

CATERING MENUS

We would be honored to provide the catering service for your big event! Our services include all applicable staff (waiters and kitchen personnel for food service, bartenders for bar service), transportation, and plates, silverware, and serving dishes. Our bar service includes glasses, ice, mixers, and bar set-up. We bring the best ingredients, 10 years of experience in Tulum, and a great reputation for delicious food and impeccable service.

We would be happy to work with your wedding coordinator or with you directly via phone or Skype to create your perfect menu. If you would like a dish that you don't see here, we can create one for you!

We require a \$500 USD deposit to hold the date, refundable up until 6 months before the event date. Payments made via PayPal are subject to a 5% surcharge. Prices below do not include the 16% national tax or the 15% tip.

MEXICAN BBQ

Served family style

\$45 USD / PERSON

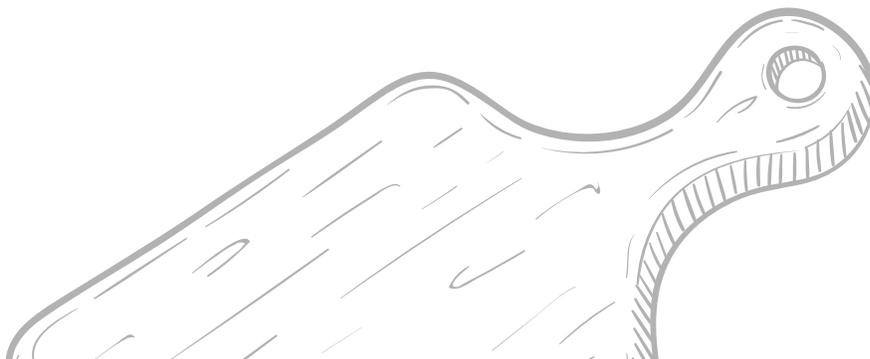
- Mixed Green Salad
- Ceviche Bandera (fish in lime juice, with avocado, cherry tomatoes and chile Serrano)
- Guacamole de la Casa
- Grilled Veggies
- Chorizo
- Chicken en escabeche
- Grilled arrachera (flank steak)
- Cochinita Pibil
- Refried beans
- Variety of salsas
- Tortillas and chips

MEXICAN SEAFOOD BBQ

Served family style

\$65 USD / PERSON

- Mixed Green Salad
- Ceviche Bandera (fish in lime juice, with avocado, cherry tomatoes and chile Serrano)
- Guacamole de la Casa
- Grilled Veggies
- Chipotle Shrimp
- Grilled Octopus
- Grilled fish Fillet
- Grilled arrachera (flank steak)
- Refried beans
- Variety of salsas
- Tortillas and chips



TAQUIZA

Served family style

4 GUISADOS - \$35 USD / PERSON

6 GUISADOS - \$45 USD / PERSON

- Mole with chicken
- Mole verde with chicken or pork
- Chicken Tinga
- Chorizo and potatoes
- Roast pork in salsa verde
- Roast pork in chile morita
- Mushrooms, corn, zucchini and rajas (vegan)
- Picadillo de res - seasoned ground beef with veggies
- Adobo beef
- Rajas con crema (chile poblano with cream - vegetarian)
- Beef tinga
- Cochinita pibil
- Chicken thighs in escabeche (marinated in spices)
- Chicharrón in Salsa verde
- Mushrooms al ajillo (vegan)
- Baja-style fish tacos
- Huitlacoche and corn (only in season - vegan)
- Mushroom tinga (vegan)

INCLUDED IN EVERY TAQUIZA:

- Oaxaca cheese
- Tortillas
- Mexican rice
- Refried beans
- Salsas (pico de gallo, salsa roja, raw salsa verde, habanero)
- Guacamole

CANAPES

Minimum order 40 pieces of any particular canapé, maximum 5 different canapés

PRICES ARE PER PIECE

Mini sopes with chicken tinga, refried black beans and queso fresco	\$ 3
Black bean gorditas filled with huitlacoche and topped with salsa (vegan)	\$ 3
Black bean gorditas filled with queso fresco and chorizo, and topped with salsa	\$ 3
Chipotle Meatballs	\$ 1.5
Bacon-wrapped Dates stuffed with parmesan cheese	\$ 2.5
Cold lobster salad with herbs and chile	\$ 4.5
Plantain croquetas filled with black beans and queso fresco (vegetarian)	\$ 3
Plantain croquetas filled with black beans and chorizo, topped with sour cream and queso cotija	\$ 3
Goat cheese and mushroom tartlet	\$ 4
Goat cheese, basil and cherry tomato tartlet (vegetarian)	\$ 4
Prosciutto-wrapped melon balls	\$ 2
Marinated Yucatán-style Chicken skewers	\$ 1.5
Fried Camembert	\$ 2.5
Corn, mushroom, zucchini and cheese empanadas (vegetarian)	\$ 3
Corn, mushroom, and zucchini empanadas (vegan)	\$ 3
Cochinita pibil panuchos	\$ 3
Smoked salmon "flower" in a phyllo basket	\$ 5



