

# el Itakate

---

CATERING SERVICE



**Dear Client:**

Thank you for allowing us the opportunity to show you the best of our cuisine. We have selected the best ingredients to design these Menu options.

If you prefer to have a custom made dish, please, do not hesitate to contact us, we are at your service

Let yourself have the chance to experience a unique & delicious Mexican and Mediterranean Cuisine Fusion at Casiano's Restaurant.

Welcome to Mexico!  
Casiano Reyes  
Chef

•

**Casiano Reyes**  
Chef

# WELCOME AMENITIES

---

## Mexican “Bienvenidos” Amenity

Minimum 8 People

Guacamole

Pico de Gallo Salsa

Molcajete Salsa

Ceviche

Homemade Chips

\$50.00 USD up to 8 pax subject 15% Service & 16% Tax

## Mexican “Bienvenidos” with Margaritas Amenity

Minimum 8 People

Fresh Made Margaritas

Guacamole

Pico de Gallo Salsa

Molcajete Salsa

Ceviche

Homemade Chips

\$120.00 USD up to 8 pax subject to 15% Service & 16% Tax

# WELCOME AMENITIES

---

## Mexican “Bienvenidos” Amenity

Minimum 8 People

Guacamole

Pico de Gallo Salsa

Molcajete Salsa

Ceviche

Homemade Chips

\$50.00 USD up to 8 pax subject 15% Service & 16% Tax

## Mexican “Bienvenidos” with Margaritas Amenity

Minimum 8 People

Fresh Made Margaritas

Guacamole

Pico de Gallo Salsa

Molcajete Salsa

Ceviche

Homemade Chips

\$120.00 USD up to 8 pax subject to 15% Service & 16% Tax

## **WELCOME AMENITIES**

---

### **Mexican “Antojitos” Amenity**

**Minimum 8 People**

**Chicken Pibil “Gordita” Fritters**

**“Requeson” Pot Cheese Taquitos with Black Mole**

**Goat Cheese and Squash Blossom Mini Turnovers**

**Plantain Tlacoyos with Lentil Purée**

**Fresh made Herradura Reposado Margaritas!**

\$150.00 USD up to 8 pax subject to 15% Service & 16% Tax

# HORS D'OEUVRES

---

## Hors D'Oeuvres Option #1

**Toritos (Baby Chilli) stuffed with Smoked Tuna  
Shrimp Patties with Ramonetti Cheese  
Tuna (upon availability) Tostada with Cilantro Sauce  
Organic Tomato Bruschetta with Basil Pesto**

Price per person per hour \$ 12.00 USD  
Subject to 15% Service & 16% Tax

## Hors D'Oeuvres Option #2

**Watermelon Pincho with Mezcal and "Requesón" Pot Cheese  
Chicken Taquitos Wrapped in Jicama with Curry and Lemongrass  
Beef Empanada with Cheese Sauce  
Vietnamese Vegetable Roll with Habanero Dressing**

Price per person per hour \$ 12.00 USD  
Subject to 15% Service & 16% Tax

## **HORS D'OEUVRES**

---

### **Hors D'Oeuvres Option #3**

**\*New York Pincho with Portobello Mushrooms and Rosemary Sauce**

**\*Heirloom Tomato Bruschetta with Mozzarella Cheese**

**\*Shrimp Tostada with Chipotle Dressing and Cilantro Foam**

**\*Foie Gras with Plum Jelly (Ate) and Crispy Sesame Seed**

Price per person per hour \$14.00 USD

Subject to 15% Service & 16% Tax

### **Hors D'Oeuvres Option #4**

**Shrimp Toast with Chipotle dressing and Cilantro foam**

**Grilled New York Prime Roll with Portobello Mushroom with Rosemary Sauce**

**Parrot Fish Ceviche with Coconut & Mint**

**Pickled Seafood Pincho with Cilantro**

Price per person per hour \$14.00 USD

Subject to 15% Service & 16% Tax

## **HORS D'OEUVRES**

---

### **Hors D'Oeuvres Option #5**

**Parrot Ceviche with Coconut, Vodka & Mint  
Smoked Black Grouper Carpaccio with Fennel Vinaigrette  
Smoked Octopus Corn Tostada with Avocado & Ginger Dressing  
Baked Goat Cheese & Figs with Balsamic Reduction**

