

Villa Marcella

Chef Services –

Chef Alan would love to cook for you and your group at Villa Marcella during your stay. Since your meal selection(s) will require our team to shop for groceries, please be sure to discuss in advance.

Once you've discussed a menu with Chef Alan, he will estimate the grocery cost. Please provide him with the funds needed to purchase these items. Upon returning, Alan will provide receipts and settle out any excess or deficiencies from the funds provided.

Our team is also available to make any re-stocking runs should you find yourself running short on groceries or beverages. The same rules mentioned above apply, please supply them with the funds to purchase the requested items. Although there is no additional charge for this service, we do recommend paying \$20 per trip for fuel and wear and tear on their personal vehicles.

When hiring our chef for meal services, guests must cover the cost of food & pay a base meal preparation fee. Those meal preparation fees are:

- \$9/person for breakfast
- \$14/person for lunch
- \$18/person for dinner
- Kids 10 and under do not pay a meal preparation fee
- Higher fees may occur if group size is larger or a more complex meal has been chosen

The meal preparation services may vary from the fees shown above based on the complexity of the meal itself & the number of guests that Chef Alan will be cooking for. If your group size is larger than the house occupancy, Chef Alan may be required to bring in additional staff and the guests will be required to pay for these additional staffing needs. Discuss this with Chef Alan in advance so there aren't any surprises at the end of your service.

We highly recommend settling your meal fees at the end of each meal or the end of each day. This way, there is less confusion overall and each meal/day is started with a clean slate.

Please remember, meal selections from our menu are intended as a group size (it is not practical to order from the menu as you would at a restaurant) and best not to select more than 2 options. Chef Alan's English is great and discussing what is possible will provide you with more clarity than what we can explain in these instructions. If you would like something prepared that isn't shown on the menu, please feel free to discuss it with Chef Alan. While most meals are served buffet style, Chef Alan is also able to do a plated meal style. Depending on your preference, please let him know so he can make sure the food is served accordingly.

Tips are not included in the above pricing as we feel this should be at the discretion of the guests, based on your experience & level of service.

BREAKFAST

Omelets:

Classic Cheese –

Fluffy omelet filled with your choice of Cheddar, Swiss, or Pepper Jack

Vegetarian Delight –

Colorful medley of Bell Peppers, Onion, Tomatoes, and Spinach

Western –

Ham, Bell Peppers, Onions, and Cheddar Cheese

Mushroom & Swiss –

Sautéed Mushrooms and Swiss Cheese

Mexican Fiesta –

Spicy Chorizo, Diced Tomatoes, Green Onions, and Pepper Jack Cheese

Eggs:

Traditional Huevos Rancheros –

Fried Eggs served on Corn Tortillas topped with Ranchero Sauce, Black Beans, Melted Cheese, and a sprinkle of Cilantro

Vegan Huevos Rancheros –

Fried Eggs served on Corn Tortillas topped with Zesty Tomato Salsa, Refried Beans, and Avocado Slices

Scrambled –

Farm Fresh Eggs with a touch of Cream

Sides:

Homestyle Potatos –

Oven Roasted with Onions, Peppers, Seasoned with Herbs

Buttermilk Pancakes or French Toast Sticks

Crispy Hickory Smoked Bacon or Pork Sausage Links

Lighter Options:

Build Your Own Yoğurt Bowl –

Assorted yoğurt with fruit and toppings

Bagel and Cream Cheese–

A variety of Bagels served with Smoked Salmon, and Capers

Fruit Platter –

A Fresh Platter of Seasonal Fruits

Cereals:

Cold Cereal Assortment

Oatmeal Bar –

Served hot with a variety of toppings

Beverages:

Freshly Brewed Coffee (regular and decaffeinated)

Chilled Fruit Juices – orange, apple, and grapefruit

Milk

Tea

Alcoholic Beverages also Available upon Request

Mexican Menu

Appetizers:

Guacamole & Chips –

Made fresh with Ripe Avocados, Tomatoes, Onions, Cilantro, and Lime

Queso Fundido –

Melted Cheese with Chorizo or Mushrooms. served with warm Tortillas.

