



PLUSH Catering & Events is Puerto Vallarta's premier Catering and Event company. With over 30 years of combined international experience in the United States and Mexico, you can be sure your event will be a smashing success and one your guest's will talk about for years to come. Plush Owners Juan Zuno and Blaire Veronica Osborne along with their event team have successfully executed over 600 events, including over 400 weddings.

Our experienced chef team is led by Juan, one of Vallarta's top chefs. He has successfully catered over 300 weddings in Puerto Vallarta and has also worked extensively in the U.S., including several events in Napa and Sonoma.

We are ready to prepare any type of cuisine that you desire and leave your guest's with a huge smile on their face. We offer limitless options, including: Sit Down Dinners, Tasting Menus, Family Style, Buffets, Action Stations, and Cocktail Reception.

We look forward to exceeding your expectations!

catering offer

info@plushcatering.com
+52 322 306 3036

www.plushcatering.com

hand passed hors d'oeuvres

Please choose five items total from the following Cold & Hot selections **\$17.00 per person**

HOT

TINY TACOS Adobo Chicken, Asada Beef, Pastor Pork, Diablo Shrimp or Black Bean and Queso Fresco

MINI SOUP SIPS Wild Mushroom, Venezuelan Corn Chowder, Poblano Asiago, Carrot Ginger

MISO SOUP SIPS with Grilled Tofu

SOPES Crispy Corn Masa Boats filled with Black Beans and Roasted Peppers or Poblano Rajas, topped with Queso Fresco

ENCHILADAS WITH SAUTEED WILD MUSHROOM MELANGE Goat Cheese and Extra Virgin Olive Oil

ROASTED POBLANO QUESADILLA with Corn and Scallions

MINI QUESADILLA with Oaxaca Cheese, Chile Poblano, Zucchini, Tomatillo Salsa and Crema Fresca

TAMAL DE CHIPOTLE Steamed Corn Masa bites stuffed with Shredded Chicken, Sweet Chipotle Sauce, and Crema Fresca

EMPANADAS HUITLACOCHE Corn Masa Turnovers filled with Mexican Black Truffle, Zucchini, Grilled Portobello, Goat Cheese and Chili Paste

ENFRIJOLADAS NORTENAS Corn Tortilla with Panela Cheese, Chorizo and Crema Fresca, Black Bean Epazote Sauce and Chile Morita Salsa

VEGETABLE KABOBS with Peppers, Onions, Potatoes, Mushrooms, Zucchini and Balsamic Glaze

CUBAN KABOBS CHICKEN OR PORK marinated in Orange & Lime Juices, Dark Rum and Peppers

CARAMELIZED ONION AND FETA TARTLET with Balsamic Reduction

CHICKEN CURRY OR VEGETABLE EMPANADAS with Queso Fresco & Avocado Tomatillo Sauce

ROPA VIEJA Crispy Mini Tortillas Topped with Braised Shredded Beef, Queso Fresco and Pinto Beans

MINI BURRITOS Fajita Chicken or Beef with Pico de Gallo and Guacamole

POLPETTES Mini Italian Meatballs with Spicy Marinara Sauce and Reggiano Cheese

MINI QUESADILLA DE CHORIZO with Oaxaca Cheese and Chipotle Sour Cream

GRILLED SATAYS Chicken, Beef, or Portobello & Poblano with a Smoky Peanut Mole Sauce

SPRING ROLLS Pork or Vegetable

ARANCINI DI RISO Risotto Rounds with Asiago Cheese

CRISPY CALAMARI with Chipotle Aioli served on Asian Spoons

CRAB CAKES with Spicy Remoulade + **\$1.50**

COCONUT SHRIMP with a Mango Dipping Sauce + **\$2.50**

GRILLED SHRIMP with a Tangy Mango Mojo + **\$2.50**

CAJUN RUBBED JUMBO SHRIMP with Spicy Remoulade Sauce + **\$2.50**

BACON WRAPPED LOCAL SHRIMP with Pepperjack Cream Sauce + **\$2.50**

BACON WRAPPED BAJA SCALLOP LOLLIPOPS with Tamarind Glaze + **\$3.00** (seasonal)