**Price per person per hour \$14.00 USD  
Subject to 15% Service &16% Tax**

### **Welcome Tostadas**

**“Escabeche” pickled Lobster with Jalapeño Dressing  
Shrimp Tostada with Chipotle Dressing  
Tuna Tartar (Upon Availability) with Avocado-Ginger sauce  
Grouper Ceviche Tostada Campeche Style**

**Price per person \$ 12.00 USD  
Subject to 15% Service &16% Tax**



## **HORS D'OEUVRES**

---

### **Welcome Taco Bar**

**Poblano “Rajas” Pepper Julienne with Sour Cream**  
**Mexican “Machaca” Chopped Shrimp**  
**“Al Pastor” Style Red Snapper rubbed with Red Chile Paste**  
**Pulled “Cochinita Pibil” Pork with Habanero Sauce**

Price per person \$ 12.00 USD  
Subject to 15% Service & 16% Tax

## **LATE SNACK**

---

**Sucking Pig**  
**Flank Steak Tacos**  
**Red Chilaquiles**  
**Al Pastor Style Burger**

Price per person \$28.00 USD  
Subject to 15% Service & 16% Tax

## 3 COURSE MENU

---

### Option #1

Seafood “Salpicón” Medley with Lime & Cilantro Vinaigrette

~~~~

Roasted Organic Chicken Breast with Guajillo Chile & Almond Sauce  
Rice with Tomatillo

~~~~

Flourless Chocolate Cake with Black Pepper Ice Cream

Price per person \$ 40 .00 USD  
Subject to 15% Service &16% Tax

### Option #2

Organic Tomato Salad with Fresh Regional Cheese,  
Pumpkin Seed & Organic Honey Vinaigrette

~~~~~

Grilled Shrimp with Chipotle-Butter Sauce,  
Risotto with Vegetables

~~~~~

Berry Soup with Local Mango (Upon Availability) and Tequila Ice Cream

Price per person \$ 45.00 USD  
Subject to 15% Service &16% Tax

## 3 COURSE MENU

---

### Option #3

Oaxaca Fresh Cheese Salad with Organic Tomatoes and Pumpkin Seed Vinaigrette

~~~~~

Grilled Lobster with Butternut Squash Purée with Caramelized Chipotle Sauce

or

Grilled Prime Beef Filet with Mushroom and Borracha Sauce

~~~~~

Chocolate and Caramel Tartlet

Price per person 65.00 USD

Subject to 15% Service & 16% Tax

### Option #4

Baby Shrimp Tostadas with Serrano Dressing and Cucumber Relish

~~~~~

Lobster Tail with Chorizo Risotto and Cilantro Butter Sauce

~~~~~

Churros with Chocolate Sauce

Price per person 65.00 USD

Subject to 15% Service & 16% Tax

## 4 COURSE MENU

---

### Option #1

Traditional Tortilla Soup (avocado, sour cream, regional cheese, pasilla chili)

~~~~

Smoked local Fish Carpaccio with Crispy Capers and Herb Salad with Olive Oil

~~~~

Poached Lobster Tail in Butter with Sweet Corn Purée, Green Beans & Chipotle Sauce

~~~~

Banana Tart with Coconut Ice Cream and Passion Fruit

\$75.00 USD per Person

Subject to 15% Service & 16% Tax

### Menu #2

Beef Turnover with Dried Fruit, Pecan Nuts and Reggiano Parmesan Cheese Sauce

~~~~

\*Smoked Octopus Salad with Avocado Sauce and Ginger-Garlic Croutons

~~~~

\*Roasted Organic Chicken with Rosemary, Baby Vegetables and Cilantro Pepper Sauce

~~~~

\* Lemon Cheesecake with Blueberry Compote and Tequila Ice Cream

\$65.00 USD per Person

Subject to 15% Service & 16% Tax

## 4 COURSE MENU

---

### Option #3

Smoked Tuna (upon availability) Carpaccio with Chili and Ginger Oil,  
Micro Green Salad with Garlic Croutons

~~~~~

Tender Baby Red Snapper “Al Pastor” Style with Oaxaca Black Mole Tamale

