



ALTA MAR CATERING
Kitchen & Bar

Kitchen & Bar

THREE-COURSE GOURMET MENU

DRINKS MENU

MEXICAN BUFFET

INTERNATIONAL BUFFET

BREAKFAST AND BRUNCH

SNACKS MENU



Three-Course Gourmet Menu

Crafted by
Alta Mar Catering
Kitchen & Bar

STARTERS

Black Shrimp Aguachile

Shrimp marinated in black chili-lime emulsion, with cucumber, red onion, avocado cream and corn toast.

Traditional Tortilla Soup

(Vegan option available) Chicken and tomato soup with epazote, crispy tortilla strips, avocado, cheese, and crème fraîche.

Ceviche Toast

Crispy toast topped with fresh fish, avocado, mango, onion, carrot, cucumber, lime, cilantro, and sesame seeds.

Caesar Salad

(Vegetarian) Organic romaine lettuce with shaved Parmesan, lemon, and anchovy-Dijon dressing.

Picaña Sope with Pink Mole

Blue corn sope with grilled picaña, pink mole, refried beans, and edible flowers.

DESSERTS

Margarita Mousse

Tequila, controy nfused with passion fruit essence and a juice of lime, offering a refreshing citrus finish.

Pacific Ocean

Coconut panna cotta with lemon essence, pineapple-hierbabuena foam, sea-salt coconut crumble, and edible tropical flowers.

Mango Tart

Crunchy tart crust filled with mango reduction, topped with mint-lime cream.

Corn Cake with Mezcal

finished with flambéed Tobalá mezcal caramel for a smoky-sweet finish.

MAIN COURSES

Chicken in Black Mole

Slow-braised chicken in artisanal black mole sauce, served with wild rice, refried beans, and handmade tortillas.

Oven-Roasted Poblano with Provolone and Spinach

(Vegetarian) Oven-roasted poblano pepper filled with provolone cheese and sautéed spinach, resting on a smoky tomato coulis and served with creamy garlic risotto.

Slow-Cooked Pork Ribs

Slow-cooked pork ribs in a tomatillo-jalapeño sauce, served with silky sweet potato purée.

Grilled Flank Steak

Flank steak grilled (Arrachera) with roasted vegetables, garlic, bell peppers, and caramelized onions. Served with blue corn tortillas and avocado salsa.

Portobello in Ancestral Adobo

(Vegan, Dairy-Free) Grilled Portobello mushroom marinated in pasilla-guajillo adobo, over a cauliflower purée with toasted pepitas and pickled shallots.

Catch of the Day a la Talla

(a traditional coastal marinade with red and green adobo). Local white fish fillet grilled over open flame, served with coconut-lime rice and avocado, and pickled onion salad.

Hoja Santa Shrimp with Miso

Shrimp wrapped in hoja santa leaf, glazed with citrus-miso reduction, served with green rice and mango salsa.

Herb-Crusted Pork Loin with Truffle Potato Purée

Pork loin infused with coastal herbs, served with red wine reduction and truffled mashed potatoes.



ALTA MAR CATERING
Kitchen & Bar

Drinks Menu

SIGNATURE COCKTAILS

Exclusively crafted by Alta Mar Catering

PASSION IN SAYULITA

Silver tequila, passion fruit, coconut, fresh lime, and mint — tropical, vibrant, and refreshing.

OAXACA OLD FASHION

Reinterpretation of the classic: mezcal, grapefruit zest, a subtle serrano chili infusion, mint, and angostura bitter.

PINEAPPLE EXPRESS

Smoked pineapple with vodka, caramel, cinnamon, and a touch of salt. Served with smoked cinnamon.

PUNTA MITA

Inspired by the blue waters of Punta de Mita: white rum, blue curaçao, coconut cream, orange essence, and lime.

PÁTZCUARO

Tequila Reposado, orange, jalapeño, cucumber, and lime.
Served with a Tajín rim for a spicy finish.

CLASSIC COCKTAILS

Margarita · Paloma · Mojito · Daiquiri · Gin & Tonic
We offer all the classic cocktails, perfectly executed.

WINE SELECTION

A curated collection of Red, White, Rosé, and Sparkling Wines.

BEER SELECTION

National labels, premium Mexican craft, and select imported beers.

SOFT DRINKS

We offer a diverse selection of beverages, including fresh fruit-infused water, various sodas, still and sparkling water, and other options to meet your preferences.



ALTA MAR CATERING
Kitchen & Bar

Gourmet Buffet Experience

Crafted by Alta Mar Catering

DESSERTS BUFFET

Sayulita Traditional Sweets I Classic Flan

Silky and rich vanilla egg custard, slow-baked to perfection and topped with a artisanal caramel

Homemade Rice Pudding

Creamy rice with milk slow-cooked with cinnamon, vanilla and orange essence, served warm or cold.

Sayulita Traditionals Sweets II Tres Leches Cake Bites

Mini sponge cakes soaked in a luscious blend of three milks, topped with whipped cream and a touch of cinnamon.

