequila (Cazadores), Whisky (Red Label), Gin (Beefeater), Vodka (Absolut)

\$95.57 USD per person

Additional Hours: \$47.78 USD per person

### Platinum Bar for 2 hours

Includes:

Tequila (Patrón), Whisky (Black Label), Gin (Beefeater), Vodka (Tito's)

\$108.60 USD per person

Additional Hours \$54.30 USD per person

### Hangover Bar

2 hours Service minimum

Includes:

Mimosas, Bloody Marys, Caesars

Variety of Salsas, Salt and Lime

\$60.80 USD per person

Additional Hours \$30.40 USD per person

Additional Butler service is \$41.27 USD per hour with a minimum requirement of 2 hours