



## **General Catering offer for Destination Weddings**

Menus and Pricing for 2023-24  
Riviera Nayarit + Puerto Vallarta, Mexico

# Cocktail Hour Small Bites

*Hand Passed by Waiters, Choose Items from Hot and Cold Menus.*

*We recommend 5 choices for an hour long cocktail.*

## **Hot Bites**

**Huitlacoche Empanadas**, corn dough filled with Corn Truffle, Goat Cheese and Ranch style Mexican Cheese

**Ropa Vieja** Cuban pulled shredded beef with Beans and Roasted Peppers on Plantain toston

**Grilled Satays**, choose from Chicken, Beef or Portobello, served with Peanut Mole and Sesame Seeds

**Tiny Tacos**, choose from Adobo Shrimp, Catch of the Day or Pork al Pastor with Grilled Pineapple (on Mini Corn or Flour Tortillas)

**Argentinian Empanadas** Made with wheat flour, stuffed with chopped Beef, Olives and Boiled Egg or Sweet Corn and Bechamel, served with Chimichurri

**Soup Sips**: Roasted Tomato with Goat cheese, Mini grisini and Basil Oil or Cream or Vegetarian Corn Chowder

**Yellow Curry** served with Chicken and Vegetable Kebob

**Crunchy Coconut Shrimp** with Mango Sauce

**Tiny Tamales** with Chipotle Chicken and Jocoque

**Sopecitos** Corn Masa Boats with Shrimp in Chipotle Cream or Smoked Marlin

**Spring Rolls** (fried) choose from sautéed vegetables, marinated Ginger Pork or Shrimp with Citrus Soy

**Grilled Shrimp\*** served in Gazpacho shots spiked with Tequila

**Fried Quesadillas**, corn dough filled with Oaxaca Cheese, Pumpkin Flower and Zucchini

**Grilled Vegetable Kebob** with Tzatziki

**Babaganoush** on Crostini topped with Shaved Parmesan

**Crispy Wonton Purses**, choose from Sweet and Sour Pork, Ginger Shrimp or Veggie with Citrus Soy

## **Cold Bites**

**Catch of the Day Ceviche** classic Mexican version with Cilantro, Onion, Cucumber and Tomato

**Thai Style Ceviche** with Ginger, Cilantro, Onion, Mango and Coconut Cream

**Vegan Ceviche** with Jicama, Green Apple, Basil, Mint and Peanut

**Crispy Pita** with smoked Salmon Mousse, Siracha and Sesame

**Tuna Tartar\*** with Ginger, Peanut and Avocado dressed with Citrus and Three Chile Vinaigrette

**Watermelon and Feta Salad Bites** with Sunflower Seeds, Mint and Balsamic

**Mixed Nigiri**, catch of the day, tuna or salmon with ponzu sauce

**Summer Rolls**, Vietnamese style with cucumber, jicama, carrot, Caramelized Onion, Mint, Peanut and Marinated Shrimp (vegetarian option)

