



VENTURA
CHEF SERVICES



2025-2026 Menus/Pricing

Experience the Culinary Artistry of Chef Roman Ventura

Where Mexican Soul Meets Modern, Global Sophistication

Rooted in the enchanting Pueblo Mágico of Mascota, Jalisco, Chef Roman Ventura brings a touch of magic to every plate he creates. His hometown's rich traditions and mystical charm continue to shape his identity and inspire his approach to cooking, transforming every meal into a heartfelt expression of culture, creativity, and craft.

With over a decade of professional experience and four remarkable years at the helm of Ventura Chef Service, Chef Roman has established a reputation for delivering culinary experiences that are as personal as they are unforgettable. His cuisine is modern and globally influenced, yet unmistakably grounded in the vibrant flavors and textures of Mexico. Each dish tells a story of travel, tradition, innovation, and passion.

To dine with Chef Ventura is to embark on a sensory journey. His prix-fixe menus are designed to immerse guests in a themed culinary experience, curated with intention and inspired by his travels and imagination. For those seeking a more personalized affair, clients are invited to build their own 3-, 4-, or 5-course menu, selecting from a range of options that may include soup, salad, small plates, entrées, and decadent desserts.

For group dinners of eight or more, clients may select two entrée options; final guest counts are requested at least three days in advance. Additional course selections can be added for an elevated experience, and every effort is made to accommodate dietary allergies and restrictions with thoughtful care and precision.

Chef Roman Ventura doesn't just prepare meals—he creates unforgettable moments. When you invite him into your home or villa, you're not just booking a dinner. You're investing in a bespoke experience that lingers long after the last plate is cleared. **Details about pricing and additional information can be found after the menus.**



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Journey to the Yucatán Peninsula: 5-Course Menu

The cuisine of the Yucatán Peninsula, once the heartland of the ancient Mayan civilization, is defined by its vibrant flavors and unique ingredients: achiote, citrus, habaneros, and smoke—the four pillars of Mayan cooking. This tasting menu invites you to explore the region's rich culinary heritage, reflecting six centuries of Mayan traditions.

First Course - *Lime Soup*: This light and refreshing soup features tender chicken, creamy avocados, zesty lime, and crispy fried tortilla strips.

Second Course - *Tostada de Cochinita Pibil*: A flavorful corn tostada topped with pureed black beans, achiote-marinated pork, pickled onions, habanero peppers, creamy avocado sauce, crema, and a touch of lime juice.

Third Course - *Hoja Santa Tomato Tamale*: A banana leaf-wrapped tamale filled with chicken and infused with hoja santa herb, served with a bold tomato-habanero salsa.

Fourth Course (For groups less than 8, select one entree):

- 1) ***Yucatan Pork and Beans*:** Succulent pork shank paired with black beans, roasted chiltomate sauce, cumin rice, chocoyotes (Mexican dumplings), and a crisp radish salad.
- 2) ***TikinXIC*:** Achiote, herbs, and citrus-marinated mahi mahi, wrapped and grilled in a banana leaf, accompanied by white rice, black beans, and a refreshing nopales cactus salad.

Fifth Course - *Coconut and Papaya Mousse*: A silky coconut mousse drizzled with caramelized papaya sauce is topped with a coconut crisp and a vibrant kiwi chutney.



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Savor Oaxaca: 5-Course Menu

Oaxaca is Mexico's cultural and gastronomic heart, offering a rich culinary tradition rooted in indigenous cultures and ingredients. With staples like corn, beans, and chilies, the region's cuisine reflects 7,000 years of history and vibrant flavors. This menu showcases Oaxaca's most iconic flavors.

First Course - *Chileatole Verde*: A traditional soup from pre-Hispanic Mexico made with a corn masa base and white corn kernels. Infused with the bold flavors of epazote and serrano chili, it is finished with a topping of queso fresco for a comforting and flavorful start.

Second Course - *Memela*: A beloved Oaxacan street snack meant to be enjoyed with your hands. This fresh corn tortilla is layered with refried black beans, a crispy chicharrón crumble garnished with pico de gallo, refreshing mint, and a creamy avocado coulis.

Third Course - *Ensalada de Tomatoes*: Celebrating Oaxaca's diversity of 23 tomato varieties, this salad showcases five distinct types. Paired with a smoky eggplant purée, crisp cucumbers, crunchy cashews, and vibrant salad greens, it is dressed with a fragrant oregano vinaigrette for a perfectly balanced dish.

