

a matter of taste

A Matter of Taste Catering specializes in providing exclusive in-villa catering services, designed to create unforgettable experiences in the comfort of your private rental. Whether it's an intimate gathering with close friends and family, a business luncheon, or an elegant soirée, we handle every detail to ensure a seamless stay.

Our team works closely with you to tailor each occasion to your personal style and budget. From menu creation to setup, we make it easy for you to relax and enjoy the experience.

Our chefs take pride in crafting unique, imaginative cuisine with a focus on artful presentation. Whether you prefer bold, robust flavors or light, delicate dishes, they will create a culinary experience that delights the senses and elevates your event.

Services Provided

- Breakfast, lunch, and dinner service (sit down or buffet)
- Drop off/Delivery service.
- House/Boat stocking
- Gourmet boxed lunches
- Trained, professional, bilingual service staff

Pricing: Menus are priced per person and include the cost of ingredients and serving staff. Prices include all 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 events, weddings, 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.

Taxes and Fees: All taxes and fees are included in the pricing.

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.

Gratuity: Gratuity not included, recommend 15-20% of your 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 Staffing Policy

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

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

Seasonal Menu Specials

We are delighted to introduce our new seasonal menus. Our "Chef Creativo" has meticulously crafted these tasting experiences, incorporating the finest seasonal ingredients sourced from local vendors. Featuring both four-course and seven-course selections, these menus exemplify the thriving culinary scene of Los Cabo. Elevate your dining experience by opting for our premium Mexican wine or tequila pairing, both curated by our sommelier.

Four Course Tasting Menu

\$212.71 USD per person | including premium wine paring: \$265.56 USD per person

Salad Course - Deconstructed Greek salad with Grilled Feta & Flash fried purple basil

Fish Course - Fish Course Pan-seared scallop with pea puree and cumin foam

Main Course - Main Course Wagyu Beef with grilled spring onion and root vegetables

Dessert Course - Mango Parfait with a coconut sorbet & citrus cream

Seven Course Tasting Menu

\$248.52 USD per person | including premium wine paring: \$323.79 USD per person

First Course - Tuna Tataki with a dill infusion and asparagus

Second Course - Oven-Broiled Bone Marrow with a parsley-citrus salad and garlic crostini

Entremets - Lychee Ginger Sorbet. A refreshing interlude for your palate

Salad Course - Fennel and Orange Salad with watercress and shaved almonds

Main Course - Wagyu Beef served with grilled spring onion and a medley of roasted root vegetables

Cheese Course - Cheese Course: A selection of artisanal cheeses, paired with seasonal fruits

Dessert - Pavlovas with balsamic strawberries, chocolate ganache, and a hint of cracked black pepper

Breakfast & Brunch

Full Service Mexican Breakfast Options

\$32.66 USD per person

All breakfasts include: Refried beans, fresh fruit platter, seasonal agua fresca, coffee service, and your choice of Salsa Mexicana or Salsa Ranchera.

Chilaquiles Verde with Chicken

Tortilla chips in green salsa, topped with grilled chicken breast, crema, Cotija cheese, cilantro, and red onion.

Chilaquiles Rojos with Eggs

Chilaquiles in red salsa served with eggs any style, crema, Cotija cheese, cilantro, and red onion.

Mexican Omelette

Omelette with tomato, onion, green bell pepper, and cheese. Choice of ham or chorizo.

Huevos Rancheros

Crispy corn tortillas topped with eggs and salsa ranchera, finished with crema, Cotija cheese, and cilantro.

Mexican Molletes

Baguette topped with refried beans, melted cheese, and chorizo.

Machaca Burritos

Flour tortilla filled with shredded dried beef and beans.

Mexican Frittata

Baked eggs with chorizo, tomato, onion, and green bell pepper.

Huevos Divorciados

Eggs on corn tortillas topped half with green salsa and half with red salsa, finished with crema, Cotija cheese, and cilantro.

Deluxe Mexican Breakfast Options

\$38.34 USD per person

Enhance your breakfast experience by upgrading to our **Deluxe Mexican Breakfast Selection**, designed to offer guests a richer, more satisfying start to the day. Each deluxe option includes elevated accompaniments such as hash browns, yogurt and granola, freshly squeezed orange juice, Salsa Mexican or Salsa Ranchera, Coffee and your choice of homemade muffins or toast

Chilaquiles Verdes & Rojos

Chilaquiles in green and red salsa with grilled chicken breast and scrambled eggs.

