

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 menus specially for you.

If you prefer to have a custom made dish, please, do not hesitate to contact us.
Welcome to Mexico!

Kenyi Tomatani

Chef

Menu Options

- ❖ Tasting Menu #2
- ❖ Spontaneous Menu
- ❖ Fajitas Menu
- ❖ Mar de Cortez Menu
- ❖ Huelic Menu
- ❖ Taco Bar Menu
- ❖ Classic Menu
- ❖ Mexican Sampler Menu
- ❖ Regional Menu
- ❖ Oaxacan Menu
- ❖ Fish Menu
- ❖ Mexican Menu
- ❖ Vegetarian Menu Option #1
- ❖ Vegetarian Menu Option #2
- ❖ Family Style Mexican Menu
- ❖ Tasting Menu #1
- ❖ Buffet Menu Option #1
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- ❖ Brunch
- ❖ Breakfast Buffet
- ❖ Tasting Menu #1
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- Drop-Off Menús
- ❖ Drop Off Grilled Menu
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Spontaneous Menu

Chef's Special Amenity Includes

Chef Kenyi Tomatani brings his "Spontaneous Cuisine" concept to Vallarta developing dining scene. Without a set menu on hand, or in the mind, Chef Kenyi pushes the limit of the tasting menu concept. As in a tasting menu, the chef chooses the dishes served for the menu. Chef Kenyi, 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 Vallarta! Please inform us of any allergies or dietary restrictions and we will accommodate to your needs, whatever they are.

\$ 75.00 USD per Person
Price are in US Dollars (taxes and service not included)
Catering Fee \$50.00 USD(after 6 people)

Fajitas Menu

Chef's Special Amenity Includes

Soup

Squash Blossom Soup

Main Course

Beef Fajitas

Chicken Fajitas

Sides

Refried Beans

Guacamole

Shredded Lettuce

Cheese with Flour Tortillas

Dessert

Churros & Hot Chocolate & Vanilla Ice Cream

\$40.00 USD per person

Price are in US Dollars (taxes and service not included)

Catering Fee \$50.00 USD(after 6 people)

Mar de Cortez Menu

Chef's Special Amenity Includes

Appetizers

Stuffed Avocado
BBQ Ribs
Spinach and Cheese Empanadas

Soup

Heirloom Tomato Soup

Main Course

Grilled Sea Bass with Risotto

Dessert

Chocolate Tamale

\$ 55.00 USD per person

Price are in US Dollars (taxes and service not included)

Catering Fee \$50.00 USD(after 6 people)

Huelic Menu

Chef's Special Amenity Includes

Seafood Salad
With Lemon & Coriander Vinaigrette

Smoked Heirloom Tomato Soup
Fried Baby Scallops

Al Pastor Style Baby Red Snapper
Pineapple Puree and Tortilla Salad with Black Beans Sauce

Dessert

Fruit Crepes with Caramel Ice Cream

\$55.00 USD per person

Price are in US Dollars (taxes and service not included)

Catering Fee \$50.00 USD(after 6 people)

Taco Bar Menu

Chef's Special Amenity Includes

Tacos:

Marinated Flank Steak Tacos
Barbecue Chicken Breast Tacos
Baja Style Fish Tacos
Shredded Shrimp "Machaca" Style Burritos
"Cochinita" Pork Marinated on Axiote Tacos
Poblano Pepper Slices and Cheese Tacos

Sauces:

"Molcajete" Style Sauce
Green Tomatoes and Avocado Sauce
Mexican Sauce, Pico de Gallo Style
Black Beans Stew
Carrot & Coleslaw salad

Dessert

Chef Selection

Recommended for parties over 8 people

\$55.00 USD per person

Price are in US Dollars (taxes and service not included)

Catering Fee \$50.00 USD(after 6 people)

Classic Menu

Chef's Special Amenity Includes

Organic Salad with Dry Tomatoes and Brie Cheese
Sweet Mustard Vinaigrette, Croutons with Basil

Surf & Turf

Grilled Red Lobster Tail with Chipotle Butter
Grilled Prime Beef Filet with Cabernet Sauce
Potato Pure with Blue Cheese and Sautéed Asparagus

