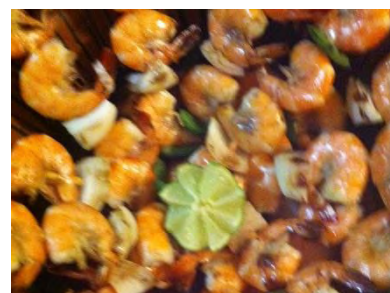


**Cancun Chef
Catering
Menu
and
Cooking
Classes**



CancunChef.com

Cancun Chef Villa Catering Menu



You're on vacation and you don't want to cook, it's "No Problemo" let Chef Miguel cook for you and experience the "Sazon y Sentimiento" (Taste and Feeling) of Mexico!!!

Please order meals at least the day before allowing us time to shop.

To Order Meals while in Mexico:

Phone: 998-287-1514 EXTENSION #111

Miguel Mateos (Telcel 044-988-147-2610)

Or Email Liza@MexicoVacationVillas.com

or Miguel@CancunChef.com

Or you can send the staff over with a note.

To Order Meals before arrival to Mexico:

www.VillaFoodService.com

Phone: 1-877-254-9791 EXTENSION #111

Or Email Liza@MexicoVacationVillas.com

or Miguel@CancunChef.com

Please leave message or email with:

Villa Name

of people

Dinner selection

Time you would like dinner served.

Dinners must be delivered by 9:00 PM

Sunday Dinners must be delivered by 5:30 PM - Sunday Meals must be for a min. of 6 people.

Wednesdays Dinners must be delivered by 4:30 PM

Minimum order is \$50

We serve everything family style (everyone gets the same meal) – however if you have a food allergy or are vegetarian or diabetic we can cook you something different – just ask.

All ingredients are fresh and bought that morning for that day's food service. Miguel actually orders the fish and lobster right from the fishermen. *The vegetables and fruits are thoroughly washed and disinfected so you will not have to be concerned.*

Worried about the cost? Don't, it is comparable with going to a medium priced restaurant in the Mayan Riviera. Our average dinners run from \$18 to \$25 per person including the cocktails, and Chef Miguel known for his "large portions."

The menu is extensive so take a look and get started on planning your vacation cuisine.

Mayan and Mexican Regional Foods

Mexican Welcome dinner - \$18 per person

(Served on Saturday evening for arrivals – you may also order this meal anytime)

Starters: Chicken Flautas, Guacamole, Pico de Gallo & Chips

Entrees: Beef Fajitas along with Cheese and Chicken Enchiladas w/Green and Red Sauces

Sides: Mexican Rice, Fried Plantain and Black Beans

Dessert: Flan

Cocktail: Margaritas



Mayan Dinner - \$20 per person

Starters: Guacamole, Pico de Gallo & Chips

Entrees: Cochinita Pibil - **THIS IS OUR MOST**

REQUESTED DISH!! *(Pork seasoned with Achiote and Recado Rojo (Mayan red seasoning – not hot!)*

Wrapped in banana leaves roasted in sour orange juice – served shredded along with corn or flour tortillas for making tacos.) Also with Chiles Rellenos (Poblano Chilies (not hot) stuffed with Manchego cheese battered and fried – served with a wonderful tomato sauce.)

Sides: Red Rice with potatoes and Black Beans

Dessert: Mexican Rice Pudding *(with sweet milk, cinnamon and raisins.)*

Cocktail: Margaritas

Mexican Grill - \$25 per person

Starters: Guacamole, Pico de Gallo & Chips

Entrees: Grilled Meat Assortment (Arrachera - Mexican flank steak, very tender, lots of flavor, Chorizo - Mexican sausage, Chicken Breast, Smoked and Fresh Pork Chops - served with both Flour and Corn Tortillas)

Sides: Baked Potato

Dessert: Vanilla Ice Cream with Cajeta Sauce *(like Carmel)*

Cocktail: Margaritas

Yucatán Dinner - \$20 per person

Starters: Guacamole, Pico de Gallo & Chips

Entrees: Pollo Pibil *(Chicken seasoned with Achiote and Recado Rojo (Mayan red seasoning – not hot!) Wrapped in banana leaves roasted in sour orange juice - served with both Flour and Corn Tortillas)*

Sides: Red Rice with potatoes along with Black Beans

Dessert: Baked Bananas with raisins in a rum sauce

Cocktail: Margaritas

Vera Cruz Dinner - \$22 per person

Starters: Bean and Chorizo *(Mexican sausage)* Dip, Fresh Salsa w/ Chips

Entrees: Veracruz Style Fish (tomatoes, olives, onions, garlic and capers)

