



COSTA AZUL

YACHT CHARTERS

catering

LUNCH MENU please choose one hors d'oeuvre, one entree, one dessert **\$55.00 per person**

DINNER MENU please choose two hors d'oeuvres, one salad, one entree, one dessert **\$85.00 per person**

CHILDREN'S MENU please choose one course, includes dessert **\$30.00 per person**

SUNSET CRUISE choose 6 hors d'oeuvres, includes Margaritas, Mojitos & Beer **\$65.00 per person**

Please let us know if you have any food allergies or dietary restrictions.

hors d'oeuvres

GUACAMOLE, SALSA AND CHIPS

CRUNCHY CORN SOPES with Poblano peppers and crema fresca OR Huitlacoche and Goat Cheese with Aguamole (avocado sauce)

TORTILLA CHIPS with roasted corn and avocado relish

GOAT CHEESE CROSTINI with fire roasted tomatoes and sweet basil

SMOKED CHICKEN with fresh rosemary sun-dried tomato relish on toasted Focaccia

TUNA CRUDO* with 3 chile vinaigrette and avocado crema on wonton chips

CARAMELIZED ONION AND FETA CHEESE TARTLET

ROPA VIEJA CRISPY mini tortillas topped with braised beef, queso fresco and pinto beans

GRILLED SHRIMP* with tangy mango mojo

GRILLED SATAYS Chicken, Beef, or Portobello & Poblano with a moky peanut mole sauce

***max one starred choice per menu**

salads

SPINACH SALAD with caramel chili crusted pecans, quest fresco, apples, roasted tomatoes and sweet and spicy vinaigrette

MIXED GREENS with grilled vegetables toasted pine nuts and Dijon vinaigrette

MAYAN CAESAR SALAD with grilled red onions, Manchego cheese and avocado-Serrano dressing

catering services by

plush
catering & events

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All prices in USD and are per person (unless otherwise noted), an additional 15% service charge applies to all food and beverage services.

entrees

SEARED OR GRILLED CATCH OF THE DAY with fresh mango salsa, fragrant cilantro rice and a veggie

GRILLED MAHI MAHI with sticky rice, plantains and pineapple chutney

MARINATED ARRACHERA dusted with Mexican cinnamon served with smoky refried pinto beans, grilled panel cheese and molcajete salsa

GRILLED PRAWNS marinated in in pineapple-mango adobo served with cilantro rice and chayote squash
***available for dinner only**

SPICED GRILLED CHICKEN with creamy mole sauce, roasted garlic mashed potatoes and sautéed zucchini

GRILLED EGGPLANT MEDALLION with garlic mashed potatoes, roasted vegetables and pasilla chile sauce

CHILE EN NOGADA with dried fruit, plantain, almond sauce and pomegranate (if in season) served on a bed of cilantro rice

TACO BAR counts as 1 entree choice.
choose 2 fillings for lunch or 3 fillings for dinner.

- **ADOBO CHICKEN BREAST**
- **MARINATED GRILLED ARRACHERA**
- **PORK CARNITAS**
- **SMOKED MARLIN CARNITAS**
- **BLACKENED SHRIMP**
- **POBLANO RAJAS WITH GRILLED CORN**
- **AJILLO MUSHROOMS** mushrooms sautéed with Garlic and Guajillo Pepper

TACO BAR FIXINGS: Guacamole, Black Beans, Cilantro Rice, Tomatillo Salsa, Oaxaca Cheese, Pickled Onions, Jalapeños, Shredded Greens, Fresh Tortillas, Limes & Cilantro

desserts

CHIPOTLE MOCHA BROWNIE with chocolate sauce

KEY LIME PIE with fresh whipped cream

KAILUA CREME BRÛLÉE with Seasonal Fresh Fruit

PASSION FRUIT TARTLET with Passion Fruit Sauce

children's menu

CHICKEN OR CHEESE QUESADILLAS

CHEESE BURGER

PASTA WITH BUTTER AND PARMESAN

MACARONI & CHEESE

beverages

Bottled water and sodas are included with meals

open bar packages

MARGARITAS MOJITOS & BEER Margaritas made with Cuervo Especial, Mojitos made with Bacardi White Rum, Corona and Pacifico

4 hour service **\$20.00 per person**

6 hour service **\$30.00 per person**

8 hour service **\$40.00 per person**

PREMIUM BAR Absolut Vodka, J & B Scotch Whiskey & Johnnie Walker Red Label, Beefeater Gin, Havana Club White Rum and Captain Morgan, Cuervo Especial Tequila and 1800 Reposado, Beer: Corona, Pacifico, Negra Modelo & Modelo Especial, Soft Drinks, Juices, Mixers, Bottled Water and Ice

4 Hour **\$30.00 per person**

6 hour **\$45.00 per person**

8 hour **\$60.00 per person**

TOP SHELF BAR Belvedere and Grey Goose Vodkas, Bombay Sapphire Gin, Havana Club White and Dark Rum, Johnnie Walker Black label and Chivas Blended Scotch Whiskey, Don Julio Reposado & 1800 Anejo, Gran Marnier, Courvoisier, Heineken, Negra Modelo, Modelo Especial, Corona, and Pacifico Beers, Soft Drinks, Juices, Mixers, Bottled Water and Ice