Fourth Course (For groups less than 8, select one entree):

1. ***Oaxacan Pork Belly*:** Succulent braised pork belly is paired with coloradito mole, one of Oaxaca's iconic seven moles. This red mole delivers a bold, robust flavor that perfectly complements the tender pork. It is served alongside sautéed hoja santa-infused hominy and smoky grilled squash.
2. ***Chicken Black Mole*:** Tender, braised boneless chicken topped with Oaxaca's signature black mole sauce and crumbled fresh cheese. Served with fluffy white rice and grilled vegetables, this dish perfectly balances tradition and taste.

Fifth Course - *Chocolate Cinnamon Crepe*: A delicate crêpe infused with Oaxacan chocolate and cinnamon, topped with crumbled palanquetas de cacahuete (Mexican peanut brittle), berry compote, and mezcal-infused whipped cream.



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Celebrate Jalisco: 5-Course Menu

Jalisco, the birthplace of mariachi, tequila, and sombreros, boasts a rich history and abundant resources that shape its distinctive cuisine. Signature dishes like birria, pozole, and torta ahogada showcase the region's bold, layered flavors, offering endless inspiration for chefs.

First Course - Crema de Pozole Rojo: This Jalisco specialty is reimagined as a velvety soup of chili-spiced puréed hominy and chicken. It is topped with crisp tostadas, cabbage salad, and fresh radishes for a vibrant start.

Second Course - Jalisco Crunchy Salad: Pico de gallo mixed with crispy chicharrón and grilled panela cheese, dressed in a zesty jalapeño vinaigrette and creamy avocado coulis.

Third Course - Viva Birria: Jalisco's iconic birria, featuring adobo-marinated goat stew, served atop a sope layered with cheese. Finished with serrano-cilantro mayonnaise for a modern twist on tradition. Not your grandmother's birria

Fourth Course (For groups less than 8, select one entree):

1. **Tomatillo Beef Ribs:** Inspired by Guadalajara's *carne en su jugo*, these tender braised beef ribs are served with tomatillo salsa, caramelized shallots, sautéed beans, crispy bacon, and tortilla chips.
2. **Stewed Chicken Thigh:** Succulent boneless chicken thigh in a smooth, nutty pipián (pumpkin seed) sauce, complemented by red rice and zucchini, sautéed in sesame oil.

Fifth Course - Arroz de Leche: A nostalgic rice pudding infused with goat cheese and topped with caramelized walnuts, chocolate ganache, lemon-zested agave honey, and a cinnamon cookie. A cherished dessert from the chef's childhood.



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Client Favorites: 5-Course Menu

I draw inspiration from everywhere, but especially from the people I cook for. Their curiosity, their excitement, and the joy on their faces at the end of a meal—that's what drives me forward. This menu is a reflection of that shared experience. These are the favorites—the ones that consistently delight, surprise, and satisfy. Each one holds a special place not just in my repertoire, but in the memories created around the table. Although these dishes have earned their reputation over time, they offer a fresh and joyful experience built on the flavors that guests have loved most. This is a menu made for joy—yours and mine.

First Course - Mexican Cream Corn Soup: *(Vegetarian)* This delightful soup features pureed yellow corn complemented by tender white corn kernels sautéed in ancho chili oil and fragrant basil for a perfect balance of flavor.

Second Course - Fiesta Ceviche: This vibrant celebration of flavors features succulent shrimp and fresh tuna paired with seasonal citrus fruits, creamy avocado, crisp red onion, cherry tomatoes, and a coriander tortilla crumble. The dish is topped with zesty ponzu sauce, making it refreshing and flavorful.

Third Course - Strawberry Salad: *(Vegetarian)* This colorful salad is as visually stunning as it is delicious. It's a delightful mix of fresh greens, sweet strawberries, caramelized walnuts, and tangy Roquefort cheese, drizzled with a zesty balsamic and orange vinaigrette.

Fourth Course (For groups less than 8, select one entree):

1. **Hibiscus Filet Mignon:** This perfectly seared filet mignon is coated with crisp sesame seeds and paired with a luscious hibiscus reduction. It is served with a smooth plantain purée and tender, sautéed seasonal vegetables, creating a memorable fine dining experience.
2. **Chicken Mole:** This is a must-try for mole enthusiasts. This tender chicken breast is expertly stuffed with turkey ham, spinach, and panela cheese, then smothered in a rich, flavorful green mole sauce. It is served with perfectly seasoned rice and sautéed seasonal vegetables.

Fifth Course - Cheesecake de Flan: *(Vegetarian)* This flan-flavored cheesecake, featuring a sweet corn puree, is accompanied by vanilla foam, caramelized popcorn, and fresh berries.