Sides: White Rice topped with Fried Plantain along with a Tropical Salad *(Sliced Mango, Avocado, Cucumber and Jicama w/ fresh squeezed Lime)*

Dessert: Vera Cruz Smoothie *(Tropical Fruit Pudding type of Dessert)*

Cocktail: Margaritas

Isla Dinner - \$22 per person

Starters: Guacamole, Pico de Gallo and Chips

Entrees: **Mayan Fish Tikin Chic** (*Fish seasoned with Achiote and Recado Rojo (Mayan red seasoning – not hot!) Wrapped in banana leaves roasted in sour orange juice.*)

Sides: **Red Rice with potatoes** along with a **Tropical Salad** (*Mango and Avocado Salad with Pineapple Vinaigrette*)

Dessert: Coconut Mousse

Cocktail: Margaritas



Mole Dinner - \$25 per person

Starters: Guacamole, Pico de Gallo and Chips

Entrees: **Braised Chicken with Oaxacan Style Chocolate Mole Sauce** (*not sweet*)

Sides: **White Rice** along with a **Black Bean and Roasted Corn Salad**

Dessert: Papaya Crumb

Cocktail: Mezcal Cocktail

Just like Mom Made Dinner (Mexican Comfort Foods) - \$25 per person

Starters: Chicken Tamales with Green Sauce

Entrees: **Pork Pozole with Garnish Bar** (*avocados, red radish, onion, chicharron, fresh cheese, oregano, shredded lettuce and chili pepper*)

Dessert: **Vanilla Ice Cream with Cajeta Sauce** (*like Carmel*)

Cocktail: Cantaloupe Daiquiris

Taco Platter - \$23 per person

Starters: Guacamole, Pico de Gallo and Chips

Entrees: **Large platter of Various Taco Meats** (**Arrachera** - Mexican flank steak, very tender, lots of flavor, **Chorizo** - Mexican sausage, **Pastor** – Pork cooked on a spit like gyro meat and **Carnitas** – Fried Pork - served with both Flour and Corn Tortillas)

Sides: **Taco Garnishes** (*grilled spring onions, cilantro, fresh onion, limes, pineapple and sauces*)

Dessert: Mango Shortcakes

Cocktail: Margaritas

The Mexican Vegetarian Dinner - \$20 per person

Starters: Caramelized Onion and Cheese Quesadillas, Guacamole, Pico de Gallo and Chips

Entrees: **Oaxaca Style Lintels** (*made with plantains, pineapple, onions and tomatoes*) along with **Papadzules** (*Enchiladas made with hard boiled eggs and topped with Roasted Pumpkin Seed Salsa*)

Sides: Cactus Salad

Dessert: Banana Pudding

Cocktail: Margaritas



Some Fun Cravings

Caribbean Dinner - \$24 per person

Starters: Guacamole, Caribbean Fresh Salsa and Chips

Entrees: Caribbean BBQ Spare Ribs

Sides: Caribbean Cole Slaw along with Grilled Pineapple

Dessert: Key Lime Pie

Cocktail: Margaritas



Gringo Dinner – Tex-Mx - \$22 per person

Starters: Chicken Tostadas, Fiesta Dip Sampler and Chips (*Chile con Queso, Avocado dip & Salsa*)

Entrees: Burrito or Chimichanga (*Beef or Chicken*) along with Chicken and Cheese Enchiladas w/Green and Red Sauces

Sides: Refried Beans along with Mexican Rice

Dessert: Vanilla Ice Cream with Cajeta Sauce (*like Carmel*)

Cocktail: Margaritas

Some Like it Hot Dinner - \$28 per person

Starters: Jamaican Jerk Chicken Wings, Grilled Jalapenos stuffed with Cheese & Chorizo, Fresh Habanero Salsa and Chips made with Sour Orange

Entrees: Diablo Steak (*Grilled Filet Mignon with Spicy Ranchero Sauce topped with Cheese served on top of a tortilla*)

Sides: Black Beans, Mango and Roasted Corn Salad (*To Cool you down!*)

Dessert: Chamoyadas (*Chile Sorbet*)

Cocktail: Michelada (*cold beer, lime juice and spices*) or Spicy Margaritas

Spa Dinner (Heart Smart) - \$22 per person

Starters: Sliced Jicama and Cucumbers Spears with Yogurt Dip

Entrees: Grilled Fresh Snapper or Grouper or Salmon with garlic and limes

Sides: Grilled Mexican Vegetables (chayote, zucchini, carrot and green onions) along with a Cactus Salad

