# **Chef Services at Home**

Our in-house chef service offers you the freedom to enjoy your time here, rather than spend it in the hot kitchen. Wake up, enjoy breakfast someone else has prepared. Come home from a day's activities, knowing someone else is preparing your delicious dinner. After all, your vacation should be a vacation for everyone.

Our Chef Service is available for any combination of breakfast, lunch and/or dinner, depending on your needs and requirements for the duration of your stay.

The Chef Service fee does not include any food, ingredients for any meal, nor the cost of transportation to go shopping on your behalf. It does not include tax at 16%, nor any service fee or gratuity. Depending on your location, there may be a fee for Chef Transportation.

Chef Fee Per Meal				
# of People	Breakfast USD	Lunch USD	Dinner USD	
1 - 10	80	80	100	
11 - 15	85	85	110	
16 - 20	90	90	120	

# 6-day Chef Service

Chef Fee 6-Day Service				
# of People	2 Meals per day USD	3 Meals per day USD		
1 – 10	972	1,373		
11 - 15	1,053	1,479		
16 - 20	1,134	1,584		

### **Terms & Conditions of Chef Service**

- Our Chef Service Fee is **additional** to the per person prices for food
- Chef Transportation to your location not included and may be applicable depending on your location
- Any extra shopping for groceries required for requested menu items off our regular menu will incur an additional fee, for each trip, to cover the transport expenses, from US\$25 (depending on your location)
- Cash payment for groceries & shopping must be paid in advance (the cost of groceries will depend on your menu selections & the number of people in your party)
- Any food intolerances or allergies must be made known to us at the time of booking your Chef Service
- A deposit will be required to ensure reservation of Chef Services with Turtle Bay Café, and will depend on number of people & number of days required
- Your deposit payment is non-refundable in case of cancellation on your part within 14 days of our first contracted date, although a change of date may be possible depending on availability.
- Deposit payments can be made to us through PayPal in USD, which incurs an additional 5% fee
- Final Payments can be made in Cash (USD or Mexican Pesos) or through PayPal (+the 5% fee)
- Holiday Dates (including Christmas Eve, Christmas Day, NY'E & New Year's Day & some Mexican Holidays) incur a additional Fee

All Menu Items are per person, unless otherwise stated, and include cost of groceries and shopping and include tax.

### **BREAKFAST MENU**

Our base breakfast menu is The Continental, to which you add the selection of hot items you require for your group to serve family or buffet style. The Continental includes:

- Fresh Chiapas Coffee & Tea
- 1 x flavor of Agua Fresca (Orange, Watermelon, Jamaica or Melon)
- Fresh Assorted Fruit Plate
- Selection of Freshly Baked Assorted Breads: (including: Sticky Buns, Cinnamon Rolls, Scones, Coffee Cake, Muffins, Banana Bread)

The Continental		US\$12 pp
The Get Up & Go	+ 1 Hot Item	US\$14 pp
The Akumal Brunch	+ 2 Hot Items	US\$16 pp
The Turtle Bay Brunch	+ 3 Hot Items	US\$18 pp
The Adventurers Brunch	+ 4 Hot Items	US\$21 pp

# Also available at extra cost:

- **Cereal** (pack of small boxes of popular cereal choices) **US\$20**
- **Breakfast Casserole** (for 8) **US\$28** *Sausage, Bacon, Egg & Cheese*
- Quiche US\$14

Bacon & Cheese; Roasted Vegetable; or Spinach & Mushroom

- Whole Coffee Cakes US\$19

Mango, Strawberry, Raspberry, Coconut, Orange or Mixed Fruit

- Fresh Loaves of Bread US\$5 White, Wholemeal or Sourdough

# Make your selection of Hot items from the following:

- Pancakes Plain, or with Bananas or Blueberries & Maple Syrup
- French Toast with Bananas & Pecan Maple Syrup
- **Omelette** Choose 3 fillings from: *Cheese, Bacon, Sausage, Tomato, Onion, Chaya, Poblano Pepper, Avocado*
- **Huevos Mexicana** Scrambled Eggs, Tomatoes, Onions & Peppers
- Huevos Rancheros Tortillas, Ranchero Sauce, Cheese, Beans, Eggs
- **Maya Florentine** Eggs scrambled with Chaya, Goat Cheese, Mushrooms & Onions
- **Veggie Hash & Scrambled Eggs** Potatoes, Cheese, Carrots, Mushrooms, Zucchini & Roasted Poblano Peppers
- Eggs Benedict Canadian Bacon, English Muffins & Hollandaise
- A Healthier Benedict as above but served with Avocado & Tomato
- **Turtle Bay Skillet** House Potatoes, Scrambled Eggs, Herbed Cream Cheese, Avocado & Fresh Tomatoes
- **Turtle Bay Chilaquiles** *Crisp Tortillas covered in a Green or Red Salsa (you specify), topped with Cheese & Eggs*
- **The Hobo** Eggs with Potatoes, Mushrooms, Tomatoes, Onions, Garlic & Cheese







