

Gourmet Menu

# Blue Venado



# Fingerfood



# Fingerfood

- **SELECTION OF IMPORTED CHEESES**

And national cheese with seasonal fruits and jams.

- **MELON WRAPPED**

In slices of serrano ham.

- **CAPRESSE BROCHETTE**

With pesto marinated cherry tomatoes.

- **BRUSCHETTA**

With tomato, garlic and basil.

- **BREADED GLOBO GRAPES**

With Philadelphia cheese and nuts.

- **PASTRY SNACKS (RUSTIC)**

With cheese and Italian sausage.

- **VEGETABLE QUICHE LORRAINE**

Pasta baked and filled with spinach, goat cheese, baked egg and cut into small sandwiches.

- **BREADED CHICKEN STICKS**

With ajonjoli served with blue cheese sauce.

- **MUSHROOM TAPA**

With cheese gratin.



- **CEVICHE AND GUACAMOLE NACHOS**

Fish ceviche with pico de gallo and guacamole tip.

- **ARRACHERA WITH CHIMICHURRI TAPA**

Served on rustic bread and parsley seasoned with chimichurri.

- **MINI FISH AND BEEF MEATBALLS**

Breaded with rustic crumbs from focaccia with ranch dressing.

- **MINI BEEF STEW TOASTED**

Tortilla with mexican sauce and a touch of olive oil.

- **MINI PORK SANDWICH**

Rustic snack fill with cochinita pibil and purple onion.

- **MINI VEGETABLE STRUDEL**

Puff-pastry fill with vegetables and gratin gouda cheese.

- **OCTOPUS "A LA GALLEGA" NACHOS**

Served on a nacho with a guacamole tip.

# Fingerfood

- **MINI BURGER WITH MEAT OR SHRIMPS.**

Classic hamburger served with pink dressing tomato and pickles.

- **MINI PIZZA**

Pizza baked classic margarita and Italian pepperoni.

- **VERACRUZ STYLE MINI-EMPANADAS**

With Cazon and raisins.

- **GROUND BEEF SALBUTE**

With tomato sauce and avocado.



- **MINI PORK SANDWICH**

Rustic snack fill with Cochinita Pibil ( Pork ) and purple onion.

- **VEGGIE PINCHOS**

Combination of mushrooms, paprika potatoes, onions with sweet-sour sauce and pad T hai.

- **TEMPURA SHRIMP BROCHETTE**

With chipotle dressing and tamarind and sesame.

- **SUSHI TEMPURA ROLL**

With stuffed shrimp and cheese.

- **SUSHI WRAPPED**

In raw tuna filled with cucumber, celery, carrot and broccoli.

# Appetizer





- **GUACAMOLE WITH BASIL OIL**  
Mashed cold avocado, with onion, tomato, chile serrano and cilantro.
- **BROCCOLI AND BEEF STRUDEL**
- **CUCUMBER GAZPACHO**  
With Maracuya and grained paprika.
- **CAPRESSE SALAD**  
With pesto marinated cherry tomato and mozzarella.
- **OCTOPUS SALAD**  
Seasoned with brandy sauce, garlic and parsley.

## Appetizer

- **BERRY SALAD**  
With strawberry, caramelized walnuts, escarola lettuce, blueberries, roquefort cheese rings and figs vinaigrette.
- **SEA SALAD**  
With fresh vegetables with a drizzling of dijon mustard dressing served over mango slices.
- **CARIBBEAN SALAD**  
Served in a pineapple shell with roquefort cheese, crunchy bacon, mushrooms and pineapple cubes with vinaigrette and honey setting.
- **TUNA CARPACCIO**  
Served with fresh cut arugula and a balsamic vinaigrette dressing.





- **COZUMEL STYLE**  
Fish ceviche with purple onions and avocado.
- **TAMARIND SHRIMPS**  
Strawberries and basil aguachiles.
- **ASPARAGUS CREAM**  
Soup with fish Meatballs.
- **SHRIMP BISQUE**  
With crostini goat cheese and fried leeks.
- **CREAM POTATO**  
Soup with shrimp and fried rodan leeks.
- **MIXED SEAFOOD**  
Tempura served with romaine lettuce, oranges and olives.

## Appetizer

- **SALMON CARPACCIO**  
With boiled spinach with a lemon dressing fused with nutmeg, pecan and red peppers.
- **BEEF CARPACCIO**  
With arugula lettuce, cherry tomatoes, and shredded parmesan cheese topped.
- **ROAST BEEF**  
With crunch vegetables and balsamic mayo.
- **KATAIFI SHRIMP**  
Covered with tzatziki dressing.



