



**CATERING MENU**

  
WALDORF ASTORIA®  
LOS CABOS • PEDREGAL

**Waldorf Astoria Los Cabos Pedregal** provides the perfect backdrop to create memories of a lifetime. The perfect day and the perfect location, surrounded by loving family, friends, or a Corporate retreat including a beach side cocktail party.

Our Event professional and Culinary Team oversee all of **Waldorf Astoria Los Cabos Pedregal** catering operations from start to finish. From a Business meeting in our Conference Room to a sunset wedding along the Pacific Ocean, it is our distinct pleasure to introduce you to the culinary offerings that await you and your guests.

**Waldorf Astoria Los Cabos Pedregal** offers several venues that are as unique in their design as the personal touches and style you will bring to your special event. Our Catering menus and Catering Programs are designed to pamper your guests with sumptuous food and beverage offerings as well as Five-Diamond service.

Our knowledgeable and experienced professionals are here to ensure every detail is planned to perfection and create an experience designed to satisfy every taste and desire.

We look forward to hearing from you soon and together creating your special Memories at **Waldorf Astoria Los Cabos Pedregal**.





# BREAKFAST

Two Hours Buffet Service



## **CONTINENTAL BREAKFAST**

### **\$29 USD Per Person**

Fresh Orange, Grapefruit and Mexican Green Juice  
Local Fruit Display with Berries  
Individual Flavored Yogurts  
Selection of Croissants, Danish, Muffins and Banana & Chocolate Cake  
Butter and Homemade Marmalades

## **A LA MEXICANA BREAKFAST**

### **\$39 USD Per Person**

\*\$100 USD Chef Fee will be applied. Groups with more than 20 guests will have an additional Chef Fee applied.

Fresh Orange, Pineapple and Mexican Green Juice  
Mexican Breakfast Pastries (Conchas, Banderillas, Jaggery Little Pigs , etc)  
Seasonal Fruit Display  
Egg and Chorizo Burritos  
Chilaquiles served with sour cream, fresh cheese and cilantro, your choice of red or green sauce  
\*Huevos Rancheros (Live Cooking Station)  
Refried Beans Scented with Epazote  
Applewood Smoked Bacon and Breakfast Sausage

## **AMERICAN BREAKFAST**

### **\$39 USD Per Person**

\*\$100 USD Chef Fee will be applied. Groups with more than 20 guests will have an additional Chef Fee applied

Fresh Orange, Grapefruit and Green Juice  
Selection of Croissants, Muffins, Cinnamon Rolls and Sticky Buns  
Assortment of Bagels and Cream Cheese  
Seasonal Fruit Display with Berries  
Scrambled Eggs with Fresh Herbs  
French Toast with Coconut Milk Sauce  
Crispy Hash Browns, Bacon and Ham

All items are subject to market availability; menus are subject to change.  
Prices are quoted in US dollars and are subject to 18% service charge and 16% federal tax.  
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Applies to all menu options.



## **FITNESS BREAKFAST**

**\$42 USD Per Person**

**\*\$100 USD Chef Fee will be assessed.**

**Groups with more than 20 guests will have an additional Chef Fee applied**

### **BREAKFAST CREATED TO ENJOY THE BEST FRESH INGREDIENTS WITHOUT REGRET**

Juice Bar Station with Seasonal Fresh Fruits and Vegetables, Moringa, Açai Berry, Matcha, Seeds, Nuts and Spices

\*Isolate Whey Protein Shakes & Smoothies- (Live Cooking Station)

Display with Berries and Seasonal Fruit

Natural and Sugar Free Yogurt with Homemade Granola & Dry Fruits

Milk, Non-Fat Milk, 2%, Almond and Rice Milk with an Assortment of Organic Cereal

Oatmeal with Cinnamon

Whole Wheat and Gluten Free Bread, Pastries and Sweets, Morning Glory Muffins

Steak and Egg White with Herbs

## **EL MERCADO BREAKFAST**

**\$48 USD Per Person**

**\*(2) Chef Fees at \$100 USD each will be applied for Eggs & Milk Pancakes.**

**Groups with more than 20 guests will have an additional Chef Fee applied.**

### **ENJOY THE MERCADO BREAKFAST STATIONS WITH A GREAT VARIETY OF FRESH-SEASONAL PRODUCTS**

Juice Bar, Fresh Squeezed Juices upon Request with Traditional and Seasonal Ingredients (Live Cooking Station)

Display with Homemade Out of the Oven Pastries and Bread Served with Butter and Homemade Marmalades

Seasonal Fruit Display with Berries

### **PLEASE CHOOSE TWO FROM EACH CATEGORY**

#### **Los Especiales del Dia: \*(Live Cooking Station)**

Chipotle and Cheese Eggs Benedict

Scrambled Eggs with Fresh Herbs

Chicken Enchiladas with Mexican Mole

Huevos Rancheros, Corn Tortillas, Salsa Ranchera and Queso Oaxaca

Huevos Motuleños, Miraflores Peas and Plantain

Homemade Pancakes

Omelete with Cheddar Cheese, Spinach, Bell Peppers and Ham

#### **Breakfast Meats:**

Applewood Smoked Bacon, Breakfast Sausage, Homemade Chorizo, Black Forest Ham

#### **Sides:**

Refried Beans, Crema Fresca and Cilantro

Roasted Potatoes with Smoked Paprika and Rosemary,

Garden Vegetables with Thyme and Ensenada Olive Oil Roasted Tomatoes, Garlic and Chives

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# BREAKFAST ENHANCEMENTS

Items are priced per person unless otherwise noted



Assortment of Cereals with Milk	\$ 5.00
Homemade Granola	\$ 6.00
Traditional Smoked Salmon and Bagel Display	\$12.00
Choice of Additional Breakfast Meats: Ham, Applewood Smoked Bacon, Chorizo and Sausage	\$ 8.00
Pancakes, Local Fruit and Orange Scented Maple Syrup	\$10.00
Doughnuts with Homemade Marmalade	\$ 8.00
Scrambled Egg and Chorizo Burritos with Poblano Chile	\$11.00
Frijoles Charros or Refried Beans	\$ 6.00
Roasted Potatoes with Smoked Paprika and Onions	\$ 8.00
Regular or Decaffeinated Coffee, Assorted Teas per gallon	\$65.00
Assorted Breads Selection, per dozen	\$40.00