SHRIMP AL PASTOR SKEWERS with Pineapple and Chimichurri + **\$2.00**

SHRIMP WONTON PURSES with Poblano Cream Sauce + **\$2.00**

GRILLED LAMB CHOP LOLLIPOPS with Mint Sauce + **\$6.00**

Plush favorite

All prices in USD and are per person (unless otherwise noted), an additional 15% service charge applies to all food and beverage services.

info@plushcatering.com

COLD

MAHI MAHI CEVICHE with Pineapple and Ginger

SEAFOOD CEVICHE with Mango and Basil

SHRIMP CEVICHE

VEGAN CAULIFLOWER CEVICHE

ICED GAZPACHO SIPS Amarillo with Golden Tomatoes and Saffron / Blanco with Almond and Frozen Grapes / Rojo with Smoked Tomatoes and Beets / Verde with Tomatillos and Honeydews

PLANTAIN TOSTONES with Smoked Salmon, Crème Fraîche, Chives and Lime Zest

TACOS HUITLACOCHE with Crunchy Pickled Vegetables and Avocado Sauce

EGGPLANT CAPONATA with Onions, Capers, Roma Tomatoes and Balsamic Glaze on Ciabatta

TORTILLA CUPS WITH ROASTED CORN and Avocado Relish

GUACAMOLE BLANCO, Roasted Garlic, Caramelized Onions, Jalapeno, Cilantro, Corn Tortilla Chips

ROASTED RED PEPPER with Pesto atop Sesame Crostini

TUSCAN BRUSCHETTA with Roma Tomatoes, Roasted Peppers, Olives, Garlic & Extra Virgin Olive Oil

GOAT CHEESE CROSTINI with Fire Roasted Tomatoes and Sweet Basil

ASSORTED SUSHI ROLLS with Fresh Ginger, Wasabi and Ginger Soy Sauce + \$2.00

TUNA TARTARE with Avocado and Ginger in Wonton Cones or on Asian Spoons + \$2.00

AGAVE GLAZED SHRIMP with Gazpacho Shooters + \$2.00

PINEAPPLE GINGER SHRIMP COCKTAIL + \$2.00

TUNA CRUDO with Three Chile Vinaigrette and Avocado Crema on Wonton Chips + \$2.00

WATERMELON & FETA BITES with Toasted Pepitas and Balsamic Glaze

CAPRESE SKEWERS with Grape Tomatoes, Fresh Mozzarella, Basil and EVOO

TUNA CEVICHE with Jicama and Habanero on Wonton Chips + \$2.00

All prices in USD and are per person (unless otherwise noted), an additional 15% service charge applies to all food and beverage services.

3 course served sit-down dinner

Please choose one soup or one salad, one entree (entree count is required) and one dessert \$48.00 per person

SOUPS

TEQUILA LIME SHRIMP BISQUE

SPICED PUMPKIN SOUP with Mexican Cream and Toasted Pepitas (Pumpkin Seeds)

TORTILLA SOUP with Fried Pasilla, Avocado, Crema and Queso Fresco

NEW ENGLAND CLAM CHOWDER with Smoky Bacon, New Potatoes and Baby Clams

CARROT GINGER SOUP with Coconut

VENEZUELAN CORN CHOWDER with Bacon

CREAM OF POBLANO MANCHEGO with Extra Virgin Olive Oil

SALADS both soup & salad + \$6.50

MIXED GREENS WITH GRILLED VEGETABLES
Manchego, Toasted Pine Nuts, and Dijon Vinaigrette

MIXED GREENS WITH GOAT CHEESE Caramel-Chile Pumpkin Seeds, Grapefruit Slices & Miso dressing

SOUTH WESTERN CAESAR SALAD with Jalapeno Polenta Croutons and Shaved Parmigiano

SPINACH SALAD with Caramel Chili Crusted Pecans, Queso Fresco, Apples, Roasted Tomatoes and Sweet and Spicy Vinaigrette