Street Food:

Elote (Corn on the Cobb) –

Smothered in Mayonnaise, Cotija Cheese, Chili Powder and Lime

Tamales –

Steamed Masa filled with Meats, Cheese, or Chiles. served with Salsa

Entrees:

Chiles Rellenos –

Poblano Peppers stuffed with Cheese and fried, topped with a Tomato Sauce

Enchiladas Suizas –

Chicken Enchiladas with Melted Cheese, Tomatillo Sauce, and Sour Cream

Mole Poblano –

Chicken in a rich Chocolate, Chile and Spice Sauce with Rice

Carne Asada Burrito –

Grilled Marinated Beef, Rice, Beans, Pico De Gallo, and Quacamole

Chiles en Noğada –

Poblano Peppers stuffed with a mixture of Meat and Fruits, topped with Walnut Cream Sauce and Pomegranate Seeds.

Tacos:

Carne Asada (beef) –

Grilled and Marinated strips of Beef with Onions, Cilantro, and Lime

Barbacoa (beef) –

Slow Cooked Beef seasoned with traditional Spices and topped with Onions and Cilantro

Al Pastor (pork) –

Marinated and Spit-Roasted Pork, garnished with Pineapple, Onions, and Cilantro

Carnitas (pork) –

Braised and Shredded Pork, served with diced Onions, Cilantro, and Lime

Pollo (chicken) –

Shredded or Grilled Chicken seasoned with Mexican Spices and topped with Lettuce, Tomato, and Salsa

Baja Fish –

Crispy Beer Battered Fish topped with Cabbage, Chipotle Mayo, and Lime

Gobernador –

Grilled shrimp tacos with cheese, bell peppers, onions, and a spicy aioli.

Vegetarian –

Grilled or Sautéed mixed Vegetables with Black Beans, Guacamole, and Salsa

Mushroom –

Grilled or Sautéed mushrooms with Garlic, Onions, and Cilantro

SEAFOOD

Appetizers:

Aguachile –

Shrimp marinated in a Spicy Green Chile Sauce with Lime, Cucumber, and Red Onion

Ceviche de Camarón y Pulpo –

Shrimp and Octopus Ceviche marinated in Citrus Juices and Tomatos, Onions, Cilantro, and Avocado

Coctel de Mariscos –

Seafood Cocktail with Shrimp, Octopus, and Crab. Mixed with Diced Tomatos, Onions, Cilantro, and Avocado in a tangy Tomato-based Sauce

Soups:

Caldo de Pescado y Mariscos –

Hearty Seafood soup with Vegetables and a Rich Broth

Sopa de Camarones –

Spicy Shrimp soup with Chilies, Tomatos, and Vegetables

Entrees:

Pescado Zarandeado –

Grilled and Marinated Fish (Snapper or Sea Bass), served with Salsa and Lime

Mariscada Sinaloense –

A Seafood Medley with Shrimp, Octopus, Crab, and Fish, in a Savory Tomato-Based Sauce

Pasta Marinera –

Pasta with a mix of Shrimp, Mussels, and Calamari in a Garlic and Wine Sauce

Arroz a la Tumbada –

Sinaloan-Style Rice cooked with Seafood, Tomatoes, and Spices

Tostadas de Marlin –

Crispy Tostadas topped with Smoked Marlin, Avocado, and Lime

SURF & TURF

First Course – Appetizer:

Seared Ahi Tuna Salad –

Sliced and Seared Ahi Tuna on a bed of Mixed Greens, Cherry Tomatoes, Cucumbers, and a Sesame Soy Vinaigrette

Main Course – 3 Options:

1 – Filet Mignon and Lobster Tail –

Tender Filet Mignon paired with Lobster Tail and served with Drawn Butter

2 – Grilled Ribeye and Shrimp Skewers –

Juicy Ribeye Steak with Garlic Butter Shrimp Skewers

3 – Herb Crusted Salmon and Steak Medallions –

Pan Seared Salmon Filet with an Herb Crust served with Steak Medallions

Accompaniments:

Loaded Garlic Mashed Potatoes –

Creamy Mashed Potatoes with Roasted Garlic, Butter, and Chives

Grilled Asparagus with Hollandaise –

Fresh Asparagus Spears grilled and drizzled with a Classic Hollandaise Sauce

ASIAN

Rolls:

Dragon Roll –

Eel, Avocado, and Cucumber rolled inside, topped with thin Avocado slices, Eel sauce, and Tobiko.