**Cantaloupe and Prosciutto Bites** with Honey and pecan

**Live Oysters** with Mignonette\* Market Price

## **Dinner: Plated Courses**

*Choose which courses you would like to offer.*

*Tasting menus also available.*

## **Soups**

**Cream of Poblano** with Manchego Cheese

**Tortilla Soup** with Guajillo, Crispy Tortilla, Queso Fresco and Sour Cream

**Tom Kha Gai** Thai Soup with Rice Noodles and Mushrooms

**Pumpkin Ginger** (vegan option available)

**Tequila Lime Shrimp Bisque**

## **Salads**

**Organic Mixed Greens** with Grapefruit Supremes, Goat Cheese, Caramelized Pepitas and Miso Dressing

**Mayan Caesar Salad** with Crispy Red Onion, Shaved Parmesan, Avocado Serrano Dressing

**Pear and Walnut** with Crumbled Blue Cheese and Pear Vinaigrette

**Vegan** with Shredded Jicama, Carrot, Beet, Cherry Tomato, Peanuts and Lemon Dressing

**Dulce** with Goat Cheese, Strawberry, Dried Cranberry, Caramelized Almonds, Berry Dressing over Spinach

**Italian** with Cucumber, Cebolla Morada, Olives, Tomato, Parmesan and Balsamic Red Pepper Vinaigrette

**Mexicana** with Roasted Corn, Black Beans, Panela Cheese, Cilantro, Crispy Tortilla and Chipotle Dressing

### **Appetizers**

**Tuna Tartar** with Mango, Avocado, Red Onion, Roasted Peanut

**Aguachile** Shrimp cured in citrus juices over a Fried Potato Taco

**Beet and Orange Stack** with Candied Nuts, Feta and Balsamic

**Adobo Shrimp** with Chimichurri over Grilled Pineapple

**Spring Rolls** sautéed vegetables, marinated Ginger Pork or Shrimp with Citrus Soy

**Mini Empanada Duo:** Pumpkin Flower and Huitlacoche

## **Main Courses - Standard**

### **Fish and Seafood**

**Grilled Mahi Mahi** with Cilantro Rice and Roasted Pineapple Salsa

**Grilled Red Snapper** Filet Serrandeado Style with Poblano Rice with Orange and Grapefruit Salad

**Mandarin Glazed Salmon** with Fried Rice and Asian Cucumber Salad

**Grilled Shrimp** with Coffee Sauce, Roasted Garlic Mashed Potato and Grilled Corn on the Cobb or Equites

### **Landfood**

**Grilled Chicken Breast** with Rich Chocolate Mole, White Rice and Fried Plantain

**Grilled Arrachera** (Flank Steak) with Grilled Panela, Mexican Rice, Refried Beans and Molcajete Salsa

**Grilled Picaña** with Chimichurri, Seasonal Vegetables and Papas Bravas

**Grilled Pork Loin** with Red Wine Sauce, Sweet Potato Mash and Sautéed Seasonal Vegetables

## **Vegetarian**

**Chile en Nogada** (Vegan Option) with Dried Fruit, Plantain and Almond Sauce topped with Pomegranate over Cilantro Rice

**Eggplant and Zucchini Stack** with Roasted Garlic Mashed Potatoes and Pasilla Demi Glacé

**Creamy Manchego Polenta** with Sautéed Mushroom Melange, Wilted Greens and Sherry Cream Sauce

**Crispy Baked or Fried Sweet and Sour Tofu Steak** over Egg Noodles, with Sautéed Asian Vegetables

**Chile Relleno** Poblano Pepper filled with Oaxaca Cheese, served over Mexican Rice with Tomato Oregano Broth

## **Premium Entrees**

### **Seafood + Fish**

**Seared Coconut Crusted Tuna** over Asian Noodle Salad with Carrot, Jicama and Peanut

**Achiote Marinated Sea Bass** over Steamed Rice with Garlic Ginger Zucchini and Cilantro Chard Sauce

**Giant Grilled Shrimp** with Spicy Mango Sauce with Fire Roasted Vegetables and Cilantro Rice

**Grilled Octopus** with Arugula and Spinach Salad and Papas Bravas

### **Landfood**

**Grilled Beef Medallion** with Ajillo Mushrooms, Poblano Demi Glacé and Garlic Mashed Potatoes

**Grilled Whiskey BBQ Baby Back Ribs** with Cole Slaw and Mashed Sweet Potato

**Grilled Vacío** with Chive Mashed Potatoes, Fire Roasted Vegetables and Herb Butter

## **Desserts**

**Key Lime Pie** with Red Berry Sauce

**Creme Brûlée:** Chocolate and Pasilla, Kahlua, Vanilla or Espresso

**Vanilla Flan** with Caramel Sauce

**Apple Tarlet** with Dulce de Leche and Cinnamon Ice Cream

**Dark Chocolate Brownie** with Salted Caramel and Vanilla Ice Cream

### **Additional Side Options**

Wasabi or Horseradish Mashed Potato  
Baked or Creamy Manchego Polenta  
Poblano or Mushroom Risotto  
Grilled Asparagus  
Grilled Vegetables  
Poblano Rajas with Corn (with or without cream)  
Potato or Sweet Potato Fries  
Orzo Salad  
Rosemary Roasted Potatoes  
Ancient Grains

Don't see what you have in mind?

We would love to discuss your ideas and create a custom menu for your celebration

## **Additional Services**

**Table Top Rentals** \$5.00 USD

Includes Plates, Water Glass, Choice of Flatware, and Choice of Napkin

**Full Rentals** from \$12.00 USD

Includes Table Top plus Tables, Chairs and Linens

### **Transportation, Set Up and Take Down**

2-25 Guests \$250.00 USD

26-80 Guests \$500.00 USD

81-120 Guests \$750.00 USD

121-180 Guests \$1,000.00 USD

181-250 Guests \$1,250.00 USD

# Beverage Service: Open Bar

*All bar packages include non alcoholic beverages: Sodas, Juices, Water, Mixers, Ice as well as one bar set up, bartenders/Mixologists and bar equipment.*

*Signature Cocktails (2) made with alcohol included in each package.*

## **Limited Bar**

Choose 2 types of alcohol from the Standard Bar Package. Includes Beer: Corona and/or Pacifico

## **Standard Bar**

Tequileño Tequila Blanco, Smirnoff Vodka, Diega Gin, Bacardi White Rum, Passport Whiskey, Corona and/or Pacifico Beer

## **Premium Bar**

Tequileño Tequila Blanco and Reposado, Don Julio Blanco and Reposado, Absolut Vodka, Beefeater Gin, Havana Club Rum, Johnny Walker Red Label Whiskey, choose two beer: Corona, Corona Light, Pacifico, Victoria, Modelo Especial or Negra Modelo

## **Top Shelf Bar**

Tequileño Tequila Blanco, Don Julio Blanco, Reposado and Añejo, Tito's, Belvedere or Grey Goose Vodka, Bombay Sapphire Gin, Havana Club Rum, Johnny Walker Black Label Whiskey or Bulleit Bourbon, choose two beer: Corona, Corona Light, Pacifico, Victoria, Modelo Especial or Negra Modelo

