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HECTOR'S  
CATERING



## HECTOR'S CATERING CATERING AT PUNTA DE MITA

Your villa or condo is the perfect venue for a private dining or celebrations, romantic dining for two or dinners for families, culinary experiences are tailored to individual wishes.

Enjoy your vacation and forget about cooking, we are a team specialized in high class standards.

Our Catering services are as personalized as your needs.

### **PRIVATE CHEF FOR BREAKFAST OR LUNCH:**

Chef cooking at your home your own products  
Lunch and breakfast family menus

### **PRIVATE DINNER CELEBRATION:**

Family style dinner menus  
Romantic dinner menus  
Multi courses tasting menus with pairing  
Mixology and wine menus

### **PRIVATE CHEF FULL TIME DURING YOUR STAY OR PER DAY:**

Chef cooking at your home your own products  
Personalized menus for each day during your stay

We provide the best quality products and the best personalized service.



Hector Leyva  
Chef

# FAMILY STYLE BREAKFAST

Platters of each dish are served at the table to help yourself and pass around the table.  
Enjoy breakfast just like home

## BREAKFAST

\$550 MXN per person + 18% service charge

### AMERICAN BREAKFAST

Orange, green and carrot juice  
Fresh fruit plate  
White and whole wheat bread  
Berries parfait with Greek yogurt and granola  
Omelette and eggs any style  
Chilaquiles  
Hot cakes  
Waffles

### + CHOOSE ONE OF OUR SPECIALITIES

Notify at least one day in advance

Machaca burritos  
Bagel with smoked salmon  
Chia pudding with berries and mint  
Smoothie bowl with coconut, banana and chocolate  
Enfrijoladas with chorizo  
Egg White, tomato and asparagus frittata with roasted panela cheese  
Avocado toast with poached egg  
Eggs Benedict



# FAMILY STYLE LUNCH

Platters of each dish are served at the table to help yourself and pass around the table.  
Enjoy lunch just like home

## LUNCH

\$650 MXN per person + 18% service charge

### APPETIZERS

Quesadillas  
Guacamole, chips and salsa  
Hummus and pita bread  
Crudités  
Healthy snack  
Salad of the day  
Water of the day

### + CHOOSE ONE OF OUR MAIN COURSES

Notify at least one day in advance

Ceviches and aguachile bar  
Fish Zarandeado style  
Beef, shrimp, octopus or chicken fajitas  
Grilled fish  
BBQ ribs  
Grilled flank steak, chicken and seafood  
Paella  
Tuna seared with Thai red curry  
Sushi bar  
Galician octopus  
Baja style tacos (shrimp or fish)  
Grilled Tacos  
Lasagna  
Pasta with shrimp, cooked white wine

### DESSERTS

Brownies with vanilla ice cream  
Neapolitan pudding  
Biscuits  
Variety of ice cream and sorbets

### + CHOOSE ONE OF OUR SPECIAL DESSERTS

Notify at least one day in advance

Choco-Flan  
Chocolate or red fruit mousse  
Pannacota  
Tiramisú  
Pumpkin pie  
Banana bread  
Cornbread



# FAMILY STYLE DINNER MENUS

Platters of each dish are served at the table to help yourself and pass around the table.  
Enjoy dinner just like home

## MEXICAN DINNER

\$1,150 MXN per person + 18% service charge

### APPETIZERS

Guacamole  
Catch of the day ceviche  
Flautas with tomato sauce, cream, fresh cheese

### MAIN COURSES

Shrimp adobo  
"Zarandeado" style catch of the day  
"Cochinita Pibil"  
"Ajillo" Roasted Mushrooms  
Mexican style rice

### DESSERTS

Churros & chocolate sauce  
Mezcal flambé peaches

## OAXACAN DINNER

\$1,150 MXN per person + 18% service charge

### APPETIZERS

Shrimp "Gordita"  
Cactus paddle & panela salad  
Molotes plaintain with cheese & mole

### MAIN COURSES

Confit Pork belly, "mole Coloradito"  
Pan seared catch of the day, "Mole Verde"  
Garlic Mojo grilled octopus  
Coriander rice  
Roasted banana puree

### DESSERTS

Oaxaca chocolate mousse  
"Arroz con leche"

## SEA TO TABLE

\$1,150 MXN per person + 18% service charge

### APPETIZERS

Green mix salad, balsamic dressing  
Catch of the day tiradito, pineapple relish  
Shrimp "aguachile"

### MAIN COURSES

Grilled jumbo shrimp  
Zarandeado style seared catch of the day  
Charred octopus, roasted garlic chimichurri  
Spring rice