Churro with Chocolate & Cajeta

Mini cinnamon-dusted churros served with warm dark chocolate ganache and creamy cajeta (home made milk caramel).

Sayulita Tropicals Sweets III Coconut & Passion Fruit Tart

Buttery crust with creamy coconut-passion fruit filling and toasted coconut flakes.

Flambéed Banana with Ice Cream

Caramelized banana flambéed tableside with rum, served over artisanal vanilla ice cream.

Service Includes Buffets Selections

One buffet station, one dessert station, and one beverage of choice, full customization upon request; vegan, vegetarian, and allergy-friendly options available.

Buffet Experience

Alta Mar Catering offers traditional Mexican flavor buffets. Ideal for weddings, private events, or any celebrations in Sayulita and the surrounding areas.

Prices

All prices are customized depending on group size, seasonal availability, and personalized service. Please contact us for a tailored quote.

MEXICAN BUFFET

Taco Station

Signature Taco Selections

Al Pastor - Traditional marinated pork with grilled pineapple.

Tempura Shrimp - Baja-style crispy shrimp.

Arrachera - Grilled flank steak

Grilled Chicken - Marinated and flame-grilled.

Handmade Corn Tortillas

Toppings:

Pineapple-habanero, green, red, tatemada sauces; onion, cilantro, lime & guacamole.

Alta Mar Station

Gourmet Experiences by the Sea

Mexican-style fresh fish ceviche.

Shrimp cocktail Sayulita-style.

Fresh tuna sashimi mango spice style.

Guacamole ajonjoli-serrano style.

Toppings

Salsa macha, jalapeño mayo, tatemada sauce, chipotle aioli, soy sauce, chiltepin aguachile sauce, limes, nacho chips, and toast.

Sayulita Station

The flavors of Sayulita

Arrachera Nachos - Grilled flank steak over tortilla chips with three cheeses.

Smoked Marlin Burritos - Red rice, and beans.

Shrimp and cheese empanadas, golden-fried.

Artisanal Guacamole - Creamy, and fresh.

Toppings

Creamy green salsa, chipotle mayo, roasted jalapeños, coleslaw, salad mayo-cream, & limes.

Mexican Stews Station

Slow-cooked Mexican-style dishes

Slow-cooked chicken in tomato-chipotle sauce

Ribs in Mole - Pork ribs braised in traditional Oaxacan black mole

Chicharrón in Green Sauce - belly stewed in tangy tomatillo salsa.

Toppings

Handmade tortillas, Mexican red rice, black beans, and guacamole



ALTA MAR CATERING
Kitchen & Bar

Gourmet Buffet Experience

Crafted by Alta Mar Catering



DESSERTS BUFFET

Japanese Station

Mochis with Ice Cream

Traditional Mochi filled with Passionfruit, Red Orange, and Pistachio Ice Cream.

Japanese Cheesecake

Airy and light soufflé-style cheesecake with yuzu zest and matcha powder.

Argentine Station

Artisanal Alfajores

Chocolate cookies filled with artisanal dulce de leche and covered in premium chocolate.

Chocolate Budin

Argentinian-style butter bread pudding with artisanal chocolate chips.

Italian Station

Biscotti

Crunchy Italian almond cookies, twice-baked for a perfect golden crisp.

Classic Italian Tiramisu

Italian tiramisu made with espresso-soaked ladyfingers, whipped mascarpone, and fine cocoa powder.

Service Includes

Buffet Experience

Alta Mar Catering offers the flavors of the world with international buffets. Ideal for weddings, private events, or any celebrations in Sayulita and the surrounding areas.

Choice one station

One Japanese-Argentine-Italian station; one dessert station, and one beverage of choice (open bar service available in all packages for an extra fee).

Customization

Vegan, vegetarian, and allergy-friendly options available.

Pricing

Rates are tailored based on group size, seasonal ingredients, and personalized service. Contact us for a custom quote.

INTERNATIONAL BUFFET

Japanese Station

Sushi Gourmet

California Salmon, Octopus Nevada, Avocado Shrimp, and Cucumber Tuna rolls.

Nigiri

Octopus, Tuna, Salmon, and Shrimp Nigiris.

Gohan Bowls

Warm Sushi Rice topped with Fried Shrimp, Masago, and Cream Cheese and Avocado.

Toppings

Soy sauce, wasabi, ginger, sriracha, sweet soy, chipotle mayo, and ponzu.

Argentine Grill Station

Starters Station

Table of Meats and Cheeses, Provoleta (Melted cheese on the grill).

Asado Argentino

Entraña (Arrachera Skirt Steak), Tapa de Cuadril (Picaña), Bife de Chorizo (Sirloin Strip), and Traditional Argentine Chorizo.

Toppings

Grilled bread, chimichurri sauce, garlic cream, roasted vegetables, and criolla sauce.

