

## 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.

LET US TAKE CARE OF THE CULINARY JOURNEY ON YOUR SPECIAL DAY. CONTACT US TODAY TO BEGIN THE PROCESS OF CREATING A PERSONALIZED WEDDING MENU THAT WILL LEAVE YOU AND YOUR GUESTS WITH MEMORIES TO CHERISH FOR A LIFETIME.


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:

ICE-COLD BEER, ZESTY TOMATO JUICE, LIME JUICE, AND A BLEND OF SAVORY SPICES FOR A TANGY AND INVIGORATING WELCOME DRINK.


## 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.


MINI TOSTADAS DE TINGA:
INDULGE IN THE BOLD AND SMOKY FLAVORS OF OUR MINI TOSTADAS DE TINGA. CRISPY CORN TOSTADAS TOPPED WITH TENDER SHREDDED CHICKEN COOKED IN A CHIPOTLE TOMATO SAUCE, GARNISHED WITH PICKLED ONIONS, QUESO FRESCO, AND A SPRINKLE OF FRESH CILANTRO.

QUESADILLAS DE HUITLACOCHE:
EXPERIENCE THE UNIQUE FLAVORS OF HUITLACOCHE, ALSO KNOWN AS MEXICAN TRUFFLE, IN OUR OUESADILLAS DE HUITLACOCHE. CORN TORTILLAS FILLED WITH EARTHY HUITLACOCHE, MELTED CHEESE, AND SAUTÉED ONIONS, SERVED WITH A SIDE OF TANGY SALSA.

AGUACHILES DE CAMARÓN:
DELIGHT IN THE VIBRANT AND SPICY FLAVORS OF OUR AGUACHILES DE CAMARÓN. SUCCULENT SHRIMP MARINATED IN A TANGY LIME AND CHILI SAUCE, MIXED WITH CUCUMBER, RED ONION, AND CILANTRO. A PERFECT APPETIZER TO AWAKEN THE TASTE BUDS.

MINI MOLOTES:
ENJOY THE CRISPY AND SAVORY DELIGHTS OF OUR MINI MOLOTES. GOLDEN-FRIED MASA POCKETS FILLED WITH FLAVORFUL INGREDIENTS SUCH AS OAXACA CHEESE AND CHORIZO OR BLACK BEANS AND QUESO FRESCO. SERVED WITH A SMOKY SALSA FOR DIPPING.

TOSTADAS DE ATÚN:
INDULGE IN THE EXQUISITE FLAVORS OF OUR TOSTADAS DE ATÚN. CRISPY TORTILLA SHELLS TOPPED WITH SEARED AHI TUNA, FRESH AVOCADO SLICES, PICKLED ONIONS, AND A


SALADS

ENSALADA DE NOPALES:
EMBRACE THE FLAVORS OF MEXICO WITH OUR ENSALADA DE NOPALES. TENDER CACTUS PADDLES GRILLED TO PERFECTION, TOSSED WITH CRISP LETTUCE, TOMATOES, ONIONS, AND QUESO FRESCO. FINISHED WITH A TANGY LIME VINAIGRETTE, IT'S A REFRESHING AND TRADITIONAL SALAD CHOICE.

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.

QUINOA AND BLACK BEAN SALAD:
SAVOR THE WHOLESOME GOODNESS OF OUR QUINOA AND BLACK BEAN SALAD. NUTRIENT-RICH QUINOA, BLACK BEANS, DICED BELL PEPPERS, CHERRY TOMATOES, AND FRESH CILANTRO TOSSED IN A ZESTY LIME DRESSING. A SATISFYING AND PROTEIN-PACKED OPTION FOR YOUR WEDDING GUESTS.


WATERMELON AND FETA SALAD:
REFRESH YOUR PALATE WITH OUR WATERMELON AND FETA SALAD. JUICY WATERMELON CUBES PAIRED WITH CREAMY FETA CHEESE, MINT LEAVES, AND A BALSAMIC REDUCTION. A DELIGHTFUL COMBINATION OF SWEET AND SAVORY FLAVORS THAT ADDS A BURST OF FRESHNESS TO YOUR CELEBRATION.