~~~~~

Grilled Prime Beef Filet and Mushroom Purée with Truffle,  
comfit Shallots with Rosemary Sauce

~~~~~

\* Ginger Crème Brûlée Cannelloni with Fruit Compote and Lemon Tea Sauce

\$70.00 USD per Person

Subject to 15% Service & 16% Tax

### Option #4

Heirloom Tomato Salad with Di Bufala Mozzarella Cheese,  
Pumpkin Seed Vinaigrette with Organic Honey

~~~~~

Risotto with Baby Arugula and Reggiano Parmesan Cheese

~~~~~

Grilled Red Lobster Tail with Sweet Corn Purée and Chipotle Butter &  
Grilled Prime Beef Fillet with Mushroom Puree, Cabernet Sauce and Baby Vegetables

~~~~~

Tres Leches Cake

\$75.00 USD per Person

Subject to 15% Service & 16% Tax

## 4 COURSE MENU

---

### Option #5

Seared Sea Scallop with Sweet Corn Stew & Arbol Chile

~~~~

Roasted Baby Red Snapper with Cauliflower Puree and Vegetables Ratatouille & Curry Sauce

~~~~

Grilled Prime New York and Sautéed Prawn with Spanish Chorizo  
Mushrooms Purée, Potato Pearls with Rosemary & Cabernet Sauce

~~~~

Pineapple Compote with Anise Mixiote

Vodka Ice Cream

Price per person \$ 70 .00 USD

Subject to 16% Tax

# TASTING MENU

---

## Menu #1

**Tuna Tartar (upon availability) with Avocado & Ginger Sauce and  
Crusted Tuna with Mexican Spices, Onion Marmalade and Merlot Sauce**

~~~~~

**Poached Red Lobster with Butter and Sweet Corn Purée,  
Chipotle Sauce and Tender Greens Beans**

~~~~~

**Braised Beef Short Rib with Grilled Prime Beef Filet,  
Wheat and Tender Vegetable Stew with Cabernet Sauce**

~~~~~

**Chocolate Napoleon with Coconut Mousse and Passion Sauce with Curry**

\$80.00 USD per Person

Subject to 15% Service & 16% Tax

# TASTING MENU

---

## Menu #2

**Black Mole Oaxaca Style Tamale, Jicama and Citrus Salad**

~~~~~

**Smoked New York Carpaccio with Cactus Leaf Salad, Raisin and Capers Dressing**

~~~~~

**Roasted Red Snapper Fillet “al Pastor Style” with Pineapple Purée and Tortilla Salad**

~~~~~

**Roasted Lamb Rack with Mint Couscous and Rosemary Broth**

~~~~~

**Chocolate Tamale with Tequila Ice Cream**

\$90.00 USD per Person

Subject to 15% Service & 16% Tax



# TASTING MENU

---

## Menu #3

**Shrimp Ravioli with Bean Sauce and Fresh Anise Salad**

~~~

**Seared Sea Scallop with Cauliflower Purée and warm Tomato Vinaigrette with Cilantro**

~~~

**Roasted Sea Bass with Sweet Corn Purée and Lentil Stew with Chipotle**

~~~

**Prime Beef Fillet Wrapped with Phyllo Dough, Mushroom Purée and Parmesan Sauce**

~~~

**Ginger Crème Brûlée with Pepper Ice Cream**

\$85.00 USD per Person

Subject to 15% Service & 16% Tax

# TASTING MENU

---

## Menu #4

**Seafood Tostada with Lemon Vinaigrette and Black Pepper**

~~~~~

**Duck Empanada with Smoked Potato Sauce and Berry Salad**

~~~~~

**Sautéed Jumbo Shrimp Ajillo Style, Spanish Chorizo and Risotto with Vegetables**

~~~~~

**Grilled Rib-Eye with Cabernet Sauce and Smoked Sweet Potato Purée**

~~~~~

**Plum “Vasco” Cake with Black Tea and Cardamom Ice Cream**

\$80.00 USD per Person

Subject to 15% Service & 16% Tax

# TASTING MENU

---

## Menu #5

**Baja Lobster Salad with Baby Arugula and Sea Urchin with Jalapeño Vinaigrette**

~~~~~

**Risotto with Seared Foie Gras, Port Blue Berry Sauce and Chili Croutons**

