

# *esencia*

A SEASIDE ESTATE







## Food & Beverage



## CONTENTS

---

Hors D'Oeuvres	page	3
Reception Menus	page	4/5
Taquiza – Taco welcome reception	page	6
BBQ & Vegetarian	page	7
Torna Boda (late night snacks)	page	8
Beverages	page	9
 Premium brands	page	9
 Caribbean bar	page	10
 Esencia bar	page	11
 Bar by the glass	page	12

## HORS D'OEUVRES

---

### **Tostadas**

crispy tortilla toasts topped with  
Smokey Chipotle and Oyster Mushroom  
Tuna with Cilantro-serrano Dressing and Fried Leek  
Fish Ceviche, Green Ceviche  
Octopus in Escabeche  
Shrimp Encurtidos

### **Gorditas**

soft tortilla filled with  
Vegetables and Poblano Sauce and Fresh Cheese  
Chicharron and Green Salsa

### **Lobster Taquitos**

### **Empanadas**

soft quesadilla filled with  
Yucatecan Pork Pibil  
Cheese  
Meat

### **Sopecitos**

soft tortilla topped with  
Crab and Garlic Mojo  
Grilled Fish al Ajillo  
Yucatecan Pork Pibil  
Carnitas  
All with Mexican Salsa

\$ 2 each

Our suggestion 6 per guest variety of 3



## RECEPTION MENU SUGGESTIONS

---

Our great culinary team, has created these menus to give you options and ideas within our regional products and cuisine.

We pride ourselves in customizing our menus to meet your special needs and desires. Our Chef and Catering Manager will meet with you and discuss the many options available but that will best match your requirements. Following is a sample of our favorites.

All Reception Menus include: fresh homemade bread, butter, tea, regular & decaffeinated coffee

### ONE

Mixed Baby Greens, Citrus Segments, Julienne Jicama Tossed in a Light Cilantro Vinaigrette and topped Crispy Goat Cheese

Classic Yucatecan Lime Soup

Ancho and Coffee Rubbed Beef Tenderloin on a Wild Mushroom Sauce, served with Grilled Baby Onions and Local Sweet Potato Puree

or

Red Snapper wrapped in “hoja santa” with rustic tomato salsa over potato and rosemary gratin, grilled asparagus baby carrots

Small Fried Bananas Served over Banana-Nut Bread and Home-made Banana Ice Cream in a Light Rum-Piloncillo Sauce.

4 Courses \$ 90  
3 Courses \$ 80

*esencia*  
A SEASIDE ESTATE

---

RECEPCTION MENU SUGGESTIONS (CONT'D)

---

TWO

Mixed baby green salad with caramelized pecans,  
crumbled goat cheese and Jamaica vinaigrette

Chaya Soup

Grilled Venison with Yellow Pipian  
mash potatoes and grilled spring onions

Or

Baked Seabass over corn gordita,  
sautéed chaya and citrus achiote butter

Spiced chocolate cake with berries and honey crème fraiche

4 Courses \$ 95

3 Courses \$ 85

THREE

Green salad with pear tomatoes pickled  
onions and a pumpkin seed vinaigrette

Wild Mushroom Consommé  
with Roasted Wild Mushroom and Epazote

Grilled Rack of Lamb with  
Oaxacan Black Mole  
served with White Rice and Fried Plantain or  
Seared Chilean Sea Bass over a potato-leek torte  
asparagus with achiote butter sauce

Chocolate and hazelnut mousse with  
mixed berries and raspberry sauce

4 Courses \$ 95

3 Courses \$ 85

*esencia*  
A SEASIDE ESTATE

TAQUIZA DE BIENVENIDA  
TACO STAND WELCOME RECEPTION

---

Garlicshrimp  
Grouper in batter  
Grilled chicken  
Flank steak  
Tenderloin tips  
Shredded beef "Poblana" style  
Pork Carnitas  
Choice of 5

Sides

Roasted Portobello  
Grilled vegetables  
Rajas poblanas (sliced poblano chile) with corn  
Guacamole with cilantro  
Arroz a la Mexicana (Mexican rice)  
Nopales curtidos (cactus)  
Cebollita cambray (grilled spring onions)

Sauces

Salsa Borracha  
Salsa Verde  
Xnipec (chile habanero)  
Pico de gallo (la mexicana)  
Chiltomate

Desserts

Churros and Chocolate  
Ate de membrillo con queso (quince with cheese)  
Buñuelos (light pastries with sugar and treacle)  
Capirotada con cajeta (bread pudding)  
Choice of 3

\$ 45

Minimum 30 pers

*esencia*  
A SEASIDE ESTATE

---

BBQ (PARRILLADA)

---

**All dishes are served with...**

Seafood Red Chilpachole

Mexican Vegetables Salad  
with Fresh Cheese and Oregano Vinaigrette

Green Rice and Grilled Mexican Seasonal Vegetables

Please select 3 choices...

