

*chile* + LIME

ORGANIC CATERING

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Full Menu Brochure  
Cabo San Lucas, Mexico 2024  
[Cabovillas.com](http://Cabovillas.com)

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### NOTES

**Pricing:** Menus are priced per person and include the cost of ingredients and serving staff. All guests in your party must select the same menu.

**Minimum Requirements:** A minimum of 4 guests is required per package. For groups larger than 20 guests, or for information on special event, wedding, and holiday menus, please contact us directly.

**Custom Menus:** Custom and allergy menus are available upon request.

**Taxes and Fees:** All taxes and fees are included in the pricing. Please note that gratuity is not included.

**Delivery Fee:** An additional \$50.00 delivery fee applies for villas in San José and East Cape.

**Service Hours:** Regular service hours are from 7:00 AM to 9:00 PM, additional staffing costs may apply for services requested outside of these hours.

For further assistance or to discuss your specific needs, feel free to reach out to us directly.

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## Specials

### Tacos + Tastings

\$157

Embark on a culinary adventure with our exclusive offering: Tacos & Tastings. Indulge in a quartet of handpicked tacos by our Chef Creativo— Elevate the experience with expert-led tastings by our sommelier or tequilero, offering a choice between Mexican wines or an exploration of tequila and mezcal. This in-villa experience isn't just about food; it's a celebration of bold flavors and good times. The cost includes our Chef, Server, and your choice of Sommelier or Tequilero.

A selection of gourmet tacos

- Fried Octopus Taco: Tempura octopus, pineapple and purple cabbage slaw, morita chili sauce, served in a blue corn tortilla.
- Tacos al Pastor: Pastor-style pork, grilled pineapple, and raw green salsa served in a in yellow corn tortilla.
- Tacos de Chile Relleno de Atun: A stuffed pepper filled with tuna, vegetables, and bacon, nestled in a flour tortilla. Drizzled with jalapeño aioli, and topped with radishes.
- Short Rib Birria Taco: Golden-fried birria taco with braised short rib, pepper jack cheese, sour cream, and avocado puree.

### Special Taco Bar Promo!

\$57 USD per person

Includes 1 hour complimentary margarita or mojito bar (only available for groups size 4 -15, additional fee for groups over 15).

Your choice of 3 types of tacos:

Arrachera (Marinated Beef)

Chicken

Shrimp

Carnitas (Pork)

Baja-style Fish

Vegetarian

Comes With:

Traditional Ceasar Salad

Mexican Rice & Refried Beans

Homemade Corn & Flour Tortillas

Variety of salsas, chips, guacamole & toppings

Churros with Chocolate Sauce



## Cooking Classes

**\$220.00 USD**  
**per person**

Are you ready for a delicious and unforgettable experience in the heart of Baja California? Dive into the vibrant flavors of Mexico with our exclusive Mexican Cooking Class in Cabo San Lucas! This hands-on class, led by Chile & Lime Catering will take you on a journey through some beloved Baja Dishes

### 🍴 What You'll Experience:

Get ready to roll up your sleeves and discover the secrets behind some of Mexico's most iconic dishes. Our Chefs will guide you through each step, sharing tips, techniques, and stories that bring each dish to life.

#### Appetizers

##### Salsas & Guacamole

🌟 A selection of salsas and creamy, flavorful guacamole that's the perfect accompaniment to any Mexican meal.

#### Entrees

##### Baja Fish Tacos

🍷 Perfectly crispy fish tacos with a zesty lime crema, fresh shredded cabbage, and homemade salsa.

#### Ceviche

🍷 A classic Mexican ceviche with fresh fish marinated in tangy lime juice, mixed with crisp vegetables and spices.

#### Aguachile

🌶️: A refreshing and spicy seafood dish featuring shrimp marinated in a vibrant lime and chile sauce.

#### Dessert

##### Churros

🍩 Crispy and golden churros rolled in cinnamon sugar and served fresh.

#### 🍹 Cocktail Experience

Elevate Your Culinary Adventure with a guided tequila cocktail tasting led by our Expert Tequilero and mixologist. You'll savor a selection of fine cocktails and learn about the rich history and production of this iconic Mexican spirit.

