



Appetizers

VEGAN

- \$3 LENTIL BALL WITH POMODORO SAUCE
- \$4 MUSHROOM PANACOTA WITH CREAMY TOFU SAUCE
- \$4 FRIED RICE WITH EDAMAME AND SPICY SOY SAUCE
- \$5 CAULIFLOWER CEVICHE WITH AVOCADO MOUSSE

VEGETARIAN

- \$4 QUESADILLAS
- \$4 GUACAMOLE MOUSSE SERVED WITH CRISPY TORTILLA CHIPS
- \$4 CHERRY TOMATOES STUFFED WITH PROVENCAL CHEESE
- \$4 SMALL POTATOES ROASTED AND STUFFED WITH POTATOES, CREAM CHEESE AND HERBS
- \$4 GRILLED VEGETABLE BROCHETTE WITH ZUCCHINI, EGGPLANT, BELL PEPPERS, ONIONS AND MUSHROOMS
- \$4 SAUTÉED EGGPLANT SERVED ON A BAGUETTE, TOPPED WITH CREAM CHEESE AND A TOMATO SAUCE
- \$4 SOPES TOPPED WITH REFRIED BEANS, CHEESE AND MEXICAN SALSA
- \$4 EMPANADAS STUFFED WITH CHEESE, GARLIC AND CHIVES, SERVED WITH A MILD TOMATO CHILE SAUCE
- \$4 BRUSCHETTA WITH A BALSAMIC PESTO REDUCTION

CHICKEN / BEEF / PORK

- \$6 CHICKEN BROCHETTE WITH CHERRY TOMATOES AND MANGO SALSA
- \$6 BEEF BROCHETTE WITH ONIONS, BELL PEPPERS AND CHERRY TOMATOES
- \$6 PROSCIUTTO AND MELON

FISH / SEAFOOD

- \$5 FRIED CALAMARI WITH A SELECTION OF 4 SALSAS (4 PIECES CONSTITUTE ONE PORTION)
- \$5 FISH BALLS; WHITE FISH MIXED WITH POTATOES
- \$5 WHITEFISH TEMPURA SERVED WITH A SPICY SOY AND SESAME SAUCE
- \$6 JUMBO SHRIMP BROCHETTE WITH ONIONS, BELL PEPPERS AND CHERRY TOMATOES
- \$6 JUMBO SHRIMP WITH COCKTAIL SAUCE
- \$6 CEVICHE, SERVED ON A CRISPY TORTILLA WEDGE
- \$8 CAVIAR AND CREAM CHEESE WITH FINE HERBS SERVED ON A TOAST SQUARES

PRICES IN USD AND PER PIECE
WE SUGGEST FOUR OR FIVE PIECES PER PERSON
PLEASE ADD 20% GRATUITY

Catering Packages

BIRD OF PARADISE

\$65

MIXED GREEN SALAD

GARDEN FRESH BABY GREENS WITH CHERRY TOMATOES AND ORANGE SLICES TOPPED WITH PISTACHIO NUTS AND PARMESAN CHEESE WITH A RASPBERRY BALSAMIC VINAIGRETTE DRESSING.

STUFFED CHICKEN BREAST

CHICKEN STUFFED WITH WILD MUSHROOMS, ZUCCHINI AND EGGPLANT. SERVED WITH A DELICATE MUSTARD SEED SAUCE ACCOMPANIED WITH ROASTED GARLIC MASHED POTATOES AND ASPARAGUS.

AMORE ITALIANO

\$70

CAESAR SALAD

ROMAINE LETTUCE TOSSED WITH A CLASSIC CAESAR DRESSING, TOPPED WITH PARMESAN CHEESE AND CROUTONS.

RAVIOLI

HACIENDA SAN ANGEL RAVIOLI STUFFED WITH TRADITIONAL MEXICAN CHEESE. SERVED WITH SHRIMP AND FINISHED WITH A TOMATO-GARLIC SAUCE.

OCEAN'S RUBY

\$75

ARUGULA AND BLUE CHEESE SALAD

ARUGULA, RADICCHIO, ENDIVES AND PEARS. TOPPED WITH A SHALLOT VINAIGRETTE.

RED SNAPPER

PAN SEARED RED SNAPPER SERVED IN A LEMON BUTTER SAUCE WITH FRESH GARLIC AND SUN-DRIED TOMATOES. ACCOMPANIED BY RISOTTO AND GREEN BEANS.

PRICED IN USD AND PER PLATE

PLEASE ADD 20% GRATUITY

Catering Packages

CASA BURSUS

\$75

MIXED GREEN SALAD

ITALIAN LETTUCE, RADICCHIO, ARUGULA AND ENDIVES. SERVED WITH A YOGURT BASIL-LEMON DRESSING.

CABRERÍA

FILET STEAK ON THE BONE ACCOMPANIED BY GARLIC MASHED POTATOES AND PORTOBELLO MUSHROOM RAGOUT. FINISHED WITH A MILD SAUCE OF GUAJILLO, PASILLA AND CASCABEL CHILIES.

PIRATE'S BOUNTY

\$80

WATERMELON AND JICAMA SALAD

SERVED WITH FRESH GARDEN GREENS TOPPED WITH A MINT VINAIGRETTE DRESSING.

AL PASTOR SHRIMP BROCHETTE

GRILLED MEXICAN ADOBO MARINATED JUMBO SHRIMP. ACCOMPANIED BY RISOTTO WITH A MANGO AND JALAPEÑO RATATOUILLE. SERVED ON A SLICE OF GRILLED PINEAPPLE.

