

Barbie

2023-2024

Barbie Package Menu

@ACHEFINSAYULITA - @SAYULITAFOODGARDEN



GENERAL MENU INFO

AS ANY WOMEN IN THIS WORLD, IM QUITE RELATED TO
BARBIE.

THIS SEASON, WE ARE SUPER PROUD AND EXCITED TO
OFFER THIS MENU OF PACKAGES WITH ONE OF THE ALL
TIME FAVOURITE THEMES: BARBIE

WE HAVE DESIGNED THIS MENUS AND PACKAGE FOR
EVERYONE TO ENJOY. YOU WILL NOTICE WE HAD
SELECTED A FEW OF THE MOST RELATABLE BARBIES
AROUND THE WORLD. ANY MENU CAN BE USED FOR
DINNER OR BRUNCH, BUT IN THE CASE OF BRUNCH, WE
RECOMEND YOU TO CHECK OUR BRUNCH MENU

THESE THEMES ARE GOOD FOR ANY SITUATION, BUT WE
RECOMEND THEM FOR ANY BIRTHDAY, POOL PARTY,
PHOTOSHOOT OR BACH PARTY

IF THERE IS ANY MODIFICATION YOU WOULD LIKE ON
YOUR PACKAGE, PLEASE LET US KNOW.



Barbie Peaches n' cream

Welcome Drinks:

Barbie Blush Cocktail: A refreshing blend of peach vodka, cranberry juice, fresh lime juice, and a splash of sparkling wine. Served with a peach slice garnish.

Or

Peaches 'n Cream Mocktail: A non-alcoholic option featuring peach nectar, coconut milk, a touch of vanilla, and a sprinkle of cinnamon. Served in a rimmed glass with shredded coconut.

Appetizers:

Grilled Peach Bruschetta: Grilled baguette slices topped with creamy goat cheese, caramelized peaches, and a drizzle of balsamic reduction.

or

Barbie Shrimp Ceviche: Fresh shrimp marinated in lime juice, mixed with diced peaches, tomatoes, red onions, cilantro, and a hint of jalapeno. Served with tortilla chips.

Barbie Peaches n' cream

Main Courses:

Barbie's Tropical Salmon: Grilled salmon fillet glazed with a tangy peach and ginger sauce. Served on a bed of coconut rice and accompanied by grilled asparagus.

or

Peaches 'n Cream Stuffed Chicken: Juicy chicken breasts stuffed with a creamy peach and cream cheese filling, wrapped in prosciutto, and baked to perfection. Served with roasted potatoes and a side salad.

Side Dishes:

Peach and Arugula Salad: Fresh arugula tossed with sliced peaches, crumbled feta cheese, candied pecans, and a light honey-lemon vinaigrette.

or

Grilled Corn with Chili-Lime Butter: Grilled corn on the cob slathered with a zesty chili-lime butter and sprinkled with cotija cheese and fresh cilantro.

Barbie Peaches n' cream

Desserts:

Barbie Peach Bellini Cupcakes: Moist peach-infused cupcakes topped with buttercream frosting and a decorative Barbie-inspired fondant topper.

or

Peaches 'n Cream Parfait: Layers of vanilla bean-infused Greek yogurt, diced peaches, and homemade granola, garnished with fresh mint leaves.

Signature Cocktail:

Barbie's Creamsicle Martini: A playful blend of vanilla vodka, peach schnapps, orange liqueur, and a splash of cream, served in a sugar-rimmed glass with a peach slice garnish.

Barbie Astronaut

Welcome Drinks:

Galactic Sparkler: A dazzling champagne cocktail featuring edible glitter, blue curaçao, and a splash of lemon juice. Served with a mini rocket-shaped stirrer.

or

Stardust Mocktail: A refreshing mix of blueberry and lavender-infused soda, garnished with a slice of dehydrated lemon and a sprinkle of edible glitter.

Appetizers:

Cosmic Crab Cakes: Succulent crab cakes seasoned with exotic spices, served with a tangy lime aioli and garnished with microgreens.

or

Shooting Star Bruschetta: Crispy baguette slices topped with heirloom tomato confit, fresh basil, and a sprinkle of edible gold flakes.

Main Courses:

Astral Grilled Steak: Tender grilled flank steak marinated in a savory blend of herbs and spices, served with roasted sweet potato wedges and a side of chimichurri sauce.

or

Lunar Shrimp Risotto: Creamy risotto infused with shrimp stock, topped with succulent chunks of shrimp and garnished with chives. Upgrade to lobster with an extra cost.

