The following pages include:

* An A La Carte menu with options to create your own 3, 4 or 5-course menu. Vegan and vegetarian options are noted on the menu.
* 4 tasting menus designed by Chef Ventura inspired by the food from different regions of Mexico.
  + **Note:** Dishes from the A La Carte menu and Regional Menus can not be combined. However, you can eliminate 1-2 courses from the Regional menus if you would like to try the menu but are not interested in 5-courses.
* Information about deposits, menu development, event planning and pricing.

**Deposit:**

After confirming your event date is available, the next step is to make a deposit. The deposit can be made as follows:

* Immediate deposit of $4,000.00 pesos with the plan to finalize the dinner menu and event details at least one week in advance of the event/dinner date.
* Finalize the menu within one week of confirming your date is available and pay a 50% deposit of the estimated cost of the dinner/event.

Deposits are fully refundable if the event/dinner is canceled 7-days prior to the confirmed date.

Larger events of 20 people or more may have a different deposit schedule or cancellation policy.

**All payments must be made via Cash, Credit Card or Mexican Bank Transfer.**

Most deposits are made via credit card from the [www.venturachefservices.com](http://www.venturachefservices.com) website. We prefer final payments to be made in cash (pesos) the night of the dinner/event but if that’s not possible, credit card or bank transfer payments are acceptable and **must** be processed on the day of the dinner/event.

**Menu Development:**

To finalize any menu, we need to know about any food allergies or dietary restrictions.

We can assist in finalizing the menu, just let us know your interests. Our goal is to create a memorable dining/event experience highlighting the best flavors from Mexico.

To create your menu, select one dish for each course of the menu that will be served to each guest. For groups of 12 or more, we offer two entree options (e.g. meat and seafood) at no additional cost. If you would like multiple options for other courses on the menu, please let us know so we can discuss and there will be an additional cost.

**Dinner/Event Planning:**

Please let us know if your dinner/event involves a special celebration such as:

* Birthday
* Wedding
* Engagement
* Bachelorette Party
* Bachelor Party
* Anniversary
* Friend-a-versary
* Reunion
* Retirement Party

**Menu Pricing:**

There is a 4-person minimum per dinner/event. Menu prices include ingredients, meal preparation, clean-up and place settings (for up to 24 people.)

The menu cost for 3-course, 4-course and 5-course menus is below. If you would like more than 5-courses, please let us know and we will provide pricing based on the desired menu.

We require final attendee counts and menu details, 3-5 days in advance of the event. Final dinner/event costs will be determined once the menu and guest count is finalized. Two invoices are typically created for each dinner/event,, 1) deposit invoice, 2) final invoice delivered one to two days prior to the dinner/event date. For larger events, a payment schedule may be required with additional invoices.

| **Event** | **Estimated**  **Per Person (Pesos)** |
| --- | --- |
| 5-course menu | $2,100 |
| 4-course menu | $1,800 |
| 3-course menu | $1,500 |

**Server Pricing:**

A $750 pesos per server fee is required for each dinner and will be included on the invoice. For dinners or events with extended hours (more than ~3 hours), the cost for servers will be adjusted based on the dinner/event timing.

* 4-15 people, 1 server
* 16-30 people, 2 servers

For events with 30 or more people, we require a meeting to discuss details.

**Other Pricing:**

* Dinners/events beyond Puerto Vallarta city limits, will have an additional transportation charge. The cost will vary based on the distance.

**A LA CARTE MENU**

**First/Second/Third Course Options**

***Tropical Bruschetta******(Vegan)***-Cubed papaya and avocados, pickled red onion, and fresh spices served on artisan bread, drizzled with a citrus and honey pesto.

***Fiesta Ceviche***- A fiesta for your taste buds. Shrimp and tuna served with seasonal citrus fruits, avocado, red onion, coriander, and tomato dressed in a tangy ponzu sauce.

***Roasted Tomato and Garlic Soup (Vegetarian)*** - A pureed tomato and garlic cream soup with caramelized onions, goat cheese and fine-herb seasoned croutons. Accented with coriander oil.

***Mexican Cream Corn Soup******(Vegetarian)*** - Soup of pureed corn kernels sautéed with ancho chili oil, fried basil, and served with fried tortilla strips

***Cauliflower Soup (Vegan)*** -Cream of cauliflower soup served with potato gnocchi topped with julienne potatoes, corn and basil oil.

***Lime Soup***-A refreshing soup that includes chicken, avocados, limes, and fried tortilla strips.

***Hearts of Palm Chili Salad (Vegan)***-Hearts of palm in a Mexican chili vinaigrette with mixed greens, asparagus, cherry tomatoes, and cashews over an avocado sauce.

***Strawberry Salad******(Vegetarian)***-Mixed greens, strawberries, caramelized walnuts, roquefort cheese served with a balsamic and orange vinaigrette. This salad is a feast for your eyes and taste buds.

***Wine Poached Pear Salad******(Vegetarian)*** -Pear poached in white wine and orange juice tossed with mixed lettuce, spicey cranberries, caramelized walnuts, goat cheese and dressed with an agave honey and lemon vinaigrette.