Dessert

Vanilla Crème Brulee with Berries Salad

\$70.00 USD per person

Price are in US Dollars (taxes and service not included)

Catering Fee \$50.00 USD(after 6 people)

Mexican Sampler Menu

Chef's Special Amenity Includes

Appetizers

Mini Chicken Tacos
Handmade Quesadillas with Epazote
Mini Shredded Beef Tostada

Soup

Shrimp and Nopal Soup

Main Course

Main Dish Marinated Flank Steak, Chicken Mole, Guajillo Enchilada,
Guacamole and Refried Black Beans

Dessert

Three Milks Corn Cake

\$ 55.00 USD per person

Price are in US Dollars (taxes and service not included)

Catering Fee \$50.00 USD(after 6 people)

Regional Menu

Chef's Special Amenity Includes

Seafood Salpicón with Lime and Pepper Vinaigrette

Baja Style Fish Tacos with Molcajete Sauce and Avocado
Cabbage and Carrot Salad

Dessert

Seasonal Fruit Jelly Empanadas with Vanilla Sauce and Damiana Ice Cream

\$ 40.00 USD per person
Price are in US Dollars (taxes and service not included)
Catering Fee \$50.00 USD(after 6 people)

Oaxaca Menu

Chef's Special Amenity Includes

Appetizers

Oaxacan Tamale, Chorizo Molotes
Amarillo Empanadas

Main Course

Roasted Organic Suckling Pig " En Su Jugo "
Smoked Sweet Potato Puree

Dessert

Chocolate Enmoladas with Mezcal Ice Cream

Recommended for parties over 8 people
\$ 45.00 USD per person

Price are in US Dollars (taxes and service not included)
Catering Fee \$50.00 USD(after 6 people)

Fish Menu

Chef's Special Amenity Includes

Hamachi Sashimi with Avocado
Ginger and Crunchy Serrano Ham

Zarandeado Style Fish
with Mexican Rice and Sauteed Green Beans

Dessert

Mango Raviolis with Tequila Ice Cream

\$ 35.00 USD per person

Price are in US Dollars (taxes and service not included)

Catering Fee \$50.00 USD(after 6 people)

Mexican Menu

Chef's Special Amenity Includes

Requesón Enchilada with Black Oaxacan

Mole and Oaxacan Tamali

Traditional Tortilla Soup Avocado, Pasilla Chile, Panela Cheese, Sour Cream

Grilled Prime Beef Filet with Borracha Sauce Poblano Style Rajas

Dessert

Chocolate Tamales with vanilla Ice Cream

\$ 50.00 USD per person

Price are in US Dollars (taxes and service not included)

Catering Fee \$50.00 USD(after 6 people)

Vegetarian Menu Option #1

Chef's Special Amenity Includes

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

Dessert

Chef Choice

\$ 45.00 USD per person

Price are in US Dollars (taxes and service not included)

Catering Fee \$50.00 USD(after 6 people)

Vegetarian Menu Option #2

Chef's Special Amenity Includes

Endive Salad with Citrics, Caramelized Almonds

Sweet Mustard Vinaigrette

Zeta Mushrooms Raviolis with Basil and Parsley Sauce

Sweet Corn Soup with Poblano Pepper Relish

Roasted Vegetable Lasagna with Parmesan Cheese and Sundried Tomatoes

Dessert

Chef Choice

\$45.00 USD per Person

Price are in US Dollars (taxes and service not included)

Catering Fee \$50.00 USD(after 6 people)

Family Style Mexican Menu

Chef's Special Amenity Includes

Shrimp Stuffed Chili with Epazote and Coriander Sauce

Requesón Enchiladas with Black Mole

Oaxaca Style Tamales

Seafood Salpicón with Lime Vinaigrette

Grilled Marinated Flank Steak with Chili and Coriander Chimichurri

Roasted Chicken Breast with Peanut Sauce

Veracruzana Style Fish Filet

Dessert

Churros, Buñuelos and Tequila Ice Cream

\$65.00 USD per person

Price are in US Dollars (taxes and service not included)

Catering Fee \$50.00 USD(after 6 people)