Barbie Astronaut

Side Dishes:

Rocket Arugula Salad: Peppery arugula tossed with fresh berries, goat cheese crumbles, candied walnuts, and a tangy balsamic vinaigrette.

or

Cosmic Cauliflower Mash: Velvety mashed cauliflower seasoned with roasted garlic and topped with a sprinkle of celestial spice blend.

Desserts:

Moon Rock Chocolate Truffles: Decadent dark chocolate truffles rolled in edible silver glitter and crushed pistachios.

or

Nebula Cheesecake: Creamy cheesecake swirled with vibrant colors reminiscent of a nebula, served with a celestial fruit compote.

Signature Cocktail:

Barbie's Interstellar Martini: A mesmerizing mix of vodka, blue curaçao, lemon juice, and a splash of lychee syrup, garnished with a "moon" skewer.

BARBIE RODEO

Welcome Drinks:

Pink Cowgirl Margarita: A vibrant blend of tequila, fresh lime juice, watermelon juice, and a touch of agave syrup. Served in a salt-rimmed glass with a watermelon wedge garnish.

or

Rodeo Refresher Mocktail: A refreshing mix of muddled strawberries, basil leaves, lemonade, and a splash of soda water. Served over ice with a strawberry and basil garnish.

Appetizers:

BBQ Pulled Pork Sliders: Slow-cooked pulled pork slathered in smoky barbecue sauce, served on mini brioche buns with tangy coleslaw.

or

Cowboy Caviar: A zesty salsa made with black-eyed peas, diced tomatoes, corn, bell peppers, red onions, and cilantro, dressed with a lime vinaigrette. Served with tortilla chips.

Main Courses:

Southwest Grilled Chicken: Juicy grilled chicken breasts marinated in a blend of southwestern spices, served with roasted corn salsa and a side of cilantro lime rice.

or

Barbie's BBQ Ribs: Succulent baby back ribs slow-cooked to perfection, basted with a sweet and tangy barbecue sauce. Served with loaded baked potatoes and grilled vegetables.

BARBIE RODEO

Side Dishes:

Cornbread Muffins: Fluffy mexican cornbread muffins made with a touch of honey, served with whipped honey butter.

or

Ranch Potato Salad: Creamy red potato salad tossed with a homemade ranch dressing, crispy bacon, diced red onions, and fresh chives.

Desserts:

Barbie's Cowgirl Cupcakes: Moist chocolate cupcakes decorated with pink buttercream frosting, edible glitter, and fondant cowgirl hat toppers.

or

Cactus Lime Tarts: Mini lime tarts with a zesty lime curd filling, topped with a decorative cactus-shaped meringue.

Signature Cocktail:

Barbie's Rodeo Mule: A refreshing twist on the classic Moscow Mule, featuring vodka, ginger beer, lime juice, and a splash of cranberry juice. Served with a lime wedge garnish.

Bathing suit Barbie

Welcome Drinks:

Retro Pink Lemonade: A refreshing blend of freshly squeezed pink lemonade, sparkling water, and a hint of grenadine. Served with a lemon twist.

or

Pineapple Paradise Mocktail: A tropical mix of pineapple juice, coconut milk, and a splash of lime juice. Served with a festive old fashioned umbrella.

Appetizers:

Shrimp Cocktail Shooters: Succulent poached shrimp served in shot glasses with tangy cocktail sauce, avocado mousse, and a sprinkle of paprika.

or

Classic Deviled Eggs: Hard-boiled eggs filled with a creamy mixture of egg yolks, mayonnaise, Dijon mustard, and a touch of paprika.

Main Courses:

Grilled Fish Tacos: Freshly grilled white fish served in warm corn tortillas with cabbage slaw, avocado crema, and a squeeze of lime. Accompanied by a side of Mexican rice.

or

Barbie's Chicken Fajitas: Sizzling strips of marinated chicken breast, sautéed with bell peppers and onions, served with warm flour tortillas, guacamole, and sour cream.

Bathing suit Barbie

Side Dishes:

Mexican Street Corn: Grilled corn on the cob slathered with mayo, sprinkled with cotija cheese, and dusted with chili powder and fresh lime juice.

or

Barbie's Garden Salad: A vibrant mix of mixed greens, cherry tomatoes, cucumber slices, red onion, and a tangy lime-cilantro dressing.

Desserts:

Retro Strawberry Shortcake: Fluffy sponge cake layered with fresh strawberries and whipped cream, garnished with a retro cocktail umbrella and a mint sprig.

or

Coconut Icecream: Chewy coconut icecream dipped in dark chocolate and topped with colorful sprinkles, served with a side of fresh fruit.

Signature Cocktail:

Vintage Piña Colada: A creamy blend of rum, pineapple juice, coconut cream, and a splash of lime juice. Served with a pineapple wedge and a cherry