

CATERING & OPEN BAR MENUS FOR EVENTS

Exceptional food, drinks,
and service for every occasion



Event menus and open bar options are available
exclusively for groups of 30 guests or more

BRUNCH MENU

A thoughtfully curated brunch menu for your group to enjoy together.

INCLUDES THE FOLLOWING OPTIONS

- Seasonal fruit with yogurt and granola
- Toast with butter
- Chilaquiles (green and red salsa)
- Eggs (with ham, with sausage, Mexican-style, or plain)
- Refried beans
- Country-style potatoes
- Breakfast sausage
- American coffee
- Orange juice
- Grapefruit juice
- Sparkling wine
- Mimosa
- Water

Served Family Style

LA PUESTA
SAYULITA

MAZO
COCINA DEL PACIFICO

CANAPÉ MENU

Ideal for cocktail hour or welcome parties

CHOOSE 5 OPTIONS

- **Tuna Tartare** (tuna tartare on a tostada with ponzu sauce)
- **Cochinita Pibil Tostada** (cochinita pibil on a tostada with aioli and pickled onion)
- **Caprese Skewer** (cherry tomato, mozzarella, basil)
- **Ceviche Tostada** (shrimp or fish)
- **Shrimp Tostada with Mango Sauce** (cooked shrimp in mango-habanero sauce)
- **Melon & Serrano Ham Skewer** (melon, Serrano ham, goat cheese with fine herbs)
- **Caramelized Pear with Serrano Ham** (bite of caramelized pear, goat cheese with fine herbs, Serrano ham)
- **Classic Bruschetta** (tomato mix, basil, olive oil, black pepper, salt)
- **Goat Cheese Bruschetta with Fine Herbs** (goat cheese with fine herbs, honey, pepper)
- **Avocado & Cream Cheese Sushi** (avocado, cucumber, cream cheese)
- **Sun-dried Tomato & Feta Tapenade** (sun-dried tomato tapenade, feta, basil)
- **Green Olive Tapenade** (green olive and anchovy tapenade)

maximum of 3 hours of service

TACO BAR

Ideal for casual gatherings and welcome parties

CHOOSE 4 OPTIONS

- **Shrimp al Pastor Tacos** (al pastor-style shrimp, charred pineapple, amaranth, cilantro, pineapple dressing)
- **Fried Avocado Tacos** (breaded fried avocado, cabbage, pico de gallo, chipotle dressing)
- **Baja-Style Tacos** (battered fish or shrimp with tempura, cabbage, pico de gallo, chipotle dressing)
- **Cochinita Tacos** (cochinita pibil, pickled onion, cilantro, aioli)
- **Al Pastor Tacos** (al pastor pork, pickled onion, guacamole, white onion, cilantro)
- **Grilled Arrachera Tacos** (grilled flank steak, onion, cilantro, guacamole)
- **Hibiscus Flower Tacos** (hibiscus cooked with mushrooms, panela cheese, cilantro, avocado)
- **Carnitas Tacos** (pork carnitas, pico de gallo, cucumber-oregano salsa, jalapeño mousse)
- **Chicken Tinga Tacos** (chicken tinga, onion, romaine lettuce, cilantro, sauces)
- **Pork Rind & Octopus Tacos** (pork rind in green salsa, garlic octopus, cilantro, aioli)
- **Torito Tacos** (jalapeño stuffed with shrimp and cheese, wrapped in bacon, served with guacamole)
- **Fish Chicharrón Tacos** (fish chicharrón, fried-style salsa, chipotle dressing, pickled onion)
- **Grilled Chicken Tacos** (grilled chicken, onion, cilantro, guacamole, sauces)

maximum of 3 hours of service

SOUP MENU

Ideal for pairing with dinner entree menu for private and rehearsal dinners

CHOOSE 2 OPTIONS

- **Tortilla Soup** (tomato and dried chili broth, served with avocado, red onion, shredded chicken, and fried tortilla strips)
- **Tomato Soup** (tomato broth, served with avocado, red onion, cream, and queso fresco)
- **Tlalpeña Soup** (vegetable soup with chickpeas, served with shredded chicken)
- **Kimchi Soup** (kimchi soup with pork belly, shiitake mushrooms, served with tofu)
- **Green Soup** (potato and greens soup, served with feta)
- **Carrot Cream** (butter-based carrot cream, served with parmesan croutons)
- **Poblano Cream** (roasted poblano cream, served with parmesan croutons and corn kernels)
- **Vichyssoise Cream** (leek and potato cream, served with fried leek)
- **Mazamorra Cream** (garlic and almond cream, served with hard-boiled egg and black olives)
- **Salmorejo Córdoba Cream** (tomato cream, served with Serrano ham and parmesan croutons)

SALAD MENU

Ideal for pairing with dinner entree menu for private and rehearsal dinners

CHOOSE 3 OPTIONS

- **Caesar Salad** (romaine hearts, Caesar dressing, parmesan)
- **Tomato & Heirloom Salad** (mix of tomatoes, pistachio pesto, greens, burrata)
- **Red Fruit Salad** (mixed greens, red fruits, goat cheese, honey-mustard dressing)
- **Greek Salad** (mixed greens, cucumber, red onion, cherry tomato, peppers, feta, house dressing)
- **Avocado Salad** (mixed greens, avocado, red onion, lemon vinaigrette)
- **Green Salad** (mixed greens, green apple, pear, cucumber, avocado, honey-mustard dressing)
- **Arugula & Spinach Salad** (arugula and spinach mix, feta, almonds, dill, lemon vinaigrette)
- **Roasted Cauliflower Salad** (mixed greens, grilled squash, roasted cauliflower, purple cabbage, carrot, ponzu)