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Explore the Bay of Banderas: 5-Course Menu

Experience the magic of Puerto Vallarta, a city celebrated for its golden sunsets, breathtaking bay views, and vibrant culinary scene. Inspired by the abundant seafood of the Bay of Banderas and Mexican coastal traditions, this 5-course menu takes you on a flavorful journey of ocean delights.

First Course - Bay Shrimp Bisque Soup: This indulgent and velvety shrimp cream soup is infused with tomato paste, garlic, a hint of chili heat, and a touch of pesto. For a savory twist, it is served with an adobo-marinated shrimp skewer.

Second Course - Zapata Crab Cakes: Perfectly seasoned crab cakes with a kick of chili are paired with creamy avocado sauce and a tangy white pepper aioli. They are garnished with a crisp cucumber-jicama salad dressed in serrano pepper vinaigrette and a sprinkle of tortilla ash for a smoky finish.

Third Course - PV Baja Taco: Crispy tempura-battered fish nestled in a fresh tortilla, topped with creamy avocado, crunchy cabbage, and a vibrant carrot coulis, and finished with a smoky chipotle dressing for the ultimate coastal taco experience.

Fourth Course (For groups less than 8, select one entree):

1. **Banderas Catch of the Day:** Today's freshest fish fillet, served with a rich huatape salsa of shrimp and corn atop a chili-seasoned rice cake. Sautéed vegetables accompany it for a dish as vibrant as the bay itself.
2. **Chili-Crusted Salmon:** Succulent salmon crusted with guajillo, Morita, and ancho chili, sautéed with aromatic garlic and thyme, and served on a silky epazote corn sauce, lime-seasoned roasted potatoes, and a medley of grilled seasonal vegetables.

Fifth Course - Sunset Panna Cotta: Capture the essence of Puerto Vallarta with this silky coconut panna cotta, topped with citrus sauce, toasted coconut, and whipped cream. A brandy foam adds a luxurious touch to this "piña colada on a plate."



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Vegetarian de Mexico: 5-Course Menu

Mexico's culinary history is deeply rooted in ancient agricultural practices. Civilizations like the Maya and Aztecs cultivated maize, beans, squash, tomatoes, and chilis, shaping the bold and flavorful cuisine we know today. This menu celebrates Mexico's rich agricultural heritage, offering plant-based dishes elevated by the country's vibrant spices, moles, and traditional techniques.

First Course - Chicharo Puree: This silky purée of fresh peas is infused with Mexican spices and chili oil. Topped with sautéed zucchini, roasted corn kernels, and a refreshing herb salad, it delivers a harmonious blend of creamy, crisp, and aromatic flavors.

Second Course - Tempura Avocado Taco: Crispy, tempura-fried avocado nestled in a freshly made tortilla, drizzled with smoky chipotle salsa. Finished with tangy pickled vegetables and crunchy toasted pumpkin seeds, this taco is a satisfying medley of textures and bold tastes.

Third Course - Wild Mushroom Asada: Chargrilled, marinated wild mushrooms are served with a velvety red pepper foam accented by a savory garlic-parmesan crumble. A drizzle of white truffle oil enhances the earthy, umami-rich flavors of this indulgent dish.

Fourth Course (For groups less than 8, select one entree):

1. **Eggplant Medallions:** Tender eggplant coated in a chili crust is paired with cumin-spiced lentils and a luscious Chiapas mole. Accompanied by a sun-dried tomato and arugula salad, this dish showcases a vibrant interplay of bold, smoky, and fresh flavors.
2. **Mexican Grilled Portobello:** Grilled Portobello mushrooms topped with guacamole, red onions, habanero peppers, and toasted almonds, served with black beans and rice.

Fifth Course - Black-Mole Brownie: A decadent brownie infused with the deep, spiced complexity of black mole is served alongside a mezcal sorbet for a refreshing finish. Garnished with a vibrant berry compote and a crystallized hoja santa leaf, this dessert is a unique homage to Mexico's culinary artistry.



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A LA CARTE MENU MENU OPTIONS

For clients interested in designing their own menu, you are invited to create a 3-, 4-, or 5-course menu, selecting from a range of options below of soups, salads, small plates, entrées, and decadent desserts.

SOUPS

Bay Shrimp Bisque Soup: This indulgent and velvety shrimp cream soup is infused with tomato paste, garlic, a hint of chili heat, and a touch of pesto. For a savory twist, it is served with an adobo-marinated shrimp skewer.

Roasted Tomato and Garlic Soup: *(Vegetarian)* A velvety blend of roasted tomatoes and garlic, enriched with caramelized onions, creamy goat cheese, and crunchy croutons, all elegantly finished with a drizzle of coriander oil.

