



ESPERANZA

An Auberge Resort

los cabos mexico

CATERING MENUS



General Information

EXECUTIVE CHEF: Gonzalo Cerda, a native of Argentina, began his professional career in Argentina following his formal education at the Azafran Culinary Academy in Cordoba, Argentina and subsequent training at restaurants in Chile, Peru, Bolivia, Brazil, Paraguay, Uruguay, Costa Rica, Nicaragua, Canada, U.S. and finally he is joining Esperanza!

MENUS: While we offer a great variety of menu options, the Chef will gladly personalize any menu item to your personal taste or specification. Esperanza Resort offers alternative cuisine, vegetarian or vegan selections which can be prepared upon request.

FOOD STATION:

The following fees will be applied for requested service.
Chef attendant \$ 100 USD per station.

DECORATION: The hotel has a wide variety of recommended vendors for all. For these services our sales team will help with arrangements.

MENU TASTINGS: Menu tastings may be arranged through your Catering/Conference Services Manager with the following stipulations:

- The tasting menu will be done after the menu has been selected and the contract signed.
- The panel may be no larger than four guests.
- The tasting must be requested fourteen (14) days prior to the desired date for the tasting, and is subject to Chef's availability.
- The tasting will have to take place one week before the event.
- Salads, soups, entrées and desserts from our Banquet Menus are available for tasting, and a maximum of three selections per course will apply.
- For wedding cakes a maximum of two selections may be added in lieu of desserts.
- Hors d'oeuvres are not available for sampling.
- Certain charges may apply, please ask your Catering/Conference services representative for more details.

Prices are in U.S. dollars, are subject to change and does not include 18% service charge and 11% tax



Plated Breakfast

The Continental <i>Freshly squeezed fruit juices</i> <i>Homemade white & whole wheat bread basket</i> <i>Baked butter croissants, Danish pastries & banana bread</i> <i>Unsalted butter, homemade fruit preserves, marmalades & local honey</i> <i>Brewed regular coffee & decaffeinated coffee & selection of premium teas</i>	\$ 28
A Healthy Start <i>Freshly squeezed fruit & vegetable juices</i> <i>7 grain toasted bread & sugar-free homemade marmalades</i> <i>Homemade granola with skim yogurt</i> <i>Selection of seasonal fruits</i> <i>Fruit protein shake</i> <i>Brewed regular coffee & decaffeinated coffee & selection of premium teas</i>	\$ 30
The American <i>Freshly squeezed fruit juices</i> <i>Homemade white & whole wheat bread basket</i> <i>Baked butter croissants, Danish pastries & banana bread</i> <i>Unsalted butter, homemade fruit preserves, marmalades & local honey</i> <i>Selection of seasonal tropical fruits & berries</i> <i>Traditional scrambled eggs, smoked bacon & breakfast sausage</i> <i>Home-style potatoes, caramelized onions & herbs</i> <i>Brewed regular coffee & decaffeinated coffee & selection of premium teas</i>	\$ 34
The Esperanza <i>Freshly squeezed fruit & vegetable juices</i> <i>Homemade white & whole wheat bread basket</i> <i>Baked butter croissants, banana bread, Danish & Mexican pastries</i> <i>Unsalted butter, homemade fruit preserves, marmalades & local honey</i> <i>Selection of seasonal tropical fruits, berries or homemade fruit compotes</i> <i>Cheese quesadilla with traditional sauces & guacamole</i> <i>Traditional scrambled eggs, smoked bacon & breakfast sausage</i> <i>Chilaquiles, corn tortilla, "guajillo" salsa, refried beans, avocado & fresh "panela" cheese</i> <i>Home-style potatoes, caramelized onions & herbs</i> <i>Brewed regular coffee & decaffeinated coffee & selection of premium teas</i>	\$ 36

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Personalized Breakfast Buffet

\$45 per person

Assorted seasonal fruit platters
Homemade white & whole wheat toast
Baked butter croissants, muffins & Danish sweet rolls
Unsalted butter, homemade fruit preserves, marmalades & local honey
Brewed Mexican coffee, decaffeinated coffee & selection of teas

Juices, *your selection of three of the following freshly prepared fruit juices*

Orange	Green
Papaya	Celery
Grapefruit	Carrot
Pineapple	Tomato
Cantaloupe	Watermelon

Sweetness, *your selection of one of the following items*

Cinnamon & orange French toast, fruit compote, mixed berries & maple syrup
Lemon soufflé pancakes, maple syrup & banana compote
Sweet & sour ricotta crêpes with strawberry coulis
Chocolate & berry muffins
Butterscotch sticky buns, pecans & raisins

Eggs, *your selection of two of the following items*

Traditional scrambled eggs with scallions
Scrambled eggs with mozzarella cheese & bacon
Egg white frittata, spinach, cherry tomatoes, vegetables & basil
Individual quiche Lorraine, bacon, caramelized onions & Gruyère
Traditional eggs benedict, English muffin, Canadian bacon & Hollandaise sauce
Breakfast burritos, scrambled eggs, smoked ham, avocado, Oaxaca cheese & flour tortillas
Mini "huevos rancheros," corn tortilla with refried beans & Mexican sausage "chorizo"
Classic Spanish "tortilla," eggs, potatoes, onions, bell peppers & sweet peas

À la minute egg station, *additional \$100 per station for Chef participation*

Your choice of egg, egg whites or omelette any style, prepared à la minute
Served with sautéed cherry tomatoes & fresh basil

