

2023 - 2024

# WEDDING SAMPLE MENU

@ACHEFINSAYULITA - @SAYULITAFOODGARDEN



WE BELIEVE IN THE POWER OF PAIRING, SO OUR TEAM WILL WORK CLOSELY WITH YOU TO ENSURE THAT EVERY COMPONENT OF YOUR MEAL HARMONIZES PERFECTLY.

PLEASE REMEMBER THAT THIS MENU IS MERELY A
STARTING POINT. WE UNDERSTAND THAT YOUR VISION AND
PREFERENCES ARE UNIQUE, AND WE TAKE PRIDE IN OUR
ABILITY TO TAILOR EVERY ASPECT OF YOUR WEDDING
MENU TO REFLECT YOUR PERSONAL TASTES AND STYLE.
OUR TEAM IS DEDICATED TO COLLABORATING WITH YOU,
ENSURING THAT EVERY DISH IS A REFLECTION OF YOUR
LOVE STORY.





INDULGE IN THE CITRUSY GOODNESS OF OUR PALOMA
REFRESCANTE. THIS BELOVED MEXICAN COCKTAIL
COMBINES TEQUILA, GRAPEFRUIT SODA, AND A SPLASH OF
LIME JUICE FOR A BUBBLY AND INVIGORATING WELCOME
DRINK.

### PIÑA COLADA MEXICANA:

TRANSPORT YOUR TASTE BUDS TO A TROPICAL PARADISE WITH OUR PIÑA COLADA MEXICANA. BLENDING FRESH PINEAPPLE JUICE, CREAMY COCONUT MILK, AND A TOUCH OF RUM, IT'S A LUSCIOUS AND EXOTIC CHOICE FOR YOUR WEDDING GUESTS.

### AGUA DE JAMAICA SPARKLER:

ADD A TOUCH OF ELEGANCE TO YOUR WELCOME DRINKS
WITH OUR AGUA DE JAMAICA SPARKLER. THIS
EFFERVESCENT CREATION COMBINES HIBISCUS-INFUSED
SPARKLING WATER, A SPLASH OF CITRUS, AND A SPRIG OF
FRESH MINT FOR A VIBRANT AND FLORAL DELIGHT.

### MICHELADA TRADICIONAL:

A BLEND OF SAVORY SPICES FOR A TANGY AND INVIGORATING WELCOME DRINK.



# RITA. MADE WITH TAMARIND PULP, TEQUILA, A TOUCH OF AGAVE SYRUP, THIS UNIQUE

LIME JUICE, AND A TOUCH OF AGAVE SYRUP, THIS UNIQUE AND FLAVORFUL WELCOME DRINK IS SURE TO IMPRESS YOUR GUESTS.

### APPETIZERS:

### MINI TACOS AL PASTOR:

EXPERIENCE THE ICONIC FLAVORS OF MEXICO WITH OUR TACOS AL PASTOR. TENDER MARINATED PORK, GRILLED TO PERFECTION, SERVED ON WARM CORN TORTILLAS WITH PINEAPPLE, CILANTRO, AND A SQUEEZE OF LIME. A TRUE CROWD-PLEASER THAT WILL TRANSPORT YOUR GUESTS TO THE STREETS OF SAYULITA.

### CEVICHE VERDE:

DELIGHT IN THE FRESHNESS OF OUR CEVICHE VERDE. A
VIBRANT COMBINATION OF LOCAL FISH OR SHRIMP
MARINATED IN A ZESTY LIME AND GREEN CHILI SAUCE, MIXED
WITH AVOCADO, CUCUMBER, AND FRESH HERBS. SERVED
WITH CRISPY TORTILLA CHIPS, IT'S A REFRESHING AND
FLAVORFUL APPETIZER.





### TROPICAL FRUIT SALAD:

DELIGHT IN THE VIBRANT COLORS AND FLAVORS OF OUR TROPICAL FRUIT SALAD. A MEDLEY OF FRESH SEASONAL FRUITS, SUCH AS MANGO, PAPAYA, PINEAPPLE, AND JICAMA, TOSSED WITH A HINT OF CHILI LIME DRESSING. A BURST OF SWEETNESS AND TANGINESS THAT COMPLEMENTS ANY WEDDING CELEBRATION.

### CAESAR SALAD WITH A TWIST:

EXPERIENCE A CLASSIC WITH A MEXICAN TWIST. OUR
CAESAR SALAD FEATURES CRISP ROMAINE LETTUCE,
HOMEMADE GARLIC CROUTONS, AND A CREAMY AVOCADO
DRESSING, TOPPED WITH A SPRINKLE OF COTIJA CHEESE AND
A DRIZZLE OF CHILI-INFUSED OLIVE OIL.





