



SUN CABO VACATIONS

# ELITE CHEF

FIXED PRICED MENU



*Redefining*  
LUXURY



## ELITE CHEF

FIXED PRICED MENU

Our Elite Chefs are the very best in Baja California and rival that of any 5 star restaurant. From the most intricate presentations to the freshest farm-to-table cuisine, they will delight you with their culinary genius.



[www.suncabo.com](http://www.suncabo.com)



## BREAKFAST

### FULL BREAKFAST

Up to 4 Guests - **\$40/person** - Additional Guests **\$25/person**

All breakfast options come with:

Coffee, Tea, Fresh Orange Juice, Fruit Tray and Bacon or  
Turkey Bacon and Toast

### ENTREES

(Choose 1)

Traditional Banana Pancakes served with Whipped Cream and  
Maple Syrup

Eggs Any Style served with Sausages and Hash Browns

Huevos Rancheros - A classic Mexican breakfast fried eggs  
served on hot corn tortillas and smothered in cooked salsa.

Molletes (mini baguettes topped with pinto beans, asadero  
cheese, Mexican salsa and sunny side up eggs)

Chilaquiles Verdes or Rojos - Tortillas topped with green or  
red salsa, chicken breast and cheese)

Omelette Any Style - Cheese, Veggie, Ham, Bacon, Chorizo  
served with Hash Browns

Eggs Benedict - English Muffins, Canadian-Style Bacon,  
Poached Eggs and Creamy Hollandaise Sauce

Healthy Breakfast - Yogurt, Granola and Honey and Egg White  
Omelette with Spinach and Cheese

### CONTINENTAL BREAKFAST

**\$20/person** - Minimum 4 guests

Coffee, Tea, Fresh Orange Juice, Fruit Tray and Fresh Pastries

All Prices shown in US Dollars. Prices do not include 16% IVA





## FULL SERVICE

START TO FINISH

Our skilled and experienced chefs shop daily for the freshest ingredients so that they can serve you the healthiest, most delicious culinary masterpieces during your stay. Our chef services include everything from shopping and preparation to serving and clean up.



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## LUNCH



### Choose One Starter and One Main

Served with your choice of Mexican or Cilantro Rice and Refried Beans or Yukon Gold Potato Fries

Up to 4 Guests - **\$40/person** - Additional Guests **\$30/person**

### STARTERS:

Guacamole and Mexican Salsa with Assorted Toppings and Totopos  
Heirloom Tomato Gazpacho  
Classic Mexican Tortilla Soup  
Caprese Salad  
Mixed Green Salad  
Fish or Shrimp Ceviche

### MAINS:

Chicken Enchiladas with Salsa Verde  
Grilled Arrachera (Flank Steak) Tacos  
Grilled Burgers - Made to Order Turkey or Beef Burgers  
Grilled Tuna with Avocado Mousse  
Fish Tacos (Baja Style)  
Catch of the Day with Veracruz Sauce  
Baja Jumbo Shrimp  
Red Snapper with Chipotle Sauce  
Selection of Homemade Pizzas  
Pulled Pork Sandwiches  
Traditional Spanish Paella  
Caesar Salad and Grilled Chicken with Chile Chipotle Dressing and Crispy Parmesan

### Add Dessert for \$5/Person

Tres Leches Cake  
Brownie  
Mexican Churros with Chocolate Fudge Sauce  
Banana Bread with Roasted Coconut Sorbet

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# PRICING

Includes shopping and preparation, serving and clean up

Entree	Up to 4 Guests	Extra Guests
<b>Chicken/ Vegetarian</b>	<b>\$70</b> per person	<b>\$50</b> per person
<b>Pork</b>	<b>\$70</b> per person	<b>\$50</b> per person
<b>Fish</b>	<b>\$75</b> per person	<b>\$55</b> per person
<b>Beef</b>	<b>\$90</b> per person	<b>\$60</b> per person
<b>Lamb</b>	<b>\$110</b> per person	<b>\$80</b> per person
<b>Surf &amp; Turf</b> (Fish or Shrimp)	<b>\$100</b> per person	<b>\$70</b> per person
<b>Surf &amp; Turf</b> (Lobster)	<b>\$150</b> per person	<b>\$100</b> per person

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## GOURMET DINNERS

Our gourmet dinners include your choice of two appetizers, one soup or salad, one main course and one dessert.