Dessert: Tropical Fruit Kabobs

Cocktail: White or Red Wine

A Bit of Italy in Mexico Dinner - \$25 per person

Starters: Bruschetta

Entrees: Seafood Pasta with White Sauce

Sides: Caprese Salad

Dessert: Tiramisu

Cocktail: White or Red Wine



Fish and Chips Dinner - \$21 per person

Starters: Guacamole, Pico de Gallo & Chips

Entrees: Fried Fresh Fish and French Fries

Sides: Caribbean Cole Slaw

Dessert: Vanilla Ice Cream with Cajeta Sauce (*like Carmel*)

Cocktail: Margaritas



The Shrimp Fiesta Dinner - \$32 per person

Starters: Mexican Style Shrimp Cocktail, Guacamole, Pico de Gallo and Chips

Entrees: Grilled Shrimp Kabobs and *your choice* of Cancun Shrimp Enchiladas with White Sauce or Caribbean Grilled Shrimp (*Served over mango, pineapple, poblano chilli, red peppers, red onion and avocado*)

Sides: Shrimp Ceviche

Dessert: Mango Mousse

Cocktail: Planters Punch

Tropical Surf and Turf Dinner - \$50 per person

Starters: Mexican Style Shrimp Cocktail

Entrees: Filet Mignon and Caribbean Lobster Tail

Sides: Twice Baked Potato, Sautéed Vegetables, Bread along with a Tropical Tossed Salad with Mango

Dessert: Tropical Fruit Tart

Cocktail: Red or White Wine

Appetizer Dinner - \$27 per person

Starters: Guacamole, Pico de Gallo and Chips

Choice of 4 Appetizers (add \$6 per person for each additional appetizers over 4)

Fiesta dip sampler (Chile con Queso, Avocado dip, Salsa & Chips)

Shrimp Poppers – shrimp stuffed with a sliver of jalapeno, cheese and wrapped in bacon

Conch Fritters

Peel and Eat Shrimp

Mexican Shrimp Cocktail

Jamaican Jerk Chicken Wings (hot)

Nachos

Ceviche (Shrimp & Fish Combination)

Dessert: Mango Crumb

Cocktail: Margaritas



Chef's Whim Dinner (for the Foodies) - \$50 per person

Starters: Lobster Crab Rangoon

Entrees: Pasta with Salmon in Pistachio Sauce and sautéed Vegetables OR Lamb Chops with Red Wine Sauce and Roasted Vegetables

Sides: Shrimp breaded with Chicharron on top of Micro Green Salad and Bread

Dessert: Tropical Fruit Tart

Cocktail: Red or White Wine



Breakfast

Breakfast Buffet

One Entrée \$12 per person

Two Entrée's \$15 per person

Three Entrée's \$18 per person

- **Mexican Sweet Breads**
- **Fresh Fruit**
- **Potatoes and Chorizo** (*Mexican sausage*) with green onion
- **Fresh Fruit Juice and Coffee**
- **Mimosa's, Bloody Mary's or Screw Drivers** (\$7 extra charge)
- Choice of the following:
 - **Huevos Rancheros** – *corn tortilla topped with beans, sunny side up eggs, ham and a grilled tomato sauce (hot optional)*
 - **Mexican Style Scrambled Eggs**
 - **Chilaquiles** – *fried tortilla chips topped with shredded chicken, tomato sauce, cheese and fresh cream (hot optional)*
 - **Banana Pancakes**
 - **Coconut Cream French Toast – incredible!**

Happy Hour* (12PM – 4PM)

**If the Chef has been scheduled with dinners and shopping this might NOT be available.*

Happy Hour Assortment - \$14 per person

Minimum order is 4 people

- Guacamole
- Pico de Gallo & Chips
- Nachos
- Fiesta dip sampler (Chile con Queso, Avocado dip, Salsa & Chips)

Mexican Salsa and Chips - \$15 per order

Freshly made salsa and chips

Ceviche and Chips

Minimum order is 4 people

- Fish - \$8 per person
- Shrimp or Shrimp & Fish - \$12 per person

Fish Tacos - \$8 per person

Minimum order is 4 people

Happy Hour Cocktails - \$18 per large pitcher

- Margarita
- Mango, Banana, Strawberry Margaritas or Daiquiris (not frozen) (if in season)
- Pina Colada
- Sangria
- Planter's Rum Punch

Add-Ons:

- Mexican Shrimp Cocktail \$6 per person
- Ceviche Shrimp & Fish \$12 per person
- Pico de Gallo & Guacamole & Chips \$5 per person
- **Birthday Cake** – we have a local baker in Puerto Morelos that prepares the Mexican Traditional Tres Leche (Three Milk) Cake \$20 for average group size – this cannot be substituted for dinner desserts.

