



ESPERANZA  
An Auberge Resort

## **BREAKFAST**

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### **continental**

freshly squeezed fruit and vegetable juices  
baked butter croissants, cinnamon rolls and banana bread  
sweet butter, homemade fruit preserves, marmalades and local honey  
organic estate-grown mayan coffee, decaffeinated coffee  
selection of premium tea  
\$30 per person

### **american**

freshly squeezed fruit and vegetable juices  
baked butter croissants, cinnamon rolls and banana bread  
sweet butter, homemade fruit preserves, marmalades and local honey  
selection of seasonal tropical fruits, melon and berries  
scrambled eggs with fresh herbs  
smoky bacon and grilled country sausage  
home-style potatoes, caramelized onions and herbs  
organic estate-grown mayan coffee, decaffeinated coffee  
selection of premium tea  
\$35 per person

### **esperanza**

freshly squeezed fruit and vegetable juices  
baked butter croissants, cinnamon rolls, banana bread and mexican pastries  
sweet butter, homemade fruit preserves, marmalades and local honey  
selection of seasonal tropical fruits, melon and berries  
house-cured scottish salmon, toasted bagels, traditional condiments  
scrambled eggs with fresh herbs  
chilaquiles, guajillo salsa, black beans, avocado and queso panela  
smoky bacon and grilled country sausage  
home-style potatoes, caramelized onions and herbs  
organic estate-grown mexican coffee, decaffeinated coffee  
selection of premium tea  
\$39 per person

prices quoted are in USD, and subject to change  
11% tax and 18% service charge will be added to your bill



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## BREAKFAST

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### **breakfast buffet**

freshly squeezed fruit and vegetable juices  
baked butter croissants, banana bread and mexican pastries  
chocolate danish, cinnamon rolls  
toasted sourdough and whole wheat bread  
sweet butter, homemade fruit preserves, marmalades and local honey  
house-cured scottish salmon, toasted bagels, traditional condiments  
organic estate-grown mexican coffee  
selection of premium tea

### **your selection of two of the following items:**

scrambled eggs with fresh herbs  
scrambled eggs with crispy corn tortillas, roasted guajillo salsa and cilantro  
chilaquiles, guajillo salsa, black beans, avocado and queso panela  
griddle-baked tomatillo chilaquiles, chipotle cream, avocado and fresh cheese  
orange french toast, fruit compote, mixed berries and maple syrup  
lemon-soufflé pancakes, mint infused syrup, homemade ricotta

### **your selection of two of the following items:**

applewood smoked bacon  
chicken-apple sausage  
traditional breakfast sausage  
grilled black forest ham

### **your selection of two of the following items:**

home-style potatoes, caramelized onion and herbs  
griddle-roasted potato cake with parsley and smoked bacon  
crispy basil hash brown potatoes with roasted garlic  
roasted baby potatoes with thyme and spicy chipotle  
grilled roma tomatoes with herb oil  
sautéed spinach with basil, pine nuts and golden raisins  
sautéed asparagus with balsamic and Tuscan olive oil

\$55 per person

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## BREAKFAST

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### **breakfast brunch**

freshly squeezed fruit and vegetable juices  
baked butter croissants, cinnamon rolls, banana bread and mexican pastries  
sweet butter, homemade fruit preserves, marmalades and local honey  
selection of seasonal tropical fruits, melon and berries  
imported cheeses, spicy cured olives  
serrano ham, spanish chorizo, alto adige speck ham and jabugo pata negra  
smoky bacon and grilled country sausage  
home-style potatoes, caramelized onions and herbs

### **egg and omelette station**

beef machaca with stewed tomatoes  
spinach, mushrooms, baby tomatoes and caramelized onions  
sweet peppers, herbs, manchego, swiss and panela cheese  
grilled jalapeño, scallions and cilantro

### **mexican specialties**

griddle-baked guajillo chilaquiles, black beans and panela cheese  
crispy corn tortillas, scrambled eggs, aged manchego,  
roasted tomatillo salsa and cilantro  
dried beef scrambled eggs, caramelized onions, basil and baby tomatoes  
dark beer stewed chorizo, tillamook cheddar cheese and roasted potatoes  
handmade corn quesadillas, fresh panela, diced potatoes,  
mushrooms or "rajas poblanas"

### **desserts and coffee**

cajeta caramel tres leches, mixed berries and fruit tarts, lemon pie,  
chocolate chip brownies, sugar dusted mexican churros  
organic estate-grown mayan coffee  
selection of premium tea

