# CASA GORDON MENU

## Monday to Sunday Continental Breakfast
7:30 am — $7 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 — $15/ $13 (3-9 yo) $14 (10-12 yo) per person

Continental breakfast items are included
Fresh cut assorted fruit of the day

Grill to order

2 eggs American or Mexican style
Omelets with cheese, ham, green peppers, salsa, chili, or mushrooms
Bacon and sausage
Hash browns or refried beans optional
French toast, pancakes, or waffles
Toast is offered along with butter, jellies, and syrup
optional turkey bacon or Mexican chorizo available for no charge

## Sunday Mexican Brunch Buffet
11:00 am to 1:00 pm — $22/$18 (3-12 yo)

Continental breakfast items are included
Fresh cut assorted fruit of the day

Grill to order

Huevos rancheros
2 eggs any American or Mexican style
Omelets with cheese, ham, green peppers, salsa, chili, or mushrooms
Bacon and sausage
Hash brown potatoes or refried beans optional
French toast, pancakes, or waffles
Toast is offered along with butter, jellies, and syrup

Cheese and chicken enchiladas with Mexican flag sauce (red, green, and creamy white sauce)
Optional Mini Dessert $2 - Flan, key lime, or strawberry pie

# LUNCH COMBINATIONS

Choose 2 main entrees - $15 per person or noted

## Sandwiches American

Grilled cheese sandwich
Tuna salad sandwich
Club sandwich
BLT sandwich
Served with homemade potato chips and apple slices

## Tacos & Tostadas

Beef soft tacos
Chicken soft tacos
Beef tostadas
Chicken and cheese tostadas
Served with charro beans and chips with salsa

## Gringos Poolside Party

$18 adult/teens $12 (3-12 yo)

Hamburgers
Chicken breast burgers
Cheeseburgers
Hot dogs
Served with French fries and an ice cream scoop

## Quesadillas & Enchiladas

Cheese quesadillas
Chicken and cheese quesadillas
Chicken enchiladas in red sauce
Cheese enchiladas in red sauce
Served with refried beans and rice

## American & 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/Dinners/Desserts

## Appetizers/Snacks – Each appetizer serves 3 to 4 persons

Shrimp boat (6) $19
Coconut shrimp (6) $19
Tequila citrus shrimp (6) $19
Fish ceviche $23
Conch ceviche $22
Mixed ceviche $22
Shrimp ceviche $22
Assorted canapes cheese balls, quiche Loraine $17
Quesadillas cheese $8
Quesadillas bean and cheese $8
Quesadillas chicken and cheese $11
Mini-beef empanadas (6) $13
Mini-shrimp empanadas and chaya (6) $18
Mini-beef taquitos in flour tortillas (6) $13
Mini-chicken taquitos in flour tortillas (6) $11
Chips and salsa $7
Guacamole with chips $11
Queso with salsa $11
Jalapenos poppers with ranch dressing (6) $16
Cheese nachos $8
Cheese and chicken nachos $11
Cheese and beef nachos $12
Mini-chicken pizza with chorizo $10
Buffalo wings (6) $16
Fruit platter $7
Chicken fingers (6) $10 lightly marinated, breaded, and served with BBQ sauce

## Appetizers per person

Shrimp cocktail $19
Lobster cocktail $31
Avocado stuffed with shrimp $13
Avocado stuffed with lobster $31

## Hot Soup Starters

Creamy Soups - $7 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 $8

Sopa de camarones - Cream of shrimp $8

## Local Soups

Local soups - $7 unless noted*

Xochitl sopa - Yucatecan chicken soup

Sopa de lima - Yucatecan chicken with lime

Sopa de frijoles negros - Black bean soup

Sopa de verdures - Minestrone vegetable soup $8

## Fresh Green Salads

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

Mixta Ensalada - Mixed salad
Tomatoes, shredded carrots, and red cabbage $5

Ensalada Mexican verde - Mexican green salad
Mexican flag colors:Tomatoes, jicama, white cheese, red, and green peppers $5

Ensalada Luis - Chef salad
Cucumber rolls, tomatoes, red, and green peppers $5

Ensalada de Cozumel - Cozumel salad
Apples, walnuts, carrots, and tomatoes with a homemade papaya dressing $7

Ensalada de jicama and citrus - Jicama and citrus salad
Jicama, mandarin orange, grapefruit, and cilantro $7

Ensalada de Waldorf - Waldorf salad
Apples, walnuts, and grapes $5

Ensalada de Roquefort - Green salad Roquefort
Green salad with homemade roquefort dressing $8

Ensalada Caesar - Caesar salad
Romaine lettuce with Caesar dressing $8

Ensalada Caesar - Caesar salad  Served tableside $10

## Chicken - $18

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 chipolte-style sauce

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 - $24 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 chili poblano