~~~~~

**Baked Goat Cheese with Beets and Jamaica Salad, Pink Pepper and Sherry Vinaigrette**

~~~~~

**Roasted Black Grouper with Sweet Corn Purée, Asparagus Tips and Chipotle Sauce**

~~~~~

**Grilled Prime Beef Fillet with Mushrooms Purée,  
Green Beans & Reggiano Parmesan Sauce**

~~~~~

**Chef's choice**

\$90.00 USD per Person

Subject to 15% Service & 16% Tax

# TASTING MENU

---

## Menu #6

**Baja Blue Crab Enchilada with Corn-Chipotle Tortilla and Almond Guajillo Sauce**

~~~~~

**Comfit Organic Tomato and Mozzarella di Bufala Salad,  
Basil and Pepper Vinaigrette with Garlic Croutons**

~~~~~

**Poached Lobster in Butter with Sweet Corn, Arbol Chile Sauce and Risotto with Baby Arugula**

~~~~~

**Roasted Baby Red Snapper crusted with Capers, Plum and Comfit Leek Purée**

~~~~~

**Roasted Rib Eye and braised Short Ribs, Cabernet Sauce,  
Smoked Potatoes Purée with Cilantro and Baby Vegetables**

~~~~~

**Chocolate Trilogy with Mezcal Sauce**

\$90.00 USD USD per Person

Subject to 15% Service & 16% Tax

## 5 COURSE MENU SAMPLE WITH WINE PAIRING

---

Acociles Enchilada with Tomato and Fenel Sauce  
Poached in Butter Lobster with Saffron Sauce  
Pinelli, Prosecco, Italia

Plantain Tlacoyo with Duck Confit  
Risolee Seared Sea Scallops with Ginger Green Beans  
Rose Mount State, Traminer/ Riesling, Australia

Crusted Salmon wit Crunchy Potato and Smoked Chipotle Sauce  
Parrot Fish Carpaccio with Mint and Yellow Lime  
Villa Golf, Carmen, Chile

Roasted Baby Red Snapper and Escaribada  
Hedgehog and Sesame Sauce  
LA, Ceto, Reserva Chardonnay, Mexico

Grilled New York Prime, Rosemary and Cabernet Sauce, Potato Puree with Blue Cheese.  
Punto Final , Malbec, Argentina

Dessert:

Chocolate Tamale, Crème Brule and Mezcal Ice Cream

\$150.00 USD Per Person

Subject to 15% Service & 16% Tax

## SPONTANEOUS MENU

---

Available for 2 persons and up to 40

Chef Casiano Reyes Soriano brings his “Spontaneous Cuisine” concept to Cabo’s developing dining scene. Without a set menu on hand, or in the mind, Chef Casiano pushes the limit of the tasting menu concept. As in a tasting menu, the chef chooses the dishes served for the menu. Chef Casiano, however, takes it one step further and indulges in ingredients that are fresh and in season, spontaneously creating the dishes for your dinner. Everything involved in the Six Course Spontaneous Menu is hand-picked by the chef, and only the season’s peak products will pass his standards. He seeks out locally sourced ingredients and organic products, the best quality lobster, lion claw scallops, shrimp and fish caught the very same day, tender prime quality beef and masterfully prepares spontaneous dishes right in your kitchen, in small presentations, so you can indulge your palate with all the preparations that he has to offer. Desserts are divine, full of flavor and the sorbets and ice cream, the best made in Cabo! Please inform us of any allergies or dietary restrictions and we will accommodate to your needs, whatever they are.

Price per person \$90.00 USD  
Subject to 15% Service & 16% Tax

## **FAMILY STYLE MENU**

---

**Minimum for 8 People**

**Assorted Sashimi & Sushi Rolls with Variety of Sauces**

~~~~

**Mixed greens Salad with Fried Goat Cheese, Jamaica, Sun-Dried Tomatoes and  
Sweet Mustard Vinaigrette**

