

Chef Service Menu

Monday to Sunday Continental Breakfast 8:00 AM - \$5 per person

Served buffet style
Assorted cereal
Fresh assorted sweet breads
Whole fruit such as apples and bananas
Hot coffee or decaf served with cream, sugar, or diet sugar
Milk, hot tea, juice of the day

Monday to Sunday Grill Breakfast 8:00 AM to 10:00 AM - \$10 per person

Continental breakfast items are included
2 eggs American or Mexican style
Omelets with cheese, ham, green peppers, salsa, chili, or mushrooms
Bacon or sausage
Hash browns or refried beans
French toast, pancakes, or waffles
Fresh cut assorted fruit of the day
Toast is offered along with butter, jellies, and syrup optional upgrade to daily bacon available for \$6 per person per week
optional Ham, turkey bacon, or Mexican chorizo available for no charge

Sunday Mexican Brunch Buffet 11:00 AM to 1:00 PM - \$20/\$16 kids

Continental breakfast items are included
Huevos rancheros
2 eggs any American or Mexican style
Omelets with cheese, ham, green peppers, salsa, chili, or mushrooms
Bacon or sausage and hash brown potatoes
Fresh fruit of the day with sweet breads
French toast, pancakes, or waffles
Cheese and chicken enchiladas with Mexican flag sauce (red, green, and creamy white sauce)
Refried beans
Toast is offered along with butter, jellies, and syrup
Optional Mini Dessert \$2 - Flan, key lime, or strawberry pie

Lunch from the Casa Gordon Grill - \$12 for entree and 2 side items

MEXICAN:

Enchiladas, tostadas, quesadillas, taquitos (flautas), nachos, or soft tacos

With cheese

With beans

With chicken

With any combo above

With beef for tacos, taquitos, and tostadas only

With fish for tacos only

AMERICAN:

Hamburgers

Chicken burgers

Cajun chicken sandwich

Fish burgers

Club sandwich

BLT with bacon, lettuce, and tomato

Tuna salad sandwich

Tuna salad with avocado boat

Mixed salad with grilled chicken strips

Caesar salad with grilled chicken strips

Pulled pork sandwich (Carnita torta)

ALL AMERICAN KIDS:

Hot dogs

Grilled cheese American

Grilled ham and cheese sandwich

Macaroni and cheese

Peanut butter and banana

Side items for lunch:

Refried beans

Mexican rice

Chips and salsa

French fries

Potato chips

Mixed salad

Fruit cup

Apple slices

Ice cream

Cup of soup - corn, chicken, black bean, or vegetable medley

Lunch Combinations - Choose 2 main entrees

Monday: Sandwiches American

Grilled cheese sandwich

Tuna salad sandwich

Club sandwich

BLT sandwich

served with homemade potato chips and apple slices

Tuesday: Tacos and Tostadas

Beef tacos

Chicken tacos

Beef tostadas

Chicken and cheese tostadas

served with refried beans and chips with salsa

Wednesday: Gringo's Poolside Party

Hamburgers

Chicken burgers

Cheeseburgers

Hot dogs

served with French fries and an ice cream scoop

Thursday: Quesadillas and Enchiladas

Cheese quesadillas

Chicken and cheese quesadillas

Chicken enchiladas in red sauce

Cheese enchiladas in red sauce

served with refried beans and rice

Friday: American and Mexican Medley

Grilled chicken sandwich with mushrooms and cheese

Fish tacos

Mixed salad with chicken strips

Pulled pork sandwich (Carnita torta)

served with fruit cup and French fries

Appetizers/Snacks - Each appetizer serves 3 to 4 persons

Shrimp boat (6) \$16
Cocunut shrimp (6) \$16
Tequila citrus shrimp (6) \$16
Fish ceviche \$18
Conch ceviche \$18
Mixed ceviche \$18
Shrimp ceviche \$18
Assorted canapes \$15 cheese balls, quiche Loraine
Quesadillas cheese \$ 7
Quesadillas bean and cheese \$ 7
Quesadillas chicken and cheese \$ 8
Mini-beef empanadas (6) \$8
Mini-beef taquitos in flour tortillas (6) \$8
Mini-chicken taquitos in flour tortillas (6) \$7
Chips and salsa \$ 5
Guacamole with chips \$ 8
Queso with salsa \$ 10
Cheese nachos \$ 6
Cheese and chicken nachos \$ 9
Mini-chicken pizza with chorizo \$ 8
Buffalo wings (6) \$ 12
Fruit Platter \$7
Chicken fingers (6) \$8 lightly marinated, breaded, and served with BBQ sauce