ORGANIC MIXED GREENS with Jicama, Pepitas, Pomegranate (seasonal) and Lime Vinaigrette

PEPITA CRUSTED GOAT CHEESE SALAD with Mixed Greens, Fresh Strawberries and Honey Vinaigrette

MAYAN CAESAR SALAD with Grilled Red Onions, Manchego Cheese and Avocado- Serrano Dressing

MIXED FIELD GREENS with Cranberries, Caramelized Almonds, Goat Cheese and Spicy Balsamic Vinaigrette

SEASONAL GREENS with Wood-Grilled Onions, Radishes, Panela Cheese and Roasted-Garlic Dressing

PEAR AND WALNUT SALAD with Pear Slices, Toasted Walnuts, Crumbled Gorgonzola Cheese, Butter Lettuce and Pear Vinaigrette

TORTILLA SALAD WITH QUESO FRESCO, Black Beans, Pico de Gallo and a Ginger Ranch Dressing

CHIPOTLE CAESAR SALAD with Shaved Parmesan and Jalapeño Croutons

APPETIZERS add one Appetizer to your dinner + \$8.75

BACON WRAPPED PRAWNS with a Pepper jack Cream Sauce

EMPANADAS with Plantain, Black Beans, Cotija Cheese and Aguamole

CRAB CAKES with Corn, Thyme, Jalapeno and Chipotle Remoulade

CEVICHE MAHI MAHI with Jalapenos and Coconut

SPICY VEGETABLE Gyozas with Sweet Chili Sauce

SHRIMP COCKTAIL with Avocado, Sweet Corn, Cilantro in Spicy Tomato Sauce

All prices in USD and are per person (unless otherwise noted), an additional 15% service charge applies to all food and beverage services.

info@plushcatering.com

ENTREES *Please choose one Sea Food, one Land Food and one Vegetarian or Vegan Entree (entree count is required).*

SEA FOOD

GRILLED MAHI MAHI with Sticky Rice, Plantains and with Pineapple Salsa

ROASTED SALMON with Scallion Mash and Sautéed Spinach with Charred Tomatoes and Chili Mango Salsa

RED SNAPPER with Creamy Manchego Polenta, Sautéed Bok Choy & Tropical Fruit Chutney

GRILLED SALMON FILET with Fresh Pineapple Salsa and Cilantro Rice

SEARED MAHI MAHI with Lemongrass Sauce, Sticky Rice and Roasted Vegetables

LAND FOOD

ROASTED SPICE CHICKEN with Cinnamon & Honey Glazed Sweet Potatoes and Mango Chutney

SPICED GRILLED CHICKEN with Creamy Pumpkin Mole Sauce Roasted Garlic Mashed Potatoes and Sautéed Zucchini

GRILLED PORK LOIN with Caramelized Guavas, Rum Spiked Plantain Mash and Black Beans with Smoked Bacon, Cilantro & Cumin

MARINATED ARRACHERA (Flank Steak) with Poblano Demi, Creamy Mashed Potatoes and Ajillo Mushrooms

GRILLED BEEF PICANA with Chimichurri Seasonal Vegetables and Papas Bravas

VEGETARIAN + VEGAN

GRILLED EGGPLANT MEDALLIONS with Garlic Mashed Potatoes, Roasted Vegetables and Pasilla Chile Sauce

CHILE EN NOGADA with Dried Fruit, Plantain, Almond sauce and pomegranate (seasonal) served on a bed of Cilantro Rice

CHILE RELLENO Poblano Pepper filled with Oaxaca Cheese served over Cilantro Rice with Tomato Oregano Broth

MANCHEGO POLENTA with Oyster Mushrooms (or Mushroom mix if not in season) and Sherry Sauce

GRILLED OR FRIED TOFU with Asian style Vegetables over Sticky Rice

PORTOBELLO AND POBLANO PEPPER STACK with Pasilla Chile Demi and Wild Rice

PREMIUM ENTREES *+\$8.00 to the above price for any of the following main courses*