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# BREAKFAST STATIONS

Available to add one or several action stations to your buffet selection  
or build your own action buffet with a minimum of 3 stations



**\*\$100 USD Chef Fee will be applied. Items are priced per person unless otherwise noted**

<b>*OMELET STATION</b>	\$15.00
Organic Eggs with an Assortment of Fresh Vegetables, selection of Meats, Seafood and Cheeses.	
<b>*WAFFLE, PANCAKE STATION, FRENCH TOAST</b>	\$18.00
Each Served with Fresh Fruit, Assorted Compotes, Whipped Cream, Toasted and Candied Nuts and Organic Maple and Agave Syrups	
<b>*WHOLE FRUIT &amp; SEASONAL FRUIT WITH BERRIES</b>	\$15.00
Served with Homemade Granola, Honey, Organic Agave Nectar and Flavored Yogurts	
<b>*JUICE &amp; SMOOTHIE BAR STATION WITH SEASONAL FRESH FRUITS AND VEGETABLES</b>	\$15.00
Amaranth, Lax & Chía Seeds, Pecan Nuts, Almonds and Spices	
<b>ADD SUPER FOODS TO YOUR JUICE BAR</b>	\$10.00
Matcha, Moringa, Açai Berry and Maca	

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# **BREAK MENU**

One Hour Break Service



**HEALTHY BREAK**  
**\$15.00 USD Per Person**

Fruit Display with Berries  
Homemade Granola  
Individual Natural Yogurts  
Multigrain Bread  
Butter and Homemade Jams  
Smoothie and Juice Selection  
Still and Sparkling Water

**DONUTS AND COFFEE**  
**\$16.00 USD Per Person**

Sugar Dusted Donuts  
Chocolate Glazed Donuts  
Strawberry and Vanilla Dipping Sauces  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**THE ENERGIZER**  
**\$15.00 USD Per Person**

Grain Energy Bars  
Granola Bars  
Individual Bags of Homemade Trail Mix  
Whole Fruit  
Vitamin Water

**ADD ON BREAK:**  
Regular or Decaffeinated Coffee, \$6.00  
Assorted Teas Per Person

**MEXICAN CANDY DISPLAY**  
**\$18.00 USD Per Person**

Candy Jars filled with Marshmallows  
Wedding Cookies, Chocolate Truffles  
Sweet Almonds, Nuts & Fruits, Amaranth Candies,  
Caramelized Pop Corn  
Sundried Mango & Pineapple  
Churros, Chocolate and Caramel sauce

**POPCORN & CRUNCHY**  
**\$14.00 USD Per Person**

Popcorn: Lemon and Chili,  
Caramel, Parmesan & Truffle,  
Chocolate & Fleur de Sel  
Plain and Spicy Assorted Nuts  
Micro Churros-Pop  
Sauces: Chilito, Mango, Chocolate and Cajeta

**PEDREGAL COOKIES**  
**\$14.00 USD Per Person**

Oats & Yogurt, Choco-Fudge,  
Peanut Butter, Chocochips,  
Rosemary & Lemon, Marshmallow and Molases  
Cookie Sandwich and Mango Linzer Cookies



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# BREAK ENHANCEMENTS

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Whole Grain Energy Bars	\$5.00
Granola Bars	\$5.00
Puffed Quinoa & Amaranth Bars	\$6.00
Candied, Plain and Spicy Assorted Nuts	\$8.00
Red Bull Energy Drink	\$10.00
Assorted Cookies Dozen	\$36.00

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CHARCUTERIE, CHEESE  
AND SALAD STATION

CHARCUTERIE SELECTION WITH MUSTARD, CURETS AND PICKLES  
ASSORTMENT OF CHEESES FROM THE DAIRY WITH HOMEMADE MARMALADE  
CRACKERS AND HERBS FOCACCIA  
TRADITIONAL CESAR SALAD  
HEIRLOOM TOMATO SALAD WITH BURRATA CHEESE AND BASIL OIL

Date  
Marmelade

Apple  
Marmelade

**BRUNCH MENU**  
From 11:00 am to 2:00 pm



**\*(3) Chef Fees at \$100 USD each will be applied.**  
**Groups with more than 20 guests will have an additional Chef Fee applied.**

## **PEDREGAL BRUNCH**

### **\$75.00 USD Per Person**

#### **\*JUICE & SMOOTHIE BAR STATION** **(Live Cooking Station)**

Seasonal Fresh Fruits and Vegetables  
Matcha, Moringa, Açai Berry and Maca, Pecan Nuts,  
Almonds and Spices

#### **COLD STATION**

"Pico de Gallo", Cucumber, Jicama, Watermelon,  
Orange and Chile Powder  
Rice Noodles with Ginger Sesame Oil and Spring Onions  
Iceberg Lettuce with Roasted Pears, Lemon Confit,  
Caramelized Figs and Mustard Vinaigrette  
Spinach Salad with Red Onion and Goat Cheese and  
Guava Vinaigrette  
Display of Whole and Sliced Local Fruit

#### **CHARCUTERIE & CHEESE**

Charcuterie Selection with Mustards  
Assortment of Cheeses from La Baja

#### **BAKERY**

Basket of Fresh Pastries with Homemade Marmalades

#### **SEAFOOD STATION**

Tuna tataki, Serrano and Green Onion Ponzu  
Catch of the Day & Octopus Ceviche, Cilantro Sauce  
with Sweet Potato  
Baja Shrimp Cocktail, Preserved Orange and Chipotle

#### **\*OMELET STATION** **(Live Cooking Station)**

Organic eggs with an assortment of fresh vegetables,  
selection of meats, seafood and cheeses

#### **\*CARVING STATION** **(Live Cooking Station)**

Whole Roasted Snapper with Organic Vegetables and  
Tarragon Aioli  
Roasted Ribeye with Truffle Mash, Horseradish and Chile  
Ancho Jus  
Salmon Gravlax Style with Garnishes

#### **SIDES**

Roasted Potatoes with Chimichurri  
Organic Grill Vegetables  
Quinoto  
Applewood Smoked Bacon and Sausages

#### **DESSERTS**

Strawberries, Lyche and Grapefruit Salad  
Cinnamon Sugar Dusted Donuts  
Chocolate & Orange Pound Cake

## **ADD ON STATION**

**Items are priced per person unless otherwise noted**

<b>Mimosas</b>	\$65.00
(Taittinger Brut or Veuve de Clicquot champagne) & Bloody Mary	
<b>Mimosas</b>	\$35.00
(Sparkling wine) & Bloody Mary	
<b>Bloody Mary, Micheladas and wake Up cocktails</b>	\$30.00



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## LUNCH MENU



# PLATED SERVICE

Includes one Soup or Salad, Entrée, Dessert, Selection of Iced Tea and Coffee or Tea.  
Prices are per person.