Mexican Cream Corn Soup: *(Vegetarian)* This delightful soup features pureed yellow corn complemented by tender white corn kernels sautéed in ancho chili oil and fragrant basil for a perfect balance of flavor.

SALADS

Strawberry Salad *(Vegetarian)*: This colorful salad is as visually stunning as it is delicious. It's a delightful mix of fresh greens, sweet strawberries, caramelized walnuts, and tangy Roquefort cheese, drizzled with a zesty balsamic and orange vinaigrette.

Ensalada de Tomates *(Vegetarian)*: Inspired by the vibrant flavors of Oaxaca, this salad showcases multiple varieties of tomatoes, complemented by a velvety eggplant purée, crisp cucumbers, toasted pumpkin seeds, and fresh salad greens. Finished with a fragrant oregano vinaigrette, it celebrates bold, fresh flavors.

Wine-Poached Pear Salad *(Vegetarian)*: Delicate pear poached in white wine and orange juice, paired with crisp mixed greens, spiced cranberries, caramelized walnuts, and creamy goat cheese. Finished with a drizzle of agave honey and lemon vinaigrette, this salad offers a perfect balance of sweetness, tang, and crunch.

SMALL PLATES

Fiesta Ceviche: This vibrant celebration of flavors features succulent shrimp and fresh tuna paired with seasonal citrus fruits, creamy avocado, crisp red onion, cherry tomatoes, and a coriander tortilla crumble. The dish is topped with zesty ponzu sauce, making it refreshing and flavorful.

Tempura Avocado Taco: *(Vegetarian)* Golden, crispy tempura-battered avocado nestled on a freshly made tortilla, topped with smoky chipotle salsa and tangy pickled vegetables. Finished with toasted pumpkin seeds for a satisfying crunch, this taco delivers a vibrant and perfectly balanced medley of flavors and textures.



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SMALL PLATES (cont.)

Chipotle Ribeye Taco: Perfectly seasoned, grilled ribeye served on a fresh tortilla with melted asadero cheese, topped with a crisp cucumber and cabbage salad, creamy avocado coulis, and a smoky roasted tomato and chipotle salsa.

Tostada de Cochinita Pibil: A crispy corn tostada layered with puréed black beans, tender marinated pork, tangy pickled onions with habanero peppers, silky avocado coulis, a dollop of crema, and a splash of fresh lime juice for a bold and flavorful bite.

Zapata Crab Cakes: Spiced crab cakes are seasoned with chilies and accompanied by a velvety avocado sauce and a zesty white pepper aioli. They are served with a refreshing cucumber and jicama salad dressed in serrano pepper vinaigrette and finished with a sprinkle of tortilla ash for a unique touch.

ENTREE

Chicken Mole: This is a must-try for mole enthusiasts. This tender chicken breast is expertly stuffed with turkey ham, spinach, and panela cheese, then smothered in a rich, flavorful green mole sauce. It is served with perfectly seasoned rice and sautéed seasonal vegetables.

Banderas Catch of the Day: Today's freshest fish fillet, served with a rich huatape salsa of shrimp and corn atop a chili-seasoned rice cake. Sautéed vegetables accompany it for a dish as vibrant as the bay itself.

Chili-Crusted Salmon: Succulent salmon crusted with guajillo, Morita, and ancho chili, sautéed with aromatic garlic and thyme, and served on a silky epazote corn sauce, lime-seasoned roasted potatoes, and a medley of grilled seasonal vegetables.

Chimichurri Pork Loin: Juicy pork loin marinated in fragrant chimichurri is topped with a vibrant bell pepper and habanero sauce. Buttery mashed potatoes, crispy bacon, and a side of sautéed Brussels sprouts and asparagus accompany the dish for a flavorful experience.

Hibiscus Filet Mignon: This perfectly seared filet mignon is coated with crisp sesame seeds and paired with a luscious hibiscus reduction. It is served with a smooth plantain purée and tender, sautéed seasonal vegetables, creating a memorable fine dining experience.

Mexican Grilled Portobello: *(Vegetarian)* Grilled Portobello mushrooms topped with guacamole, red onions, habanero peppers, and toasted almonds, served with black beans and rice.

DESSERT

Banana Decadence Delight: Sautéed banana drizzled with caramel sauce, topped with chocolate ice cream, pistachios, and fresh strawberries.

Cheesecake de Flan: This flan-flavored cheesecake with a sweet corn puree includes vanilla foam, caramelized popcorn, and fresh berries



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DESSERT (cont.)