ROASTED BEET AND GOAT CHEESE SALAD:
INDULGE IN THE EARTHY FLAVORS OF OUR ROASTED BEET
AND GOAT CHEESE SALAD. OVEN-ROASTED BEETS, CREAMY
GOAT CHEESE CRUMBLES, TOASTED WALNUTS, AND BABY
ARUGULA TOSSED IN A LIGHT HONEY VINAIGRETTE. A
COLORFUL AND SOPHISTICATED SALAD OPTION FOR YOUR
SPECIAL DAY.

### MAIN

# CARNE ASADA: INDULGE IN THE SMOKY AND TENDER FLAVORS OF OUR CARNE ASADA. GRILLED MARINATED STEAK SERVED WITH ROASTED POTATOES, GRILLED VEGETABLES, AND A ZESTY CHIMICHURRI SAUCE. A CLASSIC MEXICAN DISH THAT SATISFIES WITH EVERY BITE.



SPICES, AND CHOCOLATE. SERVED WITH MEXICAN RICE AND WARM TORTILLAS, IT'S A TRUE CULINARY MASTERPIECE.

### VEGETARIAN ENCHILADAS:

SAVOR THE FLAVORS OF OUR VEGETARIAN ENCHILADAS. SOFT CORN TORTILLAS FILLED WITH A MEDLEY OF SAUTÉED VEGETABLES, BLACK BEANS, AND MELTED CHEESE, TOPPED WITH A VIBRANT TOMATO SAUCE AND GARNISHED WITH FRESH CILANTRO. A DELICIOUS AND SATISFYING OPTION FOR VEGETARIAN GUESTS.

### CAMARONES AL AJILLO:





INDULGE IN THE VIBRANT FLAVORS OF OUR POLLO CON MOLE VERDE. TENDER CHICKEN BREAST SMOTHERED IN A BRIGHT AND TANGY GREEN MOLE SAUCE MADE WITH MATILLOS, GREEN CHILIES, AND FRAGRANT HERBS. SERVED

TOMATILLOS, GREEN CHILIES, AND FRAGRANT HERBS. SERVED
WITH MEXICAN RICE AND ACCOMPANIED BY GRILLED
VEGETABLES.

DESSERT TABLES

### TRES LECHES CAKE:

INDULGE IN THE CLASSIC TRES LECHES CAKE, A LIGHT SPONGE CAKE SOAKED IN A SWEET BLEND OF THREE MILKS (CONDENSED MILK, EVAPORATED MILK, AND HEAVY CREAM), TOPPED WITH WHIPPED CREAM AND FRESH BERRIES. A BELOVED AND DECADENT TREAT.







### PALOMA FRESCA:

QUENCH YOUR THIRST WITH OUR PALOMA FRESCA. THIS CLASSIC MEXICAN COCKTAIL COMBINES REFRESHING GRAPEFRUIT SODA, TEQUILA, AND A SQUEEZE OF LIME, GARNISHED WITH A SALT RIM AND A SLICE OF GRAPEFRUIT. A CRISP AND INVIGORATING CHOICE FOR A WARM SAYULITA WEDDING.

### PIÑA COLADA:

INDULGE IN THE CREAMY AND TROPICAL FLAVORS OF OUR PIÑA COLADA. BLENDED WITH FRESH PINEAPPLE JUICE, COCONUT CREAM, AND A SPLASH OF RUM, THIS ICONIC COCKTAIL IS A VACATION IN A GLASS, PERFECT FOR A BEACHSIDE CELEBRATION.

## MICHELADA ESPECIAL: KICK BACK AND ENJOY THE BOLD FLAVORS OF OUR MICHELADA ESPECIAL. MADE WITH A SPICY TOMATO JUICE BLEND, LIME JUICE, WORCESTERSHIRE SAUCE, AND A SPRINKLE OF TAJIN SEASONING, THIS BEER-BASED COCKTAIL IS THE ULTIMATE MEXICAN HANGOVER CURE AND A FAVORITE AMONG LOCALS.



EMBARK ON A SMOKY AND SOPHISTICATED JOURNEY WITH OUR MEZCAL MULE. A MEXICAN TWIST ON THE CLASSIC MOSCOW MULE, THIS COCKTAIL COMBINES MEZCAL, GINGER BEER, LIME JUICE, AND A DASH OF ANGOSTURA BITTERS, SERVED OVER ICE AND GARNISHED WITH A LIME WEDGE.

### HORCHATA MARTINI:

INDULGE IN THE CREAMY AND COMFORTING FLAVORS OF OUR HORCHATA MARTINI. A UNIQUE BLEND OF HORCHATA, A TRADITIONAL MEXICAN RICE MILK BEVERAGE, WITH VANILLA VODKA AND A SPRINKLE OF CINNAMON ON TOP. A SMOOTH AND DECADENT CHOICE THAT WILL LEAVE A LASTING IMPRESSION.