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## Design Your Own Packages

Our “Design Your Own” packages offer an all-inclusive experience in your villa. Select from a range of Mexican and international options for breakfast, lunch, and dinner to create a personalized dining experience that perfectly suits your group's needs. You also have the option to include alcoholic and non-alcoholic beverage service with any meal.



## Breakfast

Breakfasts Come with Tropical Fruit Salad, Coffee & Freshly Squeezed OJ & Toast, Muffins or Tortillas Depending Upon Menu Selection.

### MEXICAN FAVORITES \$28.40

#### CHILAQUILES

Chipotle Cream, Fried Egg, Oaxaca Cheese, Avocado, Cilantro, Beans

#### EGG & SAUSAGE BURRITO

Salsa Mexicana, Pinto Beans, Avocado, Monterrey Cheese, Grilled Peppers, Potatoes

#### HUEVOS RANCHEROS

Two Eggs, Crispy Corn Tortilla, Salsa Ranchera, Cotija Cheese, Breakfast Potatoes, Beans

#### BREAKFAST TACOS

Corn Tortilla, Scrambled Eggs & Bacon, Salsa Mexicana, Cheddar Cheese, Beans, Breakfast Potatoes

#### HAM & EGG ENCHILADAS

Corn Tortilla, Scrambled Eggs & Ham, Salsa Verde, Avocado Salsa, Melted Cheese

#### OMELET

Chorizo, Bell Peppers, Onion, Chihuahua Cheese, Beans, Potatoes

### INTERNATIONAL CLASSICS \$35.50

#### BREAKFAST PIZZA

Salsa Mexicana, Pinto Beans, Avocado, Monterrey Cheese, Grilled Peppers, Potatoes

#### WAFFLES OR PANCAKES

Two Eggs, Crispy Corn Tortilla, Salsa Ranchera, Cotija Cheese, Breakfast Potatoes, Beans

#### BAO BREAKFAST BUNS

Corn Tortilla, Scrambled Eggs & Bacon, Salsa Mexicana, Cheddar Cheese, Beans, Breakfast Potatoes

#### BREAKFAST SKILLET

Corn Tortilla, Scrambled Eggs & Ham, Salsa Verde, Avocado Salsa, Melted Cheese

#### FRITTATA

Chorizo, Bell Peppers, Onion, Chihuahua Cheese, Beans, Potatoes

#### EGGS BENEDICT

Option 1 - Lobster & Asparagus, Traditional Hollandaise  
Option 2 - Avocado & Tomato, Cilantro-Lime Hollandaise  
Option 3 - Sausage & Spinach, Chipotle--Honey Hollandaise

👉 Please choose one option for the entire group 👈

**MEXICAN FAVORITES \$41.18**

Served with Chipotle Caesar Salad and Kahlua Flan

**CHILE RELLENO**

Cilantro Cream, Oaxaca Cheese, Avocado, Beans

**ENCHILADAS VERDES**

Cheese, Chicken, Salsa Verde

**PORK TOSTADA**

Pork, Lettuce, Cheese, Salsa Tomatillo

**SHRIMP TOSTADA**

Guacamole, Salsa Mexicana, Refried Beans, Quesadilla

**CARNE ASADA**

Guacamole, Salsa Mexicana, Refried Beans, Quesadilla

**CARAMELIZED PORK TACOS**

Caramelized Pork, Pineapple Salsa

**INTERNATIONAL LUNCH CLASSICS \$48.28**

**FRIED CHICKEN WRAP**

Basil-Tomato Soup, Fried Chicken Wrap, Shoestring Potato, Tangerine Tartalette

**GRILLED ITALIAN CIABATTA**

Heirloom Tomato Gazpacho, Arugula Salad, Buffalo Mozzarella, Salami And Grilled Peppers Ciabatta, Limoncello Cheesecake

**GRILLED FISH TACOS**

Fish Ceviche, Mango Guacamole, Fish Tacos, Churro Ice Cream Cup

**GREEK FLATBREAD**

Cucumber-Avocado Gazpacho, Cous-Cous Salad, Cherry Tomato, Oregano, Iank Steak & Feta Cheese Flatbread, Yogurt Mousse & Berries

**GRILLED VEGETABLE SANDWICH**

Mango-Mint Gazpacho, Apple-Mixed Green Salad, Grilled Vegetable Sandwich, Seasonal Fruit Salad

