



Denni's Catering

Enjoy your holidays in beautiful Los Cabos. Imagine your own Personal Chef dedicated entirely to you and your guests while relaxing in your private villa. The experience of a Personal Chef preparing your meals will leave a lasting memory for many years. Denni's Catering offers gourmet cuisine from sunrise to sunset preparing tropical breakfast's specialties, traditional Mexican fiestas, tempting tapas to elegant sit down dinners. Order breakfast, lunch and dinner in the privacy of your own villa, with a menu of your choice.

Catered meal "delivery only" service is also available

Breakfast (minimum 4 persons charge)

Hours: 7:00 a.m. until 10:30 a.m.

\$10 - Mexican Breakfast

\$12 - Spa Breakfast

\$15 - Continental Breakfast

For every group of 8 guests, an additional waiter will be required @ \$13/hr.

Brunch (minimum 4 persons charge)

Hours: 10:00 a.m. until 2:00 p.m.

\$28 per person

For every group of 8 guests, an additional waiter will be required @ \$13/hr.

Lunch (minimum 4 persons charge)

Hours: 11:30 a.m. until 3:00p.m.

Includes: 1 appetizer, salad or dessert & 1 main course

\$20 - Standard Menu

\$27 - Deluxe Menu

\$30 - Premium Menu

For every group of 8 guests, an additional waiter will be required @ \$13/hr.

Additional side item: \$5.00 per item / person

Additional main course: \$10 - Standard, \$17 - Deluxe, \$20 - Premium / person

Dinner (minimum 4 persons charge)

Hours: 5:00 p.m. until 10:30 p.m.

Includes: 2 appetizers, 1 salad or soup, 1 side dish, 1 main course & 1 desert

\$30 – Standard Menu

\$40 – Deluxe Menu

\$50 – Premium Menu

For every group of 8 guests, an additional waiter will be required @ \$13/hr.

Additional side item: \$5.00 per item / person

Additional main course: \$10 – Standard, \$17 – Deluxe, \$20 – Premium / person

Mexican dinner delivery only (minimum 4 persons charge)

Hours: 5:00 p.m. until 10:30 p.m.

Includes: 2 appetizers, 1 salad or soup, 1 side dish, 1 main course & 1 desert

- 1 Guacamole, salsa & chips (corn chips with avocado puree & salsa Mexicana)
- 2 Fish Ceviche (cooked fish, lime, coriander, tomato, onion and chili)
- 3 Chile relleno de Queso (poblano pepper stuffed with cheese)
- 4 Mole Poblano Traditional from Puebla (chicken in spicy and sweet sauce)
- 5 Rice & beans
- 6 Flan (classic Mexican caramel custard with cinnamon)

\$25 – Special Mexican delivery menu only.

Kids Menu (up to aged 10)

Hours: 5:00 p.m. until 10:30 p.m.

Includes: 1 appetizer, 1 main course & 1 desert from Kids Menu

\$15 – Kids Menu

Ñiño 1

Cheese Quesadillas

Hot dog with garnish & salsa

Vanilla Ice cream

Ñiño 2

Fruit salad

Chicken finger with Potato chips

Chocolate Cooke

Ñiño 3

Chicken nachos

Pasta with tomato sauce & parmesan cheese

Chocolate cake

Please Note:

Chef Services prices do not include the 15% service charge as well as the 10% taxes charge.

Prices are based on all guests selecting the same menu. For differing items, add \$5.00 per person (for all guests), per item to the above pricing.

Bartender & Waiter (minimum 2 hours)

\$13 per hour

A professional bartender who will prepare cocktails and basic appetizers - \$13 per hour.
(Cost of the drinks, food and 15% service charge and 10% taxes are not included)

In order to provide you with the best service, please choose the same menu for all guests. **Denni's Catering** team includes one Chef and one maid (minimum 4 persons). The kitchen's cleaning is our responsibility. For 6 people and over, we will charge the service of one Bartender/Waiter in addition to the billing. We can Provide the personnel needed for your event, or simply deliver the food to your house with no service charges.

Entertainment (minimum 2 hours)

- \$600 per hour for full Mariachis Band (12 musicians)
- \$220 per hour for Trio Band (3 musicians)
- \$150 per hour for Solo guitarist (English & Spanish songs)

Please Note: Entertainment prices do not include 15% service charge and 10% taxes.