**A LA CARTE MENU (cont.)**

**First/Second/Third Course Options (cont.)**

***Caesar Salad******(Vegetarian)*** - My take on a classic of romaine lettuce, croutons, cherry tomatoes and parmesan cheese.

***Chili Beet Salad******(Vegetarian)*** - Roasted beets dressed in a chipotle and rosemary chili vinaigrette topped with fresh basil, caramelized pistachios, goat cheese and orange slices.

***Green Apple Asparagus Salad (Vegan)***-Green apples and asparagus with mixed green, avocado, and caramelized almonds tossed in a lemon and mint vinaigrette dressing.

***Roasted Eggplant Rolls (Vegetarian)*** -Rolled roasted eggplant, dried tomato, goat cheese, arugula, topped with pesto and balsamic reduction.

***Mexican Couscous (Vegetarian)*** -North Africa meets Mexico. Couscous seasoned with onion, cilantro, cucumber, tomato, purslane, mint, pumpkin seeds and panela cheese dressed with lemon and olive oil.

***Shrimp Confit***-Shrimp simmered in herbs, chili and garlic infused virgin olive-oil served over hummus.

***Chipotle Rib-eye Taco***-Seasoned grilled ribeye served on a fresh tortilla with asadero cheese, topped with a cucumber and cabbage salad, avocado coulis and dressed with a chipotle salsa.

***Zapata Crab Cakes*** - Chili seasoned crab cakes served on an avocado sauce with a white pepper aioli. Topped with a cucumber, jicama salad dressed with a serrano pepper dressing and tortilla ash.

**A LA CARTE MENU (cont.)**

**Entree Course Options**

***Mexican Grilled Portobello (Vegan)*** *-* Grilled portobello mushroom topped with guacamole, red onions, habanero peppers and toasted almonds served with black beans and rice.

***V-Fajitas (Vegan)*** -Sauteed mushrooms, bell peppers and onions served with red rice and a fresh bean salad.

***Elote Gnocchi (Vegetarian)***-Corn gnocchi served with corn kernels, pine nuts and poblano pepper strips served with a tomato concasse sauce.

***Chicken Mole***-For mole lovers, this chicken breast stuffed with turkey ham, spinach and panela cheese served with a green mole sauce, rice and vegetables will be a favorite.

***Chili-crusted Salmon***-Guajillo, morita and ancho chili crusted salmon sauteed in garlic and thyme, served on epazote corn sauce with sliced lime seasoned potatoes and grilled vegetables.

***Fresh Catch of the Day -*** Baked catch of the day served over a cauliflower puree with Mexican spring onions, brussels sprouts baby corn, cherry tomatoes and arugula.

***Chimichurri Pork Loin*** -Chimichurri marinated pork loin, dressed with a bell pepper and habanero sauce served with mashed potatoes and bacon sauteed brussel sprouts

***Sesame-Crusted Filet Mignon*** -Topped with a delicious hibiscus sauce served with a plantain puree and sautéed vegetables.

***Filet Mignon de Fruta*** -Filet mignon dressed with a warm berry, balsamic vinaigrette served with a potato walnut cake and an arugula salad.

**A LA CARTE MENU (cont.)**

**Dessert Course Options**

***Banana Decadence Delight***-Sauteed banana drizzled with caramel sauce topped with chocolate ice cream, pistachios, and fresh strawberries.

**Coconut and Papaya Mousse** - Coconut mousse served with a caramelized papaya sauce, a coconut crisp and a kiwi chutney.

***Cheesecake de Flan***- *F*lan flavored cheesecake is served with a sweet corn puree topped with a vanilla sauce, caramelized popcorn, and fresh berries.

***Hibiscus Poached Pear***-This beautiful, tasty dessert with a pear poached in red wine, served with a hibiscus sauce, a touch of cream cheese topped with caramelized walnuts, chantilly cream and fresh berries.

**Chocolate Apple Crepe** -A devilish dessert of crepes, Oaxacan chocolate, caramelized apples and mascarpone cheese.

***Banana Delicious Delight (Vegan)***-Sauteed banana, served with vegan chocolate ice cream, drizzled with coconut-milk caramel sauce and topped with strawberries and caramelized almonds.

***Hibiscus Simmering Pear (Vegan)***-This twist on the non-vegan crowd pleaser is a pear poached in red wine stuffed with red fruit jam, served with a hibiscus sauce, caramelized almonds, and fresh berries.

***Yucatan: 5-Course Tasting Menu***

Food from the Yucatan peninsula in Mexico, once home to the Mayan people is characterized by achiote, citrus, habaneros, and smoke, the four pillars of Mayan cooking. The tasting menu is representative of the four pillars and is intended to transport you to the Yucatan peninsula and taste a sample of the food characteristic of the 6 centuries of the Mayan Empire.

**First Course:**

***Lime Soup***-A refreshing soup that includes chicken, avocados, limes, and fried tortilla strips.

**Second Course:**

***Plantain Tostada de Cochinita Pibil***-Crispy plantain slices with a crust of edam cheese topped with pureed black beans, marinated pork, pickled onions, habanero peppers, avocado sauce, crema and lime juice.