With spinach sauce

With chipotle sauce

With citrus sauce

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

## Shrimp - $24

Sautéed with garlic butter - Camarones mojo de ajo

Broiled with tequila salsa - Camarones de salsa tequila

Breaded shrimp

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 - $75

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 $25

Breaded fried fish and shrimp $25

### Lobster and Shrimp

Grilled lobster and sautéed garlic butter shrimp $70

### Lobster, Fish and Shrimp

Grilled lobster, grilled fish, and sautéed garlic butter shrimp $70

Grilled lobster with breaded fried fish and shrimp $70

### Lobster and Steak

Grilled lobster and Angus steak 6 oz $70

Grilled lobster and Angus steak 8 oz $80

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

## Beef

Carne asada $21

Grilled skirt steak with fajita-style onions, and peppers $22

Beef brochettes with pineapple, onions, and peppers $22

Beef tenderloin in a Veracruz tomato sauce $34

Beef short ribs in chipotle sauce $18

Chili rellenos stuffed with beef $16

Beef tenderloin in a brown gravy $34

Beef tenderloin in black pepper sauce $34

Filet mignon Angus 6 oz $35

Filet mignon Angus 8 oz $37

New York strip 12 oz $32

Rib eye steak 12 oz $37

## Pork

Grilled Mayan pork - Poc chuc $16

Pork tenderloins in chile sauce $16

Pork tenderloins in a chipotle sauce $16

Yucatecan roasted pork ribs $19

## 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 $1 upgrade
Asparagus* $1 upgrade

# Dinner 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

## Beans

Refried beans

Charro beans

Drunken beans

Fried plantains (bananas)

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

## Desserts

Ice cream parfait with cookies $6

Vanilla, chocolate, strawberry, coffee

## Homemade Desserts by Chef Luis

Sopapillas $5

Key lime pie $7

Mango pie $8

Apple strudel $8

Chocolate mousse $7

Homemade flan $5

with chocolate, caramel, or kaluha

Cheesecake $8

Chocolate cake $8

Tres leches cake $8

Strawberry cake $8

Chocolate pie $8

Brownie with vanilla ice cream scoop $8

Bananas with ice cream and fudge sauce $7

Chocolate almond cake roll $8

Tiramisu $8

Crepe suzettes $7

Crepe suzettes with Grand Marnier $9

Flaming bananas served tableside $10



# 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 $12

### Sopa de Pollo y Calabaza
soup with pumpkin, chicken, and roasted pepitas with sour cream, Mexican cinnamon, and fried plantains $8

### Ensalada con Pina a la Parilla
three kinds of lettuce, sweet grilled pineapple, and three blackened shrimp with our homemade mango vinaigrette $12

### Ensalada Esparragos Y Portobello
red lettuce with pan grilled asparagus and baked portobello with our homemade honey and dijon vinaigrette $9

### Tortita de Camaron
mixed salad with corn, fried green tortilla with chaya, shrimp cake with a tamarind glaze balsamic vinaigrette. $11



## Specialty 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 $24

### 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 $24

### Pollo Enchilado
grilled chicken roasted pepitas sauce, chaya, parmesan, and white wine risotto and glazed carrots $22

### Fettuccinis de Chaya
homemade fresh pasta with local greens, butter, olive oil, cream with mushrooms and blackened shrimp $24

### Caribbean Jerk Pork Tenderloin
seasoned Caribbean pork tenderloin, mashed potatoes with green peas and chaya with sautéed bacon and fig marmalade sauce $20

### Pollo en Mole
fancy boneless chicken, baked in mole sauce served with white rice and sautéed veggies with cotija aged cheese $1

## Specialty Desserts

### Crepas con Dulce de Leche y Pistaches
crepes covered with dulce de leche sauce with roasted pistachios & vanilla ice cream $6

### Suffle de Chocolate
warm chocolate cake stuffed cream cheese & Mexican mint served with cappuccino ice cream $6

### Tamalito Duces con Pasitas
sweet corn fresh tamales with raisin English sauce & chocolate ice cream $6

### Pizza de Chocolate
sweet pizza with chocolate, brie cheese & pecans with vanilla ice cream $6

### Suffle de Platano
sweet corn fresh tamales with raisin English sauce & chocolate ice cream

## Homemade Gluten Free Desserts

### Banana Soufflé
almond, chocolate and warm banana cake $8

### Almond and Strawberry Delight
homemade almond and strawberry ice cream served with coconut crispy cookies $7

### Brownie with ice cream
homemade flourless brownie square with vanilla ice cream $7

### Cremita de Coco
coconut pudding with cinnamon and chunk sweet pineapple $5

### Chocolate Ganache
gourmet bittersweet chocolate melted with cream and real butter and served with strawberries $8

## Homemade Dairy Free Desserts

### Pineapple Cream Pudding
Served with fresh pineapple and strawberries $5

### Almond Milk Crepes
Served with orange caramel sauce and sweet potato puree $6

### Fresh Fruit Plate
Mango, strawberry and banana served with lemon sorbet $5

### Cream Pudding
Cocoa and almond milk cream pudding with cherry $5

### Plantains Tortita
Served with banana and apple sauce $6

# VEGATARIAN MENU

## Vegetarian Mexican Menu

Lunch and Dinner
$15 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
Avocado quesadillas
Potato balls with fried tomatoes and rice
Beer batter cauliflower taco with cabbage $16
Mexican sopes with mushrooms, corn, and rajas poblanos $16
Enchiladas of zucchini flower with a red and green sauce $16
Stuffed zucchini with veggies, carrots and cream $16