Flowers

- \$35 – small arrangement
- \$55 – medium arrangement
- \$100 – large arrangement
- \$20 – delivery fee

Price 2005 may change at any time. (15% Service charge and 10% taxes charge are not included)

BREAKFAST

Mexican Breakfast: \$10 per person

Coffee or Tea
Fresh squeeze orange juice
One type of eggs with bacon from the menu (choice of eggcetera)
Fresh Market Tropical fruit platter

Spa Breakfast: \$13 per person (delivery only)

Coffee or Tea
Fresh squeeze orange juice
Smoked salmon canapés on bagels with cream cheese, dill, capers & onions
One very large Fresh Market Tropical fruit platter
Muffins & croissant
1 bottle of champagne from doing Mimosa (sparkling wine) extra: \$ 35 US Dollars per bottle
Denni's Catering will provide Champagne flute for Mimosa.

Continental Breakfast: \$15 per person

Coffee or Tea
Fresh squeeze orange juice
One type of eggs with bacon from the menu (choice of eggcetera)
Home made hot cakes with butter honey and syrup
Toast with butter and home made marmalade
Assorted sweet rolls, muffins or Danish

CHOICE OF EGGCETERA...

Eggs, rancheros style
Eggs, natural
Eggs and bacon
Scrambled eggs, Mexican style
Mexican omelet (tomato, onion and chili pepper)
Mushroom omelet
Ham and cheese omelet
Chilaquiles with green or red sauce (served with beans and Tortilla)

BRUNCH

Coffee or tea
Smoothies
Fresh Market Tropical fruit platter
Sweet Rolls
Pan Cakes, waffles & French toast with syrup
Eggs, served with beans, bacon and tortilla
Grilled Sausages and Ham
Roasted potatoes
Tacos choice (beef, chicken or fish)
Mixed salad

MEXICAN SPECIALTIES

Soup (Standard)

- 7 Tortilla (crunchy tortilla strips, chili, cheese and cream)
- 8 Gazpacho Tapatio (tomato, olive oil, garlic, green pepper, avocado and croutons)

Appetizer (Standard)

- 9 Nachos (beans, chicken & cheese)
- 10 Guacamole, salsa & chips (corn chips with avocado puree & salsa Mexicana)
- 11 Chorizo con queso (melted cheese with sausages)
- 12 Quesadilla (cheese soft tacos with flour tortillas)
- 13 Tacos dorado de pollo (crispy tacos with chicken, chili poblano and cheese)
- 14 Ceviche de pescado (cooked fish, lime, coriander, tomato, onion and chili)

Appetizer (Deluxe)

- 15 Tostadas de camaron en escabeche (tortilla, beans, shrimp, tomato & cheese)
- 16 Cocktail de camaron (shrimp cocktail)

Seafood (Standard)

- 17 Pescado Salsa Mexicana (Grilled fish filet, with tomato, onion, chili, coriander)
- 18 Pescado Salsa mojo de ajo (garlic, chili guajillo and lemon)
- 19 Pescado Salsa Veracruzana (peppers, tomato, onion, olive, caper and chili)

Seafood (Deluxe)

- 20 Chile relleno de Queso o camarón (poblano pepper stuffed with shrimp)
- 21 Camaron Al diablo (jumbo shrimp, with hot tomato sauce, garlic and herbs)
- 22 Camaron Salsa Tomatillo (tomatillo, onion, green chili, garlic, avocado, cilantro)
- 23 Camaron Salsa Al Tequila (bacon, onion, Tequila, lemon juice, tomato, cilantro)

Meat (Standard)

- 24 Mole Poblano Traditional from Puebla (chicken in spicy and sweet sauce)
- 25 Mole Verde Traditional from Oaxaca (chicken in green spicy sauce)
- 26 Chile relleno de Picadillo (green pepper stuffed with pork, bread and spices)
- 27 Carnitas (roast pork loin with mango and sweet potato)
- 28 Pozole (pork, corn, lettuce, onion, radish, lemon and chili de arbol)

Meat (Deluxe)

- 29 Punta de filet al chipotle (beef filet strips sautéed with spicy dark sauce)
- 30 Carne Asada Tampiquena (grilled filet of beef, Mexican style)
- 31 Tacos (soft tacos of chicken, beef, shrimp, fish, guacamole, salsa & garnish)

Dessert (Standard)

- 32 Merengues, helado y salsa de chocolate (meringue with ice cream & chocolate)
- 33 Flan (classic Mexican caramel custard with cinnamon)

DENNI'S SPECIALTIES

Appetizer (Standard)