# Main Dish





# Main Dishes

## MEAT

- **STEAK COVERED**  
With black truffles and Foie-gras sauce.
- **RIB-EYE STEAK**  
In a red wine roquefort sauce of arugula and pecan.
- **ROADHOUSE STYLE GRILLED RIB**  
Brushed with english sauce and olive oil.
- **BEEF MEDALLIONS**  
With mushroom sauce and timo.
- **PORK RIBS**  
With honey and pineapple sauce (spicy).
- **ROASTED PORK**  
Cooked on a banana leaf with pasta seasoned with spices from the Mayan region.
- **MIXED POC CHUC OF ROASTED MEATS**  
Marinated with sour oranges, garlic and oregano.
- **SMALL STEAK COATED**  
In dried fruits with a red wine sauce.



## CHICKEN

- **SUPREME CHICKEN**  
Stuffed with goat cheese and mushroom with watermelon and avocado salad.
- **MARNIER CHICKEN**  
Chicken breast with liqueur Grand Marnier sauce and mandarin.
- **SLICED CHICKEN**  
Scaloppine in white wine sauce.

## SIDE DISHES

- Mashed potatoes
- Fried Beans
- Mexican style rice
- Aromatised rice
- Corn cob with butter
- Butter sautéed Vegetables
- Grilled Vegetables
- Fried Bananas
- Vichy Carrots
- Cauliflower on Mornay sauce
- Gratin Vegetables
- Purple onion on sweet-sour sauce
- Scented foam orange potatoes
- Scented coconut rice
- Mixed vegetables sautéed in butter
- Lemon asparagus tips

## FISH & SHRIMPS

- **PARGO FILLET**

Crusted in potato with a lemon vodka sauce.

- **GRILLED TUNA FILLET**

Served with vegetable and basil oil ratatouille.

- **MERO FILLET**

Stuffed with salmon and asparagus with a sour cream sauce and caviar.

- **TIKIN CHIK FISH MERO OR PARGO**

Fish marinated in orange and lemon juice cooked in a banana leaf with achiote, onion, garlic, pepper and spices.

- **PAN-SEARED SALMON**

With soya and sake sauce served on a rice bed.



## LOBSTER (+25 USD PER PERSON)

- **RISOTTO WITH SAFFRON**

Lobster and asparagus.

- **BAKED LOBSTER**

Whole lobster baked with butter and vegetables.

- **GRILLED LOBSTER**

Whole lobster grilles with butter and crunchy vegetables.

*Main Dishes*

## PASTA

- **RICOTTA AND SPINACH RAVIOLI**

Dressed in butter, truffle oil and parmesan cheese.

- **SHRIMP SPAGHETTI**

Served with cherry tomatoes, asparagus and a lightly spicy basil oil sauce.

- **BOLOGNESE AND BECHAMEL LASAGNA**

Typical italian recipe.



## RISOTTO

- **RISOTTO**

In porcino and timo mushroom sauce.

- **RISOTTO PESCADORA**

With shrimp mix.

## VEGETARIAN OPTIONS

- **ASK TO YOUR WEDDING COORDINATOR**

*Main Dishes*

# Midnight Meal

## TO CHOOSE 1 OPTION

- **PIZZA**  
Pizza baked classic margarita and Italian pepperoni.
- **CHILAQUILES**  
Fried tortilla with green or red tomato sauce.
- **TACOS DORADOS**  
Small rolled-up tortilla and filling with potatoes or beans.
- **ROASTED PORK TACOS**  
Small rolled-up tortilla and filling with roasted pork.



# Taco Bar

- **MEAT TACO BAR**  
Selection of grilled meat: Chicken, arrachera and pork.
- **VEGETARIAN TACO BAR (3 OPTIONS)**
  - Creamy zucchini and corn
  - Poblano rajas
  - Mexican Mushroom mole
  - Guajillo chili with potato (mild)
  - Potato pancake
  - Boiled Eggs
- **SIDES FOR MEAT & VEGETARIAN TACO BAR**
  - Rice
  - Beans
  - Tortilla
  - Taco Toppings ( Salsa, onion, cilantro )
  - Guacamole salsa
- **GRILLED MEAT & FISH**  
Selection of Mero or Pargo filet, jumbo shrimps, lobster, calamari, whole fish & chicken, arrachera, pork ribs.
  - CHOOSE 3 DIFFERENT SIDES FROM PAGE 9 OF MAIN DISHES!

# Kids Menu

- Breaded chicken breast filet
- Quesadillas
- Golden tacos with french fries
- Hot dogs
- Hamburgers
- Chicken nuggets
- Lasagna
- Pasta with tomato sauce

## **ON THE SIDE:**

- Onion
- Tomato
- Lettuce
- Cucumbers
- Catsup
- Mustard and mayonnaise
- Mashed potatoes



# Dessert

- **CHOCOLATE CAKE**  
On rum sauce.
- **ORIGINAL ITALIAN TIRAMISU.**
- **CHEESECAKE**  
With red fruits sauce.
- **APPLE PIE**  
With Cinnamon sauce.
- **FRUITS PIE.**

## Wedding cake & dessert table

- **ASK TO YOUR WEDDING COORDINATOR**



Veggie &  
Vegan options



# Appetizer

## - CAULIFLOWER CEVICHE

## - GUACAMOLE

with basil oil; With onion, tomato, serrano pepper and cilantro.

