



## MENU SUGGESTIONS

{THE FOLLOWING ARE OFFERED AS IDEAS. MANY GUESTS PREFER TO HAVE ERIKA & CAROLINA COOK UP THEIR SPECIALTIES}

### BREAKFAST:

Huevos Rancheros: fried eggs served on corn tortillas with tomato sauce

Scrambled eggs: with ham, bacon, cheese, vegetables, or natural

Omelets: ham, bacon, cheese, Mexican, or natural

🥑 Avocado toast: add bacon, egg, or tomato - get creative

Chilaquiles: corn tortillas fried with red sauce, garnished with onion &  
ranch style cheese {adding chicken is delicious}

Belgian Waffles or Pancakes: served with syrup or whipped cream & fresh fruit

French Toast: served with fresh fruit, syrup or honey

🥑 Toasted baguette with beans, gouda, salsa and avocado

Fresh fruit: seasonal fruit served sliced

Sausage, bacon, or ham

Assorted cereals

Breakfast potatoes: pan fried with onion

Machaca: shredded beef, scrambled eggs & bell pepper wrapped in a grilled flour  
tortilla. Served with frijoles and salsa

🥑 Bacon wrapped egg in avocado

## LUNCH:

Chicken salad sandwiches: grilled chicken breast with celery, mayonnaise, grapes, onion & almonds, served on toasted baguette

Club sandwiches

🥑 Crispy chicken tacos with avocado sauce

Enchiladas

Hamburgers & french fries

Teriyaki steak sandwiches

🥑 Grilled chicken sandwiches: with avocado, honey mustard, lettuce & onion

## HOR D'ŒUVRES:

🥑 Guacamole with chips

Nachos

🥑 Avocado & tarragon deviled eggs

Mexican salsa with chips

🥑 Avocado corn fritters

Quesadillas

Stuffed mushrooms

Grilled stuffed jalapeños

🥑 Shrimp salad stuffed avocado

## SALADS:

Mixed green salad

 Grilled romaine & avocado salad - add grilled chicken or shrimp to enjoy as an entree

Caesar salad

Cucumber & dill salad

Octopus salad

Shrimp salad

Chicken salad

Spinach salad with fresh strawberries, feta, onion, sunflower seeds tossed with poppy seed dressing

Fruit salad

Pasta salad

Corn salad: grilled corn, cherry tomato, cilantro, cheese & onion - served chilled

## SOUPS:

Mexican bean soup

Tortilla soup

Chicken vegetable

Baked onion soup

## SIDES:

Mashed potatoes

🥑 Avocado cilantro lime rice

Potato stacks with cheese & onion

Rice

Refried beans

Grilled asparagus

Vegetable medley

Zucchini “noodles” sautéed with butter, garlic and parmesan

Baked potato

## MEXICAN SPECIALTIES:

Chicken Chimichangas

Carne asada a la tampiquena: grilled flank steak with stuffed chile,  
enchilada, rice & refried beans

Beef tips: pieces of beef filet with onion & bell pepper in a tomato sauce,  
served with refried beans and rice

Picadillo: ground pork or beef in a spicy tomato sauce, served with  
tortillas, rice & beans

Pork loin: roasted and served with green tomato sauce, mole sauce, or  
pipian sauce

🍋 Chicken fajitas: served with guacamole

Enchiladas: with beef or chicken and served with red or green sauce

Chicken mole: baked or sautéed chicken with mole sauce

Mexican style tomato bolognesa: spicy spaghetti sautéed in a guajillo  
spice blend

## CHICKEN ENTREES:

Chicken brochette

Parmesan-crumbed chicken breast: baked chicken breasts with dijon and  
parmesan

Stuffed chicken breast: chicken breast stuffed with bell pepper, onion and  
tomato

🍋 Grilled cilantro-lime chicken with avocado salsa

Chicken with mushrooms: chicken fried with onion,, garlic, mushrooms in a  
cream sauce

Ranch style chicken: fried with onions, garlic, tomato and strips of bell  
pepper and chili poblano

Portuguese chicken: stuffed with cheese, breaded and served with red or  
green sauce

Grilled marinated chicken breast with mango & black bean salsa

## BEEF ENTREES:

Beef brochette

Filet mignon: beef tips sautéed with garlic, onion & mushrooms in a cream sauce

Marinated grilled flank steak

Grilled steak, your choice of cut & temperature

Classic “burgers” & fries

## SEAFOOD ENTREES:

Filet of fish meuniere: sautéed in butter with fine herbs, white wine & capers

Filet of fish breton: red snapper fried in butter with almonds & spices

Filet of fish stuffed & rolled: sautéed and served with assorted fresh salsas {avocado, mango, cilantro, etc.}

Whole red snapper: red snapper stuffed with cheese & green onions, wrapped in bacon {cheese sauce optional}

Giant shrimp: grilled with parsley, garlic butter, or veracruzana sauce

Portuguese giant shrimp: served with garlic butter, breaded {with thousand island type sauce or stuffed with cheese and wrapped in bacon}

Lobster: sautéed in butter, flamed in brandy and served with a creamy port sauce}

Shrimp brochette

# DESSERTS:

Flan

Fresh fruit

Lemon cookies

Bananas flambe

Baked Alaska

Ice cream sundaes

Strawberries and cream

Churros

🥑 denotes all things “guacish”, using our mother fruit {the avocado is actually a single-seeded berry!}

## NOTE:

The girls can also prepare food for a picnic, to take to the beach, or just to have on the ready in the refrigerator. If you go fishing and catch something that you'd like to be cooked, just them know. The girls can do all of your shopping, including liquor. They do need to know in advance, as they do not drive. Please advance them enough money for food/beverage purchases and taxi fare. You will be given the receipts for these purchases upon their arrival. Be sure to let Erika & Carolina know if you have special dietary needs.