TERRA MAR

\$90

SHRIMP AND COCONUT SOUP

FRESH COCONUT MILK AND BAY SHRIMP ACCENTED WITH BRANDY AND A LIGHT BLEND OF MEXICAN SPICES.

FILET MIGNON

ENCRUSTED WITH MILD CHILE ANCHO, PAN-SEARED AND SERVED WITH SLICES OF WHITE ROASTED POTATOES, SAUTÉED SPINACH AND GREEN CHERRY TOMATOES. ACCOMPANIED BY A CHILE POBLANO WITH GUAJILLO PORT SAUCE.

PRICED IN USD AND PER PLATE

PLEASE ADD 20% GRATUITY

Catering Packages

MARC ANTONY

\$95

HOUSE SALAD

MIXED FRESH GARDEN GREENS WITH STRAWBERRIES AND SPICY CARAMELIZED PECANS. TOPPED WITH A GINGER-MANGO VINAIGRETTE.

RACK OF LAMB

FINE HERB ENCRUSTED RACK OF LAMB IN A GREEN PEPPER SAUCE. SERVED WITH GELATINA DE MENTA ACOMPAÑADA DE PURÉ DE PAPA CON AJO ASADO Y ESPINACAS SALTEADAS.

ANGEL'S DELIGHT

\$95

ARUGULA AND BLUE CHEESE SALAD

ARUGULA AND RADICCHIO, ENDIVES AND PEARS. TOPPED WITH A SHALLOT VINAIGRETTE.

PAN SEARED SALMON

PAN SEARED SALMON SERVED WITH BABY ROASTED POTATOES AND SAUTÉED ENDIVES. FINISHED WITH A CREAMY GREEN PEPPERCORN SAUCE.

HACIENDA'S SPECIAL

\$120

CAESAR SALAD

ROMAINE LETTUCE TOSSED WITH A CLASSIC CAESAR DRESSING, TOPPED WITH PARMESAN CHEESE AND CROUTONS.

SURF & TURF

MEDALLIONS OF BEEF FILET AND GRILLED PRAWNS SERVED WITH SLICES OF WHITE POTATOES, SAUTÉED SPINACH AND GREEN CHERRY TOMATOES.

PRICED IN USD AND PER PLATE

PLEASE ADD 20% GRATUITY

Catering Packages

HEAVENLY RAPTURE

\$65

QUINOA SALAD

QUINOA, SAUTÉED TRI-COLORED BELL PEPPERS, TOFU CHEESE TOSSED WITH A PARSLEY VINAIGRETTE.

STUFFED CHILE POBLANO

STUFFED WITH SEASONED OYSTER MUSHROOMS, GARBANZO PUREE AND A GRILLED GREEN TOMATO SAUCE.

SERAPHIM'S GARDEN

\$65

QUINOA SALAD

QUINOA, SAUTÉED TRI-COLORED BELL PEPPERS, TOFU CHEESE TOSSED WITH A PARSLEY VINAIGRETTE.

ZUCCHINI CANNELLONI

ZUCCHINI NOODLES STUFFED WITH MIXED VEGETABLES IN A BLACK BEAN SAUCE SERVED WITH POTATOES.

PLEASE ADD 20% GRATUITY

Bar Packages

THE CHERUB

\$25

HOUSE WINE

CHARDONNAY (WILLIAM COLE, CHILE)
TEMPRANILLO (TUNANTE DE AZABACHE, SPAIN)

BEER

CORONA, PACIFICO

SOFT DRINKS & LEMONADE

THE ANGEL

\$35

HOUSE WINE

CHARDONNAY (WILLIAM COLE, CHILE)
TEMPRANILLO (TUNANTE DE AZABACHE, SPAIN)

PROSECCO (LA MARCA, ITALY)

TEQUILA

CAZADORES, HERRADURA REPOSADO, SAUZA HORNITOS

VODKA

ABSOLUT, STOLICHNAYA

RUM

BACARDI AÑEJO

WHISKEY

JOHNNY WALKER RED LABEL

COCKTAILS

MARGARITA, PIÑA COLADA, DAIQUIRI, MOJITO, MARTINI, SANGRIA

BEER

CORONA, PACIFICO

SOFT DRINKS, LEMONADE & CONGA

PRICED IN USD AT ONE HOUR PER PERSON

PLEASE ADD 20% GRATUITY

Bar Packages

THE ARCHANGEL

\$45

WHITE WINE

PINOT GRIGIO (CASA DEFRA, ITALY)

SAUVIGNON BLANC (WILLIAM COLE, CHILE)

CHARDONNAY (WILLIAM COLE, CHILE)

RED WINE

MERLOT (BELLA ESTORIA, ITALIA)

CABERNET SAUVIGNON (WILLIAM COLE, CHILE)

SPARKLING WINE

PROSECCO (LA MARCA, ITALY)

TEQUILA

DON JULIO REPOSADO, PATRON SILVER, CAZADORES, HERRADURA, SAUZA HORNITOS

VODKA

ABSOLUT, STOLICHNAYA, TITO'S, GREY GOOSE

WHISKEY

J&B, JOHNNY WALKER BLACK LABEL, JACK DANIEL'S, CHIVAS REGAL, JIM BEAM, BUCHANAN'S

GINEBRA

BOMBAY SAPPHIRE

RUM

BACARDI, APPLETON

COCKTAILS

MARGARITA, PIÑA COLADA, DAIQUIRI, MOJITO, MARTINI, SANGRIA

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