



**2024-2025**

The prix menus below are chef-designed, themed menus. Assistance and 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.

### ***Yucatan: 5-Course Menu***

Food from the Yucatan peninsula in Mexico, once home to the Mayan people, is characterized by achiote, citrus, habaneros, and smoke, the four pillars of Mayan cooking. The tasting menu transports you to the Yucatan peninsula, where you will find food characteristic of the six centuries of the Mayan Empire.

**First Course - Lime Soup:** This refreshing soup features chicken, avocados, limes, and fried tortilla strips.

**Second Course - 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.

**Third Course - Hoja Santa Tomato Tamale** - Hoja Santa herb chicken banana-wrapped tamale with a tomato-habanero salsa.

#### **Fourth Course (Select one for dinner) -**

**Yucatan Pork and Beans:** Pork shank and black beans with a roasted Chiltomate sauce, cumin rice, chocoyotes (Mexican dumplings), and a radish salad.

Or

**TikinXIC:** Achiote, herbs, and citrus marinated Mahi Mahi are wrapped and grilled in a banana leaf and served with white rice, black beans, and a nopales cactus salad.

**Fifth Course - Coconut and Papaya Mousse:** Coconut mousse with caramelized papaya sauce, a coconut crisp, and a kiwi chutney.



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### **Oaxaca: 5-Course Menu**

Oaxaca, Mexico's cultural and gastronomic center, offers unique food, starting with the Mexican staples of corn, beans, and chilis. The indigenous cultures have greatly influenced the food in this region, with dishes dating back 7,000 years.

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

**Second Course - Memela:** A mini blue corn tortilla with pork asiento, roasted morita chili green tomato salsa, shredded pork rib, and fresh cheese.

**Third Course - Chili-Mescal Heirloom Tomato Salad** - Heirloom tomatoes in a dried chili and mezcal vinaigrette, served with cucumber.

#### **Fourth Course (Select one for dinner) -**

**Oaxacan Pork Belly:** Slow-roasted pork belly served with a peanut mole. Apple puree, arugula salad, and avocado tempura complement it.

Or

**Chicken Black Mole:** Braised boneless chicken topped with a black mole sauce, pickled onion, and fresh cheese, served with white rice and a refried bean stuffed gordita.

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





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***Jalisco: 5-Course Menu***

Jalisco, home to mariachis, tequilas, and sombreros, has a rich history and plentiful resources that influence the cuisine unique to this Western Mexican state. Dishes such as birria, pozole, and torta ahogada have their origins in Jalisco and are rich and layered in their flavors, giving chefs like me plenty of inspiration.

**First Course - Crema de Pozole Rojo:** A specialty of Jalisco, this red pozole with chili-spiced pureed hominy, chicken, and tostadas topped with a cabbage salad and radishes.

**Second Course - Jalisco Crunchy Salad:** Pico de gallo tossed with chicharron and grilled panela cheese, dressed with a jalapeno vinaigrette and avocado coulis.

**Third Course - Viva Birria:** Another dish originating in Jalisco, this adobo-marinated, rich goat stew is served on top of a sope layered with cheese and accented with serrano and cilantro mayonnaise. Not your grandmother's birria

**Fourth Course - Tomatillo Beef Ribs:** Inspired by carne en su jugo, a dish originating in Guadalajara, the braised beef ribs are served with tomatillo salsa, caramelized shallots, sauteed beans, crispy bacon and tortilla chips.

**Fifth Course - Arroz de Leche:** This Spanish-introduced rice pudding dessert is infused with goat cheese (another Spanish import), caramelized walnuts, chocolate ganache, lemon-zested agave honey, and a cinnamon cookie. It is one of the first desserts the chef remembers as a child.





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### ***Bay of Banderas: 5-Course Menu***

Puerto Vallarta is a magical city known for its friendly people, great beaches, beautiful mountains, incredible sunsets, fun entertainment, and delicious restaurants. This 5-course menu is inspired by the stunning Bay of Banderas and the plentiful seafood options available here and all over Mexico.

**First Course - Bay Shrimp Bisque Soup:** This rich, elegant, and flavorful shrimp cream soup features tomato paste, pesto, garlic, and chilis. It is served with an adobe-marinated shrimp skewer.

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

**Third Course - PV Baja Taco:** Tempura-battered fish served on fresh tortillas with avocado, cabbage, carrot coulis, and chipotle dressing.

**Fourth Course - Banderas Catch of the Day:** Fresh fish filet is served with huatape (shrimp and corn) salsa over a chili-seasoned rice cake and sauteed vegetables.

**Fifth Course - Sunset Panna Cotta:** Feeling the breeze of Puerto Vallarta, this coconut panna cotta dessert is topped with a citrus sauce, toasted coconut, whipped cream, and brandy foam. You have to try this pina colada on a plate.





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## **Ve-ga-narian de Mexico: 5-Course Menu**

Mexico has a rich history of cultivating fruits and vegetables that spans thousands of years. Civilizations like the Mayans and Aztecs were pioneers in agriculture, growing maize, beans, squash, tomatoes, chilies, avocados, and cocoa.

Mexican cuisine offers vibrant and flavor-rich options for vegans and vegetarians by expertly leveraging chilis, moles, and spices that naturally complement plant-based dishes. Two courses provide both a vegan and vegetarian option. The other courses are vegan.

**First Course - Chicharo Puree (Vegan):** This soup features pureed peas, accented zucchini, corn sauteed in chili oil, homemade croutons, and seasoned with watercress, mint, and epazote.

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

**Third Course - Red Pepper Mole (Vegetarian):** Grilled mushrooms served with a red pepper mole and dusted with garlic and parmesan crumble, accented with white truffle oil. The vegan option does not include the parmesan crumble.

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

**Fifth Course - Mole Brownie:** A black mole-infused brownie served with mezcal ice, a fruit compote, and a mole crisp. The vegan option does not include the brownie.





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### **PRIX-FIXE MENU 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.)

Prix-fixes menus are 2,100 pesos per person.

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.

<b>Number of Attendees</b>	<b>Required Server(s)</b>	<b>Cost (Pesos)</b>
4-15	1	\$750
16-30	2	\$1,500
31+	TBD	TBD

### **Addition Services/Pricing:**

- Transportation fees are required beyond Puerto Vallarta city limits. The cost will vary depending on the distance.
- Available upon request for an additional charge:
  - o Wine-pairing
  - o Pre-dinner cocktail hour with margaritas, chips, and guacamole
  - o Bartending services

### **PAYMENTS**

Clients can make payments via credit card, cash (pesos or USD), or, upon request, a 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.



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## **PAYMENTS (cont.)**

### **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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