



MENU SUGGESTIONS

{SERVED FAMILY STYLE, WITH EVERYONE ENJOYING THE SAME MENU ITEMS}

BREAKFAST:

Huevos Rancheros

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 or eggs 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

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

🥑 Bacon wrapped egg in avocado

Fresh fruit

Sausage, bacon, or ham

Assorted cereals

Yogurt with granola & fresh fruit

Breakfast potatoes {pan fried with onion}

LUNCH:

{DINNER OPTIONS ARE ALSO AVAILABLE FOR 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

 Fresh Mex hotdogs {layered with avocado mash, cilantro-lime mayo, and mango pico de gallo}

Hamburgers & french fries {with Erika & Carolina's special sauce}

Teriyaki steak sandwiches

 Grilled chicken sandwiches {with avocado, honey mustard, lettuce & onion}

HOR D'OEUVRES:



Guacamole with chips

Grilled shrimp

Nachos



Avocado & bacon deviled eggs

Mexican salsa with chips



Avocado corn fritters

Quesadillas

Stuffed mushrooms

Street corn dip served with tortilla chips

Chicken lettuce wraps

Coconut shrimp with pineapple salsa

Grilled stuffed jalapeños



Shrimp salad stuffed avocado



Avocado bruschetta

SALADS:

*Crusted goat cheese salad {romaine or spinach, with pistachios and dried cranberries, tossed in a balsamic vinaigrette}

*Greek salad {romaine, cucumber, feta, chick peas, tomato, and olives}



*Grilled romaine & avocado salad

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

Cucumber salad {with onions in a dill sour cream dressing}

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

Watermelon butter lettuce salad with mint vinaigrette

Grilled pineapple-scallion salad topped with yogurt/lime sauce

*Caesar salad

Octopus salad

Shrimp salad

Chicken salad

Fruit salad

Pasta salad

*ADD GRILLED CHICKEN, SHRIMP, OR STEAK TO ENJOY AS AN ENTRÉE

SOUPS:

Mexican bean soup

Tortilla soup

Chicken vegetable

Baked onion soup

Sopa de hamburguesa con queso {a cheeseburger chowder hearty enough to be served as an entrée}

SIDES:



Avocado cilantro lime rice
Potato stacks with cheese & onion
Grilled corn on the cob
Mexican rice
Refried beans
Grilled Caprese salad
Rice pilaf
Grilled asparagus
Grilled potato planks
Vegetable medley
Grilled brie crostini
Zucchini “noodles”
Baked potato
Garlic cheese bread
French fries

MEXICAN SPECIALTIES:

Chicken Chimichangas

Carne asada a la tampiqueña {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}

 Chicken fajitas {served with guacamole}

 Margarita flank steak with black bean enchiladas & tomatillo guacamole

Enchiladas {beef or chicken, and served with red or green sauce}

Chicken mole {baked or sautéed chicken with mole sauce}

CHICKEN ENTRÉES:

Chicken brochette {marinated, and grilled with vegetables}

Parmesan & dijon crumbed chicken breast

Stuffed chicken breast {chicken breast stuffed with bell pepper, onion and tomato}

🥑 Grilled cilantro-lime chicken breast with avocado salsa

Grilled chicken breast with mango & black bean salsa

Chicken cordon bleu {grilled, stuffed with ham & Swiss cheese, and drizzled with a dijon vinaigrette}

BEEF ENTRÉES:

Beef brochette {marinated, and grilled with vegetables}

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” {served with Erika & Carolina’s special sauce}

PORK:

Marinated & grilled pork tenderloin medallions

PASTA:

Pasta alla Vodka {pink sauce without meat}

SEAFOOD ENTRÉES:

- Filet of fish Meunière {sautéed in butter with fine herbs, white wine & capers}
- 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}
- Coconut shrimp with pineapple salsa
- 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 {marinated, and grilled with vegetables}

DESSERTS:

- Flan
- Churro
- Fresh fruit
- Key lime squares
- Lemon cookies
- Bananas flambe
- Baked Alaska
- Ice cream sundaes
- Strawberries and cream

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

COOK SERVICE:

Breakfast cook service, Monday - Saturday {excluding check-out day}, is included in your stay. Please give Erika & Carolina your menu request a day in advance so they can do the necessary shopping and preparation. They will go to the store, set a lovely table, prepare, serve, and clean up. They will give you itemized receipts for grocery items and the taxi back to Casa Guacamole from the grocery store upon their return for reimbursement. Sunday breakfast cook service is available with a cook service fee of \$45 USD.

Lunch and dinner cook service are available daily. These work the same as breakfast, with guests reimbursing Erika & Carolina for grocery/liquor items and their taxi fare back from the market, with the following cook service fees:
Lunch - \$60 USD
Dinner - \$80 USD

{Cook service fees are for the entire group, not per person.}

Due to varying exchange rates, we recommend reimbursing grocery items in pesos, and cook service fees in dollars. Either currency is graciously accepted for tipping.

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.

Please let Erika & Carolina know if you have special dietary needs.

ENJOY!