## Vegetarian Lunch Menu

Vegetarian Lunch
$15 per person unless noted*

Layered veggie salad
Rice with veggies salad
Tomato & avocado sandwich
Grilled cheese sandwich
Avocado toast

## Vegetarian Dinner Menu

Dinner includes dinner rolls.

| | |
|---|---|
| Lasagna with vegetables | $18 |
| Zucchinis in tomato sauce with rice | $16 |
| Fettucine with a medley of vegetables | $18 |
| Spaghetti with island tomato sauce | $16 |
| Creamy mushrooms with stuffed zucchini | $16 |

## KIDS & TEENS LUNCH/DINNER

Kids (3-9 yo) / Kids (10-12 yo) / Teens

### All American Plate

| | |
|---|---|
| Hot Dogs | $ 8/ $10/ $12 |
| Mac n cheese | $ 8/ $10/ $12 |
| Grilled cheese toasts | $ 8/ $10/ $12 |
| Peanut butter & banana | $ 8/ $10/ $12 |
| Peanut butter & jelly | $ 8/ $10/ $12 |
| Chicken tenders | $ 8/ $10/ $12 |
| Hamburger | $12/$12/$18 |

### Mexican Kids Plate

| | |
|---|---|
| Cheese quesadillas | $ 8/ $10/ $12 |
| Cheese & beans | $ 8/ $10/ $12 |
| Cheese & chicken quesadillas | $10/ $12 / $15 |
| Beef quesadillas | $10/ $12/ $15 |
| Cheese nachos | $ 8/ $10/ $15 |
| Cheese & bean nachos | $ 8/ $10/ $12 |
| Cheese & chicken nachos | $10/ $12/ $15 |
| Cheese taquitos | $ 8/ $10/ $12 |
| Beef taquitos | $10/ $12/ $15 |
| Chicken taquitos | $10/ $12/ $15 |
| Cheese enchiladas | $ 8 /$10/ $12 |
| Cheese and bean enchiladas | $ 8 /$10/ $12 |

## KIDS & TEENS DINNER

$14 kids (3-9 yo)/ $16 (10-12 yo)/ $18 Teens

Grilled chicken strips
Buttery fettucine with chicken strips
Spaghetti with meatballs in island tomato sauce

## KIDS & TEENS SEAFOOD DINNER

$12 kids (3-9 yo)/ $18 (10-12 yo)/$24 teens

Breaded fish fingers
Breaded shrimp
Breaded fish & shrimp

| | |
|---|---|
| Name: | Day/Date: |
| Breakfast Time | Continental # |
| Grill # | Brunch # |
| Lunch Time: | |
| # of Lunch Entree | |
| # of Lunch Entree<br># of Kid Entree | |
| Side Item A: | Side Item B: |

| | | | |
|---|---|---|---|
| Snack Time | | Bartender Time | |
| # of Snack | | # of Snack | |
| # of Snack | | # of Snack | |

| | |
|---|---|
| Dinner Time: | |
| # Soup/Salad: | $ |
| # of Entree: | $ |
| # of Entree:<br># of Special Diet: | $ |
| Vegetable: | |
| Side Item: | |
| # Dessert: | $ |

| | |
|---|---|
| Kid Menu Time: | |
| # of Entree: | $ |
| Side Item: | |
| # Dessert: | $ |

| | | | | |
|---|---|---|---|---|
| Total Breakfast $ | Total Lunch $ | Total Snacks $ | Total Dinner $ | Total $ |

# DESIGN YOUR OWN MENU

Use one worksheet per day. The worksheet has all the information we need to provide you with our chef service. You will actually see these worksheets being used by Chef Luis and Martin during your stay. Please fill in the blanks with your selections.

**Time:** Select approximate time of meal service.
During vacation times are flexible with proper notice.

**Total Entrees:** Specific count of which selection your guest prefers must be chosen two weeks before departure.

**Breakfast:** continental or grill breakfast available and Sunday Brunch

**Lunch:** two main entrees with 2 side items

**Snacks:** optional, select from the chef's menu

**Dinner:** select the dinners or fiestas

**Dinner a la carte:** select two main entrees, vegetable and side item

**A la carte:** optional soup, salad or dessert

**Kids Dinner menu:** select one kid main entrée per meal and 1 side item.

**Vegetarian and Gluten free:** additional entrees available upon request.

**Service charge:** $5 per day per person added, this is not a tip.

If needed, we will be happy to help with menu suggestions or you can put "chef's choice" in the blanks. Remember no dinner service on Wednesday (flexible) or Sunday nights.

**It is not necessary to do the total or $ boxes unless you find them helpful to figure your budget. We will be happy to provide an invoice.**

Use Beverages/Groceries Menu to indicate drinks you would like us to purchase during your stay. If you are planning to purchase them yourself, please review the drink list for the brands that are available on the island. Some groups have us just provide bottled water/soda/liquor for a few days and then they purchase more drinks themselves or re-order during their stay.

**Chef service invoice and drink deposit must be completed and paid to Travel for Adventure, Inc. two weeks before departure.**