NEOPRENE

CABO YACHT CHARTERS

LUXURY AT SEA

NEOPRENE

MENU BY: **CHEF PERY SORIA**

WELCOME PLATTER

FRESH SEASONAL FRUIT WITH A VARIETY OF CHEESES,
SALAMI, PEPPERONI AND PROSCIUTTO.

APPETIZERS

COMBINE OUR RAW AND COOKED APPETIZERS TO SATISFY EVERY TASTEBUD
CHOOSE UP TO 3 APPETIZERS IN TOTAL

RAW

VARIETY OF SASHIMIS
BLUEFIN, KING SALMON,
HAMACHI, SEA BASS.

SUSHI
SALMON, TUNA, KAMPACHI,
HAMACHI, SHRIMP, CRAB, SEA BASS.

CEVICHE
FISH AND SHRIMP.

SHRIMP SHOOTER
SHOT GLASS OF SHRIMP COCKTAIL.

TUNA CUBES AND WATERMELON
WITH TRUFFLE PONZU
AND ARUGULA.

COOKED

FRIED SOFT SHELL CRAB
WITH EEL SAUCE, SESAME
SEEDS AND CHIVES.

SHORT RIB SLIDERS
WITH SPICY MAYO, CRISPY
ONIONS AND MUSHROOM GRAVY.

MIXED QUESADILLA PLATTER
FLANK STEAK, CHORIZO,
CHICKEN OR SHRIMP.

CHEESE QUESADILLA
WITH CHIPS, SALSA
AND GUACAMOLE.

SALADS

CHOOSE UP TO TWO OPTIONS FOR THE GROUP.

FOR CHARTERS 6 HOURS AND LONGER - SERVED FAMILY STYLE FOR GROUPS 15 AND GREATER

ARUGULA AND SPINACH SALAD
CHERRY TOMATOES, KALAMATA
OLIVES, STRAWBERRIES,
CARAMELIZED PECANS, BURRATA
WITH BALSAMIC REDUCTION.

BEET AND KALE SALAD
PERSIA CUCUMBER, AVOCADO,
GOAT CHEESE PEARS WITH
ALMONDS, CARAMELIZED GINGER,
CHERRY TOMATOES, MANGO &
TZATZIKI DRESSING.

ROASTED OCTOPUS SALAD
WITH ARUGULA, GRILLED BABY
ONIONS AND BELL PEPPERS, HIBIS-
CUS PONZU AND CURRY ESSENCE.

CAPRESE SALAD

CAESAR SALAD

*FOR CHARTERS LESS THAN 6 HOURS, FOOD SERVICE WILL CONSIST OF A WELCOME PLATTER AND APPETIZERS.

*SIZE ADJUSTS BY SIZE OF GROUP.

PLATED MENU

FOR 14 GUESTS OR LESS, YOU MAY CHOOSE UP TO 2 MAIN COURSES
FROM OUR PLATED MENU FOR YOUR GROUP TO SPLIT
FOR CHARTERS 6 HOURS AND LONGER

MAIN COURSE

TOMAHAWK RIBEYE
WITH CHORIZO ON A SALT BLOCK
SERVED WITH GRILLED VEGETABLES
AND MASHED POTATOES.

PORK BELLY
GLAZED WITH SOY CAUSE AND
SPICES SERVED WITH POTATOES,
LEEK AND SPINACH QUICHE AND
CARAMELIZED VEGETABLES.

SEAFOOD SALT BLOCK
SEA BASS, TUNA, OCTOPUS SERVED
WITH GRILLED VEGETABLES AND
MASHED POTATOES.

DUCK BREAST
SERVED WITH MASHED SWEET
POTATOES, ASPARAGUS AND
CARAMELIZED SHALLOTS
WITH PORT WINE SAUCE.

SEA BASS
WITH QUINOA RISOTTO
AND MUSHROOM BUTTER.

SLOW COOKED SHORT RIBS
WITH HONEY GLAZE AND WINE
REDUCTION SAUCE, SERVED
WITH MASHED POTATOES
AND GRILLED VEGETABLES.

SURF AND TURF LOBSTER TAIL
WITH BÉARNAISE SAUCE AND FILET
MIGNON WITH COGNAC AND BLACK
PEPPER SAUCE SERVED WITH
ASPARAGUS, ZUCCHINI AND BEETS.

LAMB RIBS
SERVED WITH MINT JELLY AND
COGNAC SAUCE, SWEET POTATOES,
AND MIXED ORGANIC VEGETABLES.

HOMEMADE PASTAS

PICK ONE BELOW

SEAFOOD

ARRABBIATA

CARBONARA

PUTTANESCA

LINGUINI WITH CLAMS

KIDS OPTIONS

CHEESE PIZZA

CHEESEBURGER

CHICKEN FINGERS

MACARONI AND CHEESE

BANANA FLAMBEE

TRUFFLE CHOCOLATE FONDANT

DESSERTS

FOR CHARTERS 8 HOURS OR LONGER
(CHOOSE ONE SELECTION FOR THE GROUP TO ENJOY)

TIRAMISU

APPLE STRUDEL
WITH VANILLA ICE CREAM.

TRUFFLE CHOCOLATE FONDANT
WITH BERRIES AND VANILLA ICE CREAM.

CREME BRÛLÉE

BANANA FLAMBEE
WITH VANILLA ICE CREAM AND CHOCOLATE CHIPS.

CARAMELIZED PEAR
WITH RED WINE REDUCTION SAUCE.

BREAKFAST

FOR OUR OVERNIGHT GUESTS
(CHOOSE UP TO TWO OPTIONS FOR THE GROUP)

CHILAQUILES

CHICKEN
SERVED WITH GREEN SAUCE ON A BED OF CORN TORTILLA STRIPS SAUTÉED WITH RED SALSA AND TOPPED WITH CHEESE, VEGGIES, AND CREAM.

OR

FLANK STEAK
SERVED WITH RED SAUCE ON A BED OF CORN TORTILLA STRIPS SAUTÉED WITH RED SALSA AND TOPPED WITH CHEESE, VEGGIES, AND CREAM.

HUEVOS RANCHEROS
FRIED EGGS SERVED ON LIGHTLY FRIED TORTILLAS AND SMOTHERED IN VEGGIES AND WARM SALSA.

VARIETY OF OMELETTES