**SHRIMP & CHORIZO BURGER**

Seared Moon Scallop & Avocado Puree, Shrimp Chorizo Burger & Garlic-chili Fries, Cherry Cheesecake



⌄ Please choose one option for the entire group ⌄



**MEXICAN FAVORITES \$61.07**

**SEAFOOD CHILE RELLENO**

Ceviches Trio | Mixed Green Salad and Vegetables | Saffron Scented Rice | Chile Relleno | Guava-Pecan Tamal

**CILANTRO LIME CHICKEN**

Mini Sopas Trio | Mixed Salad | Jicama | Coconut Sticky Rice | Vegetables | Chicken | Rice Pudding

**STREET TACO**

Bruschetta Mexicana | Mixed Green Salad | Tacos | Rice | Beans | Salsa | Kahlua Brownie

**TAMPIQUEÑA**

Chilled Soup Trio | Potato-corn Salad | Arrachera | Enchilada | Chile Relleno | Churros

**TEQUILA LIME SHRIMP**

Tostada Ceviche | Spinach Salad | Shrimp | Chipotle Mashed | Vegetables | Kahlua Flan

**CHICKEN MOLE**

Pork Tostada | Bean | Corn Salad | Chicken | Cilantro Rice | Vegetables | Chocolate-coconut Tamal

**INTERNATIONAL CLASSICS \$73.85**

**BEEF FILET**

Shrimp Tostada | Roasted Garlic Bisque | Beef Tenderloin | Asparagus | Truffled Potato Hash | Chile Ancho Chocolate Pate

**SEARED MAHI MAHI**

Roast Beef Kebab | Iced Avocado Soup | Seared Mahi Mahi | Asparagus | Beurre Blanc-Guajillo | Tangerine Tartalette

**GRILLED CHICKEN BREAST**

Pork Wonton | Grilled Zucchini Salad | Creamy Parsley-lemon Sauce | Sauteed vegetables | Jasmine Rice | Cherry Cheesecake

**PORK TENDERLOIN**

Mahi Mahi Brochette | Mixed Greens and Beet Salad | Ginger Garlic Pork Tenderloin | Vegetables | Roasted Garlic Mashed Potato | Apple Pie Fries

**RED SNAPPER**

Mango-Mint Gazpacho, Apple-Mixed Green Salad, Grilled Vegetable Sandwich, Seasonal Fruit Salad

**LAMB CHOPS (ADD \$14.20)**

Beet Ravioli | Apple-Romaine Salad | Rack of lamb | Mint - basil Chimichurri | Chocolate Lava Cake



➤ Please choose one option for the entire group ➤



## Beverage & Bar Options

ADD A BEVERAGE BAR TO ANY OF YOUR DESIGN YOUR OWN SERVICES STARTING AT \$32.00 PER PERSON

### BLENDING SMOOTHIE BAR

Strawberry, Mango, Blueberry, Blackberry, Apple, Carrot, Cucumber, Kale, Wheatgrass, Beet, Kiwi, Yogurt, Milk, Orange Juice

### ICE TEA STATION

Four Types of Seasonal Tea Options : Green Tea, Black Tea, Herbal Tea  
Infusions: Lavender, Citrus, Clove, Star Anise, Mint, Basil, Cinnamon, Mango

### JUICE BAR / AGUA FRESCA

Four Types of Seasonal Fresh Juice, Fresh Fruit, Sparkling Water, Cucumber, Melon, Jamaica, Watermelon, Cantaloupe, Pineapple, Papaya

### BLOODY MARY / CAESAR BAR

Celery, Bacon, Olives, Pickled Asparagus, Pearl Onions, Dill Pickles, Green Beans, Hot Peppers, Hot Sauces, Tabasco, Worcestershire, Lemon, Lime

### MIMOSA BAR

Sparkling Wine, Four Types of Seasonal Fruit, Four Types of Fresh Citrus Juice

### BELLINI BAR

Sparkling Wine, Peach Puree, Four Types of Seasonal Fruit, Four Types of Fresh Fruit Juice