### APPETIZERS

(Choose 2)

Guacamole and Salsa Mexicana with Crispy Tortilla Chips

Mini Tuna Burger with Avocado Mousse

Pork Belly Taco with Coleslaw

Tuna Tataki and Avocado with Mini Crispy Crepe

Shrimp Tostada with Chipotle and Cilantro

Fish Coconut Ceviche with Fried Plantains

Parmesan Cheese Toast with Onion Tempura Ring, Deep Fried Brandy Goat Cheese, Figs and Olives with a Balsamic Reduction

Sopecito with Smoked Pacific Tuna, Coriander Mayonnaise and Habanero Jelly

Stuffed Mushrooms with Asadero Cheese and Pecan-Cilantro Lemon Zest Pesto





# GOURMET DINNERS

## SOUPS & SALADS

### SOUPS

(Choose one or Salad)

Poblano Pepper Soup with  
Lobster or Shrimp

Butternut Squash Soup, Paprika Croutons  
and Baby Shrimp

Tortilla Soup with Crispy Tortilla Strips,  
Cheese and Cream

Traditional Mexican Black Bean Soup

Heirloom Tomato and Watermelon  
Gazpacho served  
with Cucumber Sorbet

Potato and Leek Soup served with  
Crispy Bacon

Miso Soup with Shiitake Mushrooms,  
Vegetables and Chicken Dumplings

St. Germain Cream Soup with  
Breaded Goat Cheese Spheres,  
Coriander Oil and a Gourmet Selection  
of Grains

Cauliflower Soup with Fennel seed,  
Avocado and Lobster

Creamy Three Onion Soup with  
Roasted Apple

### SALADS

(Choose one or Soup)

Caesar Salad with Chile Chipotle Dressing  
and Crispy Parmesan

Mixed Organic Baby Greens with your  
choice of Dressing

Caprese Salad with Avocado, Panela Cheese,  
Tomato and Cilantro Dressing

Grilled Asparagus Salad with Roasted Heirloom  
Tomatoes, Blue Cheese Sorbet and  
Roasted Pine Nut Dressing

Organic Greens and Beet Salad with Goat Cheese  
Pearls, Roasted Tomatoes with  
Ancient Mustard and Agave Dressing

Grilled Corn Salad with Baby Zucchini, Organic  
Greens and Cotija Cheese Dressing

Thai Salad with Greens, Cherry Tomatoes,  
Cucumber, Organic Carrots, Chick Peas,  
Cashews and Thai Dressing

Avocado Mango Salad with Cucumber and Beetroot  
"spaghetti" and Fresh Coconut Vinaigrette

Mixed Gourmet Salad with Cubes of Fresh,  
Local Panela Cheese, Red Onion, Quinoa and Green  
Papaya Cubes served with Green Apple Vinaigrette

Spinach and Butter Lettuce Salad with Cotija  
Cheese, Lentils, Roasted Baby Beets,  
Grilled Organic Baby Vegetables and Garlic  
Dressing



# GOURMET DINNERS

## MAIN COURSES

### CHICKEN

Oven Roasted Organic Chicken with  
Rosemary and Garlic  
served with Polenta and Vegetables

Chicken al Pastor served with Avocado Puree,  
Roasted Pineapple,  
Red Guajillo Sauce and Cilantro Flowers

Lightly Smoked Chicken Breast  
marinated with Ginger Garlic,  
Sweet Potato Puree, Sautéed Green Beans and  
Roasted Tomato Chutney

Roasted Chicken Breast with  
White Truffle Sauce,  
Potato Puree and Green Beans

Bacon Covered Chicken Breast with  
Poblano Chile Sauce and Cheddar Cheese  
served with Crispy Onions,  
Sautéed Green Beans and Sweet Potato

Chicken Breast Medallions rolled in  
Bacon served with Tortilla Chips,  
Sautéed Corn and Wild Rice with  
Butter Mole Sauce

### PORK

Pork Belly with Octopus served with Creamy  
Potato and Lemon  
Braised Pork Ribs served with Cabbage and  
Vinegar Puree

