

CASA CAVU

Food & Beverages

1. HOW IT WORKS

Choose UP TO
5 SISHES
from our menu

Select 1 DISH FROM
EACH CATEGORY

Choose 2 HOMEMADE
SALSAS

1 ENTRÉE,
1 MAIN,
2 SIDES,
1 DESSERT



1 AGUA FRESCA



Fresh corn
tortillas



Fresh corn
chips

2. INCLUDED WITH YOUR DINNER

3. DINING EXPERIENCE

ONE UNIFIED MENU: All guests
enjoy the same menu selection

SERVICE STYLE:
Served family-style or plated

EXTRA DISHES:
Add an additional dish for \$30 USD
+ cost of ingredients

ENTREES

Guacamole

(Avocado, tomato, onion, cilantro, jalapeño pepper and lime juice)

Traditional mix ceviche

Fish, shrimp, and octopus marinated in lime juice with tomato, onion, cilantro, and jalapeño

Aguachile fish/shrimp

(fish or shrimp marinated in lime juice, purple onion, cucumber and serrano pepper) - to share

Aztec Salad

(Mixed lettuce, avocado, panela cheese and golden fried tortilla chips with a lime-soy vinaigrette)

Caesar Salad

(Romaine lettuce, parmesan cheese, chicken and the Chef's personal caesar dressing recipe)

Watermelon Salad

(watermelon, feta cheese, fresh mint, fresh basil, orange slices and citrus vinaigrette)

Queso Fundido with chorizo or mushroom

(Melted cheese blend served to share with fresh tortillas)

Molotes

(Deep-fried corn masa filled with Oaxaca cheese, chorizo, or huitlacoche truffle)

Panuchos

(Fried tortilla with refried black beans covered with lettuce, shredded chicken, cucumber, red onion and avocado slices)

Salbutes

(Fried tortilla covered with lettuce, shredded chicken, cucumber, red onion and avocado slices)

Lime soup

(Chicken broth with citrus, tomato, roasted garlic and onion garnished with shredded chicken and golden fried tortilla chips)

MAIN COURSES

Catch of the Day to your Style

(Tikin Xik (Mayan achiote style in banana leaf), Veracruz Style (tomatoes, capers, olives), or Ginger Butter)

Shrimp to your Style

(Butter with garlic, diabla, ajillo or plain to peel)

Shrimp quesadillas

(Flour tortilla with mix of cheese, shrimp and cilantro)

Mix Fajitas

(Mixed grilled bell peppers with onion and your choice of: chicken, skirt steak and/or shrimp)

Chicken Mole Poblano

(Chicken breast topped with rich, complex dried-chili and chocolate mole sauce)

Cochinita Pibil

(Yucatecan citrus-achiote marinated pork slow-roasted in banana leaves with pickled red onions)

Chiles rellenos with picadillo or cheese

(Poblano pepper stuffed with seasoned ground beef or cheese, topped with red sauce, cream, and cheese)

Battered Shrimp Tacos

(Battered and deep fried served with a special chipotle mayonnaise)

Battered Fish Tacos

(Battered and deep fried served with a special chipotle mayonnaise)

Arrachera or Chicken tacos

(Tender grilled skirt steak or marinated chicken topped with pico de gallo, fresh cilantro, and avocado.)

Quesadilla azteca

(Handmade corn tortilla with Oaxaca cheese and your choice of: Plain cheese, mushrooms or chorizo sausage)

Chicken/Beef or Veggie flautas

(Served with vegetables, cream, cotija cheese and sauce)

Chicken or Beef tostadas

(Corn toasted tortilla, vegetables, cream, dry cheese and sauce)

Enchiladas (Green, Red or Mole)

(Corn tortillas filled with chicken or beef, smothered in your choice of house sauce, cream, and cheese)

SIDES

White rice with cream

(Topped with cream and sweet corn)

Green rice

(poblano pepper rajas, sweet corn, green sauce and cream topped with grated with cheese)

Mexican Style Rice

(Rice with vegetables and tomato sauce)

Steamed Vegetables

(Mix of broccoli, cauliflower, carrot and zucchini with butter)

Calabacita tierna

(Zucchini with sweet corn and panela or ranchero cheese)

Refried Black beans

(Refried black beans with garlic, cilantro and onion)

DESSERTS

Arroz con Leche

(Rice with sweet milk-sauce, coconut, pecans, raisins and cinnamon)

Flan

(Made with a special goat milk caramel)

Churros with Vanilla Ice Cream

Carlota

(Made with layers of biscuits with lemon cream)

Fruit platter

(A serving tray with a variety of cut seasonal fruit)

SALSAS

Red Sauce

(Smooth sauce with red tomato, cilantro, serrano pepper, onion and garlic)

Green Sauce

(Raw green tomatillo, serrano pepper, cilantro, onion and avocado)

Grandma's Sauce

(Chunky sauce with tomato, cilantro, onion, avocado, cilantro and pepper)

Pico de Gallo

(Tomato, onion, jalapeño pepper, cilantro and lime juice)

Tamarind-Chipotle Sauce

(Tamarind, tomato, onion, and chipotle pepper)

Cilantro Dip

(Cilantro, jalapeño pepper, roasted garlic and mayonnaise)

AGUAS FRESCAS

Jamaica

Cold hibiscus infusion with a tart, sweet, and crisp finish

Tamarind

Creamy rice-cinnamon brew with vanilla and subtle spice

Horchata

Tangy tamarind pulp elixir with a sweet-sour Mexican kick

COST & DEPOSIT INFO

PRIVATE CHEF SERVICE

Chef Service: 20 USD per person, per meal

Children ages 3–9: 16 USD per child, per meal

Transportation: 30 USD per meal

Groceries & ingredients are purchased separately based on the selected menu and number of guests.

WHAT'S INCLUDED

- Chef Service: Private chef preparing and serving your selected dinner menu, including table service and full kitchen cleanup.
- Service Style: Plated, or family-style, depending on the selected menu.

GROCERIES & INGREDIENTS — NOT INCLUDED

- Food & Ingredients: Groceries and ingredients are not included in the chef service fee and are charged separately.
- Estimated Cost: Approximately 10–20 USD per person, depending on the selected menu and number of guests.
- Transparency: The estimated grocery cost will be shared with you based on your selected menu before the dinner.
- Payment: Grocery and ingredient costs can be paid in cash or electronically. A 16% TAX applies to electronic payments, where applicable.

BOOKING & CANCELLATION

To Confirm Your Reservation: A 20% deposit of the chef service fee is required to reserve your dinner date.

Remaining Balance: The remaining 80% of the chef service fee is due upon arrival.

Cancellation Policy: The 20% deposit is non-refundable, as your date is reserved exclusively for your private dining experience. Any date change is subject to availability.

COMPLIMENTARY DINNERS

For the 2 complimentary dinners, groceries, ingredients, and transportation are not included. These costs are charged separately according to the selected menu and location.