SEA FOOD

SESAME CRUSTED TUNA with Garlic Mashed Potatoes, Sautéed Seasonal Vegetables

GRILLED PRAWNS MARINATED IN PINEAPPLE-MANGO ADOBO served with Cilantro Rice and Fire Roasted Peppers

ACHIOTE MISO MARINATED SEA BASS with Sticky Rice, Sautéed Zucchini and Cilantro Chard Sauce

SPICY SHRIMP WITH CARAMELIZED GARLIC Guajillo Chile, Fresh Lime, and Chipotle Served with Papas Doradas and Sautéed Ginger Zucchini

LAND FOOD

CHINESE GLAZED DUCK BREAST with Sweet Potato Purée, Wilted Spinach and Chile-Cilantro Sauce

BEEF TENDERLOIN with Three-Herb Chimichurri, Chive Mashed Potatoes and Fire Roasted Vegetables

GRILLED FILET MIGNON with Sautéed Ajillo Mushrooms, Garlic Mashed Potatoes with Poblano Demi Glace

All prices in USD and are per person (unless otherwise noted), an additional 15% service charge applies to all food and beverage services.

info@plushcatering.com

DESSERTS *A Basic Wedding Cake can be substituted for same price or for a dessert table +\$3.00*

KEY LIME PIE with Berry Sauce and Fresh Whipped Cream

WARM APPLE TART with Cajeta Sauce and Cinnamon Stick Ice Cream

CRÈME BRULÉE Kahlua, Chile and Chocolate, Vanilla or Espresso

ANCHO CHILE FLAN with Caramel Sauce

MOCHA CHIPOTLE BROWNIE with Vanilla Bean Ice Cream

CHOCOLATE TART with Pecan Crust and Salted Caramel

ADDITIONAL SIDES + \$8.00

GARLIC, SCALLION, HORSERADISH OR WASABI MASHED POTATOES

MEXICAN RATATOUILLE

CILANTRO OR POBLANO RICE

PERUVIAN POTATO SALAD

FIRE ROASTED VEGETABLES

CREAMY MANCHEGO POLENTA

CILANTRO RISOTTO

GRILLED ASPARAGUS

POBLANO RAJAS

PAPAS BRAVAS

3 course served sit-down dinner with dual entrees

We offer an endless number of preparations, starch, vegetables and sauces to compliment your dual entrée. All dual entrees come with a starch and vegetable option. "SUBSTITUTE" Dual Entrees, please select one (2 proteins on 1 plate)

GRILLED FILET MIGNON & CHICKEN \$55.00

LAMB & LOBSTER \$79.00

GRILLED FILET MIGNON & SHRIMP \$63.00

LAMB & SHRIMP \$73.00

GRILLED FILET MIGNON & LOBSTER \$68.00

children's menu

\$19.00 *Choose one Main course and two Sides or one Meal*

MAIN COURSES

HAMBURGERS

MEXICAN NOODLE CASSEROLE

BAKED CHICKEN PARMESAN

CHICKEN KABOBS with Peanut Dipping Sauce

BAKED CHICKEN FINGERS with Honey Mustard or BBQ Sauce

SIDES

OVEN BAKED POTATO FRIES

OVEN BAKED SWEET POTATO FRIES

SMASHED POTATOES

BAKED POTATOES

MAC AND CHEESE

GLAZED CARROTS

MEALS

ANTIPASTO PLATE Slices of Turkey and Ham with Cubed Jack Cheese, Halved Cherry Tomatoes

SWEET & SOUR CHICKEN with White or Brown Rice

CHICKEN AND VEGGIE STIR FRY with White or Brown Rice

BEEF AND VEGGIE STIR FRY with White or Brown Rice

BEEF AND BROCCOLI LO MEIN

SPAGHETTI AND MEATBALLS with Marinara Sauce

All prices in USD and are per person (unless otherwise noted), an additional 15% service charge applies to all food and beverage services.