PLATED DINNERS

Soups

Classic tortilla soup	\$ 11
Watermelon Gazpacho	\$ 11
Cold Avocado and Cucumber Soup	\$ 12
Corn Chowder with Brie and Black Hawaiian Salt	\$ 12

Appetizers

Tropical ceviche (with mango, green apple, and passion fruit)	\$ 14
Mexican Flag Ceviche (with avocado and cherry tomato)	\$ 14
Goat Cheese Tart	\$ 11
Watermelon Salad with arugula, goat cheese and spicy caramelized pecans and pumpkin seeds	\$ 12
Chickpea salad with cucumber, goat cheese, lime vinaigrette, mint, basil and cilantro	\$ 11
Oyster mushroom ceviche (vegan)	\$ 12
Smoked Octopus salad with baby potatoes and sour orange vinaigrette	\$ 20
Tuna ceviche with citrus vinaigrette	\$ 16
Grilled camembert, stuffed with green apple chutney with a salad of grapes and nuts	\$ 12
Lobster aguachile (marinated in lime and chile serrano)	\$ 20

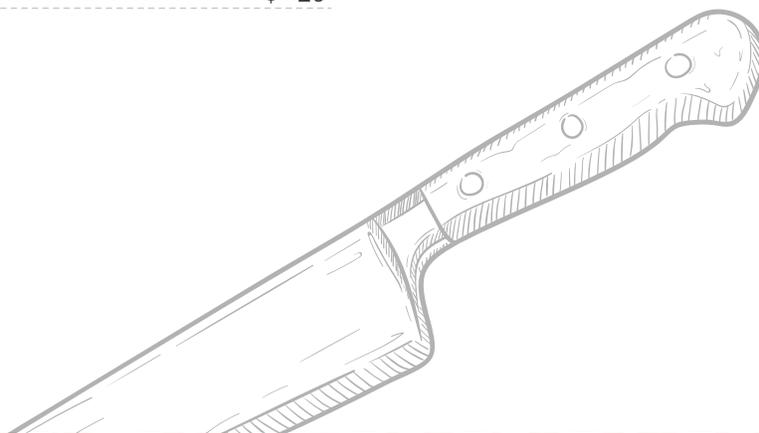
MAIN DISHES

Poultry

Chicken Breast marinated with Sour Orange and Annatto, served with Pickled Red Onions and Black Beans	\$ 26
Pork loin marinated with Sour Orange and Annatto, served with Pickled Red Onions and Black Beans	\$ 26
Pan-seared Duck Breast, served with mole and fried plantains	\$ 38

Steak

Beef filet Marinated in Spices and Roasted Chiles, served with Grilled Corn cut off the Cob	\$ 32
Beef filet with Red Wine Sauce, served with Bacon, Mashed Potatoes and Grilled Asparagus	\$ 32
Beef filet with a three chile sauce and mashed potatoes	\$ 32
Beef filet with Red Wine sauce and Cauliflower Purée	\$ 32
Marinated arrachera (Mexican cut of steak) with a tlacoyo (fried corn masa topped with black beans, fresh cactus salad, and goat cheese)	\$ 32
Grilled Arrachera with Cactus and Roasted Red Pepper, served with Roasted Tomato Salsa	\$ 32



