



All Inclusive Menus 2025

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 guest 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 25th

December 31st

January 1st

Prices

Deluxe Menus

Breakfast & Lunch \$117.19 usd

Breakfast & Dinner \$134.55 usd

Lunch & Dinner \$164.93 usd

Breakfast, Lunch & Dinner \$208.33 usd

Premium Menus

Breakfast & Lunch \$138.89 usd

Breakfast & Dinner \$160.59 usd

Lunch & Dinner \$186.63 usd

Breakfast, Lunch & Dinner \$243.06 usd

Platinum Menus

Breakfast & Lunch \$158.42 usd

Breakfast & Dinner \$184.46 usd

Lunch & Dinner \$212.67 usd

Breakfast, Lunch & Dinner \$277.78 usd

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, Sausage, Mozzarella, 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, Hashbrown, Agua Fresca & Coffee.

LUNCH

ENCHILADAS: Vegetable Soup/ Green Or Red Sauce, Grilled Chicken Breast, Cotija Cheese, Sour Cream, red onion /Kahlua Flan.

TACOS BAJA: Mix Green Salad Shrimp and Fish Tacos, guacamole, salsa Mexicana, Red sauce, cabbage, Chipotle mayonnaise, Corn & Flour tortillas. Churros.

CHILE RELLENO: Mix Green Salad, Chiles Rellenos (stuffed with Cheese), Mexican Rice, Refried Beans, Cheesecake.

BURGERS: Mix 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. Jicama, Coconut Sticky Rice, Vegetables, Chicken, Kahlua Flan

TAMPIQUEÑA: Chilled Soup Trio, Potato–corn Salad, Arrachera, Enchilada, 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, Homemade Muffins, Orange Juice & Coffee. ** Choice of Bacon OR Sausage

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, Hashbrown, Orange Juice & Coffee. ** Choice of Bacon Or Sausage .

FRENCH TOAST: Seasonal Fruit Salad, Yogurt and Granola, French Toast, Butter and Syrup, Scrambled Eggs, Hashbrown, 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 / Kahlua Flan.

TACOS BAJA: Mix Green Salad, Shrimp, Fish, Carnitas Tacos, guacamole, salsa Mexicana, Red sauce, cabbage, Chipotle mayonnaise, Corn & Flour tortillas, Churros.

CHILE RELLENO: Mix Green Salad, Chiles Rellenos (stuffed with Cheese), Chicken Breast, Mexican Rice, Refried Beans, Cheesecake.

BURGERS: Mix Green Salad, Beef and Chicken Burger, American Cheese, Bacon, Lettuce, Onion, Tomato, Pickles, Salted Mushroom dressing, French Fries, Vanilla Ice cream.

DINNER

BEEF FILET: Mix Green Salad, tangerine supreme, sundried tomatoes, red onion, citrus vinaigrette, Beef Tenderloin, Asparagus tips, Mashed Potatoes, 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 Jazmin Rice, Salted Vegetables, Churro Vanilla Ice Cream.

SEABASS: Mix Green Salad, grapefruit supreme, Goat cheese, red onion, Oregano vinaigrette, Seared Seabass, Vegetables Cous Cous, 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, Homemade Muffins, Orange Juice & Coffee.

AVOCADO TOAST: Seasonal Fruit Salad, Yogurt and Granola, Avocado, Cherry Tomatoes, Organic Lettuces, Olive oil, Rye Bread, Breakfast Potatoes, 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, Ice cream

TACOS BAJA: Mix Green Salad, Shrimp & Grilled octopus, guacamole, salsa Mexicana, Red sauce, cabbage, Chipotle mayonnaise, Corn & Flour tortillas. Churros.

PORK BELLY SANDWICH: Garden Salad, Avocado, green apple and coleslaw, pickled serrano peppers and spring onion. Ice Cream

CHICKEN AND BEEF SKEWERS: Green Salad, Shrimp & Steak Skewers, Roasted Potatoes, Salted vegetables, chimichurri sauce, Brownie.

DINNER

BEEF FILET: Mix Green Salad, tangerine supreme, sundried tomatoes, red onion, citrus vinaigrette, Beef Tenderloin, Grilled Shrimp, Asparagus tips, Mashed Potatoes, Chocolate Lava cake.

RED SNAPPER: Mix Green Salad, grapefruit supreme, Goat cheese, red onion, Oregano vinaigrette | Seared Red Snapper, Butter Shrimp, Vegetables Cous Cous. Cherry Cheesecake.

PIPAN: Tortilla Tortilla Soup, Grilled Sea bass drizzled in green pipián sauce, grilled vegetables, Bunuelos (Mexican fritters).

LA MEZCLA: Tuna Tataki Tostadas, Grilled Catch of the day, Filet Mignon, Grilled Chicken, Baked Potato, Salted Vegetables, Lava Cake.