Topped with crema, Cotija cheese, cilantro, and red onion.

Eggs Any Style

Scrambled, fried, or omelette.

Omelette ingredients available: tomato, onion, green bell pepper, cheese, ham, or chorizo.

Served with bacon.

Huevos Rancheros

Crispy corn tortillas topped with eggs, ham, and salsa ranchera.

Finished with crema, Cotija cheese, cilantro, and avocado.

Served with bacon.

Mexican Molletes

Buttered baguette topped with refried beans, melted cheese, and your choice of arrachera or chorizo.

Machaca Burritos

Flour tortilla filled with shredded dried beef, beans, eggs, and cheese.

Served with guacamole and salsa

Mexican Frittata

Baked eggs with chorizo, tomato, onion, and green bell pepper.

Served with salsa Mexicana and breakfast sausage.

Huevos Divorciados

Eggs on corn tortillas topped half with green salsa and half with red salsa.

Finished with crema, Cotija cheese, cilantro, and avocado.

Served with breakfast sausage.

Mexican Burritos

Flour tortilla filled with chorizo, beans, eggs, and cheese.

Served with guacamole and salsas.

Full Service International Breakfast Options

\$53.96 USD per person

Designed for guests seeking elevated comfort and globally inspired flavours, our International Breakfast options blend classic favourites with premium ingredients.

Continental Buffet

Selection of sweet breads, danishes, muffins, butter and jam, seasonal sliced fruit platter, plain yogurt and granola, bagels with smoked salmon, dill cream cheese, capers, and red onion
Served with freshly squeezed orange juice, coffee, and tea.

Italian Frittata Breakfast

Italian frittata with basil, onion, tomato, and parmesan
Served with fruit platter, yogurt, granola, hashbrowns, choice of bacon, ham, or breakfast sausage, homemade whole wheat bread with jam and butter, freshly squeezed orange juice, coffee, and tea.

Pancake Breakfast

Traditional pancakes and blueberry-banana pancakes
Served with fruit platter, yogurt, granola, choice of bacon or sausage, hashbrowns, orange juice, and coffee and tea.

French Toast Breakfast

Homemade French toast with vanilla cream and berries, maple syrup, strawberry jam
Served with fruit platter, yogurt, granola, bacon, breakfast sausage, hashbrowns, orange juice, coffee, and tea.

Eggs Benedict Breakfast

Eggs Benedict with Hollandaise sauce, choice of shrimp or lobster, and grilled asparagus
Served with fruit platter, yogurt, granola, bacon, hashbrowns, orange juice, coffee, and tea.
Lobster add \$6.82

Full Service Brunch Options

Brunch at AMOT is designed to bring everyone together around vibrant flavours, fresh ingredients, and a relaxed, elevated atmosphere. Perfect for celebrating special moments, our brunch includes fresh ingredients, classic favorites, and a full selection of beverages — from fresh juices and hot coffee to mimosas and Bloody Marys

Classic Brunch Menu

\$134.91 USD per person

Fresh fruit platter with granola and yogurt

Sweet Crepes: Crepes with sliced fruit, honey, nuts, and cream

French Toast: Served with mixed berries

Waffles: Decorated with toppings

Breaded chicken fingers

Bacon, breakfast sausage, and hash brown potatoes

Scrambled eggs or eggs cooked to the guest's preference

Cheese & Charcuterie Board: Cheeses, cold cuts, and seasonal fruits

Mini smashed burgers

Beverages:

Orange juice, grapefruit juice, green juice

Coffee, tea, and iced tea

Mimosas and Bloody Marys

Mexican Brunch Menu

\$113.61 USD per person

Seasonal fruit with yogurt and granola

Assortment of Mexican sweet breads

Tinga de Pollo Sopos

Chilaquiles in red or green sauce

Scrambled eggs

Grilled arrachera

Chorizo with potatoes

Salsa Mexicana and guacamole

Preserves, two-flavored butters, and jam

Beverages:

Orange juice, green juice

Coffee and tea

Mimosas and Bloody Marys

Lunch

Full-Service Mexican Lunch Options

\$65.33 USD per person

Mexican Lunch Combo

Mixed green salad

Arrachera served with green enchiladas stuffed with cheese and a rajas quesadilla

Topped with lettuce, cream, cheese, and avocado

Mexican fiesta rice and refried beans

Served with Mexican salsa and guacamole

Traditional Mexican flan

Tacos Dorados

Mixed green salad

Beef taquitos on black bean cream

Topped with lettuce, cream, cheese, and avocado

Mexican fiesta rice and refried beans

Served with salsa ranchera, salsa verde, and guacamole

Chocolate cake

Chicken Enchiladas

Mixed green salad

Red or green enchiladas stuffed with chicken

Topped with lettuce, cream, cheese, and avocado

Mexican fiesta rice, refried beans, and sautéed mixed vegetables

Served with tomatillo salsa and ranchera salsa

Arroz con leche

Seafood Chile Relleno

Mixed green salad

Seafood chile relleno in tomato sauce, garnished with cream

White rice with vegetables and refried beans

Served with warm tortillas, tomatillo salsa, and ranchera salsa

Mexican cornbread and vanilla ice cream

Full Service International Lunch Options

\$52.54 USD per person

Focaccia Sandwich

Focaccia sandwiches filled with grilled chicken breast, Brie cheese, roasted red peppers, and garlic mayonnaise

Served with tricolor rotini pasta tossed with green olives, onions, and roasted cherry tomatoes in a light balsamic cream

Mango sorbet, lemon sauce, and crispy buñuelos

Assorted Wraps

Choice of chicken, arrachera, or shrimp wraps in flour tortillas with Monterey Jack cheese, filled with julienned vegetables, soy sprouts, soba noodles, cilantro, sesame seeds, and chipotle dressing

Served with a mixed green salad with roasted tomato, red onion, cilantro, avocado, and tequila–lime vinaigrette

Cardamom and coconut pudding, lemon coulis, and pineapple sorbet

Arrachera on Sourdough

Sourdough sandwich with arrachera steak, cheddar and mozzarella cheese, avocado, tomato, herb mayonnaise, and onion

Served with Cambray potato salad with Serrano ham and Gorgonzola cheese

Chocolate pâté, vanilla cream, and a balsamic–strawberry sauce

Smash Burgers

Green salad with seasonal vegetables, citrus dressing, and house-made croutons

Double smash burger with cheddar cheese, grilled onions, crispy bacon, and house BBQ sauce, served with thin-cut fries and dipping sauces

Chocolate brownies and vanilla ice cream

Full Service Dinners

Full Service Mexican Dinner Menus

\$93.73 USD per person

Mexican Fajitas

Tortilla soup with traditional garnishes

Arrachera and shrimp fajitas

Served with Mexican fiesta rice, refried beans, and grilled panela cheese

Accompanied by salsa mexicana, guacamole, sour cream, and salsa ranchera

With warm flour and corn tortillas

Traditional Mexican flan

Quesadillas Mexicanas

Caldo Tlalpeño — traditional Mexican chicken and vegetable soup

Handmade fried quesadillas

Fillings include rajas (roasted poblano strips), chicken tinga, and cheese with mushrooms

Served with lettuce, carrot, tomato, Cotija cheese, cream, pickled onion, green salsa, and fresh limes

Refried beans

Arroz con leche

Poblano Mole Chicken

Vegetable and chickpea soup

Chicken breast in poblano mole sauce

Served with butter-sautéed plantain and sweet potato, rice with corn, and warm tortillas

Traditional Mexican flan

Veracruz-Style Fish Fillet Dinner

Mexican Appetizer Trio: Mini taquito, sope, and empanada

Veracruz-style fish fillet

Served with mixed vegetables, cilantro rice, and warm tortillas

Chocolate cake

Full Service International Dinner Menus

Experience a formal, multi-course international dinner prepared by our expert chefs, served in the comfort of your villa. Delight in a carefully curated menu featuring gourmet appetizers, fresh salads, exquisite main courses, and decadent desserts

Enhance your evening with optional wine pairings, featuring a selection of international or Mexican wines, thoughtfully paired to complement each course.

Mix and match options are available to create your own specialized menu! Contact us to get started!