plush family style menu options

OPTION 1: 2 Soups/Salads, 2 Main Courses, 3 Sides, 2 Desserts **\$44.00**

OPTION 2: 2 Soups/Salads, 3 Main Courses, 3 Sides, 2 Desserts **\$48.00**

OPTION 3: 2 Soups/Salads, 4 Main Courses, 3 Sides, 2 Desserts **\$52.00**

APPETIZERS + \$4.00 for 1 appetizer, + \$3.00 for each additional appetizer

MAHI MAHI CEVICHE with Pineapple and Ginger

TUNA CRUDO with Jicama, Cilantro and Mulata (Chile Oil) + **\$1.00**

GUACAMOLE AND SALSA MEXICANA served with Fresh Totopos

EMPANADAS HUITLACOCHÉ with Avocado and Tomatillo Sauce

CHICKEN OR BEAN TAQUITOS served with Lettuce, Onions, Tomato Sauce and Sour Cream

MEXICAN CORN served on the Cob covered in Sour Cream rolled in Cotija Cheese and Chile

SOUPS AND SALADS

TORTILLA SOUP SIPS

CREAM OF POBLANO WITH MANCHEGO SOUP SIP

TORTILLA SALAD with Queso Fresco, Black Beans, Pico de Gallo and Ginger Ranch Dressing

CHIPOTLE CAESAR SALAD with Shaved Parmesan and Jalapeno Polenta Croutons

MAINS

CHILES RELLENOS with Oaxaca Cheese or Beef Picadillo in a Tomato Broth

CAMARONES AL AJILLO Shrimp Sautéed with Garlic and Chile Guajillo + **\$3.50**

POLLO PEPIAN SLICED CHICKEN BREAST in Pumpkin Seed Mole

MAHI MAHI VERACRUZANA with Peppers, Olives, Tomato, Red Onion Capers, and Saffron with White Wine Reduction

BEEF MEDALLIONS with Pasilla Chile Sauce + **\$3.50**

ROASTED CHICKEN BREAST with Poblano Mole

COCHINITA PIBIL, SLOW ROAST PORK with Achiote and Orange Juice Wrapped in Banana Leaf

BIRRIA BRAISED SHREDDED BEEF in Adobo Sauce

BEEF PICANA with Chimichurri

SIDES

CALABACITAS CON ELOTE Mexican Style Zucchini and Corn in Red Sauce

MEXICAN, CILANTRO OR POBLANO RICE

ROASTED VEGETABLES

PAPAS BRAVAS

CHAMPINONES AL AJILLO MUSHROOMS with Garlic and Chile Guajillo

REFRIED BLACK BEANS with Cotija Cheese

CHARRO BEANS Pinto Beans with Bacon, Serrano Chile, Carmelized Onions

CORN OR FLOUR TORTILLAS

ICE CREAM CART *choose two desserts to be served family style or choose one of the options below*

SOBERT Lime, Strawberry, Mango, Tamarindo, Guanabana, Guava

ICE CREAM Chocolate, Vanilla Bean, Dulce de Leche, Pecan, Cookies & Cream, Coconut, Espresso, Cinnamon, Chocolate Hazelnut and Strawberry

POPSICLES Lime, Jamaica (Hibiscus), Mango, Horchata, Cucumber, Mango or Lime with Chile, Coconut, Strawberry, Tamarind

All prices in USD and are per person (unless otherwise noted), an additional 15% service charge applies to all food and beverage services. All menu items and prices are subject to change, based upon availability.

plush beverage service

All alcoholic beverages must be purchased from Plush Catering with the exception of wine or champagne with dinner and the client will pay a **\$5.00 per bottle corkage charge**. Rates include the set up of one bar. There will be an additional cost for any additional bars required for service. There is a 3 hour minimum for all bar packages. A 15% service charge will be added to all beverage purchases.

