



WE MAKE YOUR  
SPECIAL EVENTS EVEN  
BETTER WITH  
DELICIOUS FOOD AND  
THE BEST SERVICE



**BLUE DEER**  
RESIDENCES

PRIVATE CHEF SERVICE  
&  
CULINARY EXPERIENCES



*Delicia*  
DE MI TIERRA



BREAKFAST  
LUNCH  
DINNER  
TEQUILA & MEZCAL TASTING  
WINE TASTING  
OPEN BAR



# Breakfast

SIMPLE BREAKFAST  
22USD

PREMIUM BREAKFAST  
30USD

MEXICAN BREAKFAST  
35USD

GOURMET BREAKFAST  
40USD

# LUNCH

3 OPTIONS FROM THE MENU  
35USD

4 OPTIONS FROM THE MENU  
40USD

5 OPTIONS FROM THE MENU  
45USD

# PRICE LIST

PRICES ARE IN USD  
PER PERSON

INCLUDES  
INGREDIENTS,  
CHEF, SERVICE &  
TAXES

PAYMENT IN  
PAYPAL OR CARD  
IS +6%

EXCHANGE RATE  
20 PESOS PER  
DOLLAR



# DINNER

3 COURSE DINNER  
60USD

4 COURSE DINNER  
70

TACO AND CEVICHE  
NIGHT  
55USD

MEXICAN SAMPLER  
65

GRILL NIGHT  
70USD

PREMIUM LOBSTER  
NIGHT  
100USD

7 COURSE PAIRING  
DINNER  
120USD

TEQUILA AND MEZCAL  
TASTING  
60USD

COOKING CLASS  
110USD

# Breakfast

## SIMPLE BREAKFAST

1 juice option

Natural scramble eggs

Mexican style potatoes

Seasonal fruit

Pan cakes

## PREMIUM BREAKFAST

2 juice options

(orange, green juice, passion fruit, mango)

Coffe and tea

Choose one option

seasonal fruit with granola and yogurt or chia pudding  
with coconut milk and berries

Choose one option

pancakes or french toast

Choose two options

Omelette with ham, cheese, spinach, bellpepper,  
mushroom

or

Ranchero eggs (fried eggs on top of a tortilla with red  
sauce)

or

Avocado and egg toast (poached eggs on top of a slice  
of toast with avocado and pickled bell pepper)

or

Mexican Style burrito (black beans, rice, corn, pico de  
gallo sauce, chicken, red cabbage and avocado dressing)

Or

Green or red chilaquiles ( tortilla chips with sauce, sour  
cream, cheese, red onion, cilantro chicken or eggs)

Or

Scramble egg croissant ( ham and cheese scramble egg,  
onion, lettuce, tomato, chipotle mayonnaise

It includes spicy salsa, bacon, beans

## GOURMET BREAKFAST

Choose 1 juice and 1 smoothie option

Immunity (pineapple, ginger, avocado, spinach, coconut milk)

I Love berries ( berries, spinach, almond milk, celery),

Apple delight ( apple, banana, spinach, celery, parsley,  
coconut milk)

Tropic dream (mango, avocado, pineapple, ginger, turmeric)

Coffe or tea

Choose 2 options

Seasonal fruit with yogurt and granola

Chia pudding with cacao, berries, coconut milk

Quinoa parfait with yogurt, apple compote and cranberries

Acai bowl with toppings

Choose 1 option

Corn pancakes pancakes, French toast , Waffles with  
chocolate and berries

Choose 2 options

Mediterranean Omelet ( mozzarella cheese, cherry tomato,  
basil, sunflower seeds)

Omelet with asparagus and goat cheese

Benedictine eggs ( poached egg on top of bacon and english  
muffin with hollandaise sauce)

Smoked salmon bagel with cream cheese and tartar sauce

Prosciutto sandwich ( prosciutto, rucula, cherry tomato,  
mozzarella cheese)

## MEXICAN BREAKFAST

Choose two options (orange, green, passion fruit, mango)

Coffee or tea

Seasonal fruit with yogurt and granola

Choose one option Pancakes or french toast

Choose two option

Machaca Norteña (dried shredded beef with scramble eggs  
and red martajada sauce)

Green chicken or cheese enchiladas (poblano pepper sauce)

Mayan eggs (fried eggs on top of a tostada with beans, red  
sauce on top, ham, cheese, peas, sourcream, bacon and  
plantain)

Empanadas (corn dough stuffed with cheese, pork,  
mushrooms and fried)

Scrambled eggs with chorizo burrito

Includes 2 salsas and guacamole



# LUNCH

## From the field

Fussili salad (fussili pasta, red onion, olives, cherry tomato, basil, balsamic vinaigrette)

Avocado Humus served with carrots, jicama, cucumber, cauliflower

3 salsas (sikil pak mayan sauce, green raw avocado sauce, martajada sauce) served with chips and plantain

Quinoa salad (citrics, quinoa, fennel, rucula)

Colorful salad (red cabbage, carrot, apple, sesame, peanuts, ginger dressing)