### **LUNCH MENU**

# US\$17pp

Lunch will be served buffet or family style at the table, depending on your menu choices.

Price includes 1 x Family Style Side plus 1 x Lunch option

### **Sides**

- Guacamole & Chips
- **Mexican Street Corn** Corn on the Cobb with Chipotle Honey Aioli, Sweet Paprika, Parmesan & Cilantro
- Fresh Garden Salad
- Homemade Potato Salad
- Homemade Coleslaw

# **Nachos**

- Nachos with Chicken
- Nachos with Arrachera

# Quesadillas

Made with Cheese in large flour Tortillas

- Roasted Vegetable - Chicken - Arrachera





# **Wraps & Burritos**

- Grilled or Blackened Chicken Wrap
- Arrachera Wrap
- **Akumal Wrap** Turkey Breast, Carrots, Beans & Lettuce
- **Summer Burrito** Grilled Chicken, Poblano Peppers, Black Beans, Cheese & Lettuce
- **Grilled or Blackened Shrimp Wrap** with House Coleslaw, Black Bean & Corn Salad, Poblano Cream Sauce in a large flour tortilla





# **Sandwiches**

- Classic BLT Bacon, Lettuce & Tomato
- **Club Sandwich** *Turkey, Bacon, Cheddar, Lettuce, Tomato, Red Onion & Mayo*
- Chicken Sandwich
- **Beyond Vegetarian** Avocado, Carrot, Cucumber, Tomato, Broccoli, Purple Cabbage stuffed into a Pita with House Hummus served with spicy Balsamic Vinaigrette





# **Burgers**

- **TB Classic Hamburger** 1/2lb of Black Angus Ground Beef served with Lettuce, Tomato & Balsamic Caramelized Onion.
  Also available as:
  - Cheese Burger
  - Bacon & Cheese Burger
  - BBQ Bacon & Cheese Burger
  - Cheese, Guacamole & Jalapeño Burger
- **Chicken Burger** Grilled Chicken with Cheese, Tomato, Lettuce & Onion
- **Lentil Burger** Lentils, Pecans, Veggie & Sunflower Seed Patty topped with Beets, Carrots, Lettuce & Cheese, served with Hummus & Creole Mustard
- **Lamb Burger** *Topped with Feta, Sundried Tomato-Kalamata Olive Tapenade, Lettuce & Yogurt Sauce*

# Salads as a Meal

- **Superfoods Salad** Organic Lettuce, Spinach, Avocado, Pistachios, Sunflower Seeds, Fresh Seasonal Fruit, Beets, & Carrots with Dijon Vinaigrette
- **Spinach Salad** *Grilled Chicken, Bacon, Egg, Red Onion, Pecans & a Goat Cheese Pancake*
- **Cobb Salad** *Grilled Chicken, Bacon, Tomato, Egg, Cucumber, Avocado, Blue Cheese & House Vinaigrette*
- **Black & Bleu Salad** Grilled Arrachera Steak, Shredded Carrot, Tomatoes, Fried Onions, Bleu Cheese Crumbles & Bleu Cheese Dressing
- **Chicken Mandarin Salad** Grilled Chicken, Mandarin Oranges, sliced Almonds & Rice Noodles in a Citrus Vinaigrette
- **Grilled Salmon Salad** Mixed Greens tossed with Tomatoes, Feta & Sweet Balsamic Dressing, topped with Red Onion Chutney





# **FOOD STATIONS**

Your favourite dishes set up Buffet style so you can all enjoy your own personal selection! (Note: not included in any menu pricing)

# **Ceviche Station US\$10.50pp**





Mix your own personal ceviche from the selection of fresh ingredients provided:

- Seasonal Fish, Shrimp & Calamari
- Onions, Cucumber, Avocado, Tomato
- Limes, Lime Juice, Cilantro, Salt & Pepper
- Tortilla Chips
- Fresh Habanero Chile Salsa

# Fajita Station from US\$23pp

Make your own Fajitas, the way you love them!