**Third Course:**

***Hoja Santa Tomato Tamale*** - Hoja santa herb chicken banana-wrapped tamale with a tomato-habanero salsa.

**Fourth Course:**

***Yucatan “Pork and Beans”*** -Pork shank and black beans, topped with a roasted Chiltomate sauce served with cumin rice, chocoyotes (Mexican dumplings) and a radish salad.

or

***TikinXIC*** - Achiote, herbs and citrus marinated Mahi Mahi wrapped and grilled in a banana leaf. Served with white rice, black beans and a nopales cactus salad.

**Fifth Course:**

***Coconut and Papaya Mousse*** - Coconut mousse served with a caramelized papaya sauce, a coconut crisp and a kiwi chutney.

***Oaxaca: 5-Course Tasting Menu***

Oaxaca, considered to be one of the cultural, gastronomic centers of Mexico offers unique and interesting food, starting with the Mexican staples of corn, beans and chilis. The indigenous cultures have greatly influenced the food in this region with dishes dating back 7,000 years. Treat yourself to another time sampling some of the best food that Mexico has to offer.

**First Course:**

***Tetela*** -A triangle shaped tortilla stuffed with Oaxacan cheese, huitlacoche and hoja santa herbs topped with a roasted corn sauce, chipotle powder, and pickled radish.

**Second Course:**

***Memela*** -A mini blue corn tortilla with pork asiento, topped with roasted morita chili green tomato salsa, shredded pork rib and fresh cheese

**Third Course:**

***Chili-Mescal Heirloom Tomato Salad*** -Heirloom tomatoes dressed in a dried chili and mezcal vinaigrette, served with cucumber.

**Fourth Course (Select one:)**

***Oaxacan Pork Belly*** - Slow-roasted pork belly served with a peanut mole. Complemented by an apple puree, a braised chayote squash arugula salad and avocado tempura.

or

***Chicken Black Mole*** - Braised boneless chicken topped with a black mole sauce, pickled onion and fresh cheese, served with white rice and a refried bean stuffed gordita

**Fifth Course:**

***Chocolate Apple Crepe*** -A devilish dessert of crepes, Oaxacan chocolate, caramelized apples and mascarpone cheese.

***Jalisco: 5-Course Tasting Menu***

Jalisco, home to mariachis, tequilas, and sombreros has a rich history and plentiful resources that influence the cuisine unique to this Western Mexican state. Dishes such as birria, pozole and torta ahogada have their origins in Jalisco and are rich and layered in their flavors giving chefs like me plenty of inspiration.

**First Course:**

**Crema de Pozole Rojo -** A specialty of Jalisco, this version of red pozole is served with chili spiced pureed hominy, chicken, tostadas and topped with a cabbage salad and radishes.

**Second Course:**

**Jalisco Crunchy Salad -** Pico de gallo tossed with chicharron, grilled panela cheese and dressed with a jalapeno vinaigrette and avocado coulis.

**Third Course:**

**Viva Birria -** Another dish originating in Jalisco, this adobo-marinated, rich, goat stew is served on top of a sope layered with cheese and accented with a serrano and cilantro mayonnaise. Not your grandmother’s birria

**Fourth Course:**

**Tomatillo Beef Ribs -** Inspired by carne en su jugo, a dish originating in Guadalajara, the braised beef ribs are served with a tomatillo salsa, caramelized shallots, sauteed beans, crispy bacon and tortilla chips.

**Fifth Course:**

**Arroz de Leche -** This Spanish introduced rice pudding dessert is infused with goat cheese (another Spanish import), caramelized walnuts, chocolate ganache, lemon zested agave honey and a cinnamon cookie. This is one of the first desserts the chef remembers as a child.

***Bay of Banderas: 5-course Tasting Menu***

Puerto Vallarta is a magical city known for its friendly people, great beaches, beautiful mountains, amazing sunsets, fun entertainment and delicious restaurants. This 6-course tasting menu is inspired by the stunning Bay of Banderas and the plentiful seafood options not only available here but all over Mexico.

**First Course:**

***Bay Shrimp Bisque Soup*** - A rich, elegant, flavorful shrimp cream soup with tomato paste, pesto, garlic, and chilis. Served with an adobe marinated shrimp skewer.

**Second Course:**

***Zapata Crab Cakes*** - Chili seasoned crab cakes served on an avocado sauce with a white pepper aioli. Topped with a cucumber, jicama salad dressed with a serrano pepper dressing and tortilla ash.

**Third Course:**

***PV Baja Taco*** - Tempura battered fish served on fresh tortillas with avocado, a cabbage and carrot coulis and chipotle dressing.

**Fourth Course:**

***Banderas Catch of the Day*** - Fresh catch up the day served with huatape (shrimp and corn) salsa served over a chili seasoned rice cake and sauteed vegetables.

**Fifth Course:**

***Sunset Panna Cotta -*** Feeling the breeze of Puerto Vallarta, this coconut panna cotta dessert is topped with a citrus sauce, toasted coconut, whipped cream and a brandy foam. You have to try this pina colada on a plate.