Salmon, *your selection of one of the following items*

Home-cured salmon gravlax, dill, coriander seeds & lime zest
Brown sugar-smoked salmon

(both options served with bagels, cream cheese, capers, red onions, chives & heirloom tomatoes)

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Buffet Breakfast

(continued)

Mexican specialties, *your selection of one of the following items*

Chilaquiles with chicken, roasted tomato sauce, fresh farm cheese & sour cream
Crispy tacos with chicken, fresh farm cheese & Mexican sauces
Traditional cheese & corn mushroom "huitlacoche" quesadillas

Quesadilla station, *additional \$100 per station for Chef participation*

À la minute prepared Mexican quesadillas, selection of Mexican sauces & guacamole, stuffed with any of the following selections

Traditional Oaxaca Mexican cheese
Sautéed mushrooms
Corn mushroom "huitlacoche"
Roasted "Poblano" peppers & cheese
Chicken
Flank steak
Shrimp

Breakfast Meats, *your selection of two of the following items*

Smoked pork breakfast sausage
Oven-roasted turkey sausages
Smoked crispy bacon
Grilled turkey bacon
Grilled black forest ham

Potatoes, *your selection of one of the following items*

Rösti potatoes, crispy grated potatoes
Baby breakfast potatoes with glazed onions & roasted cherry tomatoes
Oven-roasted handcut potato wedges with organic herbs & paprika dust
"Papas rancheras," diced potatoes, bacon, "pinto" beans, onions, tomatoes & cilantro
Esperanza breakfast potatoes with onions, tomatoes, sweet peas, bell peppers, oregano & "guajillo" chili sauce

Smoothie station, *supplement \$5 per person & \$100 per station for Bartender participation*

Your favorite fruit smoothies prepared with whole, skim or soy milk, plain or low fat yogurt, assorted seasonal fruits, berries, protein powder & honey

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Brunch

\$62 per person

Assorted seasonal fruit platters
Homemade white & whole wheat toast
Baked butter croissants & Danish sweet rolls
Unsalted butter, homemade fruit preserves, marmalades & local honey
Selection of seasonal fruit & berry plates
Selection of cereals, yogurts, granola & muesli
Brewed regular coffee & decaffeinated coffee & selection of premium teas
Whole & skim milk

Juices, *your selection of three of the following freshly prepared fruit juices*

Orange	Green
Papaya	Celery
Grapefruit	Carrot
Pineapple	Tomato
Cantaloupe	Watermelon

Sweetness specialties, *your selection of two of the following items*

Nutella French toast with berry compote
Banana pancakes with maple syrup
Grilled pineapple carpaccio with toasted coconut confetti
Cinnamon & chocolate churros

Eggs, *your selection of two of the following items*

Egg white frittata, spinach, cherry tomatoes, vegetables & basil
Individual quiche Lorraine, mushrooms, bacon & onions
Egg burritos, smoked ham, avocado, Oaxaca cheese & flour tortillas
Classic Spanish "tortilla," eggs, potatoes, onions, bell peppers & sweet peas

À la minute egg station, *additional \$100 per station for Chef participation*

Your choice of egg, egg whites or omelette any style, prepared à la minute
Served with sautéed cherry tomatoes & fresh basil

Mediterranean board

Selected ham, prosciutto & aged meats
Marinated olives & homemade crackers
Local & imported cheese with nuts & tropical fruit chutney
Homemade charcuterie

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Brunch

(continued)

A bit of Mexico, *your selection of two of the following items*

Chilaquiles, crispy corn tortilla, black beans, onions, fresh "panela" cheese, sour cream, cilantro & avocado
"Rancheros" bean stew with bacon, tomatoes, onions & cilantro
Chicken or beef fajitas with corn & flour tortillas, guacamole & sauces
Pulled pork enchiladas with roasted tomato sauce

Salads & Bites

Mixed greens, tomatoes & vegetables with lime dressing
Penne pasta salad, capers, olives, parmesan & tomatoes with pesto dressing
Grilled vegetables on pita bread with sundried tomatoes & basil pesto aioli

Hot sides

Breakfast potatoes with caramelized onions
Smoked crispy bacon, grilled black forest ham & breakfast sausages
Sautéed heirloom tomatoes with herbs & green onion

À la minute guacamole station, *additional \$100 per station for Chef participation*

Traditional Mexican guacamole prepared à la minute with fresh cilantro, jalapeño, onions & lime, served with corn tortilla chips "totopos" & salsas
Your choice of mild, medium or spicy

Smoothie station, *additional \$100 per station for Bartender participation*

Your favorite fruit smoothies prepared with whole, skim or soy milk, plain or low fat yogurt, assorted seasonal fruits, berries, protein powder & honey

Wake-up cocktail station, *supplement \$12 per person & \$100 per station for Bartender participation*

Traditional mimosa, orange juice & sparkling wine
Mango Bellini, fresh ripe mango purée & sparkling wine
Bloody Mary, tomato juice, vodka & spices

Desserts

Vanilla crème brûlée
Mexican caramel flan
White chocolate blueberry cheesecake
Chocolate pecan pie
Warm granny smith apple tart
Traditional vanilla sponge cake "tres leches"

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Lunch Buffet

Healthy noon

\$58

SOUPS

Your selection of one of the following items

"Gazpacho," chilled tomatoes, red bell peppers, cucumbers, onions, celery, basil & croutons

"Ginger & roasted pumpkin," vegetable broth & cinnamon

Cabo farmer, assorted organic vegetables from "Los Cabos"