JICAMA AND ORANGE SALAD:
EXPERIENCE A VIBRANT BLEND OF FLAVORS WITH OUR JICAMA AND ORANGE SALAD. CRISP JICAMA SLICES, JUICY ORANGE SEGMENTS, AND SLICED RED ONIONS TOSSED IN A CITRUSY VINAIGRETTE. A REFRESHING AND TANGY SALAD THAT PERFECTLY COMPLEMENTS A SUNNY SAYULITA WEDDING.

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 SPECIALDAY.

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.

PESCADO VERACRUZANO:
DELIGHT IN THE COASTAL FLAVORS OF OUR PESCADO VERACRUZANO. FRESH MAHI MAHI FILLETS TOPPED WITH A VIBRANT TOMATO AND OLIVE SAUCE, ACCOMPANIED BY SAUTÉED VEGETABLES AND CILANTRO-INFUSED RICE.A HARMONIOUS BLEND OF FLAVORS THAT TRANSPORTS YOU TO THE SHORES OF MEXICO.

MOLE POBLANO:
EXPERIENCE THE RICH AND COMPLEX FLAVORS OF OUR MOLE POBLANO. TENDER CHICKEN BREAST SMOTHERED IN A VELVETY MOLE SAUCE MADE FROM A BLEND OF CHILIES, 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:
DELIGHT IN THE SUCCULENT FLAVORS OF OUR CAMARONES AL AJILLO. JUICY GARLIC-INFUSED SHRIMP SAUTÉED TO PERFECTION, SERVED WITH A SIDE OF FLUFFY CILANTRO RICE AND GRILLED VEGETABLES. A SEAFOOD LOVER'S DREAM COME TRUE.


COCHINITA PIBIL:
EXPERIENCE THE AUTHENTIC TASTE OF YUCATAN WITH OUR ) COCHINITA PIBIL. SLOW-ROASTED MARINATED PORK, TENDER AND FULL OF FLAVOR, SERVED WITH PICKLED RED ONIONS,

WARM TORTILLAS, AND A SIDE OF BLACK BEANS. A TRADITIONAL MEXICAN DELIGHT THAT WILL TRANSPORT YOUR GUESTS TO THE HEART OF MEXICO.

POLLO CON MOLE VERDE:
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 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.

CHURROS WITH DULCE DE LECHE SAUCE: DELIGHT IN THE CRISPY, CINNAMON-SUGAR COATED CHURROS SERVED WITH A LUSCIOUS DULCE DE LECHE DIPPING SAUCE. A BELOVED MEXICAN DESSERT THAT PAIRS PERFECTLY WITH A CUP OF COFFEE OR HOT CHOCOLATE.


## PALETAS DE FRUTAS:

COOL OFF WITH OUR ASSORTMENT OF PALETAS DE FRUTAS, REFRESHING FRUIT POPSICLES MADE WITH FRESH, LOCAL FRUITS SUCH AS MANGO, WATERMELON, AND PINEAPPLE.

VIBRANT, FRUITY, AND PERFECT FOR WARM SAYULITA
CELEBRATIONS.

CHOCO-CHURRO ICE CREAM SANDWICHES:
ENJOY THE BEST OF BOTH WORLDS WITH OUR CHOCOCHURRO ICE CREAM SANDWICHES. A DELICIOUS BLEND OF CHOCOLATE ICE CREAM SANDWICHED BETWEEN TWO MINI CHURROS, DUSTED WITH POWDERED SUGAR. A DELIGHTFUL AND INDULGENT DESSERT OPTION.


DELIGHT IN THE DELICATE AND CRUMBLY MEXICAN WEDDING COOKIES, ALSO KNOWN AS POLVORONES. THESE BUTTERY SHORTBREAD COOKIES ARE ROLLED IN POWDERED SUGAR AND INFUSED WITH THE FLAVORS OF ALMONDS AND VANILLA.


SIGNATURE DRINKS

MARGARITA DE MANGO:
SIP ON THE TROPICAL DELIGHT OF OUR MANGO MARGARITA. MADE WITH FRESH MANGO PUREE, PREMIUM TEQUILA, LIME JUICE, AND A TOUCH OF AGAVE SYRUP, THIS VIBRANT AND TANGY COCKTAIL WILL TRANSPORT YOU TO A BEACHSIDE PARADISE.

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.

PIÑ COLADA:
INDULGE IN THE CREAMY AND TROPICAL FLAVORS OF OUR PIÑ 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.


## 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.

