



# Menu Gourmet

Alta Mar Catering  
kitchen & Bar



# Three Courses

## STARTERS

### **Black Shrimp Aguachile**

*Shrimp in a black chili-lime emulsion, cucumber, cilantro, red onion, avocado cream, and crisp corn toast.*

### **Ceviche Toast**

*Fresh fish, avocado, cucumber, onion, lime, cilantro, sesame, and mango.*

### **Alta Mar Caesar**

*(Vegan available) Romaine lettuce with roasted corn, avocado, cotija cheese, capers and Caesar dressing.*

### **Traditional Tortilla Soup**

*(Vegan option available) Tomato-chicken broth with epazote, tortilla strips, avocado, cheese, and cream.*

## MAIN COURSES

### **Catch of the Day a la Talla**

*Local white fish in coastal adobo, with coconut-lime rice and avocado-onion salad.*

### **Shrimp in Hoja Santa Glaze**

*Shrimp wrapped in hoja santa with citrus-miso glaze, green rice, and mango salsa.*

### **Chicken in Pinck Mole**

*Braised chicken supreme in artisanal pinck mole with wild rice and fried beans.*

### **Filet Mignon**

*Pan-seared filet mignon with green peppercorn jus, truffle mash, and charred broccolini. Alternative: Oaxacan mole with rice pilaf and sweet plantain.*

### **Portobello Ancestral**

*(Vegan, Dairy-Free) Grilled portobello in pasilla-guajillo adobo over cauliflower purée, with pepitas and pickled shallots.*

## DESSERTS

### **Margarita Mousse**

*Tequila & Cointreau mousse with passion fruit and lime.*

### **Coconut & Lime Tart**

*Buttery tart with coconut cream, lime zest, and candied fruit.*

### **Corn Cake with Mezcal**

*Sweet corn cake with Tobará mezcal caramel flambé.*



# Mexican Buffet

## TACO BUFFET

### **Al Pastor**

*Achiote-marinated pork with roasted pineapple, and authentically Mexican.*

### **Tempura Shrimp**

*Baja-style shrimp in golden batter, served with fresh salad garnish. Sayulita-style.*

### **Grilled Arrachera**

*Marinated flank steak, grilled and served plain or with melted cheese.*

### **Chicken**

*Grilled chicken marinated with garlic, citrus, and spices, served with melted cheese.*

### **Sides:**

*Guacamole, handmade tortillas, roasted salsas, lime, cilantro, and onion.*

## SAYULITA BUFFET

### **Ceviche Alta Mar**

*Fresh local fish cured with lime, tomato, cucumber, onion, sesame oil and cilantro.*

### **Shrimp Cocktail**

*Sayulita-style with clamato, black sauces, cucumber, avocado, onion, and lime.*

### **Aguachile Verde**

*Shrimp in chili emulsion (lime, serrano, cilantro, garlic) with red onion, cucumber.*

### **Accompaniments**

*Totopos, tostadas, cucumber with tajin and lime.*

*Salsas: habanero, jalapeño, chipotle, soy sauce and peanut-mango.*

## DESSERTS

### **Tres Leches Bites**

*Mini sponge cakes soaked in three milks, topped with whipped cream.*

### **Classic Flan**

*Traditional vanilla custard with a smooth caramel finish.*

### **Coconut & Passion Tart**

*Buttery sablée tart filled with tropical cream.*

### **Churros with Cajeta**

*Cinnamon-sugar churros filled with caramel.*



# *International Buffet*

## JAPANESE BUFFET

### **Sushi Bar**

*Assorted rolls with salmon, spicy tuna, shrimp tempura, and octopus.*

### **Nigiri & Sashimi**

*Fresh tuna, salmon, ebi, and unagi served with soy, wasabi, and pickled ginger.*

### **Tempura**

*Golden-fried shrimp and seasonal vegetables with light dipping sauce.*

### **Ramen Bar**

*Broth with noodles and customizable toppings (egg, pork, vegetables).*

## ITALIAN BUFFET

### **Pizza**

*Margherita, Hawaiian, Pepperoni, Prosciutto, or custom toppings*

### **Pasta Station**

*Fresh handmade pasta tossed to order with pomodoro, pesto, or carbonara.*

### **Caprese & Antipasti**

*Buffalo mozzarella, ripe tomato, basil, olives, and a selection of cured meats.*

### **Paninis Gourmet**

*Prosciutto, smoked salmon, or vegetarian.*

## MEDITERRANEAN BUFFET

### **Seafood Paella**

*Traditional saffron rice with shrimp, mussels, clams, and roasted peppers.*

### **Mezze Platter**

*Hummus, baba ghanoush, tzatziki, olives, and warm pita bread.*

### **Chicken Souvlaki Skewers**

*Marinated chicken with lemon, oregano, and olive oil, served with tzatziki sauce.*