SALADS

Garden, organic greens, shaved vegetables, cherry tomatoes with balsamic vinaigrette

Couscous & quinoa, cucumbers, tomatoes, red onions, mint, lemon & EVOO

Tofu, avocado, tomatoes, broccoli, spinach, green beans, bell peppers with soy vinaigrette

Three beans, grilled chicken, onions, tomatoes, avocado, bell peppers with cilantro dressing

Grilled artichokes, roasted beets, cherry tomatoes, red radishes, green beans, mushrooms & lime vinaigrette

ENTRÉES

Roasted organic chicken, sweet potato purée, steamed spinach & herb sauce

Grilled sea bass fillets, aged balsamic grilled vegetables & lemon grass sauce

Spaghetti pasta with basil, tomatoes & Mediterranean sauce

Tuna poached with white beans, kale & tomato caper vierge

DESSERTS

Seasonal fruit salad, citrus wedges & 4 sweet spices syrup

Ricotta & yogurt tiramisu with decaffeinated coffee

Tofu & soy milk panna cotta with berry compote

Brewed coffee, decaffeinated coffee & selection of teas

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Lunch Buffet

(continued)

Mexican sun

\$60

APPETIZERS

*Homemade guacamole, "pico de gallo," spicy "tormenta" & "ranchera" salsas with tortilla chips "totopos"
Seafood ceviche, cilantro, red onions, tomatoes, lime juice & bell peppers*

SOUP

Traditional tortilla soup with crispy corn tortillas, avocado, "panela" cheese, cilantro & sour cream

SALADS

*Grilled "nopal" cactus, tomatoes & "fresco & panela" cheese
"Maiz," sweet corn, radish, cilantro, tomatoes, beans & avocado
"Jícama," cucumber, orange wedges, cilantro & "piquín" chili vinaigrette*

ENTRÉES

*"Pork enchiladas," corn tortillas, "cotija" aged cheese, green "tomatillo" sauce & sour cream
"Beef fajitas," flour tortillas served with traditional sides & refried beans
Grilled red snapper "a la talla," herb marinated, served with Mexican rice
"Ajillo" roasted chicken, garlic, oregano & lemon juice with sautéed vegetables*

DESSERTS

*Traditional vanilla sponge cake "tres leches"
"Flan," Mexican custard served with caramel sauce & whipped cream
"Churros," fried dough pastry with cinnamon, chocolate & brown sugar*

Brewed coffee, decaffeinated coffee & selection of teas

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Lunch Buffet

(continued)

Surf & Turf

\$65

SOUP

Your choice of one of the following items

"Caldillo," seafood soup, lime, cilantro & garlic

Green "gazpacho," cucumbers, avocado, green bell peppers, basil & cantaloupe

SALAD

Build your own Caesar, romaine lettuce & shaved parmesan with grilled chicken, pinky shrimp or bacon

Greek, chopped tomatoes, cucumbers, red onions, feta cheese, kalamata olives & oregano vinaigrette

Caprese, buffalo mozzarella, romaine tomatoes, basil, EVOO & balsamic vinegar

ENTRÉES

Beef & shrimp skewers, angus beef, shrimp, bell peppers, scallions, "chimichurri" sauce & yukon gold potato purée

"Chorizo"-crusted salmon, vierge sauce & cilantro jasmine rice

Saltimbocca, grilled chicken breast, prosciutto, sage, mushroom sauce & grilled vegetables

DESERTS

Individual vanilla crème brûlée with brown sugar

Lemon pie with meringue topping

Mini fruit tarts with assorted berries

Brewed coffee, decaffeinated coffee & selection of teas

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www.esperanzaresort.com



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Lunch Buffet

SANDWICH BUFFET

Simple

\$53

Your selection of one soup, two salads & three sandwiches

SOUP

*Pumpkin-cinnamon
Roasted tomato & fennel
Traditional gazpacho*

SALAD

*Mixed greens, tomatoes & vegetables with lime dressing
Penne pasta, capers, olives, parmesan & tomatoes with pesto dressing
Our way coleslaw, cabbage, carrots, celery & raisins with apple dressing
Caesar salad, romaine lettuce, parmesan cheese & croutons*

SANDWICHES

*White bread, ham, salami, jack cheese, lettuce, tomatoes & mayonnaise
Whole wheat bread, smoked turkey, bacon, lettuce, tomatoes & herb aioli
Sesame brioche bun, pulled pork, avocado, tomatoes & coleslaw salad
Wrap, grilled vegetables, sundried tomatoes & basil pesto aioli*

DESSERTS

Assorted selection of desserts:

*Homemade apple tarte tatin
Vanilla crème brûlée
Mexican caramel flan*

Brewed coffee, decaffeinated coffee & selection of teas

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Lunch Buffet

SANDWICH BUFFET

Baja deli

\$57

Your selection of one soup, two salads & three sandwiches

SOUP

Salmon chowder

Traditional Mexican "tortilla" soup

Cream of wild mushroom

SALAD

Caprese, buffalo mozzarella, romaine tomatoes, basil, balsamic vinegar & EVOO

Couscous, cucumbers, mint, bell peppers, red onions & tomatoes

Greek, romaine lettuce, tomatoes, onions, cucumbers, bell peppers, feta cheese, black olives & oregano

Caesar with grilled chicken, romaine lettuce, parmesan cheese & croutons

SANDWICHES

Prosciutto on ciabatta bread with arugula, tomatoes, pecorino & green aioli

Angus prime roast beef on homemade white toasted bread with radish & chimichurri mayonnaise