4 Hour **\$40.00 per person**

6 Hour **\$60.00 per person**

8 hour **\$80.00 per person**

SUNSET CRUISE OPTION

Upgrade to Premium Bar for **\$10.00 per person**

Upgrade to Top Shelf Bar for **\$20.00 per person**

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champagne

DOM PÉRIGNON \$216.50
LOUIS ROEDERER Brut \$61.75
MOËT & CHANDON Brut \$56.00
MOËT & CHANDON Brut Rosé \$68.75
MOËT & CHANDON Nectar \$58.75
MUMM Cordon Rouge \$52.75
TATtingER Brut \$67.00
VEUVE CLICQUOT Brut \$60.50

sparkling wine

JACQUELINE Brut \$10.00
LOUIS PERDRIER Brut \$12.75
LOUIS PERDRIER Brut Rosé \$12.75

wine

MEXICO

CASA MADERO Organic Chardonnay \$18.00
CASA MADERO Chenin Blanc \$15.00

CHILE

CASAS DEL BOSQUE Sauvignon Blanc Rva. \$15.75
CASAS DEL BOSQUE Rva. Chardonnay \$15.75
ALIWEN RESERVA Sauvignon Blanc \$12.60
TERROIR HUNTER Sauvignon Blanc \$27.00
CASAS DEL BOSQUE LATE HARVEST Riesling \$15.75

ARGENTINA

ZORZAL TERROIR UNICO Chardonnay \$12.60
ZORZAL TERROIR UNICO Sauvignon Blanc \$12.60
SAN FELIPE TORRONTES \$10.88

ITALY

TORRESELLA Chardonnay \$11.25
TORRESELLA Pinot Grigio \$11.25
SANTA MARGHERITA Pinot Grigio \$21.38

USA

LA CREMA RUSSIAN RIVER Chardonnay \$88.00
LA CREMA Chardonnay \$46.00
CROSSBARN Chardonnay \$39.00
D LOHR ESTATES Chardonnay \$20.50
WENT BROS Chardonnay \$17.50
HESS MONTEREY Chardonnay \$21.25
HESS SUSKOL \$38.50

tequila

CUERVO ESPECIAL \$8.00
CAZADORES BLANCO \$11.00
CAZADORES REPOSADO \$12.00
CAZADORES ANEJO \$22.00
DON JULIO BLANCO \$20.00
DON JULIO REPOSADO \$25.00
DON JULIO 70 ANEJO \$33.00

mezcal

GUSANO ROJO \$22.00
ALIAS SAN ANDRES \$34.00
SAN JUAN \$34.00
SAN BALTAZAR \$34.00
400 CONEJOS JOVEN-ESPADÍN \$24.00
AMORES JOVEN \$29.00
AMORES REPOSADO \$34.00
PIERDE ALMAS ESPADÍN \$33.00

vodka

SMIRNOFF \$9.00
ABSOLUT \$15.00
KETTLE ONE \$21.00
TITO'S \$34.00

whiskey

JACK-DANIELS \$30.00
GENTLEMAN JACK \$41.00
MAKER'S MARK \$31.00
BULLEIT \$25.00
CROWN ROYAL \$22.00
JOHNNY WALKER RED LABEL \$19.00
JOHNNY WALKER BLACK LABEL \$40.00

gin

BEEFEATER \$22.00
BOMBAY SAPPHIRE \$27.00
HENRICK'S \$42.00
OLIVER \$27.00

rum

APPLETON WHITE \$8.00
APPLETON ESTATE \$16.00
BACARDI WHITE \$9.00
BACARDI ANEJO \$9.00
CAPTAIN MORGAN \$9.00
HAVANA CLUB 7 YEAR \$19.00
HAVANA CLUB 3 YEAR \$10.00
KRAKEN \$11.00

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Terms & Conditions

Agreement to provide Services: Signatures below acknowledge that PLUSH CATERING AND EVENTS will provide catering services as specifically detailed in the proposal above to the CLIENT. Any changes to the agreement will be agreed upon by the client and a representative of PLUSH Catering and Events no later than forty eight (48) hours prior to your trip.

Guest Count & Minimum Guarantee: Your final guest count is due three (3) business days prior to your event and may not be decreased after this date for final billing purposes. In the event of a necessary increase within three days of your trip, our staff will make all possible arrangements to accommodate additional guests and additional charges will be calculated on stated per person prices. The client will be financially responsible for any increased cost for rush orders required to acquire products or services necessary to accommodate increases in the final count.

Plush Catering & Events requires full access to the fully equipped kitchen. The client is financially responsible for any breakage or loss of rentals or equipment caused by their guest. Plush Catering will not handle or be responsible for any furniture or other items on the boat including personal items of the guests.

Service Charge: a 15% service charge is assessed on all Food & Beverage consumed.

Payment Terms: Payment Terms are as Follows:

- 50% due on signing Catering Agreement (non-refundable), payable by wire transfer or paypal.
- Remaining 50% due on the day of the trip before service begins, payable in Cash USD or MXN at the middle rate of the rate listed on www.xe.com

All deposits are non-refundable. Plush is not responsible for cancellations by Costa Azul or caused by weather. In case of a date change notification must be received 7 days prior to trip. Plush will hold the deposit for valid date changes for up to 30 days and apply to the new day if scheduled within that time.

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