



MENÚ *Luxury*

ALTA MAR CATERING

KITCHEN & BAR



THREE COURSES

STARTERS

TACO ALTA MAR

Handmade blue corn tortilla, shrimp or octopus tossed in a marinade and grilled over charcoal, guacamole, pickled onions, and lime.

ALTA MAR TOAST

Fresh Pacific fish, mango, kiwi, ponzu, extra virgin olive oil, black sesame seeds, and avocado.

CARRICITOS SALAD

Salad with organic arugula, caramelized pear, toasted walnuts, artisanal goat cheese, and balsamic reduction.

WILD MUSHROOM VELOUTÉ

Cream of mushrooms, simmered in white wine, served with thin slices of seared picanha.

All menus are customizable

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Three Courses

MAIN COURSES

PACIFIC LOBSTER

Pacific lobster poached in garlic butter and aromatic herbs, served with saffron risotto and a delicate sauce made from confit peppers.

CHEF'S-STYLE RIBEYE

Grilled premium ribeye, served with mashed potatoes, roasted asparagus, and an alta mar-style demi-glace.

TAGLIATELE DI MARE

Homemade artisanal tagliatelle, tossed in a delicate creamy Parmesan sauce and served with jumbo shrimp in garlic and sage.

ARTICHOKE & WHITE MOLE

Confit artichoke hearts and seasonal vegetables, served over a silky white mole made with walnuts and sesame seeds.

PESCA ALTA MAR

Fresh, locally caught seafood prepared according to the season and inspired by the region.

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Three COURSES

DESSERTS

COCONUT PANNA COTTA

Coconut panna cotta with tropical fruits, vanilla and cinnamon crumble.

CHOCOLATE TEXTURES

Mexican cocoa mousse on a bed of crunchy nips, topped with an espresso cream.

PASSION FRUIT CAKE

A cake filled with a silky passion fruit cream and topped with tropical jam.

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COCKTAILS *Menu*

COCKTAILS

CITRUS & FIRE

Premium mezcal, fresh grapefruit, serrano chili, cucumber, and mint.

PASSION IN SAYULITA

Premium tequila, fresh passion fruit, coconut, mint, and lemon.

PUNTA MITA BREEZE

Premium gin, mango, orange, and basil foam.

GOLDEN PINEAPPLE

Premium vodka, caramelized pineapple, vanilla, and smoked cinnamon.

PÁTZCUARO

Premium rum, red berries, fresh cucumber, and lychee syrup.

OAXACAN OLD FASHIONED

Premium mezcal, orange, agave nectar, and aromatic bitters.

ALTA MAR

The house's signature creation, made with seasonal fruits and premium spirits.

ALL CLASSIC COCKTAILS AVAILABLE OFF
THE MENU

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Menu

CANAPÉS

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TUNA CROSTINI

Fresh tuna, ponzu, avocado, capers, and extra-virgin olive oil.

SALMON CROSTINI

Fresh salmon, baby arugula, herb cream cheese, and fresh lemongrass.

PACIFIC LOBSTER

Lobster, hollandaise sauce, chives, and a twist of lemon on toasted brioche.

SERRANO SKEWER

Reserva Serrano ham, aged cheese, cherry tomatoes, and fresh basil.

BEEF SKEWER

Rib eye, fresh chimichurri, and roasted bell pepper.

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Menu

CANAPÉS

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OCTOPUS SKEWER

Alta Mar-style marinated octopus and garlic potato cubes.

MINI EMPANADA

Handmade dough filled with a selection of cheeses and corn.

SHRIMP TOAST

Shrimp, guacamole, toasted sesame seeds, and cucumber on a mini tostada.

ROAST BEEF

Mini sandwich made with homemade artisanal bread, roast beef, arugula, tomato, and roasted garlic aioli.

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