Goat cheese on baguette bread with mushrooms, spinach, tomatoes & caramelized onions

Toasted bagel with cured salmon, cream cheese, chives, red onions & capers

DESSERTS

Assorted selection of desserts:

Pear sweet turn over "empanadas" with whipped cream

Fruit salad, assorted seasonal fruits with orange syrup

Mexican coffee tiramisu with amaretto & rum reduction

Brewed coffee, decaffeinated coffee & selection of teas

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los cabos mexico

Lunch Buffet

SANDWICH BUFFET

Esperanza deluxe

\$62

Your selection of one soup, two salads & three sandwiches

SOUP

*Lobster bisque
Cream of asparagus
Roasted artichoke*

SALAD

*Roasted beets, goat cheese, candied pecans, mixed greens & balsamic vinaigrette
Seared blue fin tuna, tomatoes, baby potatoes, quail egg & chive aioli
Quinoa, citrus wedges, avocado, cucumbers & soy vinaigrette
Grilled baby vegetables, charred cherry tomatoes & roasted garlic oil
Shrimp Caesar, romaine lettuce, parmesan cheese & croutons*

SANDWICHES

*Make your own sandwich
Aged meats: prosciutto, salami, glazed ham, smoked turkey, cured salmon or bacon
Cheese: manchego, gruyere, Monterey Jack, mozzarella or cream cheese
Homemade bread: ciabatta, pita, baguette, wheat or sesame buns
Sides: lettuce, tomatoes, onions, arugula, spinach, cucumbers, horseradish or pickles
Dressings: mayonnaise, mustard, ketchup, garlic aioli, chimichurri, pesto or chipotle mayonnaise*

DESSERTS

Assorted selection of desserts:

*"Tres leches," traditional vanilla sponge cake
Lemon panna cotta, Italian custard with raspberry-orange sauce
Three chocolate trifle, berries, vanilla sponge cake, "cinzano rosso" drizzle*

Brewed coffee, decaffeinated coffee & selection of teas

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Plated Lunch or Dinner

3 COURSES, your selection of one soup or appetizer, one entrée & one dessert \$ 115

4 COURSES, your selection of one soup, one appetizer, one entrée & one dessert \$ 125

CHILLED SOUP

Traditional "rojo" gazpacho

tomatoes, red bell peppers, carrots, red onions, cucumbers, croutons, garlic, olive oil & red wine vinegar

"Verde" gazpacho

green bell peppers, cucumbers, celery, avocado, spinach, basil, croutons, garlic, olive oil & apple vinegar

"Melon"

cantaloupe & honeydew, cucumbers, arugula, sparkling wine & spiced watermelon cubes

Vichyssoise

leeks, potatoes, onions & cream

HOT SOUP

Vegetarian:

Roasted tomatoes, fennel & onions

Minestrone, rice & seasonal vegetables served with parmesan croutons

Spicy ginger & carrots, coconut milk

Mexican tortilla, crispy corn tortilla, cilantro, avocado, panela cheese & sour cream

Black beans, cilantro, red onions & sour cream

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Plated Lunch or Dinner

(continued)

HOT SOUP (continued)

Meat:

*Prosciutto consome
vegetable brunoise served with garlic croutons*

*Braised short rib
cilantro, onions, tomatoes & vegetables*

*Black lentil stew
with Mexican chorizo & potatoes*

Seafood:

*Lobster bisque
with saffron & pernod*

*Chowder
clams & white fish, potatoes, sweet peas & vegetables*

*Bouillabaisse
local fish & shrimp potatoes served with rouille sauce*

*"Cazuela"
assorted seafood, saffron, sweet peas & vegetables*

*Thai coconut shrimp
with ginger, cilantro, lime & spicy chili*

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Plated Lunch or Dinner

(continued)

SALAD

Beet salad

with goat cheese, candied pecans & balsamic reduction

Field greens

shaved vegetables, cherry tomatoes & artichoke vinaigrette

Caprese

traditional Italian salad with buffalo mozzarella cheese, romaine tomatoes & basil

Braised granny smith apple

with mixed greens & candied warm nuts

Caesar

romaine lettuce, parmesan cheese & garlic croutons

Brie cheese

with roasted pear, rocket salad & grape vinaigrette

Grilled vegetables

braised endive, portobello mushrooms & aged balsamic

Wedge

iceberg lettuce, avocado, radish, green beans & blue cheese dressing

Seared ahi tuna

baby potatoes, cherry tomatoes, cucumbers, avocado, lettuce & caper dressing

Tempura chicken

with arugula & sweet sesame dressing

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Plated Lunch or Dinner

(continued)

APPETIZER

Vegetarian:

Veggie carpaccio
organic mixed greens & sundried tomato vinaigrette

Grilled eggplant "rollantini"
zucchini, goat cheese & basil tomato sauce

Crispy phyllo mushroom rolls
with shallot relish

Artichoke & leek croquette
brie cheese, tomatoes & homemade marmalade

Meat:

Beef carpaccio
arugula, parmesan, capers & black olive dressing

Beef "tataki"
crispy vegetables & citrus-ponzu vinaigrette

Angus beef tartar
with aged grain mustard dressing

Tea smoked duck magret
with garden salad, brioche croutons & fig reduction

Fish & seafood:

Crab cake
mustard & mango chutney

Sea bass tower
seaweed salad, pickled onions, avocado & sriracha mayonnaise

Ahi tuna poke
ginger, lime juice, sesame oil & soy sauce

Seafood ceviche
onions, cilantro, tomatoes & lime juice

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Plated Lunch & Dinner

(continued)

*Chocolata clam ceviche
soy & spicy serrano chilli*

*Sea bass "tiradito"
(ceviche style) jicama & corn salad*

*Smoked marlin "tamalito"
with guajillo chile sauce*

*House-cured salmon
grilled asparagus & lime crème fraîche*

*Shrimp "aguachile"
sashimi style, lemon juice, cilantro & spicy serrano chilli*

*Smoked salmon carpaccio
cream cheese bruschetta, chives & red onions*

*Tiger prawns & scallops
celeriac purée, coconut & ginger sauce*

*Prosciutto wrapped scallops
sweet pea pomade & melon chutney*

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Plated Lunch & Dinner

(continued)

ENTRÉE

Poultry:

*Sous-vide chicken roulade
with seasonal vegetable farce & chimichurri*

*Rustic grilled chicken breast
wild mushrooms & aged mustard sauce*

*Lemongrass organic chicken
prosciutto, sundried tomatoes & sage*

*“Agave” glazed duck breast
with juniper berry sauce*

Pasta:

*Short ribs ravioli
pistachio & pine nuts au jus*

*Spinach & ricotta cheese “cannelloni”
with filetto sauce*

*Salmon & shallot “sorrentino”
seafood bisque*

*Organic vegetable lasagna
wild mushrooms*

*Hole wheat spaghetti
“caponnata” capers & olive*

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Plated Lunch & Dinner

(continued)

Fish & Seafood:

*Pan-seared sea bass
with Mexican "ajillo" sauce*

*Grilled salmon
on saffron bisque*

*Slow cooked mahi-mahi
ginger & orange glaze*

*Grilled "a la talla" red snapper
marinated in herbs*

*Sole roulade
stuffed with herbs & lime butter with vierge sauce*

*Braised monkfish
garlic & cilantro reduction*

*Grilled tuna steak
tomato relish & balsamic vinegar*

*Seared scallops
with mango chutney*

*Prawns
Thai-spiced creamy sauce*

Our Mexican specialties:

*"Poblano" pepper
roasted "Poblano" pepper stuffed with Oaxaca cheese*

*"Chiles en nogada"
angus beef & dry fruit stuffing, walnut creamy sauce & fresh pomegranate*

*Shrimp "baja-style"
local shrimp stuffing, onions, garlic, tomatoes & cilantro*

*Oaxaca-style tamal
wrapped in banana leaf, stuffed with chicken & roasted tomato sauce*

*Sinaloa-style tamal
wrapped in corn leaf, stuffed with fish, shrimp & "ancho & pasilla" chilli sauce*

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Plated Lunch & Dinner

(continued)

Pork & Beef:

*Grilled tenderloin
with three peppercorn mignonette sauce*

*Black angus tenderloin
bacon, mushroom crust & cabernet reduction*

*NY steak
topped with goat cheese au jus*

*Grilled "Sonora" rib eye steak
with "chimichurri & criolla" sauce*

*Grilled rack of lamb
with Mexican spices rub*

*Lamb chops
pistachio crust & cardamom sauce*

*Flank steak
slow cooked & stuffed with roasted bell peppers, onions & asparagus*

*Roasted pork loin
with braised shallots, figs & pear chutney*

SIDES, your selection of two sides for each entrée

Vegetables:

*Grilled Mediterranean vegetables
Sautéed garden vegetables
Ginger & orange-glazed baby carrots
Creamy butternut squash purée, toasted almonds & green beans
Grilled eggplant, zucchini & tomato tower with parsley & garlic*

Rice & Potatoes:

*Wild mushroom risotto, pecorino cheese & basil pesto oil
Braised baby potatoes in natural jus & organic herbs from our garden
Local potato "au gratin," garlic & bay leaves
"Pont neuf" potatoes braised with onions, white wine, parsley & rosemary
Double baked potato, prosciutto dust & green onions
Ginger & coconut jasmine rice
Simple mashed potato purée, butter, milk, black peppercorn & nutmeg
Brown rice, raisins & vegetables*

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(continued)

DESSERTS

*Chocolate lava flow
vanilla ice cream & berries sauce*

*Lavender crème brûlée
sugared strawberries*

*Mexican caramel flan
vanilla custard with caramel sauce & whipped cream*

*“Tres leches”
traditional vanilla sponge cake*

*Lemon panna cotta
Italian custard with raspberry-orange sauce*

*White chocolate blueberry cheesecake
almond dust*

*Mexican coffee tiramisu
amaretto & rum reduction*

*Warm granny smith apple tart
homemade tropical ice cream*

*Warm brownie
homemade pistachio ice cream*

*Three chocolate trifle
berries, vanilla sponge cake & “cinzano rosso” drizzle*

*Mexican churros trio
chocolate, vanilla & cinnamon with cajeta “Mexican caramel sauce”*

*We can customize all our desserts upon request
to be served as “dessert table, family style,” “dessert platters” or “mini desserts”*

Brewed coffee, decaffeinated coffee & selection of teas

Prices are in U.S. dollars per person, are subject to change and does not include 18% service charge and 11% tax



Dinner Buffet

Oriental

\$105

APPETIZERS

Miso soup with tofu & seaweed
Edamame, steamed Japanese green beans with sea salt
Pork gyoza, fried dumplings served with lime-ponzu sauce
Beef & tuna tataki, lightly pan-seared marinated in lime-ponzu & green onion dressing
Seaweed salad, sesame & soy sauce
Rice noodle salad, carrots, seaweed, avocado, tofu, sesame & cilantro dressing