**SALADS AND CEVICHE**

Baby Hearts of Romaine, Anchovies, Croutons and Caesar Dressing  
Capresse Salad with Fresh Mozzarella, Basil and Balsamic Reduction  
Roasted Beets, Macadamia nuts Cheese, Crispy Focaccia, Green Leaves and Orange Vinaigrette  
Cucumber and Feta Cheese Salad, Watermelon, Romaine Lettuce and Red Wine Vinaigrette  
Shrimp Ceviche with Passion Fruit Cocktail Sauce and Green Olives  
Baja Style Sea Bass Ceviche, Roasted Corn, Orange and Chipotle Oil

**SOUPS**

Green Gazpacho, Crab Salad, Preserved Lemon and Basil Oil  
Granny Smith & Cucumber Lassi Scented with Zaffron, Coconut milk and Spiced Shrimp  
Tortilla Soup, Avocado, Chile Guajillo and Panela Cheese

**ENTREES**

Roasted Chicken Breast al Pastor, Grilled Pineapple, Spring Onion and Cilantro Sauce	\$65.00
Pan Roasted Sea Bass, Roasted Fingerling Potatoes and Burnt Butter with Capers	\$70.00
Blackened Seared Tuna, Glazed Red Beet with Pistachio and Green Mole	\$80.00
Jumbo Blue Shrimp, Barley Rissoto, Meyer Lemon and Basil Foam	\$80.00
Braised Short Rib, Garlic Mashed Potatoes, Glazed Carrots, Green Beans and Porto Sauce	\$85.00
Grilled Center of Rib Eye, Pont Neuf Potatoes, Asparagus and Chimichurri Salsa	\$90.00
Roasted Beef Tenderloin & Blue Shrimp, Sweet Potato Purée, Artichokes Barigoule	\$95.00

**DESSERTS**

Chocolate Cake, Hazelnut Streuzel and Mango Sorbet  
Grilled Corn Bread, Custard and Ice Cream scented with Spices  
Passion Fruit & Banana Cremeaux, Chocolate Mousse and Hazelnut Ice Cream  
Cajeta Cheesecake, Crumbled “Pinole” and Guava-Mezcal Sorbet

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# BUFFET SERVICE

(1) Chef Fee at \$100 USD each will be applied.

Groups with more than 20 guests will have an additional Chef Fee applied.

## DELI LUNCH \$70.00 USD Per Person

### STARTERS

Fingerling Potato Salad, Green Onions, Apple Wood Smoked Bacon and Grain Mustard  
Local Organic Tomato and Tomatillo Salad with Hearts of Palm and Chipotle Dressing  
Baby Hearts of Romaine, Anchovies, Croutons and Caesar Dressing

### HOMEMADE ARTISANAL BREADS (Live Cooking Station)

Homemade Sourdough, Multi Grain, Ciabatta and Focaccia

### MEATS AND CHEESES

Roast Beef, Black Forest Ham, Oven Roasted Turkey, Prosciutto and Salami  
Cheddar, Swiss, Manchego, Panela and Goat Cheese

### SIDES AND GARNISHES

Tomato Marmalade  
Arugula and Pine Nuts Pesto  
Lime and Garlic Aioli  
Dijon Mustard  
Mayonnaise  
House made Pickles  
Jalapeños in Escabeche  
House made Potato Chips  
Baby Romaine Lettuce  
Local Organic Heirloom Tomato

### DESSERTS

Mango, Cantaloupe and Watermelon Salad with Tajin  
Valrhona Chocolate Brownie  
Cookies  
Pecan Blondies



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# BUFFET

Two Hours Buffet Service

(1) Chef Fee at \$100 USD each will be applied.

Groups with more than 20 guests will have an additional Chef Fee applied.

## TACO LUNCH

**\$75.00 USD Per Person**

### COLD DISPLAY

Salsa Mexicana and Guacamole with Tortilla Chips

Mixed green salad with Guava & Chile de Arbol Vinaigrette

Watermelon, Jicama and Carrot, Pico de Gallo with Lime, Chile powder and Cilantro

### BUILD YOUR OWN TACO:

Skirt Steak "Alambre" with Bacon, Poblano Chile, Onion and Melted Cheese

Shrimp a La Talla

Chicken Tinga, Chipotle, Raisins, Caramelized Onion and Acuyo

Grilled Kurobuta Loin with Dried Chiles Oil

Veggie Fajitas

Served with Traditional Sauces & Garnishes, Corn and Flour Tortillas

### SIDE DISHES

Mexican Organic Vegetable Red Rice

Traditional Black fried beans with Fresh Cheese

Roasted Cactus Paddle & Scallions

### DESSERT

Strawberries & Cream

Assorted Ice Cream Sandwiches

Fresh Fruit Salad with Mint & Organic Honey



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## POKE LUNCH \$70.00 USD Per Person

### BASE

Bamboo Rice, Brown Rice, Noodles or Mix Greens

### PROTEIN

Catch of the Day, Coconut Leche de Tigre

Yellow Fin Tuna, Sesame oil, Chives and Citrus

Shrimp Glazed with Eel Sauce

Sitcky Tofu with Kombu and Ginger

Octopus "Enamorado" Chipotle Mayonnaise, Cilantro and Pickled Jalapeño

### SAUCES

Ginger, Aji Amarillo, Cilantro, Mint Ponzu and Tampico Sauce

### TOPPINGS

Edamame, Sweet Potato, Cucumber, Avocado, Carrots, Marinated Soft Boiled Eggs, Beets, Green Beans, Snow Peas, Cherry Tomatoes, Mushrooms, Grilled Pineapple, Assorted Sprouts, Wakame, Crispy Onion, Sesame Seeds and Crushed Chile