### MOJITO BAR

Assorted Fruit, Juices, Mint, Lemon, Lime

### MARGARITA BAR

Assorted Fruit, Juices, Flavored Salt, Lemon, Lime

### NATIONAL BAR

Tequila, Rum, Vodka, Gin, Assorted Sodas, Garnishes

### BEERS OF MEXICAN STATION

Corona, Pacifico, Corona Light, Pacifico Light, Negra Modelo, Model Especial, Clamato, Mixers, Lemons



Must Be Paired with a Menu Item



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Breakfast



## Interactive Breakfast Stations

### OMELETE STATION \$47.00

Shrimp, Bacon, Ham, Tomato, Spinach, Asparagus, Cilantro, Chives, Mushrooms, Swiss, Cheddar & Monterrey Cheese

### BAGEL BAR \$42.60

Assorted Bagels, Savory & Sweet Cream Cheeses, Pesto, Garlic Mayo, Salmon, Prosciutto, Bacon, Avocado, Tomato, Onion, Capers, Cucumber, Radish

### BISCUIT BAR \$40.00

Bacon, Sausage, Gravy, Jams, Honey, Marmalade

### Yogurt Parfait Bar \$35.50

Three Types of Yogurt, Five Types of Fresh Fruit, Homemade Granola, Honey, Agave Nectar, Almonds, Coconut, Sunflower Seeds



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Lunch



## Interactive Lunch Stations

### PASTA STATION \$49.00

Roasted Tomato Sauce, Garlic-Alfredo Sauce, Pesto Sauce, Grilled Chicken, Jumbo Shrimp, Meatballs, Asparagus, Peppers, Onion, Broccoli, Zucchini, Cherry Tomato

### BURGER STATION \$60.00

Beef, Chicken, Shrimp and Vegetables Burgers, Shoestring Fries, Sweet Potato Fries, Lettuce, Tomato, Onion, Relish, Jalapeño Peppers, Condiments

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Appetizers

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## Interactive Appetizer Stations

### Avocado Bar \$56.00

Shrimp, Crab, Lobster, Tomato, Red Onion, Cilantro, Bell Pepper, Chives, Lemon, Asiago Cheese, Corn, Garlic Sour Cream, Chipotle Mayo

### Ceviche Station \$40.00

Fish, Shrimp & Scallop Ceviche, Cucumber, Mango, Mint, Onion, Habanero, Jalapeño, Red & Yellow Bell Peppers, Carrot, Avocado, Mandarin-Tomatillo Salsa, Variety of Hot Sauces and Salsas

### Quesadilla Station \$36.00

Chicken, Flank Steak, Chorizo & Vegetables, Chiles, Onion, Corn, Poblano Peppers, Cheddar, Jack & Oaxaca Cheese

### Nacho Bar \$36.00

Ground Beef, Chicken & Flank Steak, Salsa Mexicana, Black Beans, Jalapeños, Sour Cream, Black Olives, Avocado, Cheddar & Monterrey Cheeses

### Slider Bar \$36.00

Mini Beef or Veggie Burgers, Tomato, Lettuce, Pickles, Pickled Onion, Garlic Mayo, Mustard, Cheddar, Swiss & Jack Cheeses, Jalapeños, Mushrooms

### Street Taco Station \$36.00

Cochinita Pibil, Chicken Mole & Beef Tinga, Four Inch Tortillas, Salsas, Guacamole, Onion, Cilantro, Chiles, Lime, Cilantro





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Dinner



## Active Dinner Stations

### Pizza Bar \$70.00

Arugula, Brie , Balsamic Reduction, Zucchini, Feta Cheese, Grilled Peach, Basil Sauce

Options: Flank Steak, Chicken, Shrimp

Dessert Pizza: Blueberry, Mascarpone- Mint, Honey Sauce

### Kebab Bar \$70.00

Beef, Chicken, Shrimp, Vegetables, Chimichurri Sauce, Soy-Lime Sauce, Blue Cheese Creamy Sauce