SUSHI

Sashimi platter
(thin slices of raw fish with soy sauce)
blue fin tuna, pacific sea bass, hamachi (Japanese amberjack) & salmon

Nigiri platter
(sushi rice topped with a bit of wasabi & raw fish)
salmon, tuna, shrimp & unagi (freshwater eel)

Roll boards
California roll (avocado, surimi crab, cucumbers & fish eggs)
Dynamite roll (prawn tempura, carrots, avocado, cucumber, chili & spicy mayonnaise)
Spider roll (fried soft shell crab, cucumbers, avocado, radishes, lettuce, fish eggs & sriracha mayonnaise)
Alaska roll (layered on the outside with raw salmon, cucumbers, bell peppers, avocado & fish eggs)
Hawaiian roll (canned & raw soy sauce tuna, egg, surimi crab, & pineapple) seasoned with hula hana ebi

Live sushi station, *additional \$100 per station for Chef participation*

Fresh hand-rolled sushi prepared à la minute

DESSERTS

Green tea panna cotta
Ginger & coconut custard
Tofu & yogurt trifle with sesame seed crumble
Rice pudding with soy caramel & sake marinated raisins

Brewed coffee, decaffeinated coffee & selection of teas

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Dinner Buffet

Mexican

\$125

APPETIZER

Traditional guacamole, pico de gallo & salsas
Tortilla soup, cilantro, avocado, "panela" cheese & sour cream
Grilled cactus "nopal" salad with onions, tomatoes, panela cheese & oregano
Corn salad, radish, cilantro, tomatoes, assorted beans & avocado
Jicama salad, cucumbers, oranges, cilantro & "piquin" powder chili vinaigrette
Seafood ceviche, red onions, cilantro, tomatoes, avocado & lime juice

ENTRÉES

"Al pastor" tacos, marinated pork, onions, cilantro & grilled pineapple
"En nogada" stuffed "Poblano" peppers with beef & vegetables covered with walnuts-cream & fresh pomegranate
Beef & chicken fajitas, bell peppers & onions
Pork tamales wrapped in banana leaf
Mushroom quesadillas with mozzarella cheese
Grilled "a la talla" marinated red snapper with guajillo chili, herbs & garlic
Grilled "adobo" marinated flank steak
Ajillo shrimp, garlic, dried chili, lemon juice & butter

GARNISHES

Mexican rice, tomatoes, peas & carrots
Rancheros bean stew with bacon, onions, garlic, cilantro & tomatoes

DESSERTS

"Tres leches," traditional vanilla sponge cake
Caramel flan, vanilla custard with caramel sauce & whipped cream
Chocolate & vanilla churros with "cajeta" (Mexican caramel sauce)

Brewed coffee, decaffeinated coffee & selection of teas

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ESPERANZA

An Auberge Resort

los cabos mexico

Dinner Buffet

Upgrade your Mexican buffet with a selection of one or more of the following action stations:

À la minute guacamole station, *supplement \$5 per person and \$100 per station for Chef participation*

Traditional Mexican guacamole prepared à la minute with fresh cilantro, jalapeño, onions & lime served with corn tortilla chips "totopos" & salsas

Your choice of mild, medium or spicy

Quesadilla station, *supplement \$7 per person and \$100 per station for Chef participation*

À la minute prepared Mexican quesadillas, stuffed with any of the following selection:

Traditional Oaxaca Mexican cheese

Sautéed mushrooms

Roasted "Poblano" peppers & cheese

Chicken

Flank steak

Shrimp

Al pastor station, *supplement \$8 per person and \$100 per station for Chef participation*

Traditional shepherd-style marinated pork tacos

with sautéed scallions, cilantro, grilled pineapples & assorted Mexican sauces

Taquiza station, *supplement \$8 per person and \$100 per station for Chef participation*

Freshly handmade tortillas and the following selection of traditional Mexican stews:

Chicken "tinga," shredded chicken breast sautéed with tomatoes & onions

Roasted "Poblano" peppers with sweet corn & sour cream

Grilled Mexican sausage "chorizo" & sautéed potatoes

Marinated flank steak

Sautéed mushrooms & spinach

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ESPERANZA

An Auberge Resort

los cabos mexico

Dinner Buffet

Argentinean Gaucho BBQ

\$125

EMPANADAS, baked flour dough turnovers

Beef, onions, tomatoes, hard-boiled eggs, green olives & scallions

Humita, smoked corn, onions & mozzarella cheese

H&C, ham and manchego cheese

APPETIZER

Roasted pumpkin soup

Potato salad with hard-boiled eggs, green beans & parsley-mayonnaise

Mixed green salad, garden greens, tomatoes, onions & balsamic vinaigrette

Arugula salad with parmesan shaves, sundried tomatoes & lemon vinaigrette

FROM THE GRILL

Short ribs

NY steak

Flank steak

Grilled chicken

Shrimp skewer

Chorizo

SIDES

Double baked potato

Grilled vegetables

Chimichurri and criolla sauce

DESSERTS

Argentinean mille-feuille "rogel," caramel sauce & meringue

Chocolate flan, dried coconut & whipped cream

Fruit salad, assorted seasonal fruits with orange syrup

Traditional Argentinean caramel alfajores

Brewed coffee, decaffeinated coffee & selection of teas

Prices are in U.S. dollars per person, are subject to change and does not include 18% service charge and 11% tax



