



PLUSH Catering & Events is Puerto Vallarta's premier Catering and Event company. With over 10 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 500 events, including over 300 weddings.

Our experienced chef team is led by Juan, one of Vallarta's top chefs. He has successfully catered over 200 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

hand passed hors d'oeuvres

Please Choose Five items Total from the following Cold & Hot selections **\$15.50 per person**

HOT

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

SOPES Crispy Masa Boats filled with Queso Fresco, Black Beans and Roasted Peppers

BLACK BEAN AND SQUASH QUESADILLAS with Mexican Crema

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

ROASTED POBLANO QUESADILLA with Corn and Scallions

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

PLANTAIN EMPANADAS - Roasted Plantains stuffed with Black Beans and Cotija Cheese

SWEET CORN TAMALES served with Tomatillo Salsa and Sour Cream

EMPANADAS with Toasted Almonds, Dried Cherries, Chile de Arbol Sauce & Mexican Crema and Chipotle Salsa

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 CHEESE TARTLET

MINI QUESADILLAS with Oaxaca Cheese and Toasted Almonds

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

QUESADILLA DE CHORIZO with Oaxaca Cheese and Chipotle Sour Cream

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

ARANCINI DI RISO Risotto Rounds with Asiago Cheese

CRISPY CALAMARI with Chipotle Aioli served on Asian Spoons

CRAB CAKES with Chipotle Aioli + **\$1.50**

BACON WRAPPED SCALLOP LOLLIPOPS with Tamarind Sauce + **\$2.50**

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 GULF SHRIMP with Pepperjack Cream Sauce + **\$2.50**

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

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
(011 52) 329-291-6673

COLD

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 Fraiche, Chives and Lime Zest

CRUNCHY CORN SOPES with Poblano Peppers and Crema Fresca

BLACK BEAN CAKES with Mango Salsa

SMOKED CHICKEN with Fresh Rosemary Sun-Dried Tomato Relish on Toasted Focaccia

TACOS HUITLACOCHÉ 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 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

RAW OYSTERS + \$4.00

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 **\$44.00 per person**

SOUPS

TEQUILA LIME SHRIMP BISQUE

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

TORTILLA SOUP with Roasted Chicken, Avocado and Fresh Basil

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

CARROT GINGER SOUP with Lime Essence

VENEZUELAN CORN CHOWDER with Yunnan Ham

CREAM OF POBLANO MANCHEGO with Extra Virgin Olive Oil

SALADS both soup & salad + \$6.50

MIXED GREENS WITH GRILLED VEGETABLES
Toasted Pine Nuts & 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

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 Jalapeno Polenta 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

ENTREES *Please choose one Sea Food and one Land Food Entrée (an entrée count is required)*

SEA FOOD

GRILLED MAHI MAHI with Sticky Rice, Plantains and Pineapple Chutney

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

ROASTED 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) dusted with Mexican Cinnamon served with Smoky Refried Pinto Beans, Grilled Panela Cheese and Molcajete Salsa

VEGETARIAN

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

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

CHILE RELLENO Poblano Chile filled with Oaxaca Cheese served over Cilantro Rice with a Tomato Broth

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

PREMIUM ENTREES + \$6.50 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 Chayote Squash

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

SPICY SHRIMP WITH CARAMELIZED GARLIC Guajillo Chile, Fresh Lime Juice with Papas Doradas and Chipotle

LAND FOOD

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

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

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

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DESSERTS *A Basic Wedding Cake can be substituted for same price or for a dessert table + \$2.00*

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

MOCHA CHIPOTLE BROWNIE with Vanilla Bean Ice Cream

CHOCOLATE TART with Pecan Crust and Salted Caramel

ADDITIONAL SIDES + \$4.00

GARLIC, SCALLION, HORSE RADISH OR WASABI MASHED POTATOES

MEXICAN RATATOUILLE

CILANTRO OR POBLANO RICE

PERUVIAN POTATO SALAD

FIRE ROASTED VEGETABLES

CREAMY MANCHEGO POLENTA

CILANTRO RISOTTO

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 \$50.00

LAMB & LOBSTER \$72.00

GRILLED FILET MIGNON & SHRIMP \$57.00

LAMB & SHRIMP \$66.00

GRILLED FILET MIGNON & LOBSTER \$61.00

children's menu **\$16.50** *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

