



AMERICAN *Nouvelle* and Rustic CONTEMPORARY MEXICAN FOOD

Menu 1 - \$ 420

Autumn Salad

*Mezclun salad, pears, candied pecans, gorgonzola cheese
And walnut vinaigrette*

Vegetable Lasagna

*Creamy spinach and sautéed vegetables with slow roasted
tomatoes and béchamel sauce topped with Parmigiano
Reggiano*

Dessert

Menu 2 - \$ 470

Coconut Shrimp

Orange-mango marmalade and horseradish sauce

Pan Seared Chicken Breast

*Au juice with mushroom risotto, chile guajillo warm oil and
crispy onions*

Dessert

Menu 3 - \$ 485

Local Organic Tomatoes and Roasted Beets Salad

Gazpacho vinaigrette, basil oil and goat cheese

Seafood Cannelloni

*Lobster, shrimp and fish stuffed home made fresh pasta, baked
in tomato basil sauce and white creamy sauce, topped with
Parmigiano Reggiano*

Dessert

Menu 4 - \$ 500

Corn chowder and Grilled Shrimps

Creamy corn base and chunky vegetables

Pine Nuts Encrusted Sea Bass

*Bake Sea Bass, sautéed Jung spinach and slow roasted tomatoes
and basil sauce*

Dessert

Menu 5 - \$ 505

Tortilla Chowder Gratinada

*Creamy roasted tomato and pasilla negro-dark chicken broth
served with diced grilled chicken, avocado and vegetables.*

*Served with melted Chihuahua cheese and toasted pasilla
Negro*

Red Snapper Papillote

Sautéed Jung Spinach, white wine sauce, capers and asparagus

Dessert

Menu 6 - \$ 525

Caprese Salad

*Local organic tomatoes, fresh mozzarella, balsamic reduction
and basil pesto*

Sunflower seeds Encrusted Flounder

*Bake flounder over a chunky vegetables succottage and creamy
corn sauce Finished with chile de arbol oil*

Dessert

11% Tax and Gratuity are not included / Ask you waiter for the daily desserts

ALVARO OBREGON STREET, c 1505 in San Jose

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AMERICAN *Nouvelle* AND RUSTIC CONTEMPORARY MEXICAN FOOD

Menu 7 - \$ 535

Baby spinach and grilled Portobello Salad
Pears, shaved red onions, warm bacon and mustard vinaigrette

Honey-Brined and smoked US Pork Tenderloin
*Gingered sweet potato mash, pineapple-jalapeño marmalade
Port wine sauce*

Dessert

Menu 8 - \$ 555

Spicy Adobo al Pastor Shrimp
*Chunky rustic guacamole garnished with crisp tortilla
Julienne*

Black Angus Short Ribs
*Tamarind, balsamic braced short ribs, topped with shallot
marmalade and radishes, potato pure and Organic vegetables*

Dessert

Menu 9 - \$ 570

Field Mushrooms Brusquetta
*Olive oil, parsley and chives, grilled garlic bread, melted
fontina cheese and greens*

Caramelized Sea Scallop *Just in season*
*Beurre blanc, pickled serrano's, sauté spinach, drunken tequila
raisins*

Dessert

Menu 10 - \$ 620

Organic Green Salad
Vegetables, mixed greens, cabernet vinaigrette

Black Angus New York Steak (14oz.) \$390
*Potato-apple casserole, sautéed asparagus and green pepper
sauce*

Dessert

Menu 11 - \$ 665

Asparagus
*Warm asparagus with shaved parmesan cheese and balsamic
glaze*

Black Angus Beef Tournedos (10 Oz)
*Beef tender loin, creamed spinach, crumbled crispy bacon,
braised baby carrots and mustard sauce*

Dessert

Menu 12 - \$ 710

BLT salad
*Baby hearts of Romaine, crispy bacon, local organic tomatoes
and chunky blue cheese dressing*

Cumin crusted New Zeland Rack of Lamb (10 oz)
*Warm couscous, toasted pine nuts, baked eggplant, feta cheese
and dried Fruits with citrus vinaigrette, mint oil and sautéed
asparagus*

Dessert

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Kids Menu through age 10 - \$155

*Pasta
Alfredo
Roasted tomato sauce
Butter
Grilled chicken
Sautéed Vegetables
Shrimps
Tell us what your kids like*

Dessert

*Included in the price of these menus:
Bread and butter
American coffee or tea*

DESSERTS

*Triple chocolate cake
Chocolate Sponge, chocolate ganache and chocolate sauce
Local organic strawberries*

*Warm apple pie
Caramelized apples with butter puff pastry dough
And vanilla ice cream*