Hot Soup Starters

Creamy Soups - \$6 unless noted*
Sopa de elote - Corn chowder
Sopa de frijoles - Creamy black bean
Sopa de spinach - Spinach creamed
Sopa de guisantes - Peas with cream
Sopa de pollo con tortillas - Creamy tortilla chicken
Sopa de camarones - Cream of shrimp

Local Soups

Xochitl sopa - Yucatecan chicken soup
Sopa de lima - Yucatecan chicken with lime
Sopa de frijoles negros - Black bean soup
Sopa de verduras - Minestrone vegetable soup

Appetizers per person

Shrimp cocktail \$10

Lobster cocktail \$16

Avocado stuffed with shrimp \$10

Avocado stuffed with lobster \$15

Fresh Green Salads - \$5 a plate unless noted*

With French, ranch, balsamic, blue cheese, vinaigrette, and thousand island

Mixta Ensalada - Mixed salad

tomatoes, shredded carrots, and red cabbage

Ensalada Mexican verde - Mexican green salad

Mexican flag colors

tomatoes, jicama, white cheese, red, and green peppers

Ensalada Luis - Chef salad

cucumber rolls, tomatoes, red, and green peppers

Ensalada de Cozumel - Cozumel salad

apples, walnuts, carrots, and tomatoes

with a homemade papaya dressing

Ensalada de jicama and citrus - Jicama and citrus salad

jicama, mandarin orange, grapefruit, and cilantro

Ensalada de Waldorf - Waldorf salad

apples, walnuts, and grapes

Ensalada Caesar - Caesar salad

romaine lettuce with Caesar dressing *\$2 upgrade

Ensalada de Roquefort - Green salad Roquefort

green salad with homemade Roquefort dressing* \$2 upgrade

Ensalada Caesar prepared tableside dining room only* \$3 upgrade

Chicken - \$14

Yucatecan style wrapped in banana leaves - Pollo pibil

With mole sauce - Pollo de mole poblano

With mushrooms

With fajita-style onions and peppers

With brochette-style pineapple, onions, and peppers

With chipotle-style sauce

Cordon bleu

Chicken breast roll with stuffed ham and cheese

Chicken rolls with vegetables and cheese

Baked in a brown gravy

Greek style chicken

Grilled chicken with strawberry salsa

Baked with spinach and feta cheese in tomato sauce

Fresh Fish - \$18 Your catch of the day or ours!

