



Luxury Menu

Alta Mar Catering
Premium Experiences



Three Courses

Luxury Experience by Alta Mar Catering

STARTERS

Taco Alta Mar

Tender confit octopus in smooth chili-chipotle cream, pickled red onion, and a handmade blue corn tortilla. (Optional: premium cecina beef, picanha, or shrimp.)

Tuna Alta Mar

Delicate fresh tuna paired with mango, kiwi, avocado, sesame, and a lime-orange citrus drizzle, finished with a touch of olive oil.

Salmon Citrus Carpaccio

Thinly sliced fresh salmon dressed with citrus ponzu, extra virgin olive oil, capers, and fresh dill. (Optional: tuna or beef.)

Salad Carricitos

Mixed greens with cherry tomatoes, arugula, parmesan chicken, nuts, and passion fruit vinaigrette. (Vegan option available.)

Oysters with Yuzu-lime

Fresh oysters with yuzu-lime, parsley & green onion blend, chiltepín, and olive oil. Served on crushed ice.

Mushroom Cream with Picanha

Velvety mushroom cream infused with garlic, butter, and white wine, topped with seared picanha and served with artisanal bread.



ALTA MAR CATERING
Kitchen & Bar





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LUNCH & DINNER

Butter-Poached Lobster

Pacific lobster gently poached in garlic-herb butter, served with green rice pilaf and roasted pepper sauce — rich, coastal elegance.

Chef's Salmon

Salmon seared with ghee and pepper, paired with mango reduction, coconut risotto, sesame, and masago for a tropical, balanced flavor.

Ribeye à la Alta Mar

Premium ribeye with red wine demi-glace, truffled mashed potatoes, and grilled vegetables — an indulgent house favorite.

Tagliatelle di Mare

Handmade tagliatelle in white wine-herb cream with jumbo shrimp and parmesan, served with artisanal bread. (Options: vongole, lobster, scallops, or vegan.)

Truffled Lamb Risotto

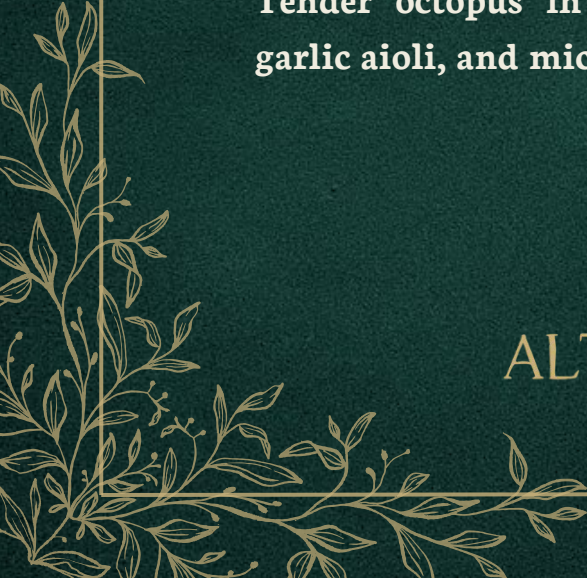
Smoked lamb over creamy truffle-butter risotto with portobello and a refined house touch. (Vegan option available.)

Adobo-Glazed Octopus

Tender octopus in Nayarit adobo with baby potatoes, roasted garlic aioli, and microgreens. (Optional: mahi-mahi.)



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DESSERTS

Cheesecake Elegance

Creamy cheesecake on a buttery biscuit base, topped with strawberry reduction, seasonal fruits, and a hint of citrus zest.

Whiskey Banana Brûlée

Caramelized banana flambéed with whiskey, layered with golden caramel, cinnamon, and butter, served with Madagascar vanilla ice cream.

Passion Fruit Tart

Crisp biscuit base filled with silky passion fruit cream, finished with a delicate glaze of tropical marmalade.

Coconut Panna Cotta

Velvety coconut-infused panna cotta with tropical fruit coulis, orange zest, and crisp coconut flakes.

Textures of Chocolate

A refined composition of dark chocolate ganache, crunchy cacao, and a touch of sea salt, finished with gold and fresh strawberries.

Espresso Tiramisu

Ladyfingers soaked in espresso and coffee liqueur, layered with mascarpone cream and finished with a dusting of fine cocoa.



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Kitchen & Bar



Cocktails Menu

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CLASSIC COCKTAILS

Margarita

Don Julio Blanco, fresh lime, orange liqueur & agave. Variations: passion fruit, hibiscus, strawberry, mango, pineapple, and jalapeño. (Mezcalita option available.)

Paloma

Tequila 1800 Cristalino, grapefruit, Topo Chico, lime, agave, and a touch of salt.

Mojito

Flor de Caña Cristalino, fresh mint, lime, sugar, and sparkling Topo Chico — light, refreshing, and perfectly balanced.

Piña Colada

Flor de Caña Cristalino, coconut cream, natural pineapple juice, and a touch of cinnamon.

Cantarito Mezcal

Montelobos Mezcal, fresh lime, orange, grapefruit, salt, and a splash of soda — the true taste of Jalisco.

All classics available

Alta Mar Catering crafts any cocktail upon request.



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Cocktails Menu

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SIGNATURE LUXURY COCKTAILS

Passion in Sayulita

Flor de Caña 12 Años, fresh passion fruit, coconut cream, lime, and mint. Tropical, vibrant, and elegantly balanced.

Golden Pineapple Express

Tito's Vodka, caramelized golden pineapple, Madagascar vanilla, nut syrup, and a smoked cinnamon stick. Exotic and indulgent.

Punta Mita Breeze

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

Pátzcuaro Fire & Citrus

Don Julio Blanco, orange, serrano chili infusion, cucumber, fresh mint, and a Tajín-crystal rim. Bold, vibrant, and unforgettable.

Oaxacan Old Fashioned

Montelobos Mezcal, agave, bitter, and orange. Twist on the classic.

Wines & Beers

Red, white, rosé & sparkling wines. Mexican, import & craft beers.

Non-Alcoholic

Juices, sodas, mocktails & water — any drink off menu.



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Canapés Menu

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LUXURY CANAPÉS SELECTION

Tuna Carpaccio Royale

Fresh tuna with citrus ponzu, capers, and basil, served in crostini.

Salmon Crostini Prestige

Smoked salmon, arugula, cream cheese, cherry and garlic aioli.

Shrimp Cocktail Verano

Chilled shrimp in a shot glass with spicy cocktail sauce.

Mini Quiche Lorraine

Buttery pastry with organic egg, smoked bacon, and aged Gruyère.

Serrano Ham Baguette

Artisan baguette with Manchego, Serrano ham, pesto, and tomato.

Rib-eye Beef Bites

Prime beef slices with arugula, parmesan, chimichurri and bread.

Goat Cheese & Fig Crostini

Creamy chèvre with fig jam, candied walnuts, and artisanal bread.

Mini Caprese Skewers

Heirloom cherry tomatoes, mozzarella pearls, basil, and balsamic.



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