### DESSERT

**Base:** Brownies, Blondies and Seasonal Fruit

**Sauces:** Chocolate, Strawberry and Passion Fruit

**Toppings:** Crumble, Choco Chips, Caramelized Almonds, Peanuts and Hazelnuts; Sundried Mango, Apricot and Pineapple

**Whipped Cream:** Caramel, Cacao, Vanilla and Matcha



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# GOURMET-TO-GO

Delivered in Insulated Bag  
**\$50.00 USD Per Person**  
Choose one from each Category



## STARTERS

Watermelon Salad, Feta Cheese, Orange, Olive Tapenade and Watercress  
Seasonal Fruit Mix Salad with Granola and Organic Honey  
Fingerling Potato Salad, Green Onions, Applewood Smoked Bacon and Grain Mustard  
Penne Pasta Salad, Pepita Pesto, Goat Cheese and Marinated Peppers

## SANDWICHES

Multi Grain Mini Paninni, Brie Cheese, Grilled Veggies, Arugula, Extra Virgin Olive Oil  
Roast Beef with Baby Arugula, Parmesan and Truffle Mayo on Rosemary & Parmesan Focaccia  
Smoked Salmon Wrap, Cream Cheese, Lettuce, Preserved Lemon and Capers  
Traditional BLT, Applewood Smoked Bacon with Crisp Lettuce and Heirloom Tomato

## DESSERTS

Homemade Cookies  
Marshmallow Sandwich  
Macarrons

## BEVERAGE

Still Water, Sparkling Water or Assorted Soft Drinks



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## PASSED CANAPÉS



# CANAPÉS

One hour cocktail service

**Selection of 6 Canapés at \$50.00 USD Per Person**  
**Selection of 8 Canapés at \$60.00 USD Per Person**

## COLD

Ojo Rojo Mixed Seafood Ceviche with Tequila, Tomato and Lemon  
Sea Bass Ceviche, Cucumber, Cherry Tomato and Ají Amarillo Sauce  
Baja Shrimp Ceviche with Jicama and Mango Cocktail Sauce  
Tuna Tostadas, Avocado Purée and Chiles Tostados Vinaigrette  
Kampachi Tiradito with Cucumber, Pearl Onions and Orange  
Beef Tartar, Seared Potato and Guajillo Chile Chimichurri  
Prosciutto Bruschetta with Basil Oil  
Lobster Rice Paper Rolls, with Rocotto Ponzu Sauce  
Watermelon Gazpacho with Crab Salad

## HOT

Blue Corn and Chicken Quesadilla, Molcajete Salsa and Panela Cheese  
Mini Shrimp Empanadas with Oaxaca Cheese  
Pear & Blue Cheese Empanada with Pecan Nuts and Balsamic Reduction  
Mini Chicken Tamal with Green Tomatillo Sauce  
Mini Local Crab Cakes, with Green Apple Dressing  
Pork al Pastor Wrap with Pineapple Purée  
Duck Confit Crispy Taquitos, Radish Salad and Hibiscus Sauce

## VEGETARIAN

Eggplant & Plantain Crispy Ravioli with Pesto  
Squash Blossom and Mushroom Empanada with Salsa Verde  
Watermelon Salad, Feta, Orange, Olive Tapenade and Arugula  
Mexican Roll with Hoja Santa, Panela Cheese and Jalapeño Mayonnaise  
Parmesan Cheese Croquette with Truffle Cream



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# RECEPTION DISPLAYS

One our reception Service

\*(1) Chef Fee at \$100 USD each will be applied.

Groups with more than 20 guests will have an additional Chef Fee applied.

## NOT YOUR USUAL VEGGIE TRAY CHIPS & DIPS \$30.00 USD Per Person

Miraflores Raw and Grilled Vegetables with Olive Tapenade,  
Macadamia nut Cheese, Sundried Tomato Purée with  
Assortment of Lavash breads

## CHIPS & DIPS \$25.00 USD Per Person

Salsa Mexicana, Guacamole, Spicy Hearts of Palm with Cream Cheese,  
Pineapple Pico de Gallo and Herbed Crab Dip. Served with Tortilla Chips,  
Crispy Tlayudas and Potato Chips

## \*BROCHETTES \$65.00 USD Per Person

Cooked on Our Mini Robata Style Grills. Please Choose Three from  
the following:

Lobster with Cipollini Onions  
Beef Tenderloin, Chistorra and Zucchini  
Rib Eye, Mix Bell Peppers and Rosemary  
Marinated Lamb Chops  
Organic Chicken, Bourbon BBQ  
Jumbo Shrimp with Mustard Seeds Gastrique

\*Live Cooking Station Requires Chef Fee

## ARTISANAL CHEESE AND MEATS \$40.00 USD Per Person

Selection of Mexican Cheeses & House-Cured Meats  
Rustic Breads, Pickled Vegetables, Homemade  
Compotes and Crackers

## \*FRUITS OF THE OCEAN \$70.00 USD Per Person

Local Oysters, Clams, Pen Shell Scallops Ceviche,  
Poached Shrimp, Pacific Red Lobster, and Smoked  
"Catch of the Day" Tartar

\* Live Cooking Station Requires Chef Fee

## \*TAPAS PLATES \$50.00 USD Per Person Please Choose Three of the following:

Patatas Bravas with seared Pork Belly  
Crispy Shrimp with Mixe Chile Romesco  
Chocolata Clam on Charcoal with Garlic Butter  
Fresh Anchovies with Garlic and Parsley EVOO  
Warm Vychissoise with Crispy Reggiano and Truffle Oil  
Pan Seared Sea Bass and Thyme Crème Anglaise  
Seared Scallops with Bell Peppers Asian Sauce

\*Live Cooking Station Requires Chef Fee



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## DINNER MENU



# BUFFET SERVICE

Three hours buffet service

\*(2) Chef Fees at \$100 USD each will be applied.

Groups with more than 20 guests will have an additional Chef Fee applied.