~~~~

**Risotto with Lobster, Organic Baby Vegetables and Saffron Foam  
Grilled Prime New York Steak, Sweet Potato Puree, Grilled Asparagus & Rosemary Sauce**

~~~~

**Chocolate, Nut, Ginger and Blueberry Cupcakes**

\$75.00 USD Per Person

Subject to 15% Service & 16% Tax

## **BUFFET MENU**

---

### **Option #1**

**Minimum 8 people**

**Local Organic Vegetable Salad with Goat Cheese and Toasted Almonds,  
Jamaica and Organic Honey Vinaigrette**

**Local Seafood “Salpicón” Medley with Lemon Pepper Vinaigrette  
Pico de Gallo Salad with local Mango, Jicama, Cucumber, Heirloom Tomato  
and Jalapeño Vinaigrette**

~~~~~

**“Al Pastor style” Organic Suckling Pig rubbed with Red Chile Paste with Caramelized Onions  
Braised Short Beef Ribs with Thyme Sauce**

**Whole grilled Black Grouper with Garlic and Fine Herb Marinade**

**Black Bean Stew with Cilantro**

**Roasted new potatoes with rosemary**

**Rice with Vegetables and Chorizo**

~~~~~

**Vasco Cake with Plum and Black Tea**

**3 Milk Corn Cake**

**Mezcal Ice Cream**

**Frozen Passion Fruit Sorbet**

**Price per person \$65.00 USD**

**Subject to 15% Service & 16% Tax**



# **BUFFET MENU**

---

## **Option #2**

**Minimum 8 people**

**Heirloom Tomato Salad and Ramonetti Cheese, Fresh Basil with Pumpkin Seed Vinaigrette**

**Seafood “Salpicón” Medley with Lemon Vinaigrette and Black Pepper**

**Roasted Organic Vegetable Salad with fortified “Banjuls” Wine Vinaigrette,  
Cashews and Goat Cheese**