### **Greek Salad**

*Fresh cucumber, tomato, onion, olives, and feta in an olive oil dressing.*

## DESSERTS

### **International Desserts**

*Contact us to choice or create your custom dessert.*



# Breakfast & Brunch

## STARTER

### **Seasonal Fruit Bowl**

*Fresh fruits with homemade granola, Greek yogurt & organic honey.*

### **French Toast with Berries**

*Brioche in cinnamon custard, topped with cream & berry jams.*

### **Fine Pastries**

*Croissants, conchas, banana bread, cornbread, cookies & chocolate pudding.*

### **Avocado Toast**

*Artisanal bread with avocado, olive oil, tomato & sesame seeds.*

### **Turkey & Vegetable Quiche**

*Egg, turkey ham, broccoli, mushrooms, cheese & light béchamel.*

### **Apple Cinnamon Pudding**

*Warm apple compote with cream, nuts & maple syrup.*

### **Crêpes**

*Choice of banana, strawberry, hazelnut cream, condensed milk or jams.*

## MAIN COURSES

### **Chilaquiles (Green or Red)**

*Tortilla chips in red or green sauce with chicken, eggs, cheese, cream & avocado.*

### **Eggs Any Style**

*Benedict, rancheros, omelet, fried or scrambled.*

### **Swiss Enchiladas**

*Chicken enchiladas in creamy green sauce with cheese & cilantro.*

### **Slow-Cooked Carnitas**

*Pork with tortillas, guacamole, salsa & lime. Panini option available.*

### **Molletes Gourmet**

*Artisan bread with panela-crust chicken, cream & pico de gallo.*

### **Gourmet Bagels**

*Poached egg (or beacon) with avocado, sprouts, cream cheese, and chipotle mayo.*

## DRINKS

### **Coffee & Juices**

*Coffe with milk of choice & sweetener • Fresh juices: orange, pineapple, & more.*



# Drinks & Cocktails

## CLASSIC COCKTAILS

### **Margarita**

Centenario Silver, fresh lime, orange liqueur & agave. Variations: passion fruit, hibiscus, strawberry, mango, local seasonal fruits and jalapeño (Mezcalita option).

### **Paloma**

Cazadores Silver, grapefruit, Topo Chico, lime, agave, and a touch of salt.

### **Mojito**

Bacardi Carta Blanca, fresh mint, fresh lime, sugar, and Topo Chico.

### **Piña Colada**

Havana Club 3, coconut cream, natural pineapple juice, and cinnamon.

### **All classics available**

Alta Mar Catering crafts any cocktail upon request.

## SIGNATURE LUXURY COCKTAILS

### **Passion in Sayulita**

Flor de Caña 4, fresh passion fruit, coconut cream, lime, and mint. Tropical, vibrant, and elegantly balanced.

### **Golden Pineapple Express**

Smirnoff, caramelized golden pineapple, Madagascar vanilla, nut syrup, and a smoked cinnamon stick. Exotic and indulgent.

### **Punta Mita Breeze**

Gordon's Gin, blue curaçao, pineapple infusion, coconut cream, and citrus espuma. Inspired by the turquoise waters of Punta Mita.

### **Pátzcuaro Fire & Citrus**

Centenario Reposado, blood orange, serrano chili infusion, cucumber, fresh mint, and a Tajín-crystal rim. Bold, vibrant, and unforgettable.

### **Oaxacan Old Fashioned**

Montelobos Mezcal, agave, bitters, and orange. Mexican twist on the classic.

## EXTRA DRINKS

### **Wines & Beers**

Wines: Red, white, rosé & sparkling - select international varieties.

Beers: Mexican classics, premium imports & craft selections. Fully customizable.

### **Non-Alcoholic Drinks**

Fresh juices, sodas, mocktails, water and topo chico - or any drink, on or off menu.



# Desserts & Snacks

## DESSERTS

### **Churros with Sweetened Condensed Milk**

*Cinnamon-sugar churros with condensed milk (cajeta option).*

### **Alfajores (Coconut or Chocolate)**

*Dulce de leche cookies rolled in coconut or coated in chocolate.*

### **Chocolate-Dipped Fruit Skewers**

*Fresh fruit in Belgian chocolate with nuts.*

### **Chocolate Brownies**

*Fudgy brownies with a crackly top (nuts & ice cream optional).*

### **Tres Leches Cake**

*Milk-soaked sponge, whipped cream, fresh fruit.*

### **Artisanal Pies**

*(Mango & Passion Fruit or Chocolate & Sea Salt)*

*Buttery crust with tropical cream or dark-chocolate ganache, sea-salt finish.*

## SNACKS

### **Traditional Guacamole**

*Local avocado, lime & cilantro; blue-corn tortilla chips.*

### **Gourmet Mini Empanadas**

*Oven-baked; beef & cheese, goat-cheese & spinach, or shrimp; house sauces.*

### **Surf & Turf Mini Skewers**

*Shrimp-pineapple or chicken-veggies on bamboo sticks.*

### **Crispy Shrimp & Fish**

*Coconut shrimp & tempura fish; mango-habanero chipotle mayo.*

### **Filled Croissants**

*Smoked salmon & cream cheese; ham & béchamel; or egg & bacon.*

### **Gourmet Sliders**

*Mini brioche with premium beef, cheese & bacon.*

### **Esquites Bar**

*Corn cups with cream, mayo, cheese, lime & five chile seasonings.*

### **Skewer Bites**

*Caprese (tomato, mozzarella, basil) or seasonal fruit with chili-lime glaze.*