## From the Ocean

Traditional fish ceviche (fresh fish marinated in lime juice and oregano, with tomato, onion, and cilantro)

Passion Ceviche (fish marinated in lime juice, passion fruit, jicama, peach, momo leave)

Caribbean Aguachile (shrimp marinated in lime juice, mango, pineapple, cilantro, habanero and red onion)

Green aguachile (shrimp marinated in lime juice, cucumber, green tomatillo, cilantro, served with sliced cucumber and red onion)



## Taco Time

Al pastor fish or pork tacos (fish marinated in guajillo adobo, served roasted pineapple, roasted red onion and cilantro)

A la diablo shrimp tacos (chipotle sauce shrimp tacos)

Flank steak tacos (served with mango pico the gallo)

Chicken pibil tacos (chicken marinated in bitter orange juice and mayan recado rojo condiment server with pickled red onion)

## Other Deliciousness

Coconut shrimp with mango chipotle sauce

Flank steak pepito (baggette stuffed with flank steak, melted oaxaca cheese, caramelized red onion and chipotle mayonnaise)

Fried chicken

Bbq pork ribs

Beef, chicken or shrimp skewers with tamarind or hibiscus sauce

## Sweet Hour

Mexican icecream popsicles

# 3 COURSE DINNER

(groups of 2 to 4 people choose one option of each section, for groups from 5 or more you can choose up to 2 options of each section.)

## STARTERS

- Tropical Salad (lettuce, mango, cherry tomato, cucumber, peanuts honey dressing)
- Citric salad ( fennel, lettuce, citrics, cranberry, sunflower seeds)
- Roasted tomato soup and macha sauce with aromatic herbs and goat cheese croutons
- Almond and chipotle soup served with shrimp

## MAIN COURSES

- Whole fish marinated with capes, parsley, garlic, lemon, olive oil served with asparagus and baby potatoes with rosemary
- Shrimp in green pistachio sauce served with rice and baby potatoes
- Chicken breast stuffed with goat cheese, nuts and dried fruits in a pink mole sauce served with baby veggies in fresh herbs and risotto
- Beef fillet in cacao crust with hibiscus mole and bacon served with plantain pure
- Pork loin stuffed with plantain covered with sesame in tamarind and fig sauce served with asparagus and sauteed potatoes

## DESSERT

- Traditional flan with cajeta sauce
- Marzipan jelly
- Flambe plantain with mezcal and coconut icecream
- Churros with chocolate sauce



# 4 COURSE DINNER

(groups of 2 to 4 people choose one option of each section, for groups from 5 or more you can choose up to 2 options of each section.)

## STARTERS

- Almost Christmas Salad (rucula, pear, grapes, caramelized walnuts, goat cheese, balsamic vinaigrette)
- Berry salad (spinach, avocado, cucumber, berries, caramelized pumpkin salad blue cheese dressing)
- Watermelon, avocado, fresh cheese, cherry tomato and basil salad

## ENTREE

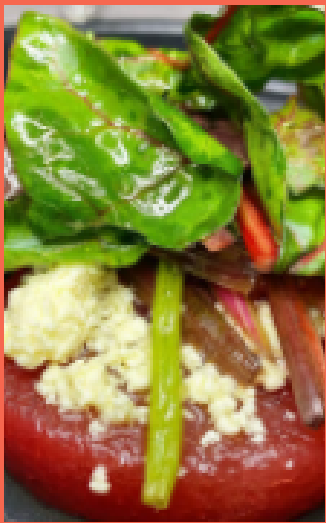
- Guacamole with mango and hibiscus crunchy tacos.
- Jalapeño pepper stuffed with cheese wrapped in bacon
- Plantain crunchy base with refried beans and chicken barbacoa, green sauce, fresh cheese and cream.
- Seafood soup
- Tortilla soup

## MAIN COURSES

- Fish Fillet with 3 pepper crust and roasted pineapple sauce, served with huitlacoche risotto and roasted bell peppers with red onion.
- Whole fish a la veracruzana (tomato sauce with capes, xcatic pepper, olives, red onion)
- Beef fillet in recado negro sauce (mayan condiment) served with plantain pure and asparagus
- Ancho pepper stuffed with seafood & cheese (shrimp, octopus, mussels, squid) covered in puff pastry served with an almond chipotle sauce, served with baby veggies
- Adobo style octopus served with rosemary potatoes, cherry tomatoes, pickled red onion and jalapeño.
- Beef chank wrapped in plantain leaf marinated in beer and chile pasilla adobo served with vegetables and sweet potato
- Chicken breast stuffed with apple in sesame with tamarind sauce served in sweet potato pure
- Chicken breast stuffed in guacamole covered in bacon, chipotle sauce served with baby potatoes in rosemary butter

## DESSERT

- Corn cake with eggnog sauce
- Creme brulee fritter with coffee ice cream
- Chocolate tamal mezcal sauce
- Chocolate mousse with amaranth



# TACO & CEVICHE EXPERIENCE

2 salsas

Guacamole with chips  
Traditional fish Ceviche  
Hand made tortillas

Stuffing options choose up to 4

Pork al pastor  
Pork cochinita  
Tequila shrimp  
Shrimp al ajillo  
Shrimp a la diablo  
Beer Battered fish  
Fish al pastor  
Chicken barbacoa  
Chicken pibil

