

NAEF CUISINE

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A la Carte Menu



Hors d'Oeuvres

Appetizers

Main Courses

Desserts

www.sayulitalife.com/business/naef

Hors d'Oeuvres

Warm

Mini French Onion Tarts, Blue Cheese Crumble
Spinach and Mint Spanakopitas, Pine Nuts & Feta Cheese
Phyllo Shell with Tomato and melted Mozzarella
Petite Goat Cheese & Leek Tarts
Traditional mini Quiches, Ham, Onions and Swiss cheese
Adobo Mahi Mahi Tostaditas, Pineapple Onion Cilantro Relish
Crispy Duck Raviolis with Poblano Cream
Chicken Satay Brochettes, Peanut Ginger Dip
Empanadas with Shrimp and Crab, Fresh Mango Salsa
Hawaiian Beef Teriyaki Skewers
Empanadas with Roasted Corn, Cheese, Epazote & Grilled Tomato chili salsa
Mole Poblano Chicken Skewers with Toasted Sesame Seeds
Traditional Cochinita Pibil, slow cooked Pork or Chicken with Achiote

Cold

Giant Shrimp brochette with Ginger Mango Chutney sauce
Grilled Red bell pepper Bruscheta with garlic and goat cheese
Scallop ceviche in Cucumber Cups, Lime, Cilantro, Tomato, Onion and Serrano chili
Crab Cakes with Lemon Dill Sauce
Hawaiian Tuna Tartare, Peanuts, Soy Sauce, Sesame Oil, Wonton Crisps
Flavourful Hummus, Toasted Pita chips
Spicy Thai Vegetable Wraps, Tamarind dipping Sauce
Trio of Wrapped Grissinis (Italian Bread sticks):
Blue Cheese with pear, Salmon with creamcheese & chives, Olive Tapenade & Prosciutto
Cantaloupe Melon Prosciutto Purses
Cherry Tomato and Olive Tapenade Bruscheta
Mini Prosciutto, Goat Cheese and Fig sandwiches

We welcome the opportunity to offer you other hors d'oeuvres options for your event

Appetizers, Salads & Soups

Appetizers

Ahi Tuna and Avocado Tartare

Jalapeño, Cilantro, Fresh Oregano

Tofu Lime Ceviche with Coconut Milk

Green Peppers, Ginger, Tomato

Gorgonzola Ravioli

Walnut Brown Butter, Parsley

Warm Smoked Salmon with Potato Gnocchi

Reduced Port Wine, Chives

Mussels and Sweet Leeks

Sauteed with Dry Sherry, Garlicky Butter & Parsley

Huitlacoche Crepes

Sauteed with Corn and Onions, Grated Manchego Cheese

Encrusted Carpaccio of Beef

Fresh coriander, Sesame oil, Nama Shoyu

Seared Sea Scallops, Hazelnut Butter

Orange and Fennel Salad

Tagliatelle with Saffron, Seafood, and Cream

Scallops, Clams, Mussels, Parsley

Sesame Chicken Satay over Papaya Salad

Drizzle of Hoisin Balsamic Vinaigrette

Wild Porcini Risotto with Noilly Prat

Thin layers of Parmesan

Warm Tuna Salad with Basil Crème Fraiche

Grilled Asparagus, Cherry tomatoes, Olives

Salads

Arugula and Prosciutto Salad with Pears

Blue Cheese, Toasted Walnut Vinaigrette

Prawn Salad over Mesclun Greens

Lemon grass, Fresh Cilantro, Lime vinaigrette

Fresh Mozzarella, Sweet Basil, Tomatoes,

Extra Virgin Olive Oil, Drops of Tapenade

Red Grapefruit, Avocado and Fennel Salad

Fresh Mint, Cracked Coriander Seeds

Spinach Salad, Sprouts, Goat Cheese,

Candied Pecans, Crispy bacon, Balsamic Vinaigrette

Duck Breast with Beet and Shitake Salad

Leek, Baby spinaches, fresh ginger, fresh mint

Soups

Carrot & Ginger Soup with Lime

Can be served chilled or hot

Grilled Asparagus Crème

with Tarragon

Rich & Flavorful Tortilla Soup

Avocado, Sour Cream, Chile Pasilla, Cheese

Shrimp Coconut Soup, Ginger & Lemongrass

Shitake Mushrooms, Thai Chili

Grilled Tomatoes & Red Bell pepper soup

Roasted Pumpkin Soup

Chipotle Cream

Onion Soup with Sage

Grated Swiss Cheese over Croutons

All Appetizers, Soups and Salads are served with
our Artisan breads & rolls and Herbed Butter