## TAQUERIA

**\$115.00 USD Per Person**

### STARTERS

Sea Bass Ceviche with Yellow Aji Sauce, Red Onion and Cilantro

Salsa Mexicana and Guacamole with Tortilla Chips

Mixed Lettuce Salad with Jicama, Tomato, Pumpkin Seed, Cucumber and

Sherry Vinaigrette

Raw Vegetables Salad with Agave Syrup and Ranch Dressing

### LIVE COOKING DISPLAY AND ENTREES

**\*Build Your Own Tacos Guests will choose from:**

Sea Bass a La Talla

Beef Arrachera with Dried Chile Oil

Chicken Fajitas with Cheese

Ajillo Shrimp

Served with Traditional Garnishes, Hand Made Corn and Flour Tortillas

**Add on for Taco Display: Roasted Lobster \$12 USD Per Person**

### SIDES

Mexican Organic Vegetable Red Rice

Marinated Grilled Green Onions

Grilled Cactus Paddle

Chipotle Scented Beans "Charro" Style

Grilled Vegetables

### DESSERTS

Buñuelos with Guava and Piloncillo Sauce

Traditional Papantla Vanilla Flan

Tres Leche Cake with Fresh Raspberries



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# BUFFET SERVICE

Three hours buffet service

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## LUNADA

**\$125.00 USD Per Person**

### COLD DISPLAY

Molcajete with Salsa Mexicana and Guacamole

Local Tomato & Fresh Mozzarella Salad with Basil Oil

Baja Style Shrimp Ceviche, Cucumber, Red Onion and Chipotle

Fattoush Salad, Tomato, Bell Peppers, Lettuce, Radish, Red Onion, Cucumber,  
Crispy Pita Bread and Sumac Vinaigrette

### \*HOT DISPLAYS

Sea Bass A la Veracruzana, Olives, Bell Peppers and Tomatoes

Baja Shrimp Scampi with Caramelized Onion and Guajillo Pepper Sauce

Grilled Arrachera, Green Onions and Chimichurri

Roasted Organic Chicken with Natural Jus

Grilled Homemade Chorizo

### SIDES

Marinated Grilled Asparagus, Cherry Tomatoes, Olive Oil and Thyme

Mashed Potatoes

Crispy Polenta Cake

### DESSERTS

Vanilla & Raspberry Cake

Peanut Butter Blondies

Mango Crème Brûlée

Strawberries & Cream

Chocolate Tart with Cinnamon



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Applies to all menu options.



# BUFFET SERVICE

Three hours buffet service

\*(2) Chef Fees at \$100 USD each will be applied.

Groups with more than 20 guests will have an additional Chef Fee applied.

## PEDREGAL \$125.00 USD Per Person

### COLD DISPLAY

Mini Chilled Green Gazpacho and Cucumber Salad

Spicy Tuna Ceviche with Cucumber, Jicama and Citrus

Mixed Green Salad with Goat Cheese, Heirloom Tomatoes, Crispy Cashews and Roasted Shallot Vinaigrette

Crab Salad with Hearts of Palm, Radish, Avocado and Chipotle Dressing

### \*HOT DISPLAYS

Roasted Rib Eye, Crushed New Potatoes with Porto Sauce

Pan Roasted Red Snapper Fish with Eggplant and Tomato Stew

Grilled Chocolate Clams with Ajillo Sauce

Organic Chicken Breast with Romesco Sauce

Slow Roasted Suckling Pig in Our Special "Caja China"

### SIDES

Organic Roasted Vegetables with Provençal Sauce

Potatoes with Olive Oil and Thyme

Mushroom Rissoto with Reggiano

### DESSERTS

Chocolate Cake

Seasonal Fruit Tartlets

Piloncillo Panna Cotta

Cinnamon Dusted Churros with Cajeta and Chocolate Dipping Sauce



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# BUFFET SERVICE

Three hours buffet service

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## CABO EXPERIENCE \$125.00 USD Per Person

### \*STARTERS

Salsa Mexicana and Guacamole with Tortilla Chips

Avocado Salad and Romaine Lettuce, Bacon, Grilled Corn, Tomato and Tarragon Ranch Dressing

Watermelon Salad with Feta Cheese, Meyer Lemon Confit, Organic Honey and Almond Dressing

Sea Bass Mexican Ceviche with Roasted Corn and Piquillo Peppers

Baja Style Shrimp Ceviche, Preserved Orange and Chipotle

### \*ENTREES

Seared Local Sea Bass with Quinoa

Roasted Organic Chicken, Lentil Stew and Sage Jus

Cabo Surf and Turf-Petit Filet with Lobster and Porto Sauce

### SIDES

Grilled Local Organic Vegetables, Olive Oil and Thyme

Cilantro Rice

Mashed Potatoes with Black Truffle

Zucchini & Eggplant Lasagna, Sundried Tomato, Mascarpone and Reggiano

### DESSERTS

Citrus Scented Cheesecake

Chocolate Jericaya

Corn Cake

Buñuelos with Guava and Piloncillo Sauce



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# BUFFET SERVICE

Three hours buffet service

\*(3) Chef Fees at \$100 USD each will be applied.

Groups with more than 20 guests will have an additional Chef Fee applied.

## MEXICAN CARNE ASADA

**\$150.00 USD Per Person**

### COLD DISPLAY

Cactus Salad with Heirloom Tomatoes, Onions, Cilantro and Panela Cheese

Mix Green Salad, Marinated Grilled Hearts of Palm, Crispy Tortilla and dried Chile Vinaigrette

"Molcajete" with Salsa Mexicana and Guacamole

Watermelon, Jicama and Carrot, Pico de gallo with Lime, Chile powder and Cilantro

### HOT DISPLAYS

Chicken with Black Mole from Oaxaca

Rosarito Style Lobster with Pickled Red Onion, Melted Cheese and Chipotle

Chicharron Stew, Pork Rind in Salsa Verde

Red Chorizo

### Live Cooking Stations:

\*Vampiros y Volcanes Hard Shell Tortillas with Melted Cheese and Grilled Skirt Steak

\*Mexican Blue Corn Quesadillas with Squash Blossoms and Mushrooms

\*Tacos al Pastor Achiote Marinated Roasted Pork Tacos with Pineapple

### SIDES

Traditional "Frijoles Charros" Braised Beans with Bacon and Fresh Herbs

"Rajas Poblanas" Onion, Poblano Pepper, Corn Kernels and Sour Cream

Grilled Zucchini with Pesto of Chiles and Cotija Cheese

### AGUAS FRESCAS

Horchata

Tamarind

Hibiscus Flower

### "SWEET" STATION

\*Traditional Mexican Sorbet and Ice Cream Display

Churros Dusted with Cinnamon and Sugar with

Chocolate Sauce

Mexican Chocolate Cake

Tres Leches Cake with Strawberries

Fresh Fruit Salad



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# LIVE COOKING STATIONS

Available to add to your buffet selection or build your own buffet with a minimum of 3 stations

Please add \$100 USD Chef Fee per station.