Flank steak, pork chorizo, chicharron  
Flank steak with mango pico de gallo



## MAIN COURSES

choose 2 options

- Chicken Barbacoa

-Beef tinga Tostadas ( crunchy tortilla, shredded beef with chipotle sauce, served with a base of beans, lettuce, sour cream and cheese)

- Whole fish prepared mayan style (tikin xic, marinated in bitter orange and mayan condiment recado rojo)

- Rib Eye and mango guacamole huarache ( corn dough base, with guacamole and rib eye)

- Pork cochinita Tacos

- Tamales ( stuffed with pork, chicken and poblano pepper rajjas)

## DESSERT

Choose 1 option

- flambe plantain with mezcal and coconut ice cream

- churros with chocolate sauce

-Crepes with cajeta and vanilla icecream

- Mexican candies sampler

# MEXICAN SAMPLER

## FRESH FROM THE CARIBE

(Choose 1 options of ceviche)

-Shrimp Cocktail ( tomato, onion, cilantro, avocado, and a marinera sauce made with tomato, orange juice and seasonings)

-Mixed Ceviche ( octopus, fish, shrimp, caramelized onion, and pineapple,in black mayan condiment, habanero and avocado)

-Fish Tropical ( white fish, passion fruit, jicama, red onion, coconut, cucumber)

- Traditional fish ceviche ( tomato, onion, cilantro, white fish)

## MEXICAN ANTOJITOS

(choose 1 options of this section)

-Huitlacoche empanadas ( corn smut and oaxaca cheese in corn dough) served with lettuce, tomato, onion, sour cream, cheese)

-Tetelas (corn dough stuffed with plantain, beans and cheese) served with a chipotle sauce

- Breaded Jalapeño pepper stuffed with cheese and beans in a cilantro sauce

- Hibiscus crunchy tacos





# GRILL NIGHT

-1 Salad (carrot, cherry tomato, lettuce, jicama, cucumber, honey dressing) or cesar salad

1 Pasta (pomodoro fussilli or spaghetti with pesto, or arrabbiata fetuccini)

-Whole Fish Zarandeado Style

-Shrimp al ajillo

-Chicken breast with chimichurri sauce

-Pork chorizo (mexican sausage)

-Flank steak

-Grilled Veggies with Balsamic vinaigrette (bellpeppers, carrots, zucchini)

-Baked potatoes with bacon, corn grain, cheese and parsley

-Pears in red wine covered with chocolate sauce served with icecream



# PREMIUM GRILL NIGHT

-1 Salad (Rucula, strawberrie, avocado, caramelized walnuts, blue cheese dressing)

1 Pasta (alfredo pasta, putanesca style pasta)

Main

-Octopus

-Lobster

- Jumbo Shrimp

-Rib eye

-Grilled Veggies with Balsamic vinaigrette (asparragus, brussel srpouts, baby carrots, beets, corn)

-Baked potatoes with bacon, corn grain, cheese and parsley

- Cheese cake or  
Chocoflan or  
3 milk cake



# 7 COURSE PAIRING

## DINNER

Wine or

Tequila & Mezcal

MANGO GUACAMOLE WITH HIBISCUS  
FLAUTAS

(Viognier white wine/ Mezcal Cupreata)

GREEN SHRIMP AGUACHILE

(Sauvignon Blanc/ Tequila blanco)

DUCK BARBACOA SOPE

(Rose/ Reposado tequila)

HUITLACOCHÉ, PLANTAIN AND  
EMPANADA WITH PULQUE SAUCE

(Cabernet Sauvignon/Mezcal Ensamble)

OCTOPUS AL PASTOR TACO

(Merlot/Mezcal Espadin)

MOLE WITH LAMB CHOPS

(Sparkling wine/ Añejo tequila)

CHOCOLATE MOUSSE WITH  
AMARANTH

(Malbec/ Extra añejo tequila)



# TEQUILA & MEZCAL TASTING

UNIQUE UNFORGETTABLE  
AUTHENTIC MEXICAN  
EXPERIENCE:

- Learn history, production, varieties, and the differences between this 2 mexican ancestral spirits.

Tasting includes

- 4 premium tequilas ( blanco, reposado, añejo and extra añejo)
- 3 premium mezcales ( from different regions and different agaves)
- Salsas guacamole and chips



# MEXICAN COOKING CLASS

Learn about the main ingredients used in mexican food, a history, traditions, techniques and dishes

- 4 salsas using different techniques that give to each salsa a unique and delicious flavour.
- Variety of "antojitos mexicanos" mexican delicacies using corn dough to pair with our salsas (hand made tortillas, sopes, empanadas or gorditas).
- Ceviche and aguachile (fresh fish and seafood).
- To finish our dining experience choose from a great variety of main dishes (mole, enchiladas, al pastor tacos, fish "a la veracruzana", tamales).
- Margarita Class and tequila and mezcal tasting