Yucatecan fish wrapped in banana leaves - Pescado pibil

Fresh fish Veracruz style - Pescado a la Veracruzana

Breaded grouper

Grilled fresh fish with a lemon butter sauce

With a garlic butter sauce

With a zucchini flower sauce

With mushrooms

With chile poblano

With spinach sauce

With chipotle sauce

With citrus sauce

Shrimp - \$20

Sautéed with garlic butter - Camarones mojo de ajo

Broiled with tequila salsa - Camarones de salsa tequila

With cheese and shrimp stuffed chili rellenos

Grilled fajita-style with onions and peppers

Brochette style with pineapple, onions, and peppers

Wrapped and baked with cheese and bacon

With chipotle sauce

With spaghetti and marinara sauce

Island Lobster - \$market price

Sautéed with garlic butter - Langosta mojo de ajo

Broiled with tequila salsa - Langosta de salsa tequila

Broiled with mango salsa - Langosta de salsa mango

Seafood Combinations

Fish and Shrimp

Grilled fish and sautéed garlic butter shrimp \$23

Breaded fried fish and shrimp \$22

Lobster and Shrimp

Grilled lobster and sautéed garlic butter shrimp \$market price

Lobster, Fish, and Shrimp

Grilled lobster, grilled fish, and sautéed garlic butter shrimp \$market price

Grilled lobster with breaded fried fish and shrimp \$market price

Lobster and Steak

Grilled lobster and Angus steak 6 oz \$market price

Grilled lobster and Angus steak 8 oz \$market price

Beef

Carne asada \$17

Grilled skirt steak with fajita-style onions, and peppers \$19

Beef brochettes with pineapple, onions, and peppers \$17

Beef tenderloin in a Veracruz tomato sauce \$22

Beef short ribs in chipotle sauce \$17

Chili rellenos stuffed with beef \$14

Beef tenderloin in a brown gravy \$22

Beef tenderloin in black pepper sauce \$22

Filet mignon 6 oz \$28

Filet mignon 8 oz \$32

New York strip 12 oz \$30

Rib eye steak 12 oz \$30

Pork

Grilled Mayan pork - Poc chuc \$14
Pork tenderloins in chile sauce \$14
Pork tenderloins in a chipotle sauce \$14
Yucatecan roasted pork ribs \$18

Dinners includes choice of vegetable, side item, and dinner rolls.

Vegetables

Corn
Carrots
Broccoli
Cauliflower
Broccoli and cauliflower
Broccoli and carrots
Sautéed mushrooms
Stuffed zucchinis
Mixed medley zucchinis
Zucchini medley with corn
Mixed medley vegetables
Green beans
Green beans and carrots
Green beans and potatoes with bacon bits
Mexican corn with red and green peppers
Rajas poblanos; poblano peppers, corn, onions in cream
Asparagus* \$1 upgrade per person

Side Items

Rice:

Rice with carrot strips
Rice with green peas
Rice with carrot and peas
Curry rice with spinach
Mexican rice with corn, red, and green peppers

Potatoes:

Baked potatoes
Mashed potatoes
Red potatoes
Home fries
Soufflé style* \$1 upgrade per person

Beans:

Refried beans
Charro beans
Drunken beans

Fried plantains (bananas)

Desserts

Ice cream parfait with cookies \$4
vanilla, chocolate, strawberry, coffee

Homemade Desserts by Chef Luis

Sopapillas \$4
Key lime pie \$6
Mango pie \$6
Apple strudel \$6
Chocolate mousse \$6
Homemade flan \$5
with chocolate, caramel, or Kahlua
Cheesecake \$8
Chocolate cake \$7
Strawberry cake \$6
Chocolate pie \$6
Brownie with vanilla ice cream scoop \$7
Bananas with ice cream and fudge sauce \$6
Chocolate almond cake roll \$8
Tiramisu \$7
Crepe suzettes \$6
Crepe suzettes with Grand Marnier \$8
Banana split \$6

Casa Gordon Specialty Dessert
Flaming bananas served tableside \$8

Poolside Fajita Fiesta

includes tortillas, chips, and salsa

includes choice of beans: refried, charro, or drunken

includes choice of side item: Mexican rice, corn, or rajas poblanos

Grilled skirt steak \$19/\$12 kids

Grilled chicken \$17/\$12 kids

Grilled shrimp \$20/\$16 kids

Optional: Guacamole \$8 snack per 3 to 4 persons serving

Served buffet style. Poolside/terrace seating weather permitting.

Island BBQ Buffet

includes choice of beans: refried, charro, or drunken

includes choice of side item: Mexican rice, corn, or rajas poblanos

Chicken brochettes \$14/\$12 kids

Beef brochettes \$17/\$12 kids

Shrimp brochettes \$20/\$16 kids

includes tortillas, chips, and salsa

Optional Salad or Soup: \$5

Mixed salad

Chicken soup with tortilla chips

Creamy tortilla soup with chicken

Black bean soup

Creamy black bean soup

Optional Dessert:

Homemade flan

Sopapillas

Chocolate mousse

Chocolate pie

Key lime pie

Apple strudel

Chocolate cake

Optional: Guacamole \$8 snack per 3 to 4 persons serving

Gringo's Poolside Party - \$16/\$12 kids

Served poolside and grilled outside when weather is permitting.