Island Style Pork Fillet with Roasted Vegetables  
and Coconut Spinach

Grilled Pork Loin with Chunky Pasilla Pepper  
Salsa, Bean Puree and Roasted Baby Zucchini

Pork Bondiola - Argentinian Braised Pork  
Shoulder with Plum Sauce and  
Green Olives in a Pink Peppercorn  
Red Wine Reduction served  
with Baked Potatoes with Bacon and  
Cheese Sauce

Florentine Pork Chops served with Corn  
sauteed in Parsley and Garlic accompanied by  
Cherry Tomatoes

Pork Tenderloin with Grilled Pear Puree, Roasted  
Sweet Potatoes, Pear,  
Celery and Parsley Relish and Chard and Bacon  
Sauce

Pesto Baked Pork Chops with Polenta and  
Roasted Organic Vegetables and Almond Mole  
Vinaigrette





# GOURMET DINNERS

## MAIN COURSES



### FISH

Red Snapper with Cauliflower Puree, Roasted Baby Carrots and Star  
Zucchini with Fennel,  
Ajillo Vinaigrette and Grilled Sourdough Bread

Sea Bass sauteed with Broccoli Puree, Baby Carrot Glaze, Stuffed Mushrooms and  
Sauteed Avocado,  
Roasted Pear, Tomato and Lime Vinaigrette

Sea Bass with Mexican Rice, Plantain Chips and Chili Oil

Local Sea Bass served with Lentil, Vegetable and Spanish Chorizo Stew  
in a Red Wine Sauce

Fresh Local Mackerel covered with Bacon and served with Sauteed Grapes and  
Capers in a Creamy Parmesan Sauce

Sauteed Pacific Tuna Medallion with Tartar Sauce served with Sweet Potatoes,  
Mixed Vegetables  
and Quinoa in Extra Virgin Olive Oil Curry

Seared Red Snapper with Ratatouille of Vegetable and  
Sweet Wine Reduction

Grilled Tuna with Black Olives, Sun Dried Tomato and Spinach Sauce

Steamed Catch of the Day with White Wine and Herb Sauce, Mashed Potatoes  
and Grilled Asparagus

Yucatan Style Roasted Fish Fillet with Black Beans and Vegetables

Nut Crusted Fish Fillet with Crushed Potatoes, Spinach and a Butter Lime Sauce

Roasted Sea Bass served with Black Squid Ink Risotto, Baby Vegetables  
and Creamy Saffron Sauce

Tikin Xic Red Snapper - Red Snapper in an Achiote Rub, wrapped and cooked in  
Banana Leaves served with Rice, Red Onions and Roasted Peppers



# GOURMET DINNERS

## MAIN COURSES



### SURF & TURF

Filet Mignon and Lobster, Potato Mousseline  
and Baby Vegetables

Grilled Shrimp and Fillet Mignon served with Fried Yams,  
Roasted Tomatoes and Chimichurri Sauce

Sea Bass and Rib Eye Duo served with Basil Mashed Potatoes, Grilled Asparagus and  
Red Wine Sauce with Shallots

The Best of the Sea and Earth - Beef Fillet Slices, Baked Bone Marrow,  
Pork Belly, Shrimp, Scallops, and Octopus served on a bed of  
Creamy Mashed Potatoes and Fine Herbs

Marinated Beef Fillet with Salt and Black Pepper and Lobster Tail with  
Saffron Garlic Butter served with Baked Potato and Sauteed Vegetables with  
Grape Seed and Caramelized Grains

Grilled Beef Fillet with Capsicum Sauce served with Saffron Risotto with Chorizo,  
Prawns and Baja Mussels

Choice of Beef Filet and Lobster Fettuccini served with  
Porcini Mushrooms and Asparagus

Grilled Shrimp and Sliced Ribeye served with Avocado,  
Bean Salsa and Bone Marrow

Grilled Beef with U-10 Blue Shrimp, Caramelized Onion Puree,  
Roasted Fingerling Potatoes,  
Ratatouille and Cumin and Beef Au Jus

Roasted Rib Eye and Red Lobster with Grilled Portobello Mushrooms,  
Spring Onion Glaze,  
Green Beans and Truffle Oil