Dinner Buffet

Mediterranean

\$135

SOUP

your selection of one of the following items

*Roasted fennel & tomato soup
Minestrone, seasonal vegetables & rice
Bouillabaisse, fish soup with potatoes & vegetables
Prosciutto consommé with roasted garlic croutons*

SALAD

*Grilled vegetables, peppers, eggplant, zucchini, onions, fennel, carrots & artichoke
Potato & green beans with egg, parsley aioli & crispy bacon
Garden, mixed greens, shaved vegetables, cucumbers & red onions
Greek, tomatoes, cucumbers, peppers, red onions, feta cheese, kalamata olives & dried oregano
Penne with cherry tomatoes, broccoli, olives, capers, feta cheese & bell peppers*

All salads are served with assorted vinaigrettes & dressings on the side

ENTRÉE

your selection of three of the following items

*Chicken saltimbocca, sage & prosciutto
Roasted lamb gigot with Mediterranean herb rub
Black peppercorn-crusted beef tenderloin with white wine & braised onions
Salt-crusted salmon fillet with garlic & lime
Sole Spanish "ajillo," parsley, white wine, butter, olive oil & garlic
Red snapper with vierge sauce, olive oil, lemon juice, chopped tomatoes & chopped basil*

SIDES

*Roasted potatoes with onions, pepper, thyme & oregano
Petit vegetables with braised green onions
Roasted tomatoes with pesto
Grilled "polenta" cakes with mozzarella cheese*

DESSERT

*Tiramisu, espresso dipped biscuits & mascarpone
Chocolate panna cotta with citrus preserve
Baklava, phyllo pastry filled with chopped nuts & honey
Mini tarte tatin; upside-down caramelized apples*

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ESPERANZA

An Auberge Resort

los cabos mexico

Hors d'Oeuvres

PASSED or STATIONS

Hors d'Oeuvres per person per one hour
your selection of five of the following items

\$ 15

Mini shrimp "huaraches"
soft corn dough shells filled with shrimp & topped with Mexican sauce & sour cream

Scallops ceviche "tostaditas"
marinated with lime, onions & cilantro, over a crispy tortilla

Potato & chorizo mini crispy "flautas"
deep fried mini tacos

Flank steak skewers
with grilled onions and bell peppers

Blue fin tuna skewer
lime-ponzu marinated, topped with wasabi aioli

Tempura shrimp roll
avocado, cream cheese, cucumbers & bell peppers

Summer rolls
cucumbers, peppers, carrots, mango, basil & sweet Thai chili sauce

Spring rolls
wonton-wrapped vegetables julienne with soy dressing

Steamed Dolmas
grape leaf-wrapped mini rolls of rice, nuts & raisins

Salmon tartar
mustard, chives & red onions served on garlic crouton

Grilled vegetable bruschetta
with sundried tomatoes & tapenade

Mini pepperoni pizza
mushrooms & chili oil

Mini margarita pizza
tomatoes, mozzarella cheese & basil pesto

Caprese skewers
cherry tomatoes, buffalo mozzarella & organic basil

Prices are in U.S. dollars per person, are subject to change and does not include 18% service charge and 11% tax



ESPERANZA

An Auberge Resort

los cabos mexico

Hors d'Oeuvres

(continued)

Dumplings

goat cheese & chipotle

Spicy mini meat balls

"pomodoro" tomato sauce

Mini crab cakes

with chipotle mayonnaise

"Camaronillas"

deep fried shrimp quesadillas with Mexican salsa

"Pescadillas"

deep fried fish quesadillas with lime sour cream

Mini quiche Lorraine

bacon, onions & mushrooms

Grilled artichoke quiche

bell peppers & leeks

Spanish potato frittata

chorizo & sweet peas wrapped with prosciutto

MINI EMPANADAS, Argentinean turnovers

Beef

onions, tomatoes, egg, green olives & scallions

Humita

smoked corn, onions & mozzarella cheese

H&C

ham & manchego cheese

Caprese

romaine tomatoes, buffalo mozzarella cheese & basil

Lamb

mint, onions & raisins

"Diabla"

spicy beef, dried chili, paprika, cumin & brown sugar

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ESPERANZA

An Auberge Resort

los cabos mexico

Hors d'Oeuvres

LIVE STATIONS

Upgrade your Hors d'Oeuvres with a selection of one or more of the following live food stations:

Live sushi station, supplement \$5 per person & \$100 per station for Chef participation
Minimum of 20 people required

Fresh hand-rolled sushi prepared à la minute

Sashimi platter

(thin slices of raw fish & soy sauce)

blue fin tuna, pacific sea bass, hamachi (Japanese amberjack) & salmon

Nigiri platter

(sushi rice topped with a bit of wasabi and raw fish)

salmon, tuna, shrimp & unagi (freshwater eel)

Roll boards

California roll (avocado, surimi crab, cucumbers & fish eggs)

Dynamite roll (prawn tempura, carrots, avocado, cucumbers, chili & spicy aioli)

Spider roll (fried soft shell crab, cucumbers, avocado, radishes, lettuce, fish eggs & sriracha mayonnaise)

Alaska roll (layered on the outside with raw salmon, cucumbers, peppers, avocado & fish eggs)

Live ceviche station, supplement \$4 per person & \$100 per station for Chef participation
Minimum of 20 people required

Freshly prepared à la minute ceviche with cilantro, lime juice, tomatoes, onions, jalapeño and your selection of:

