

CHEF WEEKLY PACKAGE

Name _____

Enjoy a welcome refreshment upon arrival.

Snacks are available for arrival and during your stay. See the Chef Menu.

Recommended Arrival and Departure Dinners

Arrival Date ____/____/____

Choose two or three options for this buffet.

Poolside Fajita Fiesta ____ 5 PM ____ 6 PM ____ 7 PM

Chips and salsa

Chicken soup with tortilla strips

_____ Beef fajitas

_____ Chicken fajitas

_____ Upgrade to Shrimp fajitas

Onions and green peppers

Refried beans

Tortillas

Sopapillas

Last night Date ____/____/____

Seafood Dinner or Island BBQ ____ 5 PM ____ 6 PM ____ 7 PM

Choose two options for this plated dinner.

Seafood Fiesta Dinner

Creamy shrimp soup with dinner rolls

_____ Grilled fresh fish with garlic butter shrimp

_____ Garlic butter shrimp

_____ Breaded fish and shrimp

_____ Upgrade to Lobster

Vegetable*

Mexican rice with corn and green peppers

Key lime pie

Island BBQ - served buffet style ____ 5 PM ____ 6 PM ____ 7 PM

Choose two or three options for this buffet.

Chips and salsa

Mixed salad

_____ Chicken brochettes with pineapple, onions, green peppers

_____ Beef brochettes with pineapple, onions, green peppers

_____ Upgrade to Shrimp brochettes

Charro beans

Mexican rice with corn and green peppers

Key lime pie

Date ____/____/____ Staff's night off If you are there on a Sunday, then that is their day off unless it's your arrival day.

WEEKDAY DINNERS

You may choose 2 main entrees per dinner.

___ 5 PM ___ 6 PM ___ 7 PM

Date ____/____/____ Mayan Style

____ Chicken wrapped in banana leaves (Pollo pibil)

____ Fresh fish wrapped in banana leaves (Pescado pibil)

____ Pork chop in “Mayan sauce” (Poc chuc)

Xotchitl soup - (chicken soup) with dinner rolls

Rice with carrot strips

Vegetable*

Homemade flan

Date ____/____/____ Veracruz Style/ Mexican Style

____ Fish Veracruz

____ Chicken Veracruz

____ Chili rellenos stuffed with beef

Mixed salad with homemade dressing and dinner rolls

Mashed potatoes

Vegetable*

Banana ice cream dessert

Date ____/____/____ Staff's night off (usually Wednesday but can vary)

Date ____/____/____ International Medley

____ Grilled fish with lemon butter sauce

____ Grilled chicken with strawberry salsa

____ Shrimp marinara

Optional: Mayan Medley

____ Chicken with mole sauce

____ Carne Asada

____ Yucatan roasted pork ribs

Cozumel salad with dinner rolls

Baked potatoes

Vegetable*

Mayan chocolate pie

BREAKFAST

Monday to Sunday Continental Breakfast 7:30 am

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 Saturday Grill Breakfast 8:00 am -10:00 am

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 - 1:00 pm

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

Served at ____ 12 PM ____ 1 PM ____ 1:30 PM

Date ____/____/____ Sandwiches American

____ Grilled cheese sandwich

____ Tuna salad sandwich

____ Club sandwich

____ BLT sandwich

served with homemade potato chips and apple slices

Date ____/____/____ Tacos and Tostadas

____ Beef tacos

____ Chicken tacos

____ Beef tostadas

____ Chicken and cheese tostadas

served with charro beans and chips with salsa

Date ____/____/____ Gringo's Poolside Party

____ Hamburgers

____ Chicken burgers

____ Cheeseburgers

____ Hot dogs

served with French fries and an ice cream scoop

Date ____/____/____ 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

Date ____/____/____ 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

HOW TO GO ABOUT DECIDING

Usually the group leader decides the two main lunch and dinner entrees and side items. Then they ask the individuals which main entree they would like to have for the meals.

The **dinners are plated** so we must have the number of choices for each entree before your group arrives.

Example:

- #8 Grilled fish with lemon butter
- #4 Carne Asada
- #3 Kids Spaghetti and meatballs (add kid meals if needed)

Lunches are served family style so most people do half and half for the lunch entrees.

Example:

- #6 Beef tacos
- #6 Chicken tacos
- #3 Veggie tacos (Add a third entree if a special diet is needed)

Some of our dinners are **buffets including Poolside Fajita Fiesta and the Island BBQ** so most group leaders choose about half and half for those dinners.

Example:

- #5 Beef fajitas
- #5 Shrimp fajitas (upgrade from the chicken fajitas)
- #3 Kids Chicken tenders (add kid meals if needed)

If you have an excursion you can get a credit for missed breakfasts and lunches. Lunch can also be requested as “to go boxes”. Ask about our “to go” lunch menu.