- 34 Goat Cheese on toast with olive oil and almond
- 35 Quiche Lorraine (bacon and onion)
- 36 Chicken Satay with hot peanut sauce
- 37 Chicken wings with sesame oil, soy sauce and honey (de-boned)
- 38 Melted cheese with ham on toasted baguette (Brie, Mozzarella or Camembert)

Appetizer (Deluxe)

- 39 Proscuitto and melon
- 40 Tuna Sashimi with pepper's crust served with soy sauce and Wasabi
- 41 Cold shrimp with Denni's deeping (tartar sauce)
- 42 Scallop roll with curry sauce

Vegetarian Appetizers (Standard)

- 43 Vegetarian Sopes with fry beans, cheese and green sauce tomatillo
- 44 Vegetarian roll (curry vegetable in puff pastry)
- 45 Stuffed melted Brie with walnuts and home made sundry tomato (half Brie)

Soup (Standard)

- 46 Tomato and basil
- 47 Traditional French Onion Soup
- 48 Pesto soup (vegetable soup with beans, garlic and basil)

Soup (Deluxe)

- 49 Lobster bisque

Salad (Standard)

- 50 Caesar
- 51 Mixed greens with tomato, onion, bacon and croutons
- 52 Spinach, with citrus and balsamic dressing
- 53 Denni's salad (tomato, basil and fresh cheese, with virgin olive oil dressing)

Pasta (Standard)

- 54 Fettuccini in Pesto sauce
- 55 Spaghetti a la Bolognese
- 56 Spinach Lasagna with Parmesan
- 57 Beef Lasagna

Seafood (Standard)

Choice of fresh fish: Red Snapper, Tuna, Marlin, Sierra, Shark, Mahi Mahi or Sea bass, depend of the market

- 58 Grilled filet of fish, with garlic, parsley and lemon juice
- 59 Grilled filet of fish Denis specialty: (saffron, garlic and cream)
- 60 Grilled Whole fish on B.B.Q flambéed

Seafood (Deluxe)

- 61 Jumbo Shrimp with Provencal sauce (tomato, garlic, fresh and Provencal herbs)
- 62 Jumbo shrimp, sautéed with garlic, parsley and olive oil

Seafood (Premium)

- 63 Lobster, grilled and flambéed with garlic fresh herbs and butter

Meat (Standard)

All meat dishes can be order with the following sauces: Béarnaise, Green pepper corn, red wine, Mushroom, Dijon Mustard or Blue Cheese.

- 64 Chicken in lime and mango sauce
- 65 Traditional Christmas turkey (Please, see our menu down below in season)

Meat (Deluxe)

- 66 Grilled filet of beef (imported)
- 67 Rib Eye
- 68 Rack of lamb

Meat (Premium)

- 69 Grilled Steak and lobster (1/2 lobster)

Side Dishes (Standard)

- 70 Potato gratin (sliced potatoes layered and baked with garlic and cream)
- 71 Sautéed mixed vegetables
- 72 Fresh green beans sautéed with garlic and parsley
- 73 Bayaldi de legumes, vegetables cooked in white wine, garlic and fresh herbs
- 74 Mashed potato homemade style
- 75 Rice (white, red, yellow or risotto)

Dessert (Standard)

- 76 Lemon pie
- 77 Crème brulée (lemon or mango)
- 78 Sorbet platter
- 79 Apple tart a la mode, served warm
- 80 Crepe Suzette, flambéed with Orange liquor
- 81 Tiramisu
- 82 Chocolate Mousse
- 83 Poached Pear topped with hot chocolate

THANKSGIVING

Enjoy your Thanksgiving dinner at home with family and friends. Relax, let ***Denni's Catering*** cook their fabulous traditional turkey dinner. The order is per turkey.

Traditional Roast Turkey

Served with the following:

- Fresh tomato & tortilla soup with basil home made stuffing
- Cranberry relish
- Fresh steamed mixed vegetables
- Regular and sweet mashed potatoes with gravy
- Baked rolls
- Apple pie or pumpkin pie
- Choice of dessert served with whipped cream

The entire turkey menu is available for 8 or 12 persons.

- \$300 for small turkey (5-6 persons) delivery only.
- \$400 for big turkey (10-13 persons) delivery only.

WE DELIVER FROM 12:00 P.M. UNTIL 9:30 P.M.
ALL PRICES ARE IN US DOLLARS

Denni's Catering wishes you a wonderful Thanksgiving dinner. "Bon Appetit".