We welcome the opportunity to offer you other appetizer options for your event

Main Course

Meat & Poultry

Grilled Skirt Steak, Argentinean Chimichurri Sauce

Asparagus, Cumin Fried Potato Wedges

Beef Filet In Mushroom and Pinot Noir Sauce

Gratin Dauphinois with Leeks and Potato

New York Steak and Green Pepper Sauce

*Smooth Rosemary Potatoe Puree
Sauteed Mushrooms with White Wine*

Lemon Miso Marinated Chicken Breast

Vegetable Stir Fry, Crystal Noodles

Green Chicken Curry With Coconut Milk

Steamed Basmati Rice, Pistacchio Nuts

Jerk Pork Tenderloin With Mustard And Cinzano

Glazed Sweet Potatoes

Herb Crusted Lamb Chops With Herb Jus

Baked Fennel With Garlic Butter And Vermouth

Tangerine Glaze Duck And Peppered Fig Sauce

Almond Couscous, Vegetable Bouquet

Vegetarian

Oven Roasted Tofu With Honey

Crusted With Sesame, Soy Sauce, Sauteed Spinach & Baby Carrots

Aubergine Parmigianna

Eggplant, Garlic, Fresh Oregano, Fresh Ripe Tomatoes, Basil and Parmesan

Stuffed Savoy Cabbage, Served With Pomodoro Sauce

Mushrooms, Celery, Rice, Onions & 5 Spices, Over Ajillo Sauteed Spinach

Risotto With Asparagus and Fennel

Olive Oil, Parmigiano Reggiano, Parsley

Sesame Spicy Noodles

Sesame Oil, Toasted Peanuts, Soy, Fresh Cilantro, Lime Juice

Fish & Seafood

Tequila Sautéed Prawns With Guajillo Chili

Chipotle Mashed Potatoes & Seasonal Greens, Garlic Chips

Sea Bass With Roasted Pepper Vinaigrette

Basmati Rice Infused With Ginger & Coconut

Seared Halibut, Lemon Shallot Sauce

Honey Roasted Baby Carrots And Onions, Wild Rice Pilaf

Grouper Filet Wrapped In Banana Leaves

Ginger, Cilantro, Chile, Coconut Milk, Wild Rice

Roasted Salmon, Lemon & Caper Dressing

Sauteed Spinach With Garlic And Butter, Basmati Rice

Redsnapper Veracruz Style

Olives, Guero Chile, Thyme And Rich Tomato Sauce, Wild Rice

Seared Ahi Tuna With Creamy Lentils

Tomato Balsamic Soy Sauce

Grilled Lobster, Orange Beurre Blanc

Melange Of Grilled Zucchini And Carrots, Basmati Rice

Sides

Sweet Potato Puree

Creamed Spinach

Macaroni And Three Cheese Gratin

Asparagus With Hollandaise Sauce

Haricot Vert With Cashews

Lentils Du Puy, Cucumber, Red Onion, Tarragon

Baked Fennel With Garlic Butter And Vermouth

Baby Onions & Carrots Roasted With Balsamic & Honey

Goat Cheese, Potato & Bacon Millefeuille

We welcome the opportunity to offer you other main course options for your event

Desserts

Warm

Guava Tartlet, Almond Crumble

Papantla Vanilla Bean Ice Cream

Bittersweet Belgian Chocolate Cake

Passion Fruit Sorbet or Raspberry Sorbet

Tarte Tatin

Upside Down Apple Tart With Crème Anglaise

Strudel With Pears, Apples, Raisins

Puff Pastry With Caramel Ice Cream

Warm Forest Berries

Home Made Natural Yoghurt Ice Cream

Hot Spiced Apple With Cajeta Ice Cream

Cinnamon, Nutmeg, Dark Rum

Cold

Brown Sugar Rum Creme Brulee

Caramelized Bananas, Vanilla Shortbread

Vacherin With Orange Sorbet

And Grand Marnier Ganache

Home Made Sencha Green Tea Ice Cream,

Candied Ginger Tuile

Espresso Chocolate Mousse

Orange Mascarpone Whipped Cream

“sorbetto Palette” Sorbets Sampler”

Green Apple, Passion Fruit, Hibiscus Sorbet, guayava

Pecan Tart with Praline Caramel Sauce

Milk Chocolate Ice Cream

The Classic New York Cheesecake

Topped With Fresh Strawberries And Coullis

Vacherin with Home made Nougat Ice Cream

Crispy Meringue, Grand Marnier Ganache, Chantilly

For other dessert options please refer to the [Bakery and Artisan Ice Cream Menu](#) and design an incredible Dessert table for your guests with a wide choice of fruit or chocolate mousses, specialty cakes, tarts, and petits fours

Coffee Service

Freshly ground
house blend coffee
decaffeinated
teas & herbal infusions
Espresso, Macchiato
Capuccino, Latte
Mocha & Flavorings



Served with milk
and sweeteners.
Includes assortment
of Biscottis or
Cookies
from our Bakery
For the perfect end!