



VENTURA

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2024-2025

This menu is for events with 15 or more people where the host prefers a cocktail setting to a sit-down meal. Information about pricing and other details follows the menu. We will do our best to accommodate dietary allergies and restrictions.

Cold Appetizers

Tropical Bruschetta: Cubed papaya and avocados, pickled red onion, and fresh spices are served on artisan bread and drizzled with a citrus and honey pesto.

Tomato Bruschetta: Mexico Meets Italy: Cherry tomatoes, caramelized onions, and fresh spices are served on artisan bread, drizzled with pesto and balsamic reduction, and topped with parmesan cheese.

Fiesta Ceviche: A fiesta for your taste buds. Shrimp and tuna served with seasonal citrus fruits, avocado, red onion, coriander, and tomato and dressed in a tangy ponzu sauce.

Mahi Mahi Ceviche: Marinated mahi-mahi seasoned with coriander-serrano pepper oil blended with avocado and cucumber puree. Served with corn toast and pumpkin seeds.

Mexican Couscous: Couscous is seasoned with onion, cilantro, cucumber, tomato, purslane, mint, pumpkin seeds, and panela cheese and dressed with lemon and olive oil.

Hot Appetizers

Chipotle Rib-eye Taco: Seasoned grilled ribeye served on a fresh tortilla with asadero cheese, topped with a cucumber and cabbage salad, avocado coulis, and chipotle salsa.

Plantain Tostada de Cochinita Pibil: Crispy plantain slices with a crust of Edam cheese, pureed black beans, marinated pork, pickled onions, habanero peppers, avocado sauce, crema, and lime juice.

Tetela: A triangle-shaped tortilla stuffed with Oaxacan cheese, huitlacoche, and hoja santa herbs, topped with roasted corn sauce, chipotle powder, and pickled radish.

Mushroom Empanadas: Corn empanadas stuffed with a mushroom ragout are complemented by guacamole, red onion, roasted bell pepper sauce, and habanero honey.



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Hot Appetizers (cont.)

Mexican Potstickers - Gyoza stuffed with Cochinita Pibil served with a refried black bean sauce and pickled onions.

Roasted Eggplant Rolls (Vegetarian): Rolled roasted eggplant, dried tomato, goat cheese, and arugula with pesto and balsamic reduction.

Potato Pinatas - Mushroom, cornmeal potato balls pan in a tomato sauce with sautéed bell peppers.

Elote Gnocchi (Vegetarian): Gnocchi with corn kernels, pine nuts, and poblano pepper strips in a tomato concassé de tomato sauce.

Steak Skewers - Marinated arrachera, vegetables with a Morita chili chimichurri sauce.

Mex-Ind Kebabs Indian-influenced chicken kebabs marinated in coconut milk and curry with coriander and serrano chili sauce.

Vegetable Satay - Vegetable decadence on a stick with a pineapple and pastor sauce.

Shrimp Skewers - Marinated and grilled in butter, garlic, and guajillo chili.

Desserts

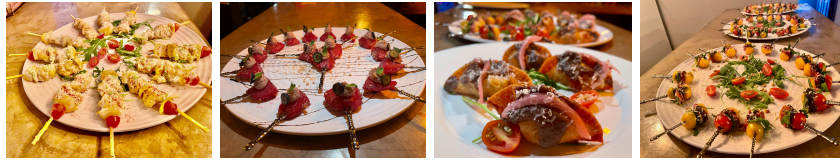
Coconut and Papaya Mousse: This coconut mousse has a caramelized papaya sauce, a coconut crisp, and a kiwi chutney.

Pear Brochette: A Pear poached in red wine and Jamaica is topped with dark chocolate-infused cream cheese and dusted with caramelized walnuts.

Mexican Brownie - A rich, chocolate, salt, and pepper brownie topped with a coulis surprise.