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MAIN ENTRÉE MENU

Ideal for private, rehearsal, and reception dinners

CHOOSE 3 OPTIONS

- **Funghi Risotto** (mix of mushrooms with rice and parmesan)
- **Butter-Seared Beef Filet** (beef filet with butter, mashed potatoes, baby vegetables)
- **Totoaba al Pastor** (totoaba fillet marinated al pastor, avocado purée, verdolagas salad)
- **Chicken Breast with Three-Cheese Sauce** (grilled chicken breast in three-cheese sauce, mashed potatoes, baby vegetables)
- **Grilled Shrimp** (grilled shrimp, baby vegetables, mashed potatoes)
- **Seared Tuna** (grilled seared tuna, mixed greens, baby vegetables)
- **“Mummy” Shrimp** (cheese-stuffed shrimp wrapped in bacon, mashed potatoes, baby vegetables)
- **Chicken Breast in Citrus Sauce** (grilled chicken breast, citrus reduction, mashed potatoes, mixed greens)
- **BBQ Ribs** (grilled ribs with BBQ sauce, mashed potatoes, baby vegetables)
- **Arrachera with Red Wine Reduction** (grilled arrachera with red wine reduction, mashed potatoes, verdolagas salad)
- **Grilled Arrachera** (grilled arrachera, mashed potatoes, verdolagas salad)

May be served plated or family style (recommended)

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DESSERT MENU

Ideal for pairing with dinner entree menu for private and rehearsal dinners

CHOOSE 2 OPTIONS

- **Cheesecake** (homemade cheesecake, red fruit compote, fresh berries)
- **Poached Pear** (poached pear with star anise, sweet cheese, fruit compote)
- **Flambéed Bananas** (bananas flambéed with coffee liqueur, cajeta, vanilla ice cream)
- **Tiramisu** (ladyfingers soaked in coffee, mascarpone, cream cheese, cocoa)
- **Avocado Ice Cream** (avocado ice cream with pistachios and sweetened condensed milk)

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STANDARD OPEN BAR

INCLUDES THE
FOLLOWING
OPTIONS

Spirits:

- Jimador (Tequila)
- Elemental (Mezcal)
- Bacardi White (Rum)
- Smirnoff (Vodka)
- Satvrnal (Gin)
- Johnnie Walker Red
(Whiskey)
- Cointreau

Cocktails:

- Margaritas
- Mojitos (syrup, lime, mint)
- Classic Daiquiris
- Cuba Libres
- Palomas
- Mezcalitas
- Ranch Water
- Sangrias

Mixers:

- Lime juice
- Soft drinks
- Topo Chico
- Grapefruit juice

Beer:

- Corona Light
- Pacifico

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PREMIUM/MID-TIER OPEN BAR

INCLUDES THE
FOLLOWING
OPTIONS

Spirits:

- Elemental
- Cascahuín Blanco Tequila
- Satvrnal Gin
- Smirnoff
- Bacardi White Rum
- Cointreau
- Wild Turkey
- Johnnie Walker Red
- Venenosa Sierra
- Occidental Raicilla

Cocktails:

- Margaritas
- Mojitos
- Daiquiris
- Gin & Tonic
- Cuba Libres
- Palomas
- Vodka Tonic
- Mezcalitas
- Ranch Water
- Bloody Mary
- Micheladas

Mixers:

- Pineapple juice
- Orange juice
- Grapefruit juice
- Lime juice
- Soft drinks
- Topo Chico
- Tomato juice
- Clamato

Beer:

- Corona Light
- Pacifico
- Modelo

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TOP SHELF/HIGH-END OPEN BAR

INCLUDES THE
FOLLOWING
OPTIONS

Cocktails:

- Margaritas
- Mezcalitas
- Cadillac Margarita
- Gin & Tonic
- Vodka Tonic
- Mojitos
- Daiquiris
- Palomas
- Ranch Water
- Cuba Libres
- Micheladas
- Bloody Mary
- Red Snapper
- Martinis
- Old Fashioned
- Negroni
- Manhattan
- Aperol Spritz
- Moscow Mule
- Carajillos
- Espresso Martini
- Mimosas
- Boulevardier

Spirits:

- Don Amado Rústico Mezcal
- Patrón Silver
- Bombay Sapphire Gin
- Tito's Vodka
- Havana Club 7 Rum
- Bacardi White Rum
- Grand Marnier
- Cointreau
- Johnnie Walker Black
- Cerdo Negro Whiskey
- Venenosa Occidental Raicilla
- Licor 43
- Cinzano Rosso, Dry, Blanco
- Campari
- Aperol

Mixers:

- Pineapple juice
- Orange juice
- Grapefruit juice
- Lime juice
- Soft drinks
- Topo Chico
- Tomato juice
- Clamato
- Ginger beer
- Mango
- Mixed berries
- Passion fruit
- Hibiscus

Beer:

- Corona Light
- Pacifico
- Modelo
- Negra Modelo

Coffee:

- Americano
- Latte
- Cappuccino
- Macchiato

Wines:

- Viaje del Conejo, Sauvignon Blanc (Mexico)
- Amaru, Malbec (Argentina)
- Casa Defra, Prosecco (Italy)