Recommended for parties over 8 people

Tasting Menu #1

Chef's Special Amenity Includes

Catch of the Day Carpaccio with Mint & Lime Vinaigrette

Lobster & Arugula Salad with Habanero & Scallions Vinaigrette

Seared Clam Scallop over Coulfiflower Pureè with Prosciutto Crisp & Thyme Sauce

Green Faba Beans & Nopal Soup

Seared Baby Red Snapper Crusted on Black Mole over Pear Pureè & Tortilla Salad

Roasted Prime New York Steak with Shallot Confit & Rosemary Sauce

Dessert

Mango Ravioli with Herbs & Homemade Coffee Ice Cream

\$ 75.00 USD per person

Price are in US Dollars (taxes and service not included)

Catering Fee \$50.00 USD(after 6 people)

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Tasting Menu #2

Chef's Special Amenity Includes

Lobster Pinchos with Corn Sauce & Tomato Vinaigrette

Baby Shrimp Wrap with Rosemary Sweet Mustard Dressing, Mango & Nopal Salad

Duck Confit Empanada with Phillo Pasta , Ancho Chile Marmelade
Smoked Potato Sauce with Basil Crotones

Sauteed Fish with Tomato Risotto Parsley Sauce

Roasted Lamb Medallion Chickpea Humus & Hot Mint Mermelade

Dessert

Rosemary Panacota with Berries Compote

\$ 75.00 usd per person

Price are in US Dollars (taxes and service not included)

Catering Fee \$50.00 USD(after 6 people)

Buffet Menu Option #1

Chef's Special Amenity Includes

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

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"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

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Vasco Cake with Plum and Black Tea
3 Milk Corn Cake
Mezcal Ice Cream
Frozen Passion Fruit Sorbet

\$70.00 USD per person

Price are in US Dollars (taxes and service not included)

Catering Fee \$50.00 USD(after 6 people)

Recommended for parties over 8 people

Buffet Menu Option #2

Chef's Special Amenity Included

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

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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

## Dessert

Chocolate and Caramel Tartlet  
Mango Mousse with Berries  
Banana Tartlet

**\$85.00 USD per person**

**Price are in US Dollars (taxes and service not included)**

**Catering Fee \$50.00 USD(after 6 people)**

**Recommended for parties over 8 people**

**el Itakate**  
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# Brunch

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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.

## Dessert

Chocolate Tamal

Corn Cake

Tartlet Banana

Ice Vanilla

**\$50 USD Per Person**

**Price are in US Dollars (taxes and service not included)**

**Catering Fee \$50.00 USD(after 6 people)**

**Recommended for parties over 10 people**



# Breakfast Buffet

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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

**\$30.00 USD Per Person**

**Price are in US Dollars (taxes and service not included)**

**Catering Fee \$50.00 USD(after 6 people)**

**Recommended for parties over 10 people**

# Drop Off Menus



## Drop-Off Options

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- ❖ 6 Marinated Jumbo Shrimp with Basil Pesto ½ Vegetables Rissoto  
½ Mustard Sauce - **\$32.00 USD per order**
- ❖ 1 chicken Breast with Rosemary ½ It smoked sweet potato  
½ It wild mushrooms ½ It tomatillo sauce **\$20.00 USD per order**
- ❖ 1 Prime Beef Filet 180 gm , 1/2 Onion Puree , 1/2 Vegetables  
Ratatouille 1/2 Red Wine Sauce **\$35.00 USD per order**
- ❖ 1 Catch of the Day 160 gm , 1/2 It Cauliflower Puree , 1/2 Green Beans  
Stew **\$25.00 USD per order**
- ❖ 160 gr. Of Flank Steak 1/2 , Marinated in Herbs Vegetables,  
1/2 Cilantro Chimichurri **\$20.00 USD per order**

Price are in US Dollars (taxes and service not included)