*Caramel Flan
Vanilla, cheese custard and caramel thyme sauce*

*Buñuelos
Crispy spicy cinnamon, sugar tuiles, vanilla ice cream and
Lemon vodka marinated berries*

Hour d'oeuvres Selection

*Coconut Shrimp
Orange-mango marmalade and horseradish sauce*

*Seared NY Steak Rolls
Arugula, mascarpone on beagle chips*

*Crab Salad
Slow roasted local pear tomatoes and balsamic glaze on grilled
pita bread*

*Shrimp Quesadilla
Crispy turn over's, stuffed with Mexican cheese blend, charred
tomatoes and chile de arbol marinated shrimps, caramelize
onions, mushrooms, Epazote and cream*

*Cohiba in Martini Glass
Flour tortillas stuffed with Monterrey cheese and slow roasted
pork
Black bean broth, charred tomatillos, jalapeños, cumin and
paprika dipping sauce*

*Ahí Tuna
Ginger-soy crispy won ton, avocado and crème fraiche*

*Seared Tuna
Tamarind-mizo, chives, ginger marinated cucumbers crispy
won ton*

*Field Mushrooms Bruschetta
Olive oil, parsley and chives, grilled garlic bread, melted
fontina cheese*

*Caprese crostini
Basil Pesto, organic Local tomatoes and fresh mozzarella*

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Tostada de Cochinita Pibil

Achiote and Orange juice marinated Pork meat over a tostada, stuffed with black beans and garnish with pickled red onions and chiles habaneros

Vegetables Spring Rolls

Tangerine sweet and sour sauce

Brie Cheese

Puff pastry bolo van shallot marmalade and thyme

Pizzet Make Your Own

Garlic and olive oil, pesto, slow roasted tomatoes sauce

*

Fresh mozzarella, Parmigiano Reggiano, goat cheese

Spinach, Portobello, anchovies, roasted peppers, asparagus, olives, pear Tomatoes, caramelize onions

Grilled Chicken Skewer

Adobo marinated and cilantro dipping Sauce

Empanada

Grilled corn, sun dried tomatoes and Mexican cheese blend

Sea bass Cebiche

Martini glass, cucumber, mango, jalapeño, red onion, cilantro olive oil and Lemon-aioli

Empanadas potosinas

Cilantro tinted masa with roasted poblanos, red peppers and yellow peppers Roasted potatoes, Mexican cheese bland, queso requizon; served with roasted pasilla sauce chopped epazote and drizzled crema

Smoke Chicken Flautas

Chile rubbed smoke chicken shredded and rolled in crispy corn tortillas with charred tomatillo salsa, roasted tomato de arbol salsa crema queso cotija And pico de gallo

Choose 4 - \$ 160 per person

Heavy Hour d' oeuvres - Choose 6

\$ 240 per person

Extras - \$40 ea

Drop-off Menu Party Platters

Orders are made for four

Rustic chunky

Guacamole Chips & salsa
\$ 312

U15 Shrimp cocktail

Todos Santos cocktail sauce

\$ 640

Quesadilla Assortment

Chicken quesadilla

Chicken breast chipotle BBQ sauce, Mexican cheese blend crema and pico De gallo

Farmers Market Quesadilla

Grilled Vegetables marinated in chimichurry, roasted tomato de arbol salsa, Mexican cheese blend, and grilled Portobello, pickled Serrano, pico de gallo, Cilantro crema.

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AMERICAN Nouvelle and Rustic CONTEMPORARY Mexican FOOD

Grilled Shrimp Quesadilla - \$ 585

Open-faced crispy flour tortilla, chile marinated shrimps, Mexican cheese Blend, caramelized onions, smoke Portobello and oven-dried tomatoes, Epazote and cream

Paella - \$ 960

*Saffron rice, shrimps, clams, chicken
Pork ribs mussels, snow peas, chorizo and asparagus*

Note:

- Orders must be Placed Three Days in Advance of Event
- Payment of 50% of Total Cost with Order, remaining 50% on day of Event
- Coordination fee & delivery \$100 per person
- Drop Off party platters have a \$ 120 fee
- Prices based on all guests selecting same menu
- 4 Person minimum charge for all menu orders
- One cook and one waiter staff is necessary for all dinner
- Menu services at \$155 an hour each (3 hour min)
- For every group of 8 or more an additional assistant will be required at \$155 an hour
- Charges for groups of 12 or more may apply
- Rentals charge for more than 12 guests
- 11% Tax and 15% gratuity are not included
- All prices are in pesos
- US dollar according to daily exchange rate

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