Groups with more than 20 guests will have an additional Chef Fee applied.

## MAKE YOUR OWN SALAD

**\$40.00 USD Per Person**

Mix Green, Romaine Lettuce, Spinach, Arugula, Endives  
Heirloom Tomatoes, Roasted Fingerling Potatoes, Beet Root, Cucumber,  
Carrots, Celery, Hearts of Palm, Avocado,  
Marinated Bell Peppers, Grilled Corn, Boiled Eggs, Anchovies  
Goat Cheese, Fresh Mozzarella, Panela, Grated Parmesan  
Crispy Focaccia & Assorted Croutons  
Pesto, Cesar dressing, Balsamic Vinaigrette, Roasted Shallot Vinaigrette

## ANTOJITOS STATION

**\$50.00 USD Per Person**

Guacamole and Salsa Mexicana, Queso Panela and Tortilla Chips  
Black Bean Sopes with Salsa Verde and Chicken Served with Crema Fresca  
Mini Empanadas, Mushroom and Oaxaca Cheese  
Poblano Chile Stripes & Panela Cheese Tamales  
Blue Corn Quesadillas with Homemade Chorizo  
Braised Short Rib Molotes  
Served with Traditional Garnishes

## BAJA CEVICHE STATION

**\$70.00 USD Per Person**

Baja Style Shrimp Ceviche, Preserved Orange and Chipotle  
Catch of the Day Ceviche, Coconut Milk, Red Onions and Mint  
Kumamoto Oyster, Red Pepper Mignonette, Aguachile, Ponzu  
Sea Bass Ceviche, Roasted Corn, Cilantro, Cherry Tomato and Jalapeño  
Kampachi Tiradito with Lemon Confit, Jicama, Red Onion and Aji Amarillo  
Served with Crispy Lavash, Veggie Chips and Tortilla Chips



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**TACO STATION**  
**\$65.00 USD Per Person**

Tacos al Pastor Achiote Marinated Roasted Pork Tacos with Pineapple

**Build your own taco:**

- Sea Bass a La Talla
- Beef Arrachera with Dried Chile Oil
- Chicken Fajitas with Cheese
- Ajillo Shrimp
- Served with Traditional Garnishes, Guacamole, Corn and Flour Tortillas

**CARNITAS STATION**  
**\$40.00 USD Per Person**

Suckling Pig & Octopus Carnitas  
Served with Crispy Pork Rinds, Cactus Paddle Salad, Avocado, Pickled Vegetables & Chiles, Salsas, Corn and Flour Tortillas

**CHURROS STATION**  
**\$14.00 USD Per Person**

- Cinnamon Sugar Dusted Churros
- Papantla 's Vanilla Sauce
- Strawberry Sauce
- Chocolate Sauce
- Caramel Sauce



**MEXICAN SHAVED ICE STATION**  
**\$14.00 USD Per Person**

**SYRUPS:**

Mango & Chile, Papantla 's Vanilla, Fresh Strawberries, Tamarind & Ancho Reyes and Pineapple & Mezcal

**S 'MORES STATION**  
**\$20.00 USD Per Person**

Assorted Flavored Marshmallows  
Chocolate, Vanilla and Graham Crackers  
A Selection of Valrhona Chocolate  
Cajeta, Strawberry and Chocolate Dipping Sauce



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# DINNER MENU – PLATED SERVICE

Includes one Soup or Salad, Entrée, Dessert, Selection of Iced Tea and Coffee or Tea.  
Prices are per person.

## SALAD

Heirloom Tomato in Garlic Vinegar, Fresh Mozzarella, Crispy Focaccia and Basil Oil  
Charred Avocado with Lentils & Cauliflower Tabouleh, Grapefruit Segments and Cilantro-Lime Vinaigrette  
Roasted Candy Beet, Blue Cheese Mousseline, Caramelized Hazelnut, Arugula and Orange Dressing  
Watermelon Infused with Mezcal, Feta Cheese, Persian Cucumber, Cherry Tomatoes and Kalamata Tapenade

## SOUP

Beet Gazpacho, Shrimp and Avocado with Chives, Croutons and EVOO  
Corn and Truffle Chowder with Brioche Pudding and Caramel Popcorn  
Spicy Lobster Bisque, Saffron Foam, Goat Cheese Crouton and Lemongrass Oil  
Coconut Milk and Nantes Carrot Soup, Cipollini Onion, Coconut Powder and Brioche Toast  
Tortilla Soup, Farm Cheese, Avocado, Tomato and Crispy Tortilla

## FISH

Blackened Spiced Blue Fin Tuna with Melted Red Beet Slaw, Green Mole and Horseradish Foam	\$115.00
Huachinango Red Snapper, Cilantro Rice, Saffron Aioli and Veracruzana Salsa	\$105.00
Pan Fried Sea Bass, Fideua with Hazelnut Picada and Creamy Garlic	\$110.00
Amberjack Roasted with Goat Cheese and EVOO, Sautéed Green Beans and Sundried Tomato	\$110.00
Grilled Amberjack Fish al Pastor, Pineapple Purée, Cured Pearl Onion and Purslane Salad	\$110.00