Hibiscus Poached Pear: This exquisite dessert features a poached pear in red wine, served with a hibiscus sauce and a hint of cream cheese, topped with caramelized walnuts, vanilla whipped cream, and fresh berries.

Chocolate Cinnamon Crepe: A delicate crêpe infused with Oaxacan chocolate and cinnamon, topped with crumbled palanquetas de cacahuete (Mexican peanut brittle), berry compote, and mezcal-infused whipped cream.

Postre de 10,000 Anos- A tribute to Mexico's most ancient gift: corn. Silky corn and cheese flan on a warm tart, crowned with a brulee, dusted with cacao, and served with vanilla ice cream and fresh blueberries.

PRICING

Pricing for all services may be adjusted for holidays such as Thanksgiving, Christmas, New Year's, and others, as well as other large, special events. You will be informed of any pricing changes at the time of your reservation.

A 16% Value Added Tax (VAT) required by Mexican law and a 5% bank service administration will be added to all invoices.

MENU PRICING

There is a minimum of 4 people per dinner. Our menus do not offer children's options; however, children aged 5-12 receive a 30% discount and will be served a smaller portion of the adult menu. Please let us know if you are interested in more than five courses, and we will provide pricing based on the desired menu.

Menu prices include ingredients, meal preparation, cleanup, printed menus (with customized message), place settings (plates, silverware, and cloth napkins), and glassware (cocktail, wine, and water) for up to 16 people.

Event	Per Person
5-course menu	\$1,900
4-course menu	\$1,650
3-course menu	\$1,400



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ADDITIONAL SERVICES AND PRICING

Servers (Required)

Servers are required for each dinner and vary based on the number of guests. If the dinner service exceeds 4 hours, additional server time will be billed at 200 pesos per hour.

Number of Guests	Required Servers	Price
4-12	1	\$750
13-16	2	\$1500

Margarita Cocktail Hour (Optional)

Start your evening with a cocktail hour featuring fresh margaritas, guacamole, salsa, and chips. Drinks will be served approximately one hour before the first course of dinner, and include approximately two margaritas per person. The chef and team will bring and prepare everything for an easy and festive way to start the evening. Non-alcoholic options are available.

Cost: 550 pesos per person.

Wine Pairing (Optional)

Elevate your dining experience with our expertly curated wine pairing option, where wines have been meticulously selected to harmonize with each course of your meal. A 3-4 oz pour will be available for each course.

Number of Courses	Per Person
5-course menu	\$1,200
4-course menu	\$1,000
3-course menu	\$800

Transportation

A transportation fee may be included on your final invoice, depending on the location of the dinner. The fees are as follows and vary depending on the distance.

Location	Fee
Nuevo Vallarta, Garza Blanca, Playa Paredón	\$1,000
Bucerías, La Cruz de Huanacastle, Mismaloya	\$1,500
Punta Mita, Sayulita, San Pancho, Botanical Gardens	\$2,200



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Other

- For groups of eight people or more, two entrée options may be selected. A guest count for each entree is required three days before the dinner. Additional options for other courses are available for a fee.
- An additional 10-15% commission will be added to the event invoice when event organizers and wedding planners are engaged.
- Available upon request for an additional charge:
 - o Bartending services (we can also provide referrals)
 - o Celebration cakes (we can also provide referrals)
 - o Musical Entertainment (we can provide referrals)
 - o Flower centerpieces

Required Details

The following items are needed to request a reservation or finalize the details for your dinner:

- Client contact, phone number, and email address.
- Desired date. If you are flexible with your dates, provide a range of available dates.
- Location, including city, street address, and colonia (neighborhood).
- Number of guests
- Menu selection/Food allergies or dietary restrictions
- Type of dinner (private dinner, birthday, anniversary, etc.)
- Other services requested (cocktail hour, wine pairing, etc.)

PAYMENTS

Clients can pay via credit card, cash (in pesos or USD), or, upon request, a bank transfer in Mexican pesos. The chef's website includes credit card processing.

Deposit Invoice

A deposit is required to confirm the dinner. The deposit amount is 4,000 pesos plus a 16% VAT (Value Added Tax) and a 5% bank administration fee. The deposit is 100% refundable if the dinner is cancelled **7 days** before the confirmed date. Multiple deposits and a different cancellation policy may be required for larger dinners.

Final Invoice

We require the final guest count, menus, and details at least 3-5 days before the dinner. A final invoice with the balance due will be sent to the client contact 1-2 days before the dinner. The final invoice must be paid before or at the end of the dinner.

CANCELLATIONS

Deposits are fully refundable if cancellation is received at least seven days before the confirmed date.