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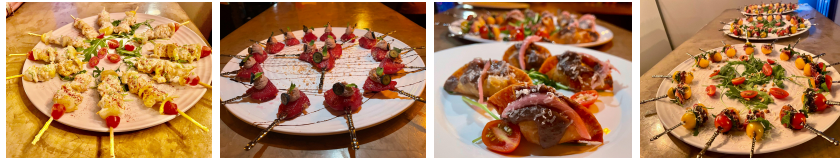
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Item Pricing	Number of Servings per Order (one piece is one serving)	Price per Order (in pesos)
Cold Appetizers		
Tropical Bruschetta	20	\$600.00
Tomato Bruschetta	20	\$600.00
Fiesta Ceviche	15	\$1000.00
Mahi Mahi Ceviche	15	\$800.00
Mexican Couscous	20	\$500.00
Hot Appetizers		
Tostada Cochinita Pibil	20	\$1700.00
Rib-eye Taco	15	\$1500.00
Tetela	20	\$1500.00
Empanadas	20	\$1700.00
Potstickers	15	\$1800.00
Eggplant Rolls	20	\$1500.00
Pinatas	20	\$1500.00
Gnocchi	20	\$1500.00
Steak Skewers	15	\$1800.00



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Item Pricing	Number of Servings per Order (one piece is one serving)	Price per Order (in pesos)
Mex-Ind Kebabs	15	\$1600.00
Vegetable Satay	20	\$1200.00
Shrimp Skewers	15	\$1700.00
Dessert		
Mousse	20	\$1000.00
Poached Pear	20	\$1000.00
Brownie	20	\$600.00

The server(s) fee will be on the final invoice, as noted below. If time beyond ~ 3 hours is needed, we will adjust the server invoice amount.

Number of Attendees	Required Server(s)	Cost (Pesos)
15-30	2	\$1,500
31+	TBD	TBD

Additional Services and Pricing:

- A transportation fee is required for events located beyond Puerto Vallarta city limits. The cost will vary depending on the distance.
- Bartending services

PAYMENTS

Clients can make payments via credit card, cash (pesos or USD), or, upon request, Mexican bank transfer. The chef's [website](http://www.venturachefservices.com) includes credit card processing.



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PAYMENTS

We will send invoices for deposits and final expenses.

Deposit Invoice:

After confirming your desired date is available, a deposit is required to confirm the date.

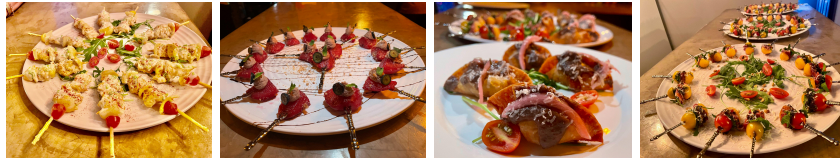
- The host will receive a deposit invoice for 4200 pesos, which includes a 5% (200 pesos) bank administration fee.
- Deposits are fully refundable if cancellation is received seven days before the confirmed date.

Final Invoice:

We need the final guest count, menus, and details 3-5 days before the event. We will send an invoice with the final balance due to the host 1 - 2 days before the event. The final invoice must be paid at the end of the event.



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Example Worksheet

- Guests: 20
- Servings (pieces) per Guest: 9.5, Total Servings: 190

Item	# of Orders	Total Servings	Item Total
Tropical Bruschetta	3	60	\$1800.00
Fiesta Ceviche	2	30	\$2000.00
Empanadas	1.5	30	\$2550.00
Steak Skewers	2	30	\$3600.00
Vegetable Satay	1	20	\$1500.00
Brownie	1	20	\$600.00
Totals	10	190	\$12,050.00

Average Cost Per Guest: 598 pesos

Example Estimated Event Cost:

Item:	Cost
Food	\$12,050.00
Serving Items (Napkins, plates, etc)	\$500.00
2 - Servers, minimum 3 hours	\$1,500.00
20% tip on food and service	\$2,700.00
Total Estimated Cost:	\$16,750.00



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