### DESSERTS

Nayarit style banana bread  
Vanilla Panna-cotta assorted berries

## MEDITERRANEAN

\$1,150 MXN per person + 18% service charge

### APPETIZERS

Caprese salad  
Ricotta & vegetables bruschetta's  
Pasta Salad, cherry tomato, basil pesto  
Assorted cheese & cold cuts

### MAIN COURSES

Seafood risotto  
Bolognese Lasagna  
Citrus beurre catch of the day

### DESSERTS

Vanilla crème brûlée  
Tiramisu

## BBQ

\$1,200 MXN per person + 18% service charge

### APPETIZERS

Mixed lettuce, quinoa & vegetable salad  
Baby potato salad & bacon  
Hummus & pita bread

### MAIN COURSES

BBQ baby back ribs  
Grilled New York, chimichurri  
Charred octopus, Chile ancho adobo  
Grilled vegetables  
Roasted "esquites"

### DESSERTS

Chocolate cake  
Churros & chocolate sauce

## HECTOR'S FAVORITE

\$1,400 MXN per person + 18% service charge

### APPETIZERS

Coconut & grilled pineapple ceviche  
Roasted beet salad  
Kaitaffi shrimp  
Coco ceviche & grilled pineapple

### MAIN COURSES

Home fettuccini with chard & mussel  
Angus New York strip, Peppercorn sauce  
Catch of the day, tomato & saffron sauce  
Sweet potato puree with pumpkin seeds

### DESSERTS

Sweet corn cake, berries compote  
Oaxacan chocolate mousse



# FAMILY STYLE DINNER MENUS

Platters of each dish are served at the table to help yourself and pass around the table.  
Enjoy dinner just like home

## VEGETARIAN

\$1,050 MXN per person + 18% service charge

### APPETIZERS

Mixed green salad, pickled corn & "requesón"  
Mexican style zucchini  
Truffle sweet potato tortellini  
Pineapple and coconut ceviche

### MAIN COURSES

Adobo grilled wild mushrooms.  
Fried polenta, romesco sauce  
Vegetable lasagna  
Sautéed quinoa roasted vegetables

### DESSERTS

Vegan chocolate cake  
Seasonal fruit plate

## KIDS MENU

\$350 MXN per kid + 18% service charge

### SELECT THREE OPTIONS

Fruit salad  
Flank steak or chicken quesadillas  
Tomato pasta  
Ham & cheese finger sandwich  
Chicken and potato salad  
Steamed broccoli & baby carrots

## TACO NIGHT

\$1,100 MXN per person + 18% service charge

Rib eye tacos  
Octopus tacos  
"Pastor" Shrimp tacos  
Pork belly tacos  
Mushroom tacos  
Molcajete sauce  
Green "taquera" sauce  
Mulatto sauce  
Guacamole  
Coriander and onion



# PLATED DINNER MENUS

Four course dinner Chef's special choice, top quality products

## MEXICAN PLATED DINNER

\$1,250 MXN per person + 18% service charge

Catch of the day ceviche  
Tortilla soup, mushrooms turnovers.  
Beef tenderloin, cocoa & Chile cascabel sauce,  
mashed potato, chorizo crumble  
Corn biscuit, pineapple sauce

## MEDITERRANEAN PLATED DINNER

\$1,050 MXN per person + 18% service charge

Burrata, heirloom tomato & arugula salad  
Seafood & saffron soup  
Catch of the day, herbal butter, roasted broccolini,  
hummus, pea crumble  
Vanilla & Jazmin Creme brûlée

## HECTOR'S PLATED DINNER

\$1,450 MXN per person + 18% service charge

Charred avocado roasted beets, & hummus  
Kaitaffi Shrimp, pineapple pure  
Grilled organic NY steak  
Oaxacan chocolate mousse



# BAR

## WINE & MARGARITAS

Includes still and sparkling house water  
\$350 MXN per hour per person + 18% service charge

### FLAVORED MARGARITAS

Made with Don Julio Blanco

### WHITE WINE

Roganto Sauvignon Blanc

### RED WINE

Casa Madero Merlot

### SPARKLING WINE

Prosecco Santomè Extra Dry

Includes still and sparkling house water

## MIXOLOGY & WINE

Includes still and sparkling house water  
\$500 MXN per hour per person + 18% service charge

### FLAVORED MARGARITAS

Made with Patrón Silver

### GIN TONICS

Hendriks or Tanqueray + botanic and mixers

### MEZCAL COCKTAILS

Meteoro or Montelobos + mixers

### WHITE WINE

Emeve Chardonnay

### RED WINE

Ojos Negros Cabernet Sauvignon

### SPARKLING WINE

Prosecco Santomè Extra Dry





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