MARGARITAS, MOJITOS & BEER

5 HOUR UNLIMITED CONSUMPTION \$30.00 per person,
extra hours can be purchased at a rate of **\$6.00 per person, per hour**

Margaritas: made with Cuervo Especial, Mojitos: made with Bacardi White, Beer: Corona and Pacifico, Sodas, Bottled Water and Ice

STANDARD

5 HOUR UNLIMITED CONSUMPTION \$35.00 per person,
extra hours can be purchased at a rate of **\$7.00 per person, per hour**

Smirnoff Vodka, Oso Negro Gin, Passport Whiskey, Bacardi White Rum, Jose Cuervo Tequila, Beer: Corona and Pacifico, Sodas, Bottled Water, Juices, Mixers and Ice

PREMIUM

5 HOUR UNLIMITED CONSUMPTION \$42.00 per person,
extra hours can be purchased at a rate of **\$8.50 per person, per hour**

Absolut Vodka, J & B Scotch Whiskey and Johnnie Walker Red Label, Beefeater Gin, Havana Club White Rum and Captain Morgan, Cuervo Especial Tequila and 1800 Reposado, Beer: Corona, Pacifico, Negra Modelo and Modelo Especial, Soft Drinks, Juices, Mixers, Bottled Water and Ice

TOP SHELF

5 HOUR UNLIMITED CONSUMPTION \$52.00 per person,
extra hours can be purchased at a rate of **\$10.50 per person, per hour**

Belvedere and Grey Goose Vodkas, Bombay Sapphire Gin, Havana Club White and Dark Rum, Johnnie Walker Black label and Chivas Blended Scotch Whiskey, Don Julio Reposado and 1800 Anejo, Gran Marnier, Courvoisier, Beers: Heineken, Negra Modelo, Modelo Especial, Corona and Pacifico, Soft Drinks, Juices, Mixers, Bottled Water and Ice

additional services

A damage deposit of 10% of total rentals is required

TABLE TOP RENTALS \$5.00 per person
Glassware, plates, and flatware

FULL RENTALS \$12.00 per person
Table Top plus standard chairs, tables and linens

SET UP, TAKE DOWN AND TRANSPORTATION

2 - 25 guests (minimum charge): **\$250.00**, 26 - 80 guests: **\$500.00**, 81 - 120 guests: **\$750.00**,
121 - 180 guests: **\$1,000.00**, 181 - 250 guests: **\$1,500.00**

customize your plush experience

additional menus/services available upon request such as Late Night Snacks, Agua Fresca, Signature Cocktails, Wine and Champagne lists, Buffet and Action Station menus.

All prices in USD and are per person (unless otherwise noted), an additional 15% service charge applies to all food and beverage services.

terms & conditions

Agreement to Provide Services Signatures below acknowledge that PLUSH CATERING AND EVENTS will provide catering services as specifically detailed in the proposal above to the CLIENT. All food and beverage must be supplied by PLUSH CATERING AND EVENTS unless otherwise stated in this contract. Any changes to the agreement will be agreed upon by the client and a representative of PLUSH Catering and Events no later than thirty (30) business days prior to your event.

Guest Count & Minimum Guarantee 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.

Facilities Plush Catering & Events requires full access to a fully equipped kitchen (oven, 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 available for use there will be an additional cost for the set up of a mobile kitchen and tent if an appropriate space is not provided.

Damage, Breakage & Loss Client is also financially responsible for any breakage or loss of rentals caused by their guests which will be deducted from the 10% rental damage deposit. If there was no breakage the damage deposit will be returned to the client within 48 hours of the event. Plush Catering will not handle or be responsible for any furniture or other items at the event location including but not limited to rentals provided by the client.

Service Charge a 15% service charge is assessed on all food & beverage consumed.

Any item not listed in the contract is not included in the rates or services that Plush Catering & Events will provide to the client. All menu items and prices are subject to change, based upon availability.

Payment Terms are as follows:

- 30% due on signing catering agreement (non-refundable).
- Additional 50% (total 80%) 60 days before the event (non-refundable).
- Remaining 20% due - 15 days before event.
- All fees payable by wire transfer (client pays all transfer fees).
- All payments must be made in USD unless otherwise noted.

Plush Catering & Events reserves the right to cancel services if contract and payment terms are not met.