\$65 per person

the egg and omelette station requires one chef per fifty guests,  
and a \$105.00 chef service fee per chef will apply

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## BREAKFAST

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### suggested additions

#### egg and omelette station

beef machaca with stewed tomatoes  
spinach, mushrooms, baby tomatoes and caramelized onions  
sweet peppers, herbs, manchego, swiss and panela cheese  
grilled jalapeño, scallions and cilantro  
\$14 per person

#### pancake and waffle station

walnuts, chocolate chips, bananas, mixed berries  
whipped cream, cajeta, vanilla infused maple syrup  
\$12 per person

#### smoothie bar station

soy protein, berries, frozen bananas, orange juice  
mint, basil, local fruits, honey, agave honey, low-fat yogurt  
\$10 per person

#### individual selections

house-cured scottish salmon  
bagels, cream cheese, sliced heirloom tomatoes, red onion and capers \$12  
orange french toast, fruit compote, mixed berries and maple syrup \$14  
scrambled eggs with fresh herbs \$9  
eggs benedict, citrus cured salmon, chipotle hollandaise \$16  
dried beef machaca burritos, scrambled eggs,  
manchego and guajillo aioli \$11  
roasted apple oatmeal, golden raisins and cinnamon \$7  
homemade vanilla bean panna cotta with mixed berries compote \$8

all stations requires one chef per fifty guests,  
and a \$105.00 chef service fee per chef will apply

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## LUNCHEON BUFFETS

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### deli buffet

chilled tomato soup, organic basil, mozzarella di bufala  
and lemon infused tuscan olive oil

grilled asparagus, aged balsamic, shaved parmigiano-reggiano

hearts of romaine, traditional caesar dressing, toasted focaccia croutons

fresh sliced cold cuts:

roasted turkey breast, black forest ham

new york corned beef, beef pastrami, prosciutto san daniele and tuna salad

sliced cheeses:

tillamook cheddar cheese, provolone, gruyere

idiazabal, aged manchego and fresh mozzarella

roasted potato salad, sweet peppers and mustard aioli

classic condiments:

sliced heirloom tomatoes, lettuce, pickles

horseradish, dijon mustard and mayonnaise

bread:

black olive sourdough, ciabatta

focaccia, traditional sourdough bread

kettle chips

freshly baked chocolate chip, oatmeal and peanut butter cookies

mini key lime pie

freshly brewed coffee, decaffeinated coffee

and selection of teas

\$49 per person

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## LUNCHEON BUFFETS

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### **cabo buffet**

heirloom tomato and mozzarella di bufala and basil pesto  
golden melon gazpacho, mint, yogurt and meyer lemon  
baby arugula, roasted baby tomatoes, asparagus and mustard vinaigrette  
hearts of romaine, chipotle-caesar dressing, shaved parmigiano-reggiano  
grilled chicken wraps, mustard aioli, homemade flour tortillas  
adobo flank steak burritos, garlic mayonnaise and pasilla chile dip  
kettle chips  
individual fruit tarts  
freshly baked cinnamon rolls  
freshly brewed coffee, decaffeinated coffee and selection of teas  
\$45 per person

### **esperanza buffet**

chilled cucumber soup, meyer lemon olive oil and cilantro  
golden melon and sliced prosciutto san daniele  
tuscan panzanella bread salad, organic basil and parmesan cheese  
blue-fin tuna niçoise, organic mixed greens, haricots verts,  
boiled egg and mixed olives  
macaroni pasta salad, toasted pine nuts, grilled shrimp and pesto vinaigrette  
adobo marinated salmon "al pastor" with pineapple salsa  
herb marinated chicken breast with tamarind-pasilla glaze  
wood-grilled tenderloin of beef with herb-bacon vinaigrette  
homemade mascarpone panna cotta with mixed berries  
coffee crème brûlée  
freshly brewed coffee, decaffeinated coffee and selection of teas  
\$65 per person

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## LUNCHEON BUFFETS

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### suggested additions

baja cioppino  
garlic aioli, olive oil crostini  
\$9 per person

olive crusted halibut, tomato fondue, cauliflower purée  
\$14 per person

charred tuna salad  
avocado, tomato, smoky bacon and wasabi vinaigrette  
\$12 per person

croque monsieur  
black forest ham, manchego cheese  
and homemade whole wheat bread  
\$10 per person

salmon croquet monsieur  
homemade cured salmon, parmesan cream  
and toasted whole wheat bread  
\$12 per person

truffled "grilled cheese"  
mozzarella di bufala, alto adige speck ham, white truffle oil  
and homemade multi-grain  
\$13 per person

lobster salad sandwiches  
toasted orange brioche, tarragon mayonnaise  
and chilled maine lobster  
\$16 per person

shrimp enchiladas  
dark oaxacan chocolate mole, black beans  
and shrimp in garlic butter  
\$17 per person