## - CUCUMBER GAZPACHO

With passion fruit and paprika powder.

## - ROMAINE LETTUCE

Served in the pineapple shell with mushroom and pineapple squares with vinaigrette and honey reduction.

# Main Course

## - STUFFED CHILI WITH VEGETABLES

With poblano chili and sauteed vegetables. Sides: coconut rice or curry rice.

## - CHAMPIGNON POZOLE

Traditional Mexican dish with Chile marinade and corn kernels.

## - VEGAN LASAGNA

# Dessert

## - FRUIT SALAD WITH ICE CREAM

Seasonal fruit and ice cream of mango, lemon or jamaica.

## - FLAMBE STRAWBERRIES

With cassis liquor and caramelized sugar.

## - FLAMBE BANANAS

With Coffee liquor, caramelized sugar and orange zest





Open Bar



## SOFT DRINKS AND UNCORK

### - SODAS

Coca cola, Coca cola light, Sprite or Fanta.

### - FRUIT WATER

Seasonal fruits like: Melon, watermelon, mango, pineapple, strawberry, jamaica, lemon, orange, horchata, tamarind, etc.

### - NATURAL WATER

Natural bottled water.

### - MINERAL WATER

Sparkling water.



## OPEN BAR BEERS, WINE AND COCKTAILS

### - WINES

Polero, Chard, Sauv bl. Caber. Sauv., Merlot, Carm.

### - BEERS

Dark and Light

### - SODAS

Coca cola, Coca cola light, Sprite or Fanta.

- **COCKTAILS** with seasonal fruits, margaritas, mojitos

- **FRUIT WATER** Seasonal fruits

- **NATURAL BOTTLED WATER**

- **MINERAL WATER** Sparkling water.

## 9HRS INCLUDED IN EVERY PACKAGE

*Internacional  
Open bar  
"Basic"*

### - WHISKY

James Alexander, Old Premium.

### - TEQUILA

Cuervo Especial, Jimador.

### - RON

Bacardi Blanco & Añejo, Matusalem (or similar)

### - VODKA

Sky Vodka (or similar)

### - GIN

Barton, Gordons.

### - BRANDY

President, Napoleon (or similar)

### - WINE

Chard, Sauv.bl, Caber. Sauv., Merlot

### - COCKTAILS

Classic Margaritas & Mojitos.

### - BEERS

XX lager, Sol, Tecate.

### - SODA

Coca cola, Coca cola light, Sprite or Fanta.

- **FRUIT WATER** Seasonal fruit

- **NATURAL BOTTLED WATER**

- **SPARKLING WATER**

## Internacional Open bar "Medium"

- **WHISKY** J&B, JW, Red Label (or similar)
- **TEQUILA** Cuervo Tradicional, Don Julio (or similar) •
- **RON** Havana Club 7 (or similar)
- **VODKA** Smirnoff, Absolut (or similar)
- **GIN** Beefeater, Tanqueray (or similar)
- **BRANDY** Terry, Torres 10 (or similar)
- **COGNAC** Curvarvoisier (or similar)
- **DIGESTIVE** Amaretto, Jagermeister (or similar)
- **WINES** Chard, Sauv.bl, Caber. Sauv., Merlot
- **COCKTAILS** with seasonal fruits, margaritas, mojitos
- **BEERS** Dark and Light
- **SODA** Coca cola, Coca cola light, Sprite or Fanta.
- **FRUIT WATER** Seasonal fruit
- **NATURAL BOTTLED WATER**
- **SPARKLING WATER**



**ADD COFFEE OR TEA FOR \$6 USD**



## Internacional Open bar "Premium"

- **WHISKY** Chivas 12, JW, Black Label, Jack Daniels (or similar)
- **TEQUILA** Cuervo Tradicional, Don Julio, Patron (or similar)
- **RON** Appleton Estate, Matusalem, Havana Club, (or similar)
- **VODKA** Absolute, Grey Goose, Belvedere (or similar)
- **GIN** Beefeater, Tanqueray, Bombay Sapphire (or similar)
- **BRANDY** Fundador, Terry, Torres 10 (or similar)
- **COGNAC** Curvarvoisier, Martell, Hennessy (or similar)
- **DIGESTIVE** Amaretto, Sambuca, Jägermeister (or similar)
- **WINES** Pinot, Grigio, Prosecco
- **COCKTAILS** with seasonal fruits, margaritas, mojitos
- **BEERS** Dark and Light
- **SODA** Coca cola, Coca cola light, Sprite or Fanta.
- **FRUIT WATER** Seasonal fruit
- **NATURAL BOTTLED WATER**
- **SPARKLING WATER**