# GOURMET DINNERS

## MAIN COURSES

### BEEF

Fillet Mignon with Foie Gras, Caramelized Apples and Port Reduction

Rib Eye Steak with Corn Puree and Poblano Pepper Rings served with Ground Black Pepper Sauce

Grilled Beef Tenderloin with Caramelized Yellow Onion, Red Tamale and Beer Roasted Tomato and Garlic Sauce

Grilled Beef Filet with Roasted Garlic and Thyme Mashed Potatoes, Asparagus with Roasted Cherry Tomato and Beef Reduction

Braised Short Ribs with Wild Rice and Potatoes

Charcoal Grilled Ranchero Filet, Locally Crafted Sausage, Fried Beans, Roasted Cheese with Marrow and Green Salsa

Beef Bolognese Cannelloni with Truffle Sauce, Roasted Tomatoes, Reggiano Parmesan and Arugula

Baked Beef Fillet with Dark Chocolate Sauce served with Fried Asparagus, Garlic and Roasted Onion, Bone Marrow and Mushrooms

Beef Wellington served with Red Wine infused Baked Pear and Cream-Baked Potatoes with Fine Herbs

Carne Asada Style Choice Beef Tenderloin with Grilled Spring Onions, Poblano Pepper Rajas, Beans and Tomatillo Salsa

### LAMB

Grilled Rack of Lamb served with Confit Potatoes and Yam Chips with a Mint Chimichurri Sauce

Lamb Stew in Red Wine Sauce with Carrots and Potatoes

Lamb Taquitos with Onion, Coriander and Roasted Lamb Chicharron served with Fresh Salsas

Rack of Lamb crusted with Roasted Garlic and Herb served with Rosemary Sauce Grilled Asparagus, Artichoke and Potato Puree

Lamb Chops with Rosemary Butter and Balsamic Vinegar Sauce served with Corn, and Baby Vegetables, Pumpkin Seeds, Almonds and Peanuts

Leg of Lamb in Raspberry Sauce with Fine Herbs served with Julienned Vegetables, Baked Potatoes and Beetroot Pea Puree

Oven-Roasted Lamb au Jus with Warm Couscous Salad and Rustic Green Bean Ragout



# GOURMET DINNERS

## MAIN COURSES



### VEGETARIAN

Vegetable Enchiladas served with  
Green Tomatillo Sauce

Stuffed Portobello Mushroom, Asadero Cheese served  
with Sauteed  
Purslane and Ajillo Vinaigrette

Bittersweet Chop Suey with Coco Curry and  
Tamarind Sauce served  
with Organic Vegetables and Gourmet Grains

Quesadilla Trilogy - Black Beans, Potato and Zucchini and Huitlacoche  
served with Fresh Salsas

Chiles Relleno with Vegetables and Cheese,  
serviced with Heirloom Tomato Sauce

Vegetable Ratatouille with Grilled Tofu and a Soy and  
White Wine Reduction

Vegetable Lasagna with Heirloom Tomato Sauce  
and Pesto Dressing

Potato and Parmesan Gnocchi with Roasted Tomato, Spinach,  
Mushroom and Garlic Sauce

Pumpkin Curry with Brinjal Rotti and  
Tamarind Chutney

Vegetable Crepes with Asparagus, Artichoke,  
Cauliflower with  
Roasted Garlic Sauce and Goat Cheese





## DESSERTS



Key Lime Pie with Strawberry Compote or Tequila Sorbet

Mini Cheesecake with Blueberries and Blueberry  
Balsamic Vinaigrette

Tres Leches Cake

Churros with Caramel and Chocolate Sauce

Brownie with Honey Ice Cream and Crispy Granola

Mexican Chocolate Sorbet with Berries

Vanilla Crumble with Berries and Vanilla Ice Cream

Coconut and Berries Sorbet with Mint and Basil

Banana Bread with Roasted Coconut Sorbet

Chocolate and Pecan Brownies with Vanilla Ice Cream

Creamy Vanilla Bean Panna Cotta with Berry Salad  
and Red Fruit Sauce

Mint Mousse with Chocolate Biscuit and Lemon Zest

Pear and Tangerine Forest - Red Wine Pears with  
Crystallized Figs and Tangerine Cream

Chocolate and Chile Ancho Fondant - Traditional Fondant  
with a Liquid Center