CABO YACHT
CHARTERS
LUXURY AT SEA

6+ HOUR CHARTER MENU

MENU BY: **JAVIER TAPIA**

WELCOME AMENITY

FRUIT PLATE & CHARCUTERIE PLATTER

APPETIZERS

CHOOSE ANY THREE APPETIZERS FROM THE FOLLOWING CATEGORIES.
***GROUPS MAY SELECT ONLY ONE FRIED APPETIZER PER CHARTER.**

RAW

CEVICHE
SHRIMP WITH OCTOPUS.

VARIETY OF SASHIMIS

TUNA TARTARE W/ MINT AND MANGO

VARIETY OF SASHIMIS

COOKED

AVOCADO STUFFED WITH A FRESH SHRIMP SALAD

TACOS DORADOS*
TAQUITOS FRIED AND STUFFED WITH CHICHARRON PRENSADO. WITH RED ONION, RADISH, AND HABANERO MAYONNAISE.

BRUSCHETTA
BRUSCHETTA WITH TOMATO, PARMESAN, OLIVE OIL, AND BASIL.

FAJITAS
YOUR CHOICE OF CHICKEN OR BEEF WITH GRILLED BELL PEPPERS & ONIONS, TOPPED WITH CILANTRO. SERVED WITH MEXICAN RICE, BLACK BEANS, SOUR CREAM, PICO & SHREDDED CHEESE. COMES WITH FLOUR TORTILLAS. SUBSTITUTE FLOUR WITH CORN TORTILLAS AND GUACAMOLE.

CHIMICHANGAS*
FLOUR TORTILLAS FRIED AND STUFFED WITH BEEF. ACCOMPANIED WITH MOLCAJETE SAUCE.

WINGS WITH POTATOES*
BREADED WINGS WITH KATAKURIKO, ACCOMPANIED WITH FRENCH POTATOES AND CHEDDAR.

GRILLED QUESADILLA PLATTER
FLANK STEAK AND CHICKEN.

(VEGETARIAN ACCOMMODATIONS CAN BE MADE UPON REQUEST)

GROUP MENU

CUSTOMIZE YOUR MENU FOR GROUPS OF 11 OR MORE

FIRST COURSE

(YOU MAY CHOOSE ONE FIRST COURSE FOR YOUR GROUP)

SALAD
MIXED GREEN, CAPRESE, OR CAESAR.

SECOND COURSE

(YOU MAY CHOOSE ONE SECOND COURSE FOR YOUR GROUP)

SWEET AND SOUR PORK BELLY
PORK BELLY SLOWLY BAKED WITH A DELICIOUS SWEET AND SOUR CRUST. ACCOMPANIED WITH OUR TRADITIONAL MASHED POTATO COLESLAW.

MIXED MOLCAJETE
TRADITIONAL MEXICAN DISH WITH CHICKEN, FLANK, STEAK, PORK CHOP, NOPAL, FRESH CHEESE, AND A DELICIOUS RED SAUCE. ACCOMPANIED WITH GUACAMOLE, MEXICAN SAUCE, AND MIXED TORTILLAS.

BRISKET
BEEF BRISKET COOKED SLOWLY FOR 8 HOURS WITH A CRUST OF PEPPER AND SALT. SERVED AND ACCOMPANIED WITH CHEF'S RECIPE POTATO SALAD AND ALFREDO PASTA.

FRUIT PLATE

SALSIKI SALAD

HUEVOS RANCHEROS

BRUSCHETTA

FILET MIGNON

SAUTÉED VEGETABLES

VEGETARIAN

(THIS MENU IS AVAILABLE UPON REQUEST)

VEGETABLE SKEWERS
VEGETABLES MARINATED WITH CHIMICHURRI, GRILLED AND SERVED WITH WILD RICE.

STUFFED EGGPLANT
STUFFED EGGPLANT WITH VEGETABLES GRATIN AND PARMESAN CHEESE. ACCOMPANIED WITH PESTO AND CROUTONS.

SAUTÉED VEGETABLES
VEGETABLES SAUTEED WITH SOY SAUCE, MISO PASTE, AND DACHI. SERVED WITH STEAMED RICE AND TOPPED WITH OYSTER SAUCE.

SALSIKI SALAD
YOGURT, CUCUMBER, BEET, MINT, AND BALSAMIC REDUCTION.

KIDS MENU

(OPTIONAL IF REQUESTED)

CHICKEN NUGGETS

HAMBURGERS

PIZZA

MAC AND CHEESE

DESSERT

FOR 8+ HOUR CHARTERS
(CHOOSE ONE FOR YOUR GROUP)

BANANAS FLAMBE
SAUTEED BANANAS, VANILLA ICE CREAM, IN A SUGAR AND RUM SAUCE.

TIRAMISU
ESPRESSO SOAKED LADYFINGERS COOKIES, MASCARPONE, COCOA.

MACARRONES
FRENCH-INSPIRED MERINGUE COOKIES, SEASONAL FLAVORS.

CAMELADO
VANILLA ICE CREAM SERVED WITH A MIXTURE OF COFFEE AND CUSTARD.

CHOCOLATE CAKE
MOIST CAKE TOPPED WITH CHOCOLATE CREAM.

BREAKFAST

FOR OVERNIGHT CHARTERS ONLY
(CHOOSE ONE FOR YOUR GROUP)

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

EGGS BENEDICT
POACHED EGGS AND SLICED HAM ON A ENGLISH MUFFIN, TOPPED WITH HOLLANDAISE.

CHILAQUILES ROJOS WITH STEAK
TENDER STEAK ON A BED OF CORN TORTILLA STRIPS SAUTÉED WITH RED SALSA AND TOPPED WITH CHEESE, VEGGIES, AND CREAM.