Hamburgers
Chicken burgers
French fries
Ice Cream

Ranchero Steak under the Palapa

Dinner includes a salad, vegetable, side item, and dessert
Cooked outside to order - ranchero Filet mignon 6 oz \$38
Filet mignon 8 oz \$42
New York strip 12 oz \$40
Beef tenderloin 8 oz \$30
Rib eye 12 oz \$40

Yucatan Pork Poolside BBQ

Dinner includes a salad, vegetable, side item, and dessert
Barbeque pork tenderloin in orange sauce - Poc chuc \$22
Beef short ribs in chipotle sauce - Costilla de en salsa de chipotle \$26
Grilled spare rib - Costillar asado \$26

Served poolside and grilled outside when weather is permitting.

Seafood Fiesta \$34

Dinner includes a soup, vegetable, side item, and dessert
Creamy shrimp soup with dinner rolls
Grilled fresh fish with garlic butter shrimp
Mixed vegetables
Mexican rice with corn and green peppers
Key lime pie

Seafood Fiesta Kids Menu \$23 /teens \$26

Dinner includes a soup, vegetable, side item, and dessert
Fish fingers and fried shrimp
Mixed vegetables
Mexican rice
Ice cream parfait with cookies

Mayan suggested dinners

Xochitl sopa - Local chicken soup
Yucatecan chicken or fish wrapped in banana leaves
Fried plantains (bananas)
Rice with carrot strips
Flaming bananas prepared tableside

Cozumel salad with papaya dressing
Fresh fish Veracruz or chicken
2nd entree Tequila shrimp
Squash medley
Mexican rice
Chocolate Mayan pie

Black bean soup
Yucatecan style pork chops
2nd entree Yucatecan style pork ribs
Green beans with carrots
Baked potato with a creamy bacon dressing
Chocolate mousse

Jicama and citrus salad
Chicken with mole
Carne asada
Refried Beans
Mixed Vegetables
Homemade flan with Kahlua syrup

Chef Specialties

Soup and Salads

Sopa de Mariscos

Fresh fish, shrimp, baby lobster, and clams. Local seafood soup with tomatoes and guajillo chili, fresh cilantro, and lime. \$9

Sopa de Pollo y Calabaza

Soup with pumpkin, chicken, and roasted pepitas with sour cream, Mexican cinnamon, and fried plantains. \$7

Ensalada con Pina a la Parilla

Three kinds of lettuce, sweet grilled pineapple, and three blackened shrimp with our homemade mango vinaigrette. \$8

Ensalada Esparragos Y Portobello

Red lettuce with pan grilled asparagus and baked portobello with our homemade honey and dijon vinaigrette. \$8

Tortita de Camaron

Mixed salad with corn, fried green tortilla with chaya, shrimp cake with a tamarind glaze balsamic vinaigrette. \$9

Main Dishes

Raviolis de Queso con Camarones

Manchego, cream cheese, and parmesan fresh ravioli with basil and tomato butter, pan grilled shrimp buttered with parsley, and asparagus with regiano cheese. \$18

Quinoa Crust Pan Grilled Fish

Quinoa seeds, lime juice marinated fish pan grilled, and served with Caribbean rice (rice, black beans, plantains, and shrimp) and a jicama and mango salad in achiote sauce. \$18

Pollo Enchilado

Grilled chicken with roasted pepitas sauce, chaya, parmesan, and white wine risotto and glazed carrots. \$16

Fettuccines de Chaya

Homemade fresh pasta with local greens, butter, olive oil, and cream with mushrooms and blackened shrimp. \$18

Caribbean Jerk Pork Tenderloin

Caribbean seasoned pork tenderloin, mashed potatoes with green peas and chaya with sauteed bacon and fig marmalade sauce. \$16

Pollo en Mole

Fancy boneless chicken, baked in mole sauce served with white rice and sauteed veggies with cotija aged cheese. \$15

Desserts

Crepas con Dulce de Leche y Pistaches

Crepes covered with dulce de leche sauce with roasted pistachios and vanilla ice cream. \$5

Soufflé de chocolate

Warm chocolate cake stuffed with cream cheese and Mexican Mint and served with cappuccino ice cream. \$6