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## PLATED LUNCHES

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-menu pricing based on three courses-  
(includes selection of one first course, one main course,  
one dessert course, bread and coffee service)  
\$15 per person per each additional selection

### **first courses: appetizers**

local heirloom tomato and mozzarella di bufala with basil pesto

dungeness crab cake, vidalia onion chutney and roasted pepper sauce

blue-fin tuna sashimi, sriracha vinaigrette, avocado purée and seaweed salad

seafood salad, lobster, scallops and shrimp  
with cured lemon vinaigrette and ensenada olive oil

roasted beet salad, watermelon and mint with vanilla bean vinaigrette

baby arugula salad, warm goat cheese, peach vinaigrette

simple green salad, grilled asparagus, roasted tomato,  
shaved manchego and mustard vinaigrette

hearts of romaine, chipotle-caesar dressing, grilled sourdough  
and shaved parmigiano-reggiano

wood-grilled octopus, ajillo butter, capers and lime

chilled tomato soup, organic basil, mozzarella di bufala  
and lemon infused tuscan olive oil

sweet corn soup, "bolitas de masa," cilantro oil and panela cheese

pea soup, maine lobster, vanilla butter and ensenada olive oil

crispy blue prawns, garlic aioli and romesco dip

sea bass agua-chile, serrano, cucumber, mint and lemon olive oil

chiapas-style corn tamal, langoustines, pasilla mole and garlic butter

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## PLATED LUNCHES

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### **main courses: seafood**

wild salmon "al pastor," pineapple, cilantro and smoked chipotle salsa  
roasted sea bass, sautéed spinach, asparagus and roasted fingerling potatoes  
farm raised turbot, baby green beans, capers and lemon oil  
crispy red-tail snapper, marinated heirloom tomatoes, artichokes and basil  
pepper-crusting blue-fin tuna, tres chiles mole and corn lasagna  
\$75 per person

### **main courses: poultry**

herb roasted chicken breast, olive oil infused potatoes, green beans  
and tapenade vinaigrette  
grilled free-range chicken, cheese tamal, griddle baked tomatillo salsa  
breast of chicken, pine nut couscous and peanut sauce  
chipotle marinated chicken breast, pasilla mole, oaxaca cheese quesadilla  
and cilantro oil  
rosemary chicken, warm sonoma brie cheese, potato confit, carrots  
and zinfandel glaze  
\$65 per person

### **main courses: meat**

prime tenderloin of beef, thyme infused potatoes and green peppercorn sauce  
tres chiles marinated beef filet, tillamook cheddar mashed potatoes pasilla mole  
new york steak, pommes frites, shallot glaze  
"mar & montaña" new york strip and blue prawns, chipotle butter,  
grilled asparagus and papas bravas  
twelve-hour roasted short ribs, baby carrots, grilled zucchini and haricots verts  
in cabernet-chipotle reduction  
\$85 per person

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## PLATED LUNCHES

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### desserts

white peach soup, yogurt ice cream and cinnamon sablé

guava crème brûlée, fresh berries and mayan vanilla bean ice cream

sugar-dusted buñuelos, chocolate ganache, baileys ice cream

traditional chocolate churros, spiced ice cream, cajeta caramel

warm chocolate coulant, mint ice cream

ice cream sundae, chocolate, vanilla and strawberry ice creams  
fresh berries, whipped cream and chocolate fudge

mixed berry salad, fresh mint and mascarpone ice cream

apple tarte tatin, lavender infused ice cream

crispy phyllo natilla, toffee caramel, coffee ice cream

trio of homemade sorbets:  
mango, tamarind and lemon



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## DINNER BUFFETS

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### beach barbecue

#### ensaladas

hearts of palm, roasted peppers and zucchini with herb vinaigrette  
grilled asparagus, aged balsamic, shaved parmigiano-reggiano  
hearts of romaine, chipotle-caesar dressing, shaved parmigiano-reggiano

#### mariscos

grilled shrimp skewers with garlic oil, lemon and parsley  
cilantro-lime marinated red-tail snapper  
scallop-pineapple brochette with chipotle adobo