Beverages:

- We include a pitcher of drinks allowing for approximately **½ liter (16 oz.) per person** (about two Old Fashioned Glasses when filled with ice per person) - Extra pitchers of are \$18
- We automatically include Limeade (*virgin margaritas*) for groups containing children.
- **No discount when ordering “Virgin Drinks”**
- We do not supply sodas with meals.
- We offer Champagne or Sparkling Wine (Extra Charge) for special occasions.

Substitutions:

- Pina Coladas, Limeade, Sangria, **Planter’s** Punch for Margaritas. Add \$2 per person for substituting wine for cocktails.
- Desserts can be substituted, except for substituting Key Lime Pie or Tropical Fruit Tarts add \$2 per person
- Salads and Fruit Desserts – Chef will change items without notice depending on what looks the freshest at the store that day or what is available seasonally.

Service:

- Meals are delivered Family Style on serving platters and set on dining room table – each item is covered with plastic wrap to keep warm and to keep the bugs off while delivering.
- We Do Not Set the Table nor do we return to Clean Up Afterword – the villa maids will clean the dishes the next day – just rinse them and leave by the sink. We will return to pick up serving platters later in the week.
- Meals will either be delivered by Chef Miguel or one of his Helpers, please let them pass with the large trays of food, Chef Miguel will be happy to answer all your questions when he is threw delivering the food.

Special Request:

- **Food Allergies** – Let Chef Miguel know of any food allergies and he will work around that for the affected person. Note: Gluten Free is easy in Mexico since most meals are made with Corn verses Flour – the only flour we would be serving in most cases is the flour tortillas we serve on the side and flour used in some of the desserts. None of our meals include Peanuts or are cooked with Peanut Oil. None of meals include Shellfish unless labeled.
- **Vegetarian/Vegan** – have a Vegetarian in your group, let Chef Miguel know and he will prepare an entree for that person. No discount for Vegetarian/Vegan substitutions.
- **Organic** - Organic “Fresh” Fruits and Vegetables are not readily available here in the Cancun area.
- **Chilies** – **Unless Requested or Noted on the Menu – We do NOT serve anything Spicy** – All salsa with any “Heat” are served on the side.





Private Cooking Class in your Vacation Villa with Chef Miguel

Are you a Foodie seeking to combine fun, food and sandy beaches with an afternoon and evening of culinary adventure?

Want do something a little different on this year's beach vacation besides working on your tan?

Chef Miguel will come to your vacation villa and teach you the ins and outs of some of the popular Mayan Dishes along with hands on training; be prepared to be involved with the food preparation as Miguel's Sous Chef or grab a stool with a margarita and just watch. Chef Miguel will educate you on some of the unique ingredients used in Mayan Cooking; but don't worry he will advise you on substitutions if you can't find them back at home.

It's a fun and festive afternoon of learning to cook Mayan cuisine and the best part is, afterwards you sit down to a dinner you have just prepared. A memorable activity to do with your friends and family; a slice pure Foodie heaven!

You don't have to be a seasoned Chef; or you could be; but either way you learn recipes that you can easily make back at home.



CancunChef.com

Afternoon Mayan Cuisine Cooking Class with Evening Dinner

3:30PM - Miguel and his helper will arrive to your villa to set-up.

4:00PM - Miguel will start each class with preparing Salsa and Guacamole and will show you how to make "Real" Margaritas, so you can snack some while you're cooking.

Mayan Cuisine Class Includes:

- **Sikil Pak** - Mayan Salsa made with roasted pumpkin seeds.
- **Tikin Xic** - Mayan Grilled Fish; Fresh Fish seasoned with Recado Rojo (uses achiote a Mayan red seasoning, not hot!) wrapped in banana leaves along with sour orange juice and grilled.
- **Papadzules** - Enchilada made with hard boiled eggs and topped with Sikil Pak Salsa
- **Ik Poc Bi** - Grilled Habanero Salsa
- **Pickled Red Onions**

Your choice of one of the following Entrees:

- **Cochinita Pibil** - (Most Popular Mayan Everyday Meal) Pork seasoned with Recado Rojo (achiote) wrapped in banana leaves roasted in sour orange juice, served shredded along with corn tortillas for making tacos.
- **Queso Relleno** - Mayan Stuffed Cheese

Recipes to take Home

Cost is \$85 USD per person

Min. of 4 people

6 People or More \$70 per person

Not available on Saturdays or Sundays



**998-4-147-2610 (MX)
1-586-207-5920 (USA)**



Miguel@CancunChef.com