Kids lunch and dinner options are on the website see Chef's Menu.

<https://casagordon.net/menu>

Please add the kids' menu to the chef package form or send in your own format.

We are available by phone to help with any questions you may have in regard to our chef service.
214.352.5200

CHEF PACKAGE DETAILS

Services include shopping, groceries, cooking, service and cleaning up.

Dinner includes wait staff for service. Staff is off two nights during a week's stay. If you are there on a Sunday then the staff is off unless Sunday is your arrival day. Usually they are also off on Wednesday but this night can be changed accordingly. Guests are encouraged to dine at the many restaurants in San Miguel on these nights. Arrangements can be made for select dinners prepared in advance and heated in the microwave. Please inquire.

Dinner Times for chef service package: 5, 6, or 7 pm at the latest.

Beverages including bottled water are not included in our chef services except breakfast drinks. You can either purchase your beverages or by request we can purchase them for you at cost plus 20% of total receipt. Fresh mixers are available for advance purchase from the drink menu. They are made to order and prepared fresh. It is self-serve unless you want a designated bartender. A designated bartender is available upon request for \$20 an hour.

Guacamole is not included, but available from our snack menu. Snacks are available from our appetizers/snack menu.

Substitutions can be made for a menu item of equal value. Use Chef 's Menu for alternative items. Or you can choose an upgraded item for the difference in price.

<https://casagordon.net/menu>

You can upgrade items for dinner such as lobster, steak, and shrimp for an additional charge.

Lunch or Dinner: you can choose 2 main entrees along with the same two side items for all.

Kids, vegetarian, and gluten free meals available upon request, please see our complete Chef Menu. <https://casagordon.net/menu>

We will need a specific count of which menu selections your guests prefer two weeks prior to your arrival.

Thank you,

Casa Gordon Team

GROUP PREFERENCES

Let us know your group's preferences

Hash browns are served every day. If you want refried beans instead please mark which days. If not, please mark hash browns every day.

☐ Mon ☐ Tues ☐ Weds ☐ Thurs ☐ Fri ☐ Sat ☐ hash browns every day

Optional breakfast meats available:

☐ Mexican sausage chorizo ☐ turkey bacon

Which day /days would you like us to substitute the breakfast meats?

☐ Mon ☐ Tues ☐ Weds ☐ Thurs ☐ Fri ☐ Sat ☐ Sun

*Please check the vegetables that your family prefers to have with dinners:

☐ corn ☐ carrots ☐ green beans ☐ broccoli

☐ cauliflower ☐ zucchinis ☐ mixed vegetables

Please check the following salad dressings that your guests prefers to have:

☐ French ☐ balsamic ☐ vinaigrette ☐ bleu cheese

☐ thousand Island ☐ ranch ☐ Caesar

Please check which style of salsa/salsas best suits your guests:

☐ no chili ☐ mild ☐ medium spicy ☐ hot

We would like to have "salsa verde" with the Mexican style meals:

☐ yes ☐ no

We would like for you to purchase our beverages/groceries:

☐ yes* ☐ no

*If you choose to have us purchase beverages and groceries, we have a menu of available items.

Other special requests or comments:

CHEF SERVICE INVOICE

Name

Dates

Please list the number of people per category.

#_____ \$419 per adult/teen = \$
#_____ \$273 (ages 3-9 yo) per child with kids' menu = \$
#_____ \$290 (ages 10-12 yo) per child with kids' menu = \$
#_____ \$351 (ages 13-19 yo) teens on the kids' menu = \$
#_____ \$TBD (ages 0-2 yo) kids' menu selections = \$to be determined
#_____ \$ 0 (ages 0-2 yo) when not selecting kids' menu = \$0
TOTAL \$

#_____ \$ 6 per person to upgrade to Shrimp Fajitas for Fajita Fiesta = \$
#_____ \$ 6 per person to upgrade to Shrimp Brochettes for Island BBQ = \$
#_____ \$35 upgrade to Lobster for Seafood Fiesta = \$
#_____ \$ 2 per person to upgrade to dessert with Sunday Brunch = \$
TOTAL \$

Optional ADDED UPGRADES	TOTAL \$
Optional SNACKS	TOTAL \$
Optional BEVERAGES/GROCERIES	TOTAL \$

CHEF SERVICE GRAND TOTAL \$

Send check for payment and make payable to:

Travel for Adventure, Inc.
7210 Blairview Drive
Dallas, Texas 75230

Payments accepted by Zelle with no fees.
Payments by credit card accepted with 3.5% processing fee

Thank you,

Casa Gordon Team