#### carnes

grilled skirt steak with pasilla-dark beer salsa  
herb marinated chicken breast, rosemary sauce  
chipotle-honey roasted pork loin in orange-guajillo mole  
grilled potatoes with mustard vinaigrette

#### dulces

individual fruit tarts  
key lime pie  
chocolate chip brownies

freshly brewed coffee, decaffeinated coffee and selection of teas

\$105 per person

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## DINNER BUFFETS

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### sea of cortéz

#### ensaladas

local heirloom tomato salad with cilantro-lime vinaigrette and panela cheese  
jicama and watermelon salad, organic orange, mint, lemon  
and chipotle vinaigrette  
hearts of romaine, chipotle-caesar dressing, shaved parmigiano-reggiano

#### antojitos mexicanos

corn tamales, rajas poblanas and requesón  
panela cheese enmoladas, black beans, toasted sesame seeds  
and dark chocolate mole  
oaxaca cheese quesadillas, stewed potatoes and mexican chorizo

#### mariscos

pulpo al ajillo, garlic butter, capers and lime  
camaron endiablado, spicy tres chiles cream and manchego cheese  
yellow-tail snapper "a la talla," garlic aioli, guajillo chile and parsley oil

#### carnes

grilled breast of chicken, chiapas-style pasilla mole and toasted peanuts  
pork tenderloin in "al pastor" adobo with grilled pineapple salsa  
grilled new york steak, griddle-baked ancho chile salsa  
grilled potatoes with chipotle-mustard vinaigrette

#### dulces

cinnamon and sugar dusted chocolate churros with hot cocoa from puebla  
mayan coffee natillas  
citrus-scented arroz con leche

freshly brewed coffee, decaffeinated coffee  
and selection of teas

\$125 per person

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## DINNER BUFFETS

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### taste of esperanza

#### ensaladas

local heirloom tomatoes, mozzarella di bufala, basil pesto and ensenada olive oil  
hearts of romaine, chipotle-caesar dressing, shaved parmigiano-reggiano  
hearts of palm, roasted peppers, chile marinated olive blend  
and smoked idiazabal cheese

#### ceviches & salsas

blue-fin tuna, avocado, chipotle and soy  
shrimp, guajillo, coconut milk and mint  
sea bass, avocado, tomato, red onion and cilantro  
octopus and scallops, jalapeño, basil, meyer lemon and olive oil

#### salsa bar:

grilled tomatillo, cilantro and lime  
smoky chipotle, avocado and parsley  
rustic guajillo, peppers and garlic  
hand-cut guacamole  
dark beer and ancho chile salsa  
crispy corn tortilla chips and grilled-baked tortillas

#### antojitos and main courses

corn tamales, rajas poblanas and requesón  
grilled lobster, garlic, lemon and parsley oil  
camaron endiablado, spicy tres chiles cream and manchego cheese  
yellow-tail snapper "a la talla," garlic aioli, guajillo chile and parsley oil  
grilled breast of chicken, Chiapas-style pasilla mole and toasted peanuts  
grilled new york steak, griddle-baked ancho chile salsa  
cilantro rice and frijoles charros

#### dulces

cinnamon and sugar dusted chocolate churros with hot coca from puebla  
guava crème brûlée  
citrus-scented arroz con leche

freshly brewed coffee, decaffeinated coffee and selection of teas

\$135 per person

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## DINNER BUFFETS

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### **family style dinner**

*(minimum 10 guests, maximum 50 guests)*

#### **appetizers**

*your choice of one item*

dungeness crab cake, vidalia onion chutney and roasted pepper sauce  
crispy shrimp, basil crêpes, romesco dip  
calamari and pulpo "al ajillo" potato confit and herb oil

#### **salads**

*your choice of two items*

hearts of romaine, chipotle-caesar dressing, shaved parmigiano-reggiano  
local heirloom tomatoes, mozzarella di bufala, basil pesto and ensenada olive oil  
jicama and watermelon salad, organic orange, mint, lemon  
and chipotle vinaigrette  
baby arugula, warm goat cheese, caramelized peaches  
and aged balsamic vinaigrette

#### **antojitos**

*your choice of two items*

crispy oaxaca cheese quesadillas, stewed potato and ancho chile salsa  
shrimp enchipotlado sopes, black beans, avocado and cilantro  
beef huaraches, panela cheese and griddle-baked pasilla salsa  
potato flautas, avocado dip and rustic guajillo dip