Tamalito Dulces con Pasitas y Salsa Inglesa

Sweet corn fresh tamales with Raisins English sauce and chocolate ice cream. \$5

Pizza de Chocolate Nuez y Queso Brie

Sweet Pizza with chocolate, brie cheese, and pecans with vanilla ice cream. \$5

Suffle de Platano y Chocolate Amargo

Warm banana cake with cocoa sauce and chocolate ice cream. \$5

Vegetarian Mexican Menu

Dinner includes vegetable, side item, and dinner rolls. \$12 per person *unless noted

Vegetarian fajitas of green and red bell peppers with onions

Vegetarian burrito of sautéed zucchini and peppers

Black bean burrito with rice corn mango salad

Vegetarian soft tacos of beans and rice

Veggie tacos of refried bean with avocado and chopped salad

Red bean soup with potato and chaya

Bean tostados with avocado and salsa

Mexican sopes with mushrooms, corn, and rajas poblanos \$14

Enchiladas of zucchini flower with a red and green sauce \$14

Vegetarian Menu - \$12 per person

Dinner includes vegetable, side item, and dinner rolls. Lasagna with vegetables
Sandwich with veggies (wheat bread can be requested)
Zucchini in tomato sauce with rice
Fettucine with a medley of vegetables
Spaghetti with island tomato sauce
Creamy mushrooms with stuffed zucchini

KIDS/TEENS Dinner Menu - \$12 kids/\$14 teens

Dinner includes vegetable, side item, and dinner rolls.
Chicken tenders
Grilled chicken strips
Spaghetti with meatballs and island tomato sauce
Buttery fettucine with chicken strips
Fish fingers
Breaded shrimp \$14 kids/\$16 teens

Mexican KIDS plate:

Dinner with rice, chips, and salsa \$12 kids/\$14 teens
Enchiladas, tostadas, quesadillas, nachos, taquitos(flautas), or tacos

With cheese
With bean
With chicken
With any combo above
With beef for tacos, taquitos, and tostadas only

All American KIDS plate:

Dinner with French fries and corn \$12 kids/\$14 teens
Hamburgers
Chicken burgers
Hot dogs
Grilled cheese toasts (option with ham)
Macaroni and cheese dish

Casa Gordon Chef Service Menu Details

Design your own menu \$5 per person per day

When staying 8 days / seven nights \$40 per person for the weekly rental.

This service charge includes shopping, cooking, table service and cleaning.

Invoice is based on service charge plus food costs on the menu.

Since check-in time is 3:00 pm, there will be no breakfast or lunch on arrival day.

However, you can request snacks from the Menu.

Breakfast available for 2 hour service.

Lunch times between 12 PM - 1 PM at the latest.

Dinnertimes for chef service: 5, 6, or 7 PM at the latest.

Dinner includes wait staff for service. Staff nights off are Wednesdays and Sundays. Guests are encouraged to dine at the many restaurants in San Miguel on these nights. Arrangements can be made for dinners prepared in advance.

Drinks and requested snacks are not included in our chef services. You can either purchase your drinks and snacks or upon request, we can purchase them for you at cost plus 20% of total receipt. Drink and snack menus are available. A bartender is available upon request.

Guacamole is not included, but available from our snack menu. Lunch: choose two main entrees and two of the same side items for all.

Dinner: prices include a vegetable, side item, and dinner rolls. We offer two main entrees along with two of the same side items for all. Optional items of salad, soup, or desserts available.

Please note that the chef service must be completely arranged two weeks prior to your arrival date. This includes both menu selections and times of meal service. Please fill out the chef service worksheets for your menu selection or submit in your own format. Copies of "worksheet" can be downloaded from the guest services page.

Once your menu selections have been made, a chef service and beverage deposit will be collected two weeks before departure to offset the cost of supplies and service.

Due to a full time chef on staff year round, please understand that only the chef is allowed to cook and only light snack making is allowed in the kitchen.

Visit our [Guest Services Page](#) to download the Casa Gordon chef service forms.

Thanks for your consideration, Casa Gordon Team