Grilled Reef Lobster with Garlic Mojo,  
Grilled Rack of Lamb with Chipotle-honey Glaze,  
Grilled Rib Eye and Mushrooms a la Cacerola,  
Grilled Chicken Breast with Chile de Arbol,  
Grilled Robalo Sarandado Style  
Grilled Achiote rubbed Mahi Mahi

Grilled Xtabentun Marinated Pineapple  
and a Scoop of Home-made Vanilla Ice Cream

\$ 90

---

VEGETARIAN

---

Roasted beet and Goat Cheese with Cuitlacoche Vinaigrette  
And Beet Vinaigrette

Creamy Pecan Soup with a hint of Smokey Chipotle

Smoked Corn Pudding with Grilled and Roasted Vegetables  
With green pipian and topped with Añejo Cheese Garemé

Desert selection from above

\$ 65

Price and conditions change  
for parties smaller than 20 guests

*esencia*  
A SEASIDE ESTATE

---

LA TORNA BODA

---

(LATE NIGHT SNACKS FOR THE "PARTIERS")

Following are suggested dishes from which you may select three:

Chilaquiles

Tortilla chips bathed in green or red salsa with onion, fresh cheese and cream

Emapanditas

Assorted corndough patties filled with minced meat, cheese and cheese and corn

Chicken enchiladas in green or red salsa

Fish tacos al pastor

Cooked in achiote sauce (similar to the famous al pastor with pork, but with fish)

Shrimp broth

Pizzas

Tomato and cheese base with your choice of topping

\$30



## BEVERAGES & BARS

### PREMIUM BRANDS

---

#### Cocktails

Martini, Bellini, Kir Royal, Blanc Cassis

#### Vodka

Grey Goose, Velvedere, Stolichnaya

#### Gin

Bombay Sapphire, Tanqueray, Beefeater

#### Tequila

Don Julio Reposado, Cuervo Tradicional, Herradura Reposado

#### Scotch

Johnny Walker Black Label, Chivas Regal 12 years

#### Bourbon

Jack Daniels

#### Rum

Appleton Gold, Bacardi Añejo, Havana Club 3 years

#### Beer

Montejo, Leon, Corona, Victoria, Modelo Especial, Negra Modelo

#### Juices

Orange, Pineapple, Cranberry & Grapefruit

#### Sodas

One Hour \$40

Additional hour \$25

Minimum 30 Pers

*esencia*  
A SEASIDE ESTATE

---

CARIBBEAN BAR

---

Cocktails

Margarita, Mojito, Caipirinhas

Vodka

Absolut Blue, Wivorowa

Tequila

Cazadores Reposado, Herradura Blanco

Rum

Appleton Gold, Bacardi Añejo

Beer

Montejo, Leon, Corona, Victoria, Modelo Especial, Negra Modelo

Juice

Orange, Pineapple, Cranberry & Grapefruit

Sodas

One Hour \$35

Additional hour \$20

Minimum 30 Pers

*esencia*  
A SEASIDE ESTATE

ESENCIA BAR

---

Cocktails

Margarita, Mojito, Caipirinhas

Beer

Montejo, Leon, Corona, Victoria, Modelo Especial

Juice

Orange, Pineapple, Cranberry & Grapefruit

Sodas

One Hour \$29

Additional hour \$15

Minimum 30 Pers

*esencia*  
A SEASIDE ESTATE

BAR BY THE GLASS

---

On consumption by the glass. Drink prices, VAT included, +15% service:

Cocktails

- Dry Martini - \$15.00
- Mojito - \$14.00
- Caipiriña - \$12.00
- Margarita - \$12.00
- Cosmopolitan - \$13.00

Whisky

- Chivas Regal 12 - \$15.00
- Buchanan 12 - \$14.00
- Glenlivet - \$16.00
- Glenfiddich - \$15.00

Cognac

- Martell V.S.O.P. - \$16.00
- Hennessy V.S.O.P. - \$17.00

Tequila

- Herradura Reposado - \$11.00
- Don Julio Reposado - \$12.00
- Cuervo Tradicional - \$11.00

Wine

- Red - \$16/\$18
- White - \$14/\$17

Beer

- Corona, Pacífico, Victoria - \$5.00

Sodas - \$4.00

Other beverages available

*esencia*  
A SEASIDE ESTATE

---

Terms & Conditions

---

Prices are per person in American Dollars and subject to 16% Tax and 15% Service  
Prices and conditions may be subject to change without notice  
Some of our products are seasonal and may be subject to availability

All menus and services are based on a minimum of 30 pers. For parties of less than 30 a surcharge and certain conditions may apply.

All services are provided and coordinated by Esencia Estate. Any outside vendor or supplier not coordinated by Esencia Estate will require prior approval and a fee may apply.

After 12:00am a charge per hour is added for the staff service based on the number of attendants.

Barman: US\$60 plus taxes and service per barman.

Waiters: US\$60 plus taxes and service per waiter.

Housekeeping staff: US\$60 plus taxes and service per staff.