#### **entrées**

*your choice of three items*

yellow-tail snapper "a la talla," garlic aioli, guajillo chile and parsley oil  
grilled breast of chicken, chiapas-style pasilla mole and toasted peanuts  
grilled skirt steak, griddle-baked ancho chile salsa  
pork tenderloin in "al pastor" adobo with grilled pineapple salsa  
pulpo al ajillo, garlic butter, capers and lime  
camaron endiablado, spicy tres chiles cream and manchego cheese

#### **desserts**

*your choice of two items*

cinnamon and sugar dusted chocolate churros with hot cocoa from puebla  
kaffir lime pie and individual fruit tarts  
citrus-scented arroz con leche

freshly brewed coffee, decaffeinated coffee and selection of teas

\$125 per person

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## RECEPTION

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### passed hors d'oeuvres

#### tapas

grilled black olive sourdough with roasted eggplant cream  
toasted ciabatta, tomato-olive oil spread, spanish jabugo and shaved manchego  
lamb croqueta, golden raisins, rosemary-soy glaze  
crispy shrimp, basil crêpes, romesco dip  
bikini sandwiches, grilled mozzarella sandwich, alto adige speck ham and truffle oil  
papas bravas, roasted potato confit, tomato sofrito, garlic aioli and basil leaves

#### antojitos

lobster salpicon tostadas, avocado cream, lemon vinaigrette  
miniature sopes, shrimp in "diablo" cream, griddle-baked pasilla salsa  
oaxaca cheese quesadillas, avocado dip and dark beer-ancho salsa  
mexican chorizo and potato flautas, cilantro aioli and morita chile dip  
cochinita pibil miniature huaraches, escabeche onions and cilantro

#### canapés

tuna tartare, crispy wonton, wasabi mayonnaise  
pan-fried spicy shrimp dumplings with ponzu dip  
heirloom tomato bruschetta, ensenada olive oil and reggiano  
golden melon and thinly sliced prosciutto san daniele

#### sushi

\*add a sushi chef for an additional fee of \$125\*  
spicy tuna rolls, wasabi cream and ponzu  
tempura roll, shrimp, avocado and sea bass with sriracha sauce  
salmon, blue-fin tuna and sea bass nigiri  
esperanza roll, tuna, sea bass and shrimp, viet-style red chile dip  
beef tempura roll, cilantro-soy sauce, garlic aioli

\$35 for ten pieces of your selected hors d'oeuvres  
\$45 for ten pieces of your selected sushi rolls  
(suggested five pieces per person for a cocktail reception)

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## PLATED DINNERS

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-menu pricing based on three courses-  
(includes selection of one first course, one main course,  
one dessert course, bread and coffee service)  
\$18 per person per each additional selection

-allow your guests to select their choice of entrée-  
(four courses required and \$18 per person premium  
fee will apply on higher priced entrée)

### **first courses: appetizers**

chiapas-style corn tamal, langoustines, ajillo butter and pasilla mole

dungeness crab cake, vidalia onion chutney and roasted pepper sauce

blue-fin tuna tartare, avocado cream and viet-style red chile sauce

seared scallops, guajillo pipian and orange confit

seafood salad, lobster, scallops and shrimp  
with cured lemon vinaigrette and ensenada olive oil

roasted beet salad, watermelon and mint with vanilla bean vinaigrette

baby arugula salad, stilton blue cheese, local strawberries and caramelized walnuts

simple green salad, grilled asparagus, roasted tomato,  
shaved manchego and mustard vinaigrette

hearts of romaine, chipotle-caesar dressing, grilled sourdough  
and shaved parmigiano-reggiano

wood-grilled octopus, ajillo butter, capers and lime

chilled tomato soup, organic basil, mozzarella di bufala  
and lemon infused tuscan olive oil

sweet corn soup, "bolitas de masa," cilantro oil and panela cheese

pea soup, maine lobster, vanilla butter and ensenada olive oil

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## PLATED DINNERS

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### **main courses: seafood**

wild salmon "al pastor," pineapple, cilantro and smoked chipotle salsa  
roasted sea bass, sautéed spinach, asparagus and roasted fingerling potatoes  
farm raised turbot, baby green beans, capers and lemon oil  
crispy red-tail snapper, marinated heirloom tomatoes, artichokes and basil  
pepper-crusting blue-fin tuna, tres chiles mole and corn lasagna  
\$115 per person