~~~~

**Roasted Sucking Pig with Caramelized Onion**

**Roasted Prime Rib with Green Pepper Sauce**

**“Al pastor Style” Chicken Breast rubbed with Red Chile Paste and Roast Pineapple**

**Jumbo Shrimp with “Al ajillo Style” Mushroom with Garlic & cracked Red Chile**

**Smoked Sweet Potato Purée**

**Spinach with Sour Cream**

**Ratatouille**

~~~~~

**Chocolate and Caramel Tartlet**

**Red Velvet Cake with Ginger and Mango Mousse**

**Mango Mousse with Berries**

**Coconut and Banana Tartlet**

Price per Person \$ 85.00 USD

Subject to 15% Service & 16% Tax

## **TACO BAR**

---

### **“Taquiza”**

**Minimum 8 people**

**Marinated Flank Steak Tacos**

**Barbecue Chicken Breast Tacos**

**Baja Style Fish Tacos**

**Chopped Shrimp “Machaca” Style Burritos**

**Pulled “Cochinita” Style Pork Marinated with Axiote Tacos**

**Poblano Pepper Julienne and Cheese Tacos**

### **Sauces:**

**“Molcajete” Style Sauce**

**Green Tomatoes and Avocado Sauce**

**Mexican Sauce, Pico de Gallo Style**

**Black Beans Stew**

**Carrot and Cole Slaw**

### **Dessert**

**Chef Selection**

**Price per person \$ 55.00 USD**

**Subject to 15% Service & 16% Tax**

## **SHELLFISH MENU**

---

**Baby Shrimp Tostadas with Chipotle and Cucumber Relish**

**Seared Sea Scallops, Lentil Stew, Leek Purée and Green Pepper Sauce**

**Stuffed Chile with Blue Crab and Gruyere Cheese  
Roasted Garlic Sauce**

**Lobster Enchilada with Red Pepper Curry and Tortilla Salad**

**Grilled Jumbo Shrimp with Mustard and Beer Sauce  
Potato Puree with Basil Pesto**

**Dessert**

**Deconstructed Coconut Tartlet  
Curry Sauce and Chocolate Ice Cream**

Price per person \$ 85.00 USD  
Subject to 15% Service & 16% Tax

## **VEGETARIAN MENU**

---

**Parmesan Cheese with Sourdough Bread and Balsamic Vinaigrette**

**Gorgonzola Cheese and Pear Pizzeta**

**Mushrooms Purée Cannelloni with Basil Sauce**

**Artichoke and Garlic Stuffed Chile  
Saffron Broth**

**Plantain and Vegetables Ravioli  
Bean and Ginger Sauce**

**Angel Food Cake with Fruit Salad and Passion Fruit Sorbet**

Price per person \$ 50.00 USD  
Subject to 15% Service & 16% Tax

## **BRUNCH**

---

**Minimum 20 people**

**Fresh Orange Juice**

**Assorted Cereals**

**Fruit Compote and Yogurt with Vanilla**

**Homemade Sweet Rolls**

**Toasted Bagels with Cream Cheese**

**Seafood “Salpicón” Medley Tostadas with Chipotle Dressing**

**Organic Salad with Goat Cheese and Balsamic Vinaigrette**

**Egg and Bacon Enchilada with Black Bean Sauce**

**Green Chilaquiles With Chicken**

**Roast Beef Brochette and Onion Marmalade.**

**Variety of Homemade Sorbets**

**Flourless Chocolate Cake**

**Vasco Cake**

Price per person \$ 40.00 USD

Subject to 15% Service & 16% Tax

# **BREAKFAST BUFFET**

---

**Minimum 20 People**

**Fresh Fruit Plate**

**Fresh Squeezed Orange, Grapefruit and Tomato Juice**

**Milk**

**Natural Yoghurt**

**Three Types of Cereal**

**Bagels**

**Cream Cheese, Smoked Salmon**

**Chilaquiles**

**Vegetable Omelet**

**Ranchero Style Eggs**

**Toasted Bread**

**Sweet Bread**

**Coffee**

Price per person \$ 30.00 USD

Subject to 15% Service & 16% Tax

# KIDS MENU

---

## Breakfast Kids Menu

Scrambled Egg with Ham Burrito  
Cookies

Price per kid \$ 15.00 USD

Subject to 15% Service & 16% Tax

## Kids Menu 1

Quesadillas with Mexican Rice  
Cookies

Price per kid \$ 15.00 USD

Subject to 15% Service & 16% Tax

## Kid's Menu 2

Chicken Fingers  
Mini Traditional Burger with Fries  
Cookies

Price per kid \$18.00 USD

Subject to 15% Service & 16% Tax

## Kids Menu 3

Hot Dogs with Fries  
Cookies

Price per person \$ 15.00 USD

Subject to 15% Service & 16% Tax

## **BAR OPTIONS**

---

### **1 Hour Welcome Drink**

**Traditional Pitahaya and Mango Margaritas**

**Mojitos and Clericot**

**Beer and Sodas**

**Watermelon and Lemon & Cucumber fresh Water**

Price per hour per person \$12.00 USD

Subject to 15% Service & 16% Tax

### **OPEN BAR 1**

**Margaritas, Bacardi Rum, Smirnoff Vodka, Jimador Tequila, J.W. Red Label Whisky, Beefeater Gin, Corona & Pacífico Beer, Sodas (Coke, Diet Coke and Sprite),**

**Mixers, Bottled Water, Purified Ice, Garnishes, Napkins and Straws**

Price Per 3 hours Per Person \$36.00 USD

Extra Hour Price Per Person \$10.00 USD

Prices subject to 15% Service % 16% Tax

### **OPEN BAR 2**

**Margaritas, Meyer's Rum, Grey Goose Vodka, Don Julio Tequila, J.W. Black Label Whisky, Bombay Gin, Corona & Pacífico Beer, Sodas (Coke, Diet Coke and Sprite),**

**Mixers, Bottled Water, Purified Ice, Garnishes, Napkins and Straws**

Price Per 3 hours Per Person \$45.00 USD

Extra Hour Price Per Person \$12.00 USD

Prices subject to 15% Service % 16% Tax

### **OPEN BAR 3**

**Non Alcohol Mixers, Bottled Water, Purified Ice, Garnishes, Napkins and Straws**

Price for 8 hours per person: \$18.00 dls + 16% Tax + 15% service



## STAFF

STAFF	PRICE PER HOUR
Manager	\$20
Waiter	\$15
Bartender	\$18
Steward	\$12
Chef	\$20
Chef Assistant	\$15

<b>Glassware-silverware-dinnerware</b>	\$12.00 USD per person Subject to 16% Tax
<b>CATERING FEE</b>	\$60.00 USD Subject to 16% Tax

Depending on the type, number of guests and location, the staff and equipment rates will be quoted