- U\$\$23pp Chicken or Vegetarian- U\$\$27pp Arrachera or Shrimp

- Rice & Beans
- Fresh, handmade Corn & Flour Tortillas
- Sour Cream, Pico de Gallo & Roasted Tomato Salsa

# **Taco Station from US\$26pp**

Make your own tacos, the way you love!

- 2 Taco fillings of your choice (see options below)
- Rice
- Beans
- Fresh, handmade Corn & Flour Tortillas
- Salsas & Toppings

Choose from the following Taco Filling options:

### US\$26pp

- Fresh, Seasonal Grilled Fish
- Fresh, Seasonal Drunken Fish
- Fresh, Seasonal Blackened Fish
- Grilled Chicken
- Blackened Chicken
- Chicken Mole
- Chicken or Pork in Green Salsa
- Cochinita Pibil
- Tacos Al Pastor

# US\$30pp

- Grilled Shrimp
- Coconut Shrimp
- Blackened Shrimp
- Grilled Arrachera
- Thai Chicken









# SOURDOUGH FLATBREADS US\$15 each

### Kinda like Pizza but Better!!

- \*\* Made in the Pizza Oven at Turtle Bay Café \*\*
- \*\*\* Only available 2pm- 9pm \*\*\*

### - Margarita

Pesto, Tomatoes, Fresh Mozzarella & Roasted Garlic

### - Vegetarian

Fresh Vegetables & Shredded Mozzarella

- Classic Pepperoni
- The Italian

Italian Sausage, Mushrooms, Green Peppers & Onion with Mozzarella

- Viva Mexico

Chorizo, Sautéed Onions & Peppers with Manchego Cheese

- 5 Cheese

Pesto Sauce topped with Fresh Mozzarella, Feta, Bleu, Parmesan, Cheddar & Roasted Garlic

- Pizza Pastor

Achiote Marinated Pork with Pineapple, Onions, Cilantro & Cheese

# - Chipotle BBQ Chicken

Chipotle BBQ sauce with Grilled Chicken, Red Onions, Tomatoes, Fresh Cilantro & Manchego Cheese

### - Chicken Caesar

Grilled Chicken, Caesar Dressing, Red Onion, Tomatoes, Roasted Garlic with Parmesan, Mozzarella & Shredded Romaine Lettuce

- Chicken Curry

Curried Chicken with Feta, Red Onions, Pecans, Cilantro & Carrots

- Bruschetta Flatbread

Pesto, Mozzarella topped with Fresh Balsamic Tomatoes & Basil

# **KID'S LUNCH MENU**

### US\$6pp

(children up to 10 years)

Hotdog

Fish Fingers

**Chicken Fingers** 

Cheese Ouesadillas

Pasta with Butter Sauce topped with Parmesan Cheese

Spaghetti with Tomato Sauce topped with Cheese





### **DINNER MENU**

Adults US\$29pp Kids US\$14.50pp (up to 10 yrs, same menu) All our Dinner Package prices include:

- 1 x Family Style Side Salad or Soup option, from the lists below
- 1 x Family Style Entrée

### **SIDE SALADS**

Garden Salad

Carrots, Beets, Cucumber, Tomato & Broccoli

- Roasted Pecan & Cranberry Salad

Feta & Sweet Balsamic Vinaigrette

- Spinach Salad

Egg, Red Onion, Pecans, Bacon & Goat Cheese Pancake

- Caesar Salad

Romaine, Parmesan & Homemade Croutons

- Roasted Red Bell Pepper Hummus

served with Fresh Vegetables & Pita Bread

- Caprese Salad

Tomato. Mozzarella and Basil

# **SOUPS**

- Sopa de Lima (Lime Soup) - Tomato & Basil

- Chicken Tortilla Soup - Vegetable Pozole

# Soups available at extra US\$2pp:

- Shrimp Bisque

- Sopa de Mariscos (Seafood Chowder)

#### **APPETIZERS**

Each appetizer will be prepared family style for all guests to enjoy and are not available individually.