Italian Station

Pizzas

Margherita with fresh mozzarella, basil, tomato, and olive oil
Pepperoni with mozzarella and oregano
Four Cheese: mozzarella, gorgonzola, parmesan, and ricotta.

Paninis

Focaccia Caprese: fresh mozzarella, tomato, basil, and olive oil
Focaccia Prosciutto and arugula with brie cheese.

Toppings

Parmesan Reggiano, garlic confit, extra virgin olive oil, balsamic glaze, sun-dried tomatoes, roasted cherry tomatoes, arugula, roasted bell peppers, onions, and lettuce.



ALTA MAR CATERING
Kitchen & Bar

Breakfast and Brunch

Crafted by Alta Mar Catering

STARTER

Seasonal Fruit Bowl

Fresh local fruits served with homemade granola, natural yogurt, and organic honey.

French Toast with Berries

Baguette slices soaked in a cinnamon-spiced egg custard, served with whipped cream, butter, syrup, and our homemade strawberry & blueberry jams.

Fine Pastries Selections

Croissants, Mexican conchas, cinnamon rolls, cookies, banana bread, cornbread, and chocolate pudding.

Avocado Toast

Artisanal bread with fresh avocado, olive oil, tomato, and toasted sesame seeds.

Quiche with Turkey and Vegetables

Savory tart with egg, turkey ham, broccoli, cheese, mushrooms, onion, and a light parsley béchamel sauce.

Apple Cinnamon Pudding

Creamy oats with cinnamon-spiced apple compote, chia, chantilly cream, nuts, and maple syrup.

Marquesitas

Mexican-style crêpes with toppings of your choice: banana, strawberry, cream cheese, hazelnut cream, condensed milk, jam, or nuts.

DRINKS

American Coffee

Traditional coffee. Toppings: milk, and sugar (Sweetener of choice).

Natural Juice

Handmade juice with seasonal fruit, orange, lime, pineapple, grapefruit, and more.

MAIN COURSES

Chilaquiles Green or Red

Crispy tortilla chips in red or green sauce, topped with seared steak or chicken, eggs, fresh cheese, cream, avocado, and beans.

Eggs any Style

Mexican-style, benedict, scrambled, fried, omelet, Turkish-style, rancheros, and more.

Swiss Enchiladas

Rolled tortillas filled with chicken, covered in creamy green sauce, melted cheese, cream, and cilantro.

Slow-Cooked Carnitas

Tender pork with handmade tortillas, guacamole, spicy sauces, onion, cilantro, and lime.

Molletes Gourmet

Artisanal bread with refried beans, parmesan-crusted chicken, sour cream, Mexican salsa, Alta Mar chiltepin sauce.

Gourmet Bagels

Choice of: avocado, arugula, poached egg, and smoked chipotle mayo - or - smoked salmon, cream cheese, green sauce, tomato, and sprouts.

Cochinita Panini

Slow-roasted cochinita pibil layered on artisanal panini bread with cilantro-lime aioli, pickled purple onions, avocado, and tomato.

MENU SELECTIONS

Choice one

One Starter - One Main Course and one beverage of choice.

Prices

Rates are tailored based on group size, seasonal ingredients, and personalized service. Please contact us for a custom quote.



ALTA MAR CATERING
Kitchen & Bar

Snacks Menu



Traditional Guacamole

Creamy guacamole made with local avocados, onion, lime, olive oil, and fresh cilantro. Served with blue corn tortilla chips.

Surf & Turf Mini Skewers

Shrimp with caramelized pineapple, peppers, onion or chicken with roasted peppers, onion, served on bamboo sticks.

Artisanal Mini Sandwiches

Homemade bread with fillings like smoked pork ham and mustard, chipotle chicken, or caprese with pesto.

Gourmet Mini Empanadas

Oven-baked empanadas filled with meat, carrot, onion and cheese, goat cheese with spinach, or garlic shrimp, peppers, onions. Served with house sauces.

Pacific Mini Tostadas

Crispy corn tostadas with fish ceviche, cucumber, avocado, red onion, and serrano chili.

Red Aguachile Bites

Mini tostadas with shrimp marinated in chiltepin lime dressing, with pickled red onion and cucumber.

Coconut Ceviche Spoons

White fish ceviche in coconut milk with lime, mango, habanero, and cilantro. Served chilled in individual tasting spoons.

Tuna & Mango Rice Rolls

Fresh tuna, mango, and avocado wrapped in jicama sheets, topped with toasted sesame seeds.

Sayulita Mini Tortas

Mini tortas of chicken milanesa with avocado, mayo, tomato, onion, and arugula on artisanal bread.

Crispy Coconut Shrimp

Shrimp coated in shredded coconut, fried until golden, served with pineapple-chipotle sauce.

Chicken Mole Tartlets

Crunchy tartlets filled with spicy chicken mole, topped with cream and cheese.

Fruit Skewer Bites

Seasonal fruit skewers with artisanal chili-lime glaze.



ALTA MAR CATERING
Kitchen & Bar