Spicy Tuna Roll –

Fresh Tuna mixed with Spicy Mayo, rolled with Cucumber and Avocado.

Rainbow Roll:

California roll topped with an assortment of fresh Sashimi slices, Mango, Tuna, Shrimp, creating a colorful presentation.

Shrimp Tempura Roll:

Tempura-fried Shrimp, Avocado, and Cucumber, drizzled with Eel sauce.

Vegetarian Roll:

Avocado, Cucumber, and Carrot rolled inside, topped with sliced Radish and Sesame Seeds.

Nigiri and Sashimi:

Nigiri –

A classic selection including Salmon, Tuna, and Yellowtail

Sashimi –

Thin Slices of fresh fish including Salmon, Tuna, and Whitefish

Yakimeshi (Rice):

Classic Chicken –

Fried Rice with diced Chicken, Vegetables, and a Soy-based Sauce

Shrimp and Pineapple–

Fried Rice with Shrimp and Pineapple in a Ginger Sauce

Teriyaki:

Choice of Grilled Chicken Skewers, Beef Bites, or Salmon Fillets all coated with a Sweet & Savory Sauce

ITALIAN

Antipasti:

Bruschetta al Pomodoro –

Toasted Bread topped with fresh Tomatoes, Garlic, Basil and Olive Oil

Caprese Salad –

Fresh Mozzarella, Tomatoes, and Basil with a Olive Oil and Balsamic Reduction

Prosciutto and Melon –

Thin Slices of Prosciutto paired with ripe Melon

Primi Piatti:

Pasta with Pesto –

Pasta tossed in a sauce made with Basil, Pine Nuts, Garlic, Parmesan Cheese, and Olive Oil

Lasagna Bolognese –

Layers of Pasta, Meat Sauce, Béchamel, and Melted Cheese

Mushroom Risotto –

Creamy Risotto with Sautéed Mushrooms, Onions, and Parmesan Cheese

Secondi Piatti:

Chicken Cacciatore –

Chicken Braised with Tomatoes, Onions, Mushrooms, and Herbs

Veal Saltimbocca –

Veal Cutlets wrapped in Prosciutto and Sage, in a White Wine Sauce

Lemon Garlic Shrimp –

Grilled Shrimp in a Lemon, Garlic, and Herb Sauce

Contorni:

Garlic and Rosemary Roasted Potatoes

Mixed Grilled Vegetables

SPORTS BAR MENU

Starters:

Garlic Parmesan Fries –

Crispy Fries tossed in Garlic, Parmesan, and Fresh Herbs

Loaded Nachos –

Tortilla Chips piled high with Cheese, Jalapenos, Guacamole, Sour Cream and Salsa

Buffalo Chicken Wings –

Spicy Wings served with Celery and Blue Cheese Dressing

Sliders:

Classic Beef –

Mini Beef burgers with Lettuce, Tomato, and choice of Cheese

BBQ Pulled Pork Sliders –

Slow-Cooked and topped with a Tangy BBQ Sauce

Vegetarian Caprese –

Fresh Mozzarella, Tomato, and Basil drizzled with Balsamic Glaze

Main Fare:

Fish and Chips –

Beer battered and served with Fries and Tartar Sauce

Chicken Quesadillas –

Grilled Chicken, Cheese and Vegetables in a Flour Tortilla, served with Salsa and Sour Cream

BBQ Bacon Burger –

Beef Burger topped with Bacon, Cheddar Cheese and Tangy BBQ Sauce

Sides:

Onion Rings –

Crispy Battered and served with a Dipping Sauce

Mac n Cheese Bites –

Golden Fried and served with Marinara Sauce