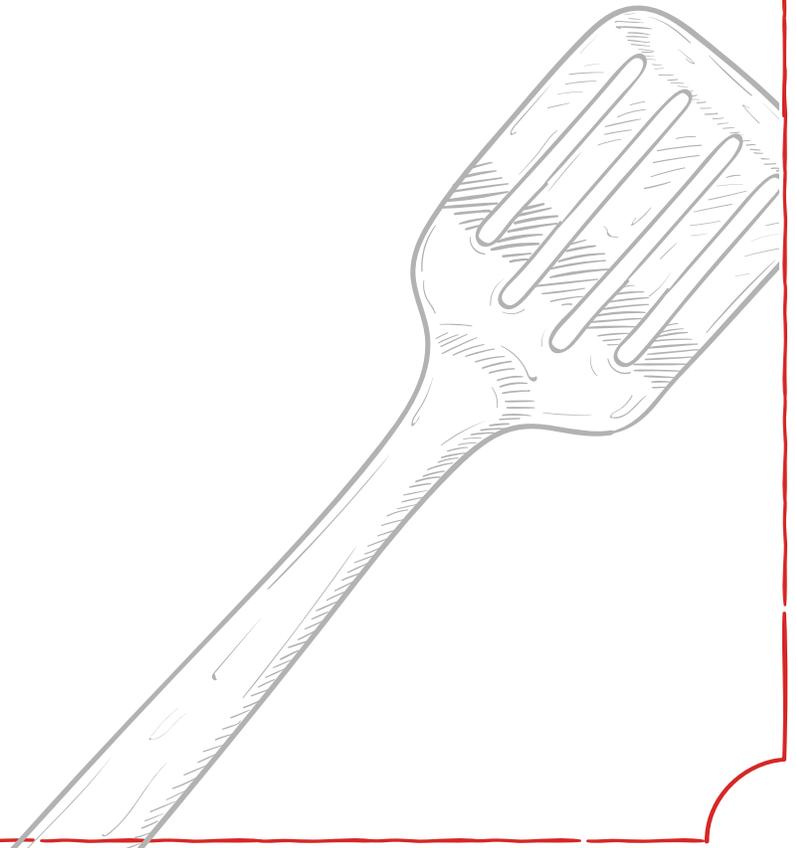
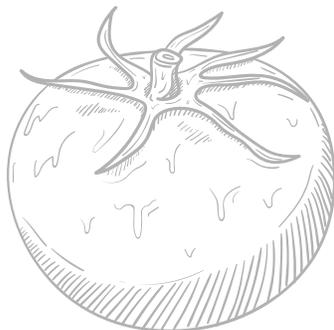
MAIN DISHES

Seafood

Fish Filet with Roasted Pineapple Salsa, served with jasmine rice	\$ 29
Fish Filet with Passion fruit pico de gallo, served with jasmine rice	\$ 29
Fish Filet served with roasted tomato and eggplant purée, baby potatoes, olives and fried capers	\$ 29
Fish Filet with mole verde, jasmine rice and toasted pumpkin seeds	\$ 29
Pan-seared fish fillet with ginger-and-lemongrass-infused coconut milk, jasmine rice, and grilled mushrooms	\$ 31
Seared Tuna with a Sesame Seed Crust and Honey and Chipotle Sauce, served with a Jicama Slaw	\$ 35
Seared Tuna with Tamarind sauce, served with jasmine rice	\$ 35
Shrimp with Grilled Pineapple salsa, served with jasmine rice	\$ 33
Grilled shrimp and Vegetable skewers, served with jasmine rice	\$ 33
Lobster Marinated with Olive Oil, Parsley, and Fresh Mint, Garlic, and Lime, served with Grilled Asparagus	\$ 45

Vegetarian / Vegan

Mushroom tinga (sautéed oyster mushrooms in a chipotle-tomato salsa, served with black bean purée (vegan)	\$ 28
Fire-roasted poblano pepper stuffed with zucchini, corn, and a mix of mushrooms, with huitlacoche purée (vegan)	\$ 25
Chile ancho stuffed with cheese, zucchini, corn, and a mix of mushrooms, covered in roasted-tomato salsa and served with refried black beans (vegetarian)	\$ 25
Corn tamal stuffed with mushrooms and vegetables, covered with mole and sprinkled with pumpkin seeds (vegan)	\$ 25
Sweet potato gnocchi with mushroom ragout (vegan; with parmesan, vegetarian)	\$ 27



BAR SERVICE

Corkage service

FOR UP TO 8 HOURS - \$25 USD / PERSON

Clients provide alcohol, Ginger provides bartender staff, ice, mixers, glasses, and bar set-up

National bar

4 HOURS - \$50 USD / PERSON*

Vodka, rum, and tequila cocktails; beer; and house red and white wine.

*\$15 usd per person each additional hour

Limited bar

4 HOURS - \$35 USD / PERSON*

Beer, margaritas, and house red and white wine.

*\$10 usd per person each additional hour

Premium bar

4 HOURS - \$85 USD / PERSON*

Premium brands (Grey Goose, Johnnie Walker black label, Don Julio, 1800, Flor de Caña, Havana Club, Tanqueray or Bombay), house red and white wine, beer

*\$25 usd per person each additional hour