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buffet style dinner

Themes: Mexican / Cuban / Latin America / Latin Asian / Caribbean / Californian

We offer three options or design your own "the combinations are endless" just select your choices from our menus

OPTION 1: 2 Salads, 2 Main Courses, 3 Sides, 2 Desserts **\$40.00**

OPTION 2: 2 Salads, 3 Main Courses, 3 Sides, 2 Desserts **\$45.00**

OPTION 3: 2 Salads, 4 Main Courses, 3 Sides, 2 Desserts **\$50.00**

SAMPLE MEXICAN BUFFET DISHES:

SOUPS AND SALADS

TORTILLA SOUP with Grilled Chicken served with Ancho Chile Tomato Broth with Cilantro Crema Fresca and Tortilla Strips

MAYAN CAESAR Salad with Ancho Chile Dusted Grilled Red Onions, Manchego Cheese and Creamy Serrano Chile Dressing

TORTILLA SALAD with Black Beans, Queso Fresco, Pico de Gallo, Jalapeno Ranch Dressing and Crispy Tortilla Chips

TROPICAL MAHI MAHI CEVICHE with citrus Juice, Pineapple and Pico De Gallo

ENTREES

TINGA DE POLLO Shredded Chicken in Chipotle sauce with Caramelized Onions

BIRRIA DE RES Braised Beef in Adobo Sauce

CHILE EN NOGADA Poblano Chile filled with Mince Beef, Dried Fruits, and Almonds with Creamy Sauce

PESCADO A LA VERACRUZANA Fish Filet with Tomato, Onion, Capers and Olive Salsa

CHICKEN MOLE Pechuga de Pollo en Salsa de Chile Poblano

SHRIMP AGUACHILE Bay Shrimp cooked in Lime and Orange Juice, served with Onions, Orange Supremes, Cucumber, Jicama and Spiced with Chile Guero

FLAUTAS XOCHIMILCO Style Crispy Corn Tortillas with your choice of Roasted Chicken, Beef Picadillo or Requeson topped with Tomato Mirasol Sauce, Spicy Slaw and Avocado Sour

QUESADILLA NEZA Deep Fried Quesadilla with Oaxaca Cheese, and choice of: Huitlacoche, Chorizo, Mushrooms, Chicken or Rajas, topped with Tomatillo Sauce and Queso Fresco

QUESO FUNDIDO Three Cheeses: Adobera, Chihuahua and Oaxaca, slowly melted served with Flour Tortillas and Assorted Salsas

SHRIMP BURITTO Sautéed Shrimp with Bell Peppers, Chihuahua Cheese and Serrano Ranch Dressing

SIDES

MEXICAN OR CILANTRO RICE

PAPAS BRAVAS

MEXICAN RATATOUILLE

POBLANO RAJAS CON CREMA

GUACAMOLE

CHARRO OR REFRIED BEANS

DESSERTS

ARROZ CON LECHE

TEQUILA FLAN

MEXICAN CHOCOLATE CAKE with Cinnamon and Chili

PASTEL DE ELOTE

ANCHO CHILE FLAN

CHOCOLATE TAMAL

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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 **\$10.00 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 \$25.00 per person,
extra hours can be purchased at a rate of **\$5.00 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 \$30.00 per person,
extra hours can be purchased at a rate of **\$6.00 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 \$37.50 per person,
extra hours can be purchased at a rate of **\$7.50 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 \$50.00 per person,
extra hours can be purchased at a rate of **\$10.00 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 \$7.50 per person
Glassware, plates, and flatware

FULL RENTALS \$15.00 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, Family Style and Action Station menus.**

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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.

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.

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.

Payment Terms 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)