Delivery Fee \$25.00 USD

## Drop-Off Options

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- ❖ 1 order of 3 Shrimp Tacos ½ It Coleslaw and Carrot Salad ½ It Molcajete Sauce ½ It Tempura **\$30.00 USD per order**
- ❖ 1 order of 3 Fish Tacos ½ It Coleslaw and Carrot Salad ½ It Avocado and Serrano Sauce **\$25.00 USD per order**
- ❖ 1It Sea Bass Ceviche 500 grm Chips **\$20.00 USD per order**
- ❖ 1It Shrimp Ceviche with Chipotle and Avocado 500 grm of Chips **\$27.00 USD per order**
- ❖ 1 It Guacamole 500 grm Chips **\$15.00 USD per order**
- ❖ 1It Mexican Sauce 500 grm Chips **\$12.00 USD per order**

Price are in US Dollars (taxes and service not included)

Delivery Fee \$25.00 USD



# Margarita Service

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## Includes

1 Tequila Bottle

Margarita Mixers (please ask for our special flavors).

## Avialable Brands

Jimador Reposado \$50.00 usd

Gran Centenario Reposado \$70.00 usd

Oro Azul Reposado \$95.00 usd

Don Julio Reposado \$100.00 usd

Patrón Reposado \$220.00 usd

**Price are in US Dollars (taxes and service not included)**

# Tequila Lesson

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Tequila Artesanal  
**\$190.00 USD**

Tequila Don Julio  
**\$160.00 USD**

This lesson does not includes White, Reposado or Añejo Tequila.  
Includes 1 hour appetizers

In this lesson, you will learn the History of Tequila, the origin of different Tequilas and the correct way to produce and differentiate.

You can get your own Tequila cover the lesson.

Price Per Person for the lesson: **\$15.00 usd**+16% tax  
Recommended for 8 people

**Price are in US Dollars (taxes and service not included)  
Please confirm availability.**



# Wine Options

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|                                                  |         |
|--------------------------------------------------|---------|
| 1. Jardin Romantico (Chardonnay)                 | \$45.00 |
| 2. Uriel (Cisault – tempranillo y otras )        | \$35.00 |
| 3. Correos 10 (Cabernet tempranillo y zinfandel) | \$25.00 |
| 4. Analogia Tinto (Merlot)                       | \$26.00 |
| 5. Emeve Chardonnay                              | \$32.00 |
| 6. Emeve Armonia Tintos                          | \$32.00 |
| 7. Casta Pitaya                                  | \$37.00 |
| 8. Casta Cardón                                  | \$40.00 |
| 9. Qerqus (Chenin Blanc)                         | \$34.00 |
| 10. Pionero                                      | \$30.00 |
| 11. Tributo (Cabernet – Melot)                   | \$50.00 |
| 12. Chardonnay chenin Blanc                      | \$23.00 |
| 13. Casa Madero Chardonnay                       | \$27.00 |
| 14. Cabernet-Merlot y Tempranillo                | \$34.00 |

Price are in US Dollars (taxes and service not included)

Please confirm availability.

# Wine Options

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|------------------------------------------------|----------|
| 1. Ventisquero Reserva Cabernet                | \$24.00  |
| 2. Norton Cabernet Sauvignon Reserva           | \$39.00  |
| 3. Gabianno Pinot Grigio                       | \$26.00  |
| 4. Sileni Sauvignon Blanc                      | \$40.00  |
|                                                |          |
| 5. Champagne Lanson Black Label Brut           | \$110.00 |
| 6. Champagne Lanson Rose Label Brut            | \$129.00 |
| 7. Norton Espumoso Extra Brut Cosecha Especial | \$ 31.00 |
| 8. Norton Espumoso Cosecha Especial Brut Rose  | \$ 33.00 |

**Price are in US Dollars (taxes and service not included)  
Please confirm availability**

- **NOTE: If you wish to have a special bottle of wine, with great pleasure we will get it within 24 hours notification.**



## Staff

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| Staff Cost                                               |          |        |
|----------------------------------------------------------|----------|--------|
| Waiter                                                   | \$ 20.00 | 1 Hour |
| Bartender                                                | \$ 25.00 | 1 Hour |
| Steward                                                  | \$ 17.00 | 1 Hour |
| Chef                                                     | \$ 40.00 | 1 Hour |
| Prices are in US Dollars, taxes and service not included |          |        |

\*The waiters, Chefs and Bartenders are quoted 1 per every 8 people