\$3pp - Fresh Fruit Skewers

- Bruschetta
- Mini Caprese Bites
- Black Bean, Mango & Avocado Tostadas with Sweet Yellow Pepper Vinaigrette
- Guacamole, Chips & Salsa
- Mexican Street Corn
- Mini Lentil Cakes with Cilantro Beurre Blanc & Roasted Corn Salsa
- Brie & Pecan Quesadilla & Grilled Pineapple Papaya Salsa
- Bacon Wrapped Jalapeños Stuffed with Goat Cheese
- Mini Beef, Pork, Chicken or Vegetable Empanadas

- **\$4pp** Coconut Shrimp
  - Arrachera Satay
  - Marinated Chicken Satay
  - Seared Ahi Tuna Tostadas with Sweet Yellow Pepper **Vinaigrette**
  - Grilled Shrimp Tostadas with Sweet Yellow Pepper Vinaigrette
  - Mango Crab Stacks
  - Mini Crab Cakes with Cilantro Beurre Blanc
  - Shrimp in Cajun Cream Sauce
  - Pacific Coast Mussels simmered in Garlic, Butter, Tomatoes & White Wine

### **DINNER ENTREES**

(price includes 1 x appetiser, soup or salad option from lists above)

### From the Sea

### Seasonal Fresh Fish

Choose your Topping:

- Roasted Garlic & Tomato - Champagne Beurre Blanc

- Crispy Parmesan - Garlic Lemon Butter

- Grilled Papaya Pineapple - Blackened

### Chicken

**Grilled Chicken** with Grilled Pineapple Papaya Salsa

**Chicken Marsala** Sautéed Mushrooms & Garlic in a Marsala wine sauce

**Chicken Enchiladas** with Tomatillo Sauce topped with fresh cheese & cream, served with Rice

Half Smoked Chicken Platter served with Coleslaw





# **Beef**

 $\textbf{\textit{Arrachera}} \ \textit{Grilled Arrachera steak served with seasonal vegetables}$ 

### **Pork**

# **Apple Braised Pork Chops**

**Cochinita Pibil** Slow cooked in an orange Achiote Sauce, served with handmade Corn Tortillas







### **Pastas**

**Pasta Primavera** *Poblano & Bell Peppers, Tomatoes, Garlic, Spinach, and Onions in White Wine Broth* 

**Pasta Marinera** Homemade Garden Marinera Sauce with Parmesan Cheese

### **Fettuccine Alfredo with Alfredo Sauce**

**Spaghetti Bolognese** *Prime Minced Beef with homemade Bolognese Sauce & Spaghetti* 

**Lasagne** Made with Prime Minced Beef, a fresh tomato & basil sauce layered with a Bechamel Sauce

# **Vegetarian Options**

**Brazo de Reina Tamales** A homemade local specialty with Chaya, pumpkin seeds and chopped egg. Can substitute the egg with corn.

**Vegetable Lasagne** Layers of Seasonal Vegetables, Spinach, Ricotta, Parmesan and Mozzarella Cheese

### SPECIAL DINNER ENTREES

Adults US\$35pp Kids US\$17.50pp (up to 10 yrs, same menu)

### From the Sea

**Thai Seafood Curry** Fresh Fish, Shrimp & Mussels simmered in warm curry broth & served over rice

**Grilled Shrimp** with Champagne Beurre Blanc Sauce

**Coconut Shrimp** with Sweet Chili Sauce, Mashed Potatoes & fresh, Seasonal Vegetables

**Chilean Salmon** *poached Salmon with lemon, caper & white wine* 

#### **Pastas**

Fettuccine Alfredo with Chicken

**Fettuccine Alfredo with Grilled Shrimps** 

**Seafood Fettuccine** *Scallops, Shrimp, Fresh Fish in White Wine* Cream Sauce

**Grilled Chicken Fettuccine** Mushrooms, Sun-Dried Tomatoes & Red Onion in a Pesto Cream Sauce

**Pasta Marinera with Grilled Shrimps** Homemade Garden Marinera Sauce with Parmesan Cheese & Grilled Shrimps

La Reina's Pasta Sautéed Shrimp, Calamari. Spinach, Roasted Garlic & Broccoli

# **Vegetarian Options**

**Vegetable Medley Stuffed Chile Pepper** *Poblano or Bell Pepper* with Assorted Cheeses and Roasted Tomato Sauce

**Coconut Curry Tofu** simmered in Coconut Milk & Stir Fried Veggies

# **EXTRA SPECIAL DINNER ENTREES individually priced**

# The Rib Eye US\$40pp

16oz Porcini - Rosemary rubbed & seared on cast iron, served with mashed potatoes & seasonal vegetables