### **main courses: poultry**

herb roasted chicken breast, olive oil infused potatoes, green beans and tapenade  
grilled free-range chicken, cheese tamal, griddle baked tomatillo salsa  
breast of chicken, pine nut couscous and peanut sauce  
chipotle marinated chicken breast, pasilla mole, oaxaca cheese quesadilla  
and cilantro oil  
rosemary chicken, warm sonoma brie cheese, potato confit, carrots  
and zinfandel glaze  
\$105 per person

### **main courses: meat**

prime tenderloin of beef, thyme infused potatoes and green peppercorn sauce  
tres chiles marinated beef filet, tillamook cheddar mashed potatoes pasilla mole  
new york steak, pommes frites, shallot glaze  
"mar & montaña" new york strip and blue prawns, chipotle butter  
and grilled asparagus  
twelve-hour roasted short ribs, baby carrots and haricots verts  
in cabernet-chipotle reduction  
\$125 per person

### **main courses: vegetarian**

(vegan menu can be accommodated upon request)  
adobo marinated tofu, saffron potatoes, green pepitas, basmati rice  
and tamarind broth  
sweet corn tamal, avocado purée, cilantro oil and dark chocolate mole  
wood-grilled artichoke risotto, meyer lemon confit, sautéed spinach  
and organic basil

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## PLATED DINNERS

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### desserts

crème brûlée quartet:  
guava, passion fruit, chocolate and mayan vanilla  
(maximum 100 guests)

old-fashioned chocolate cake, passion fruit mousse  
chocolate ganache and papantla vanilla bean ice cream

mascarpone panna cotta, mixed berries and mint

sugar-dusted buñuelos, chocolate ganache, baileys ice cream

traditional chocolate churros, spiced ice cream, cajeta caramel

warm chocolate coulant, coffee ice cream  
(maximum 100 guests)

ice cream sundae, chocolate, vanilla and strawberry ice creams  
fresh berries, whipped cream and chocolate fudge

mixed berry salad, fresh mint and mascarpone ice cream

apple tarte tatin, lavender infused ice cream

crispy phyllo natilla, toffee caramel, coffee ice cream  
(maximum 100 guests)

trio of homemade sorbets:  
mango, tamarind and lemon with sugar tuile and mint

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## THEMED BREAKS

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(themed breaks are priced based on thirty minute display)

### **cabo break**

(servers to pass lemongrass-scented towels as guests arrive to the break)

handmade crispy tortilla chips  
freshly pressed guacamole  
tomato salsa, cilantro and lime  
grilled tomatillo salsa, roasted garlic and charred serrano  
smoked chipotle salsa, avocado and guajillo chile  
watermelon, strawberry and meyer lemon aguas frescas  
\$30 per person

### **american break**

(servers to pass citrus-scented towels as guests arrive to the break)

individual glass of crudités with homemade ranch dip  
pretzels and mixed nuts  
golden melon-mint skewers with yogurt dip and agave honey  
grilled pita bread with roasted pepper dip  
fruit smoothies  
\$32 per person

### **mediterranean break**

(servers to pass orange-scented towels as guests arrive to the break)

imported cheeses, cold cuts and toasted sourdough bread  
golden melon and thinly sliced san daniele prosciutto  
watermelon-mint skewers, lemon vinaigrette  
baby heirloom tomato and mozzarella skewers with pesto oil  
grilled olive sourdough bruschetta  
marinated olives and olive oil  
san pellegrino limonata and aranciata  
\$34 per person

### **esperanza break**

(servers to pass baja lime-scented towels as guests arrive to the break)

individual glass of crudités with homemade ranch dip  
ceviches carousels: a tasting of esperanza's signature ceviches  
cuatro salsas: sampler of our homemade rustic mexican salsas  
hearts of romaine, chipotle-caesar dressing, shaved parmigiano-reggiano  
mini sopas platter: beef picadillo and lobster al pastor, avocado and panela cheese  
baja lime and mint lemonade  
\$36 per person

prices quoted are in USD, and subject to change  
11% tax and 18% service charge will be added to your bill



ESPERANZA  
An Auberge Resort

## THEMED BREAKS

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### **suggested additions**

homemade oatmeal, chocolate chip, peanut butter cookies  
chocolate brownies, almond biscotti, granola bars and mini fruit tarts  
\$14.00 per person  
(minimum order of one dozen is required)

### **beverages**

(charged based on consumption)

soft drinks  
\$6 each

mineral waters  
\$6 each

specialty energy waters  
\$7 each

san pellegrino limonata and aranciata  
\$8 each

seasonal fruit smoothies  
\$9 each

freshly brewed espresso, espresso drinks  
chai tea, frappuccino and specialty coffees  
\$9 each

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