



## 2024-2025

The a la carte menu allows clients to develop 3, 4, or 5-course dinners. Recommendations are available upon request. Information about pricing and other details follows the menu. We will do our best to accommodate dietary allergies and restrictions.

### A LA CARTE MENU DINNER MENU

#### SOUPS

**Roasted Tomato and Garlic Soup (Vegetarian):** This pureed tomato and garlic cream soup features caramelized onions, goat cheese, and fine-herb-seasoned croutons accented with coriander oil.

**Mexican Cream Corn Soup (Vegetarian):** This soup consists of pureed yellow corn kernels served with pasta choux mixed with chicken and white corn kernels sautéed with ancho chili oil and basil.

**Cauliflower Soup (Vegan):** This creamy cauliflower soup has potato gnocchi, julienne potatoes, corn, and basil oil.

**Lime Soup:** A refreshing soup with chicken, avocados, limes, and fried tortilla strips.

#### SALADS

**Hearts of Palm Chili Salad (Vegan):** Hearts of palm in a Mexican chili vinaigrette with mixed greens, asparagus, cherry tomatoes, and cashews over an avocado sauce.

**Strawberry Salad (Vegetarian):** This salad features mixed greens, strawberries, caramelized walnuts, and Roquefort cheese, served with a balsamic and orange vinaigrette. It is a feast for the eyes and taste buds.

**Wine-Poached Pear Salad (Vegetarian):** Pear poached in white wine and orange juice is tossed with mixed lettuce, spicy cranberries, caramelized walnuts, and goat cheese and dressed with an agave honey and lemon vinaigrette.





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## **A LA CARTE MENU (cont.)**

### **SALADS (cont.)**

**Caesar Salad (Vegetarian):** This is my take on a classic: romaine lettuce, croutons, cherry tomatoes, and parmesan cheese.

**Chili Beet Salad (Vegetarian):** Roasted beets dressed in a chipotle and rosemary chili vinaigrette topped with fresh basil, caramelized pistachios, goat cheese, and orange slices.

**Green Apple Asparagus Salad (Vegan):** Green apples and asparagus with mixed green, avocado, and caramelized almonds tossed in a lemon and mint vinaigrette dressing.

### **SMALL PLATES**

**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.

**Shrimp Confit:** Shrimp simmered in herbs, chili, and garlic-infused virgin olive oil served over hummus.

**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.

**Zapata Crab Cakes:** Chili-seasoned crab cakes served with avocado sauce and white pepper aioli. With a cucumber and jicama salad dressed with a serrano pepper dressing and tortilla ash.



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### **SMALL PLATES (cont.)**

**Tempura Avocado Taco (Vegan):** Tempura avocado, with a chipotle and cashew sauce and pickled vegetables on a fresh tortilla.

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

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

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

### **ENTREE**

**Chicken Mole:** For mole lovers, this chicken breast stuffed with turkey ham, spinach, and panela cheese served with a green mole sauce, rice, and sauteed vegetables will be a favorite.

**Fresh Catch of the Day:** Baked catch-of-the-day served over a cauliflower puree with Mexican spring onions, brussels sprouts, baby corn, cherry tomatoes, and arugula.

**Chili-crusting Salmon:** Guajillo, Morita, and ancho chili-crusting salmon sauteed in garlic and thyme, served on epazote corn sauce with sliced lime-seasoned potatoes and grilled vegetables.

**Chimichurri Pork Loin:** Chimichurri marinated pork loin dressed with bell pepper and habanero sauce, served with mashed potatoes, bacon, sauteed brussel sprouts, and asparagus.

**Sesame-Crusting Filet Mignon:** Filet mignon with a delicious hibiscus sauce served with plantain puree and sautéed vegetables.



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## **ENTREE**

**Filet Mignon de Fruta:** Filet mignon is dressed with a warm berry and balsamic vinaigrette and served with a potato walnut cake and an arugula salad.

**Eggplant Medallians (Vegan):** Chili-crust eggplant medallians, served with cumin-seasoned lentils and a Chiapas mole and accompanied by arugula, sun-dried tomatoes, and a green plantain chip.

**Mexican Grilled Portobello (Vegan):** Grilled Portobello mushrooms topped with guacamole, red onions, habanero peppers, and toasted almonds, served with black beans and rice.

**V-Fajitas (Vegan):** Sautéed mushrooms, bell peppers, and onions served with red rice and a fresh bean salad.

## **DESSERT**

**Banana Decadence Delight:** Sautéed banana drizzled with caramel sauce topped with chocolate ice cream, pistachios, and fresh strawberries.

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

**Cheesecake de Flan:** This flan-flavored cheesecake with a sweet corn puree includes vanilla foam, caramelized popcorn, and fresh berries

**Hibiscus Poached Pear:** This beautiful, tasty dessert features a pear poached in red wine, served with a hibiscus sauce and a touch of cream cheese, topped with caramelized walnuts, chantilly cream, and fresh berries.

**Chocolate Apple Crepe:** A devilish dessert of crepes, Oaxacan chocolate, caramelized apples, and mascarpone cheese.



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### DESSERT (cont.)

**Banana Delicious Delight (Vegan):** Sauteed banana, served with vegan chocolate ice cream, drizzled with coconut milk caramel sauce, and topped with strawberries and caramelized almonds.

**Hibiscus Simmering Pear (Vegan):** This twist on the non-vegan crowd pleaser is a pear poached in red wine stuffed with red fruit jam, served with a hibiscus sauce, caramelized almonds, and fresh berries.

### PRICING

There is a 4-person minimum per dinner/event. Menu prices include ingredients, meal preparation, clean-up, and place settings (for up to 24 people.)

Event	Per Person (Pesos)
5-course menu	\$2,100
4-course menu	\$1,800
3-course menu	\$1,500

Please let us know if you would like more than five courses, and we will provide pricing based on the desired menu.

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)
4-15	1	\$750
16-30	2	\$1,500
31+	TBD	TBD





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## **PRICING (cont.)**

### **Additional Services and Pricing:**

- A transportation fee is required for dinners/events located beyond Puerto Vallarta city limits. The cost will vary depending on the distance.
- Available upon request for an additional charge:
  - Wine-pairing
  - Pre-dinner cocktail hour with margaritas, chips, and guacamole
  - Bartending services

## **PAYMENTS**

Clients can make payments via credit card, cash (pesos or USD), or, upon request, Mexican bank transfer. The chef's [website](#) includes credit card processing. We will send invoices for deposits and final expenses. Events with 20 or more people may have a different deposit schedule or cancellation policy.

### **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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