Shrimp

Sea bass

Grouper

Octopus

Ahi tuna

Live quesadillas station, supplement \$3 per person & \$100 per station for Chef participation
Minimum of 20 people required

À la minute prepared Mexican quesadillas, stuffed with the following selections

Traditional Oaxaca Mexican cheese

Sautéed mushrooms

Roasted "Poblano" peppers & cheese

Chicken

Flank steak

Shrimp

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ESPERANZA

An Auberge Resort

los cabos mexico

Coffee Breaks

MORNING COFFEE BREAK

Thirty minute coffee break display, per person

\$ 18

HOT DRINKS

*Brewed & decaffeinated coffee
(whole milk, skim milk & cream)
Selection of aromatic & herbal teas*

COLD DRINKS

*Bottled water
Assorted soft drinks
Pitcher of juice: orange & one other of your selection: grapefruit, papaya, tomato or carrot*

THE BAKERY

your selection of two of the following items

*Homemade assorted cookies
Cinnamon & raisin rolls
Chocolate chip muffins
Carrot cake
Banana bread*

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ESPERANZA

An Auberge Resort

los cabos mexico

Coffee Breaks

AFTERNOON COFFEE BREAK

Thirty minute coffee break display, per person
Minimum of 20 people required

\$ 26

HOT DRINKS

*Brewed & decaffeinated coffee
(whole milk, skim milk & cream)
Selection of aromatic & herbal teas*

COLD DRINKS

*Bottled water
Assorted soft drinks
Pitcher of: iced tea, lemonade, orange juice & hibiscus iced tea*

SANDWICHES & MORE

*Selection of crudités, carrots, cucumbers & jícama with fresh lime & sea salt
Ham & cheese on grilled sourdough bread
Mini chicken Caesar wraps with flour tortillas
Mini ciabatta tuna sandwich with cucumbers, red onions & lime mayonnaise
Mini turkey club sandwich with bacon, lettuce & tomatoes*

THE BAKERY

Homemade assorted cookies

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ESPERANZA

An Auberge Resort

los cabos mexico

Wedding Cakes

For all cakes and cupcakes, there is a minimum charge of \$100

Basic	\$12 per person
Deluxe	\$14 per person
Premium	\$16 per person

Cake flavors

Basic:

*Vanilla
Chocolate
Marble
Red velvet*

Deluxe:

*Butter almond
Lime poppy seed
Coconut & ginger
Mexican coffee & amaretto*

Frosting flavors

Basic:

*Vanilla Swiss meringue buttercream
Chocolate fudge
Orange
Lemon
Lime
White chocolate
Mexican caramel
Mocha buttercream*

Deluxe:

*White chocolate ganache
Dark chocolate ganache
Amaretto mocha buttercream*

Premium:

Fondant of any color

Filling flavors

Basic:

*Raspberry homemade jam
Strawberry homemade jam
Orange homemade marmalade
Apricot homemade marmalade
Chocolate cream cheese frosting*

Deluxe:

*Lemon, lime or raspberry curd
Pistachio pastry cream
Fruit or nut flavored buttercream
Seasonal fruit and berry mousses
Pistachio & cajun nuts creamy paste
Crispy chocolate cookies and chantilly cream
White or chocolate croquant*

Prices are in U.S. dollars per person, are subject to change and does not include 18% service charge and 11% tax



Wedding Cupcakes

*For all cakes and cupcakes, there is a minimum charge of \$100
At least six per each style*

Good & simple	\$10 per person
Filled & fancy	\$12 per person

GOOD & SIMPLE

*Classic vanilla
vanilla cake & chocolate or vanilla Swiss meringue buttercream*

*Classic chocolate
chocolate cake & chocolate or vanilla Swiss meringue buttercream*

*Mint & white chocolate chip
chocolate cake with mint buttercream & white chocolate chips*

*Mocha & chocolate chip
chocolate cake with mocha buttercream & chocolate chips*

*Black & white
chocolate & vanilla cake with fudge & vanilla frosting*

*Pinky pinky
white cake with strawberry buttercream & pink meringue crumbs*

*Chocolicious
dark chocolate cake with chocolate filling & chocolate dusting*

Prices are in U.S. dollars per person, are subject to change and does not include 18% service charge and 11% tax



Wedding Cupcakes (continued)

CHOCOLATE FILLED & FANCY

Chocochoch

Oreo cookie & nutella hazelnut-flavored sweet spread

Mexican-style

"Abuelita" spiced chocolate cake with "cajeta" caramel sauce

Chocoberry

fudge cake with raspberry curd filling & raspberry buttercream

Almond

white chocolate cake with almond cream filling & almond fudge

Double choconut

white & dark chocolate with assorted nut cream filling & topped with pecans

VANILLA FILLED & FANCY

Pistachio

vanilla cake with pistachio buttercream & sugar coated pistachio dust

Vanilla Bean

golden buttercream cake with Mexican vanilla bean mousse

Coconut

vanilla cake with coconut cream cheese & topped with dried coconut

FRUIT FILLED & FANCY

Banana split

banana cake with pineapple frosting, chocolate buttercream & cherry

Lemon-ginger

lemon butter cake with lemon, ginger filling & sugared lemon

Organic berry

vanilla cake with assorted berries filling & blueberry on top

Baby carrot

carrot cake with cream cheese frosting & ginger & cinnamon-glazed baby carrot

Kiwi-lime

chocolate cake with lime zest buttercream & kiwi topping

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