## MEAT

Grilled Ribeye Steak with Garlic Wild Mushroom Ragout, Roasted Cipollini and Kale	\$120.00
Roasted Organic Chicken Breast with Black Truffle Potato Purée, Asparagus, Tomato and Natural Jus	\$90.00
Roasted Lamb Loin, Reggiano Sablé, Hummus, Glazed Chorizo, Artichokes and Meyer Lemon with Demi Glace	\$125.00
Braised Short Rib, Sweet Potato Purée, Roasted Vegetables and Clemole Sauce	\$115.00
Seared Beef Tenderloin, Roasted Fingerling Potatoes, Braised Leeks and Oporto Sauce	\$125.00
Spiced Kurobuta Pork Chop, Creamy Plantain, Sautéed Snow Peas & Endives and Sesame sauce	\$110.00
Roasted Beef Tenderloin & Thermidor Lobster, Grilled Fennel, Oyster Mushrooms and Sichuan-Pink Pepper sauce	\$145.00

## DESSERT

Dark Chocolate Cremeux, Hazelnut Streusel and Yogurt Sorbet  
Apple Tart Tatin, Cinnamon Caramel and Vanilla Ice Cream  
Mango Crème Brûlée, Fleur de Sel Sable and Lime Sorbet  
Vanilla Petit Gateaux, Raspberry Gelee & Sorbet



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# DINNER ENHANCEMENTS

Add Appetizer or Soup Course \$16.00

## PETITE FOURS \$6.00 PER PERSON

Assortment of After Dinner Petit Fours for each table

## PLATED CHEESE COURSE \$16.00 PER PERSON

Imported and House Artisanal Cheeses Customized For your Event

## VEGETARIAN OPTIONS PLATED SERVICE

Include Soup or Salad, Entrée, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
\$85.00 USD Per Person

### STARTERS

Guacamole and Salsa Mexicana with Corn Tortilla Chips  
Corn and Saffron Risotto with Roasted Mushrooms and Parsley  
Green Salad, Toasted Pumpkin Seeds, Grilled Asparagus and White Balsamic  
Heirloom Tomato Salad with Hearts of Palm, Avocado and Sunflowers Sprouts  
Flatbread with Eggplant Purée, Kalamata Olives, Arugula and Fennel Salad  
Braised Heirloom Beet Salad with Arugula, Baby Fennel Confit, Toasted Hazelnuts and Aged Balsamic

### SOUP

Beet Gazpacho, Avocado & Cucumber with Chives, Croutons and EVOO  
Wild Mushroom Consommé with Guajillo Chili, Kale, Epazote and Crispy Mini Tamal  
Roasted Corn Chowder with Black Truffle, Olive Crumbs, Crispy Corn Kernels and Squash Blossom

### ENTRÉES

Farrotto with Almonds, Heirloom Green Beans, Sundried tomato and Basil Oil  
Roasted Winter Vegetables with Sweet Yam Purée, Sautéed Spinach and Roasted Cipollini Onions  
Jackfruit Fajitas with Handmade Tortillas and Epazote Scented Black Beans  
Chickpeas Patties, Roasted Organic Vegetable and Sesame Dressing  
Oyster Mushroom Enchiladas with Dates Mole

### DESSERTS

Coconut Soup, Vanilla Custard and Vanilla Ice Milk  
Apple Tart Tatin, Caramel and Mascarpone Sorbet  
Flourless Chocolate Cake with Caramelized Banana and Yogurt Sorbet  
Dark Chocolate Cremeux, Hazelnut Streusel and Piloncillo Ice Cream

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# GETTING READY MENU

## \$40.00 USD Per Person

### COLD DISPLAY

Guacamole and Salsa Mexicana with Chips  
Crudités with Macadamia Nut Cheese and Basil Oil, Grissinis with Prosciutto

### SALAD

Choose two of the following options:  
Caprese Salad, Fresh Mozzarella Cheese, Sliced Tomato and Basil  
Caesar Salad, Parmesan Cheese, Crouton and Anchovies  
Panera Cheese and Tomato Salad with Chipotle Vinaigrette  
Watermelon Salad, Citrus Segment and Lemon Confit Vinaigrette  
Boston Lettuce Salad, Fresh Heart of Palm, Cherry Tomato and Cilantro Ranch Dressing

### SNACKS

**Choose two of the following options:**

Tomato Bruschetta with Basil and Fresh Mozzarella Cheese  
Smoked Salmon Wrap, Capers Cream, Lemon Confit and Arugula  
Grilled Chicken Panini, Goat Cheese and Roasted Bell Peppers  
Rosemary Focaccia, Roast Beef, Manchego Cheese, Horseradish Mayonnaise and Sundried Tomato

**Add on: \$20.00 USD per person**

Special Nigiris & Sushi Rolls Display including Blue fin Tuna, Hamachi, Shrimp and Octopus  
House cured Ginger, Wasabi and Assorted Sauces



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# LATE NIGHT STATIONS

Please add \$100 USD Chef Fee per station.

Groups with more than 20 guests will have an additional Chef Fee applied.

## SLIDERS & HOT DOGS

**\$34.00 USD Per Person**

Angus Beef Sliders

Angus Beef Hot Dogs

Chili Beans Nachos

French Fries and House made Onion Rings

Accompanied with: Ketchup, Mustard, Mayonnaise, Onion, Lettuce, Tomato, Pickles and Jalapeño

## TACOS & QUESADILLAS

**\$38.00 USD Per Person**

**Tacos:** Beef Arrachera with Dried Chiles Oil

Chicken Fajitas

**Quesadillas:** Chorizo

Mushrooms with Squash Blossoms

Served with Traditional Garnishes, Guacamole, Corn and Flour Tortillas

## SAVORY SNACKS

**\$18.00 USD Per Person**

**Popcorn:** Lemon and Chili, Caramel, Parmesan & Truffle

Plain and Spicy Assorted Nuts

Sundried Mango & Pineapple

Homemade Potato Chips



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**EL FARALLON CATERING**



# OCEAN TO TABLE

Grill selection may vary due to season and availability.