Menu #1 Beef Filet Medallion Dinner

\$129.23 USD

Garlic and sage cream served with parsley oil and warm breadsticks

Mixed lettuce salad with roasted garlic, chickpeas, grape tomatoes, red bell pepper, lemon zest, feta cheese, and red onion with oregano vinaigrette

Filet medallions with cabernet glaze and marinated shrimp with lemon, thyme, and olive oil
Parmesan–mushroom mashed potatoes and asparagus tips

Assorted dessert table and coffee service

Menu #2 Mexican With a Twist Dinner

\$151.95 USD

Classic Vichyssoise made with potato, leek, and celery, finished with parsley oil and croutons

Watermelon and baby arugula salad with red onion, dill, cucumber, feta cheese, pistachios, and basil–lemon dressing

Angus beef medallions in red wine reduction with mushrooms and gorgonzola, served with lobster tail basted in spiced butter
Mushroom risotto finished with white wine

Lemon pie with a traditional pirueta cookie and coffee service

Menu #3 Grilled New York Strip Dinner

\$129.23 USD

Creamy tomato and grilled red bell pepper soup with garlic and thyme, served with sourdough bread

Mixed greens salad with roasted beet, goat cheese, walnuts, and mandarin supremes with balsamic vinaigrette

Grilled New York strip with your choice of sweet potato purée or mashed potatoes
Served with rosemary butter, sourdough bread, and sautéed vegetables

Assorted dessert table and coffee service

Menu #4 Seasonal Fish Fillet Dinner

\$134.91 USD

Mexican zucchini crostini with roasted zucchini, fresh cheese, tomato cream, and roasted corn

Spinach salad with strawberries, toasted almonds, feta cheese, and red onion with balsamic vinaigrette

Seasonal white fish fillet served with peas, asparagus tips, and edamame over polenta purée with a touch of lemon

Lemon pie with a traditional pirueta cookie and coffee service

Menu #5 Italian Harvest Dinner

\$134.91 USD

Brie cheese with walnuts, baked focaccia, roasted garlic with honey, and tomato sauce

Italian salad with fresh mozzarella, tomato, basil, balsamic cream, pesto, tapenade, and butter-toasted sourdough

Spaghetti in a mushroom, red wine, and gorgonzola sauce served with oven-baked short rib and grilled asparagus tips

Assorted dessert table and coffee service

Menu #6 Tuna Tataki Dinner**\$134.91 USD**

Crispy rice topped with tuna tartare, avocado, and chives

Asian-style salad with lettuce, carrots, cucumber, purple cabbage, and peanuts with peanut dressing and sesame seeds

Tuna tataki served with mashed potatoes and sautéed French green beans topped with almonds

Coconut and cardamom pudding with lemon coulis and pineapple sorbet and coffee service

Menu #7 Seafood Fettuccine**\$130.65 USD**

Shrimp stuffed with cream cheese and cilantro with a tequila glaze

Mixed greens salad with jicama, mandarin supremes, red bell pepper, chickpeas, goat cheese, and oregano vinaigrette

Fettuccine in a tomato, caper, and white wine sauce with shrimp, scallops, and lobster tail, served with butter-toasted sourdough

Yogurt panna cotta with a passion fruit accent and coffee service

Vegetarian Dinner Menus

We are always happy to accommodate all dietary restrictions, and we offer a wide range of delicious vegetarian options prepared with the same care and creativity as all our menus. Below is a sample of some of our vegetarian offerings, highlighting vibrant flavors, fresh produce, and thoughtful preparation. If you or your guests require any additional adjustments or customizations, we are delighted to tailor each menu to suit your needs.

Vegetarian Dinner #1 Cauliflower Steak

\$113.61 USD

Classic Vichyssoise made with potato, leek, and celery, finished with parsley oil and croutons

Quinoa salad with carrot, squash, peas, and raisins, served on a fresh bed of lettuce

Roasted cauliflower steak with herbs and turmeric oil, served over a creamy garlic and sage sauce

Lemon pie with a traditional pirueta cookie and coffee service

Vegetarian Dinner #2 Stuffed Portobello Mushrooms

\$113.61 USD

Creamy tomato and grilled red bell pepper soup

Infused with garlic and thyme, served with warm sourdough topped with melted cheese

Watermelon & arugula salad

Persian cucumber, red onion, feta cheese, and dill

Dressed with basil-honey vinaigrette and finished with honey and salted pistachio

Stuffed Portobello mushroom

Cherry tomato and basil filling, seared with balsamic vinegar and baked with melted cheese

Finished with balsamic cream and fresh basil

Vegetable couscous

Assorted dessert table and coffee service

Drop Off Menus

Delivery Fee
\$31.13 USD

Drop-off Breakfast Options

\$21.30 USD Per Person

Drop-off Breakfast Menu #1

Homemade ginger-mango yogurt

Assorted Fruit Platter

Assorted homemade muffins.

