CATERING & OPEN BAR MENUS FOR EVENTS

Exceptional food, drinks,
and service for every occasion

La Puesta
SAYULITA

MAZO

LA PUESTA SAYULITA 360° LA PUESTA SAYULITA

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

LA PUESTA
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COCINA DEL PACIFICO

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 Buffet Style

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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

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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

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SOUP MENU

Ideal for pairing with dinner entree menu for private and rehersal 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)

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SALAD MENU

Ideal for pairing with dinner entree menu for private and rehersal 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, rehersal, 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, family style, or buffet style

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DESSERT MENU

Ideal for pairing with dinner entree menu for private and rehersal 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

Wines:

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

Beer:

- Corona Light
- Pacifico
- Modelo
- Negra Modelo

Coffee:

- Americano
- Latte
- Cappuccino
- Macchiato