**\$150.00 USD Per Person**

## SOUP

Choose One of the Following Items

Butternut Squash Soup, Mascarpone and Brioche Pudding

Crab and Chipotle Soup with Market Vegetables and Cilantro

Local Lobster Soup Pozole with Romaine Lettuce, Red Radish and Avocado

Tortilla Soup with Shrimp, Guajillo, Panela Cheese, Avocado and Crispy Epazote

Green Gazpacho with Mint, Cucumber and Blackened Shrimp

## TRIO OF APPETIZERS

Create your Trio from the Following Items:  
(One Ceviche, One Hot, and One Salad)

### CEVICHE

Seabass Ceviche with Roasted Corn, Tomato, Epazote and Dried Chiles Oil

Shrimp Ceviche with Passion Fruit Cocktail Sauce and Avocado

Seafood Ceviche with Black "Recado" Sauce & Watermelon

### Add on: \$8.00

Local Lobster Ceviche with Roasted Pineapple and Serrano Chile

### HOT

Crispy Shrimp with Sambal Mayonnaise

Blue Corn Shrimp Empanadas with Salsa Verde

Crispy Seafood Ravioli with Rocoto Sauce

Marinated Crispy Octopus

### Add on: \$ 5.00

Sea Bass Satay with Chorizo Aioli

### SALADS

Watermelon, Feta Cheese with Kalamata and Lemon Confit Dressing

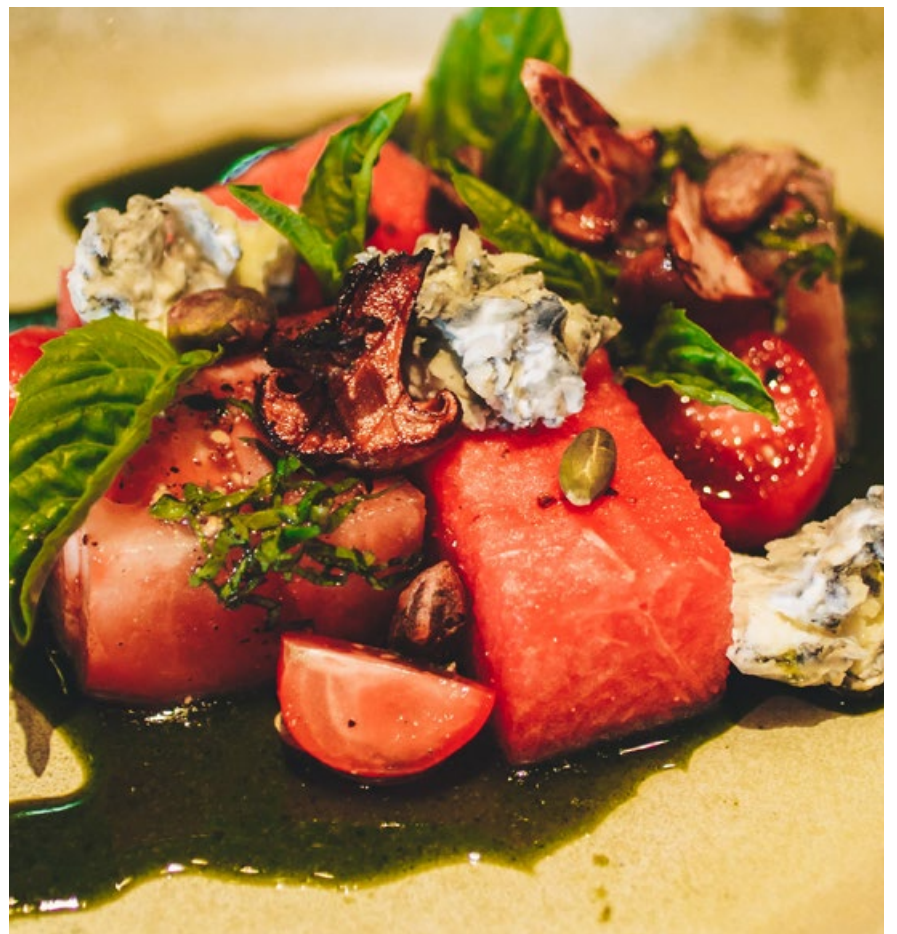
Panela Cheese and Tomato Salad, Chipotle Oil

Arugula Salad, Berries, Ocosingo Cheese and Mezcal Vinaigrette

### Add on: \$3.00

Tiki Farm Organic Beet and Spinach Salad, Orange and Papantla Vanilla

Vinaigrette



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# OCEAN TO TABLE (continued)

Grill selection may vary due to season and availability.

## MIX GRILL SELECTION

Sea Bass, Red Snapper, Amberjack, Yellow Fin Tuna, Lobster Tail, Ribeye Steak, Clams and Shrimp

### SELECTION OF SAUCES

Choose Three of the following Sauces

Tomatillo Marmalade, Aji Rocoto, Ajillo, Chimichurri, Roasted Garlic Sauce, EVOO with Sherry Vinegar & Basil, Tamarind Sauce, Mix Chiles Pesto, Shrimp and Tequila Sauce

## FAMILY STYLE SIDES

Choose four sides from the following options:

- Marinated Grilled Asparagus
- White Beans with Basil & Reggiano
- Ginger-Balsamic Marinated Cremini Mushrooms
- Charred Tomato with Pesto
- Poblano Green Rice
- Roasted Potatoes with Garlic and Herbs
- Sundried Tomato Polenta Cake
- Grilled Corn with Chipotle Mayonnaise
- Mac & Cheese with Broccoli, Black Truffle and Parmesan Cheese
- Gratin Dauphinois

### DESSERTS

- Will include all of the following
- Tres Leches Cake with Berries
- Homemade Donuts
- Traditional Flan with Papantla Vanilla



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# BAJA BOUNTY

**Grill selection may vary due to season and availability.**

**\$125.00 USD Per Person**

## SOUP OF THE DAY

## TRIO OF APPETIZERS OF THE DAY

It Includes a Ceviche, a Salad and a Hot Appetizer

## MIXED GRILL SELECTION

Sea Bass, Red Snapper, Amberjack, Yellow Fin Tuna, Jumbo Shrimp, Certified Angus Rib Eye Steak and Clams

### Add On:

**Beef Tenderloin \$11.00; Lobster \$17.00 USD per person**

## SAUCES OF THE DAY

## FAMILY STYLE SIDES

Chefs Selection of Four Sides, Seasonal specialties and El Farallon favorites

## DESSERT

Chef Selection

Traditional Flan with Papantla Vanilla



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