## **Additional Beverage Options**

### **Pre-Ceremony Agua Fresca**

Choose from Single Fruit, Infusions and Blends

### **Wine/Champagne/Prosecco/Sparkling Wine**

By the Bottle, please ask for lists, availability may vary

### **Coffee and/or Tea**

Service or Station (30 person minimum)

# Pricing Details

*Pricing is based on a minimum of 50 guests*

## **Small Bites**

4 Options \$15.00 USD

5 Options \$17.50 USD

6 Options \$21.50 USD

\*Upcharge Items

## **Plated Dinner**

3 Course: Soup or Salad, Entree and Dessert \$48.00 USD

3 Course: Appetizer, Entree and Dessert \$50.00 USD

4 Course: Soup, Salad, Entree and Dessert \$56.00 USD

4 Course: Appetizer, Soup or Salad, Entree and Dessert \$58.00 USD

5 Course: Appetizer, Soup, Salad, Entree and Dessert \$66.00 USD

Premium Entree Upcharge \$7.00 USD

Upgrade Dessert to a Station for \$2.50 USD per person (additional options available)

## **Family Style Dinner**

2 Salads or Salad and Soup, 2 Mains (protein or veg), 3 Sides, 2 Desserts \$46.00 USD

Add Main \$6.00 USD each (upcharge of \$4.00 USD applies for premium proteins)

Add Appetizer \$5.00 USD each

Upgrade to Dessert Station \$2.50 USD

## **Open Bar Packages**

Limited Bar, 5 hours \$28.00 USD, Additional Hours at \$5.50 USD

Standard Bar, 5 hours \$35.00 USD, Additional Hours at \$7.00 USD

Premium Bar, 5 hours \$42.00 USD, Additional Hours at \$8.00 USD

Top Shelf Bar, 5 hours \$50.00 USD, Additional Hours at \$10.00 USD

*Custom Menus, Bar Packages, Station Style Menus and Late Night options available upon request.*

*A Service Charge of 18% will be added to all Food and Beverage.*



# Terms and Conditions

Signature Catering Co. will provide catering services as specifically detailed in the proposal above to the CLIENT. All food and beverages must be provided by Signature unless otherwise noted in the contract. Any changes to the agreement will be agreed upon by the client and a representative of Signature Catering Co. no later than thirty (30) business days prior to your event. Within thirty (30) days of the event changes will need to be confirmed in writing and if accepted by the caterer, the client will be responsible for any additional charges related to those changes.

**Guest Count & Minimum Guarantee:** Your catering contract will be based on the estimated guest count of the and will list a minimum guarantee. Should the number of guests drop below the minimum guarantee the contract pricing may need to be renegotiated. Your final guest count is due thirty (30) business days prior to your event and may not be decreased after this date for final billing purposes. In the event of a necessary increase within three days of your event, our staff will make all possible arrangements to accommodate additional guests and additional charges will be calculated on stated per person prices. The client will be financially responsible for any increased cost for rush orders required to acquire products or services necessary to accommodate increases in the final count.

**If product/ingredient is not available-** client will be notified and Signature will give the option to replace said product with a different product of equal value or the client can choose a different product of the same value.

**Market price increase-** if market prices increase more than 10% from the time of the original booking then the client will be notified and given the option to pay the difference in market price or choose another product with current value equal to the original product priced in the contract.

**Date changes-** The date of the event can be changed up to ninety (90) days before the original event date if the caterer has the new requested date available. If there are any costs incurred by the caterer to change the date.

Signature Catering Co. requires full access to a fully equipped kitchen (oven, 6 burners, refrigeration, water, electricity and grill) beginning four (4) hours before food service and ending one (1) hour after the completion of service. If a full kitchen is not provided there will be an additional cost for the set up of a mobile kitchen and tent if an appropriate space is not provided.

The Client is financially responsible for any breakage or loss of rentals caused by their guests.

Service Charge - a 18% service charge on all Food & Beverage.

16% IVA Tax is included in all pricing, please ask for a factura at the time of your first payment.

If a factura is not requested before the first payment then no facturas will be provided for the first or subsequent payments.

Any item not listed in the contract is not included in the rates or services that Signature Catering Co. will provide to the client. Signature is not responsible for items or services provided by other vendors.

Payment terms:

- 25% due on signing Catering Agreement (non-refundable)
- Additional 50% (Total 70%) due 30 days before the event (non-refundable)
- Remaining 25% due 10 days before the event
- All payments are accepted by wire transfer
- Each party pays any fees from their own bank associated with the wire transfers).

Please only send amounts specified in the cost breakdown on the dates specified in the above payment terms. Payments sent via another form need to be confirmed by both parties in writing before payments are made. Payments sent via another form may result in additional charges (ie. Fees or changes in exchange rates) which are the sole responsibility of the client.

All payments must be received a minimum of five (5) days before the event. There is a 3 day grace period for all payments. If payment terms are not met the caterer reserves the right to cancel services contracted by the client.