Dessert Kebab: Strawberry-Banana-Pineapple Chocolate Covered Keb





## Chef's Menu Suggestions

### A Taste of Mexico \$108.00

**Shrimp Tostada** : Potato Chip, Guacamole, Grilled Shrimp

**Ice Avocado Soup** : Cucumber, Avocado, Roasted Garlic, Mint Scented Olive Oil

**Red Snapper** : Roasted Red Snapper, Vegetable Cous Cous, Bourbon-Jalapeño Cream

**Churros** : Churro Cup, Vanilla Ice Cream

### Seaside \$132.00

**Scallop Ceviche** : Lime, Green Apple, Mignonette, Scallion

**Mango Gazpacho** : Mango, Crab Meat, Mint

**Seared Mahi Mahi & Shrimp Duo** : Seared Mahi Mahi, Baja Shrimp, Asparagus and Carrots, Beurre Blanc, Guajillo Scented Potato Hash

**Tangerine Tartelette** : Custard, Mint, Tangerine

### From the Farm \$141.00

**Empanada** : Chicken, Adobo, Crème Fraiche

**Pork Belly** : Pork Belly, Mango - Red Pepper Salsa

**Watermelon Salad** : Watermelon Cubes, Dried Fruits, Mixed Nuts, Mint-Basil Vinaigrette

**Lamb Chops** : Petite Rack of Lamb, Mint- Basil Chimichurri, Caramelized Vegetables, Roasted Garlic-Chive Potato Hash

**Apple Pie Fries** : Tart Apples, Cinnamon, Salty Caramel



## Chef's Menu Suggestions

### Fit & Fresh \$112.00

**Beet Ravioli** : Almond- Thyme Pate

**Kale Salad** : Kale, Spinach, Strawberry, Red Onion, Avocado, Yogurt Dressing

**Grilled Chicken Breast** : Creamy Parsley- Lemon Sauce Chicken Breast, Sauteed Vegetables, Jasmine Rice

**Cherry Cheesecake** : Tart Cherries, Mint

### Chilitos \$112.00

**Black Bean Tortita** : Chipotle, Black Bean, Guacamole

**Corn Chowder** : Roasted Corn, Poblano Pepper Aioli

**Beef Filet** : Beef Tenderloin, Au Jus, Asparagus, Truffled Potato Hash

**Chile Ancho - Chocolate Pate** : Rich Chocolate Ganache, Ancho Chile, Cream





## Kid's Menus

Free for Children Under 11 Years of Age

- ↳ Quesadillas
- ↳ Ham & Cheese Pizza
- ↳ Spaghetti Pomodoro

Choose Any Regular Menu Item for Children Under 11 at 1/2 Price



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Drop Off Options

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**Breakfast \$21.30**

**Croissant Sandwich**

Egg, Bacon, Cheese, Avocado, Croissant, Fresh Orange Juice, Fruit Salad

**Smoked Salmon Bagel**

Bagel, Cream Cheese, Smoked Salmon, Capers, Red Onion, Fresh Orange Juice, Fruit Salad

**Fruit Parfait**

Fresh Fruit, Yogurt, Homemade Granola, Honey, Fresh Orange Juice, Homemade Rustic Muffins

**Sausage Burrito**

Sausage, Egg, Avocado, Salsa Mexicana, Flour Tortilla, Cheese, Fresh Orange, Fruit Salad



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## Lunch \$28.40

### Ham & Cheese Croissant

Honey Smoked Ham, Gruyere Cheese, Lettuce, Avocado, Tomato, Creamy Coleslaw, Homemade Chocolate Chip Cookies

### Chicken Caesar Wrap

Grilled Chicken Breast, Caesar Salad, Bacon, Homemade Hummus, Vegetable Chips, Key Lime Bars

### Deli-Style Roasted Turkey & Monterrey Jack

Baguette, Roasted Turkey, Monterrey Jack Cheese, Creamy Coleslaw, Homemade Chocolate Chip Cookies