# Steak Oscar US\$40pp

Filet Mignon with Crab, Asparagus and Béarnaise Sauce

# Steak Au Poivre US\$40pp

New York Steak with Peppercorn Sauce

# Filet Mignon with Roasted Shrimp US\$48pp

# The Mixed Grill US\$ Market Price pp

Shrimps, Fish Fillet & Filet Mignon

# **Lobster US\$ Market Price pp**

with Champagne Beurre Blanc (Seasonal)

# SIDE OPTIONS FOR ALL DINNER ENTREES

- Boiled Potatoes
- Garlic Mashed Potatoes

- Rice

- Beans
- Seasonal Vegetables Roasted Vegetables

### SALSAS

- Habanero (Hot)
- Pico de Gallo
- Chile in lime juice
- tomatoes, onions, cilantro & lime juice

### **DESSERT MENU**

# Lucy's Homemade Ice Cream US\$7pp

Made onsite at Turtle Bay Café in small batches with milk, cream, eggs & sugar, unless indicated otherwise (e.g Vegan Caramel)

Your choice of 2 Lucy's Homemade Ice Cream flavors, served with toppings, which include:

sprinkleschopped pecanscherrieswhipped cream

- chocolate sauce - crumbled Oreo cookies

Mexican Vanilla Nutella Salted Caramel Strawberry Mango Rum Raisin

Cappuccino Coconut Traditional Chocolate
Dark Chocolate Habanero Oreo Cookies & Cream

Fresh Mint & Chocolate Chip Cookie Dough

**Turtle Tracks** Coconut Ice Cream with Chocolate covered almonds & Chocolate

**Akumal Road** Vanilla Ice Cream with Chocolate Covered Almonds, Hello Dollies, Brownies & Chocolate

**Esposo Gordito** Peanut Butter Ice Cream with Chocolate Cake, Peanuts & Hello Dollies

Vegan Dulce de Leche Blend of Almond, Coconut & Soy Milk









# **Specialty Ice Cream Desserts**

Death by Chocolate Brownie Sundae US\$10

Banana Split with all the goodies US\$10

Ziggy Piggy US\$14

Brownies, Bananas, 3 scoops of Lucy's Homemade Ice Cream, Chocolate Sauce, Whipped Cream, Chopped Pecans, Cherries, topped with a Waffle Cone









### Individual Cheesecakes US\$5

Individual portions, available to pre-order:

- Key Lime Pie
- Caramel Apple Cheesecake
- Chocolate Peanut Butter Swirl Cheesecake

# Whole Flans, Pies & Cakes

Whole, available to pre-order – we can adjust sizing, please ask:

8" White Chocolate Banana Cream Pie	US\$20
8" Butterscotch Pie	US\$20
8" Apple Cobbler	US\$20
Caramel Flan (8 pieces)	US\$20
10" Key Lime Pie	US\$30
10" Fruit Cheesecake (Strawberry, Raspberry, Blueberry	) US\$35
10" Chocolate Mousse Cake	US\$35
10" Chocolate Toffee Fudge Cake	US\$35

### **CELEBRATION CAKES**

Celebrating a birthday, anniversary or just would love to share a freshly made, delicious cake from our bakery? Our standard Birthday & Celebration Cakes are decorated with colorful sprinkles.

- Round 9" Layered cake (6-9 pieces) US\$20
- Round 10" Layered cake (10-20 pieces) US\$30

### **Cake Flavors:**

Chocolate
Vanilla
Carrot
Red Velvet
Tres Leches
Coconut
Orange
Lemon
Strawberry
Banana
Spice

# **Frosting flavors:**

Chocolate Buttercream
Vanilla Buttercream
Chocolate Mocha
Cream Cheese
Tres Leches
Coconut
Orange
Lemon
Strawberry
Whipped Cream

Add a short message to your cake such as "Happy Birthday!"

Add small, fresh flowers or shells to decorate your cake **US\$5** 

Add small cake candles **US\$5** 

Contact us for Gluten-Free Cake option Please allow 48 Hours for all Cake Orders



# CHURRO CART from US\$150

Authentic Mexican Churros made freshly for you straight from a Churro Cart. Served with Cinnamon Sugar and a Chocolate Fountain. Fun way to serve Churros!