Drop-off Breakfast Menu #2

Mexican Breakfast burritos served with a “ranchera” salsa

Assorted Fruit Platter

Assorted homemade muffins.

Drop-off Breakfast Menu #3

Smoked salmon, bagels, cream cheese, red onion and capers

Assorted Fruit Platter

Homemade cinnamon buns

Drop-off Breakfast Menu #4

Breakfast Sandwich: Cheddar Cheese, Bacon and scrambled eggs on an English muffin

Hashbrowns

Assorted Fruit Platter

Cinnamon Rolls

Drop-off Lunch Options

\$28.40 USD per person

Our delivery lunches are thoughtfully prepared to be enjoyed in the comfort of the villa, providing a relaxed and convenient dining experience during your stay. For guests planning excursions, our boxed lunches offer the perfect solution. These portable, well-packed meals are ideal for outings such as fishing trips, allowing you to enjoy fresh, delicious food wherever your itinerary takes you.

Drop-off Lunch Menu #1

Chicken breast with bacon and Monterrey cheese

OR

Arrachera with caramelized onions and Swiss cheese

Traditional potato salad

Homemade double chocolate-chip cookies

Drop-off Lunch Menu #2

Chicken and Arrachera Quesadillas

Refried Beans, Guacamole, Salsa Tatemada

Chocolate Brownies

Drop-off Lunch Menu #3

Latino shrimp wraps with julienne of mixed vegetables, cilantro and sesame marinated soba noodles served with a spicy chipotle cream

Tri-colored rotini pasta with roasted tomatoes, onion, black olives and basil tossed in a light garlic-citrus vinaigrette

Homemade lime tartlets topped with an amaretto cream

Drop-off Boxed Lunches

Fresh Baguette with choice of toppings:

Cajun Chicken Breast,

Smoked Turkey and Monterrey Jack Cheese, OR

Honey Roasted Ham and Swiss Cheese

Accompaniments

Traditional potato salad, Spiced almonds, and pecans.

Homemade granola bars, Seasonal fruit, Homemade chocolate chip cookies

Kids' Menu

Kids under 11 yrs: FREE†

- Quesadillas
- Spaghetti Pomodoro
- Ham and Cheese Pizza

† *Select one. Free with purchase of minimum 4 full-priced order*

OR

Kids under 11 from Adult Menus

- **50% Off** Adult Menu Price

Holiday Menus

Enjoy a beautiful holiday dinner with family and friends. Packages include dinner only or dinner plus the added option of a custom table setting for your Los Cabos Villa rental!

Traditional Holiday Menu

\$602.14 (1-6)

\$773.97 (7-12)

- Delivery Only
- *For larger groups, please request quote*
- Roasted Turkey rubbed with fresh rosemary and sage
- Traditional herbed stuffing
- Fresh cranberry sauce with cinnamon and cloves in a red wine reduction
- Mashed potatoes
- Gravy
- Savory green beans with garlic and basil
- Baked-candied sweet potatoes
- Homemade pie

These services are provided as a drop off, Staff can be added for an additional cost.

Please note that additional staffing fees will apply on the following dates:

- December 24th
- December 25th
- December 31st
- January 1st

Staff Services

Staff Member	Hourly Rate	Holiday Rate (hr)
Chef	\$71.01	\$142.01
Chef's Assistant	\$44.02	\$88.05
Bartender	\$44.02	\$88.05
Wait Staff	\$44.02	\$88.05
Tequila Expert	\$71.01	\$142.01
Sommelier	\$71.01	\$142.01
Mixologist	\$71.01	\$142.01
Event Coordinator	\$71.01	\$142.01
Butler	\$71.01	\$88.05

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.