### Traditional Greek Salad

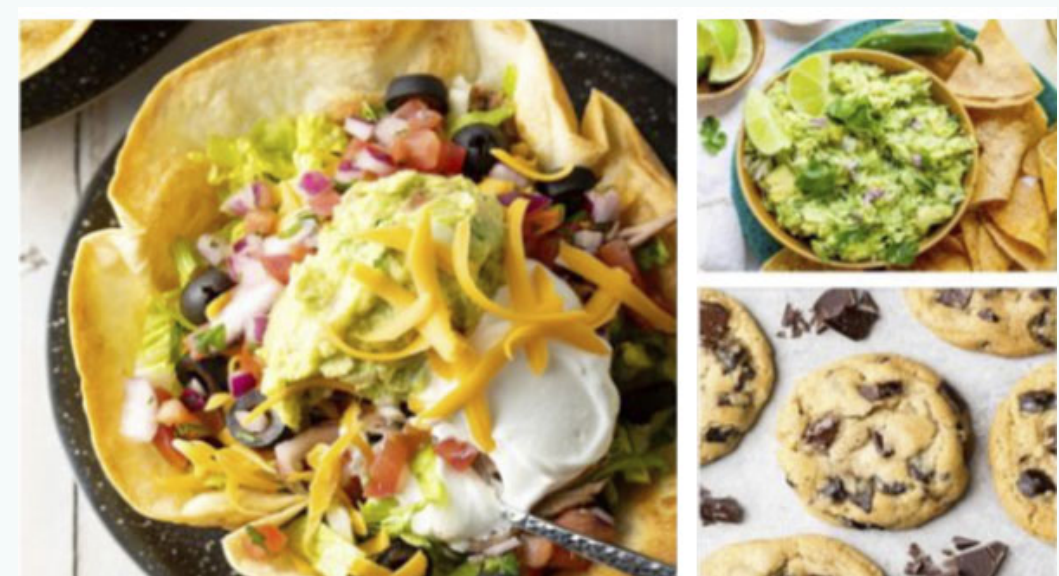
Cucumber, Onion, Tomato, Green Pepper, Kalamata Olives, Feta Cheese, Homemade Hummus, Vegetable Chips, Key Lime Bars

### Shrimp Pita Pockets

Julienne of Fresh Veggies, Lettuce, Tzatziki, Homemade Hummus, Vegetable Chips, Key Lime Bars

### Taco Salad

Romain Lettuce, Salsa Mexicana, Olives, Black Beans, Ground Beef, Guacamole, Sour Cream, Homemade Chocolate Chip Cookies





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**Dinner 23.00**

**Arrachera (Flank Steak) Fajitas**

Arrachera, Onion, Red & Green Peppers, Corn Tortillas, Caesar Salad, Fruit Tartlet

**Fettucine Alfredo**

Fettucine, Homemade Alfredo Sauce, Parmesan Cheese, Caesar Salad, Fruit Tartlet

**Chicken Enchiladas**

Chicken, Onion, Red Sauce, Cheese, Caesar Salad, Fruit Tartlet

**Spaghetti Bolognese**

Spaghetti, Homemade Meat & Tomato Sauce, Parmesan Cheese, Caesar Salad, Fruit Tartlet



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Staff Services

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Our Chef Services offers a flexible and customizable option for those who are looking for a variety of menu options or have dietary restrictions. With this type of service, the cost of staffing and ingredients are separate. However, the overall cost of the service will depend on factors such as the number of guests and menu choices. Contact us directly for more information and to discuss your specific needs and preferences.

**Priced Per Hour - Minimum 2 Hours**

Event Coordinator \$71.01  
Mixologist \$71.01  
Bartender \$44.02  
Tequila Expert \$71.01  
Sommelier \$71.01  
Butler \$44.02  
Chef \$71.01  
Chef's Assistant \$44.02  
Wait Staff \$44.02

**Holiday Staff**

**Priced Per Hour - Minimum 2 Hours**

**Holiday Dates include December 24th, 25th, 31st and January 1st**

Event Coordinator \$142.01  
Mixologist \$142.01  
Bartender \$88.05  
Tequila Expert \$142.01  
Sommelier \$142.01  
Butler \$88.05  
Chef \$142.01  
Chef's Assistant \$88.05  
Wait Staff \$88.05



## CANCELLATION POLICY

### Cancellation Policy

To ensure we provide the best possible experience for all our guests, we have established the following cancellation policy:

- Changes and Cancellations: Any changes or cancellations to your reservation must be made at least 72 hours prior to your scheduled arrival.
- Less Than 72 Hours Notice: If you cancel or request changes to your reservation within 72 hours of your arrival time, we will be unable to accommodate your request.
- No-Show Policy: In the event of a no-show or failure to cancel within the specified timeframe, the full amount of your reservation will be charged.

We appreciate your understanding and cooperation in adhering to this policy. If you have any questions or need further assistance, please contact us directly.