Name	Chef Weekly Package
Enjoy a welcome refresh Snacks are available for a	ment upon arrival. urrival and during your stay. See the Chef's Menu.
Recommended Arriva	al and Departure Dinners
Arrival Date/ Choose two or three oper Poolside Fajita Fiesta _ Chips and salsa Chicken soup with tortilla star Beef fajitas # Chicken fajitas # Upgrade to Shrim Onions and green peppers Refried beans Tortillas Sopapillas	t ions for this buffet. 5 PM6 PM7 PM trips
Last night Date/_ Seafood Dinner or Islan Choose two options for Seafood Fiesta Dinner Creamy shrimp soup with of # Grilled fresh fish w # Garlic butter shrin # Breaded fish and s # Upgrade to Lobsto Vegetable* Mexican rice with corn and Key lime pie	linner rolls with garlic butter shrimp np shrimp er
Choose two or three op Chips and salsa Mixed salad # Chicken brochette	s with pineapple, onions, green peppers ith pineapple, onions, green peppers p brochettes
Date//it's your arrival day.	Staff's night off If you are there on a Sunday, then that is their day off unless

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 (Wednesday or flexible)
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

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
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
Fresh cut assorted fruit of the day
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

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

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)

Toast is offered along with butter, jellies, and syrup

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				
# 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 Poolside Party				
#Hamburgers				
# Chicken burgers				
# Cheeseburgers	Cheeseburgers			
# Hot dogs				
served with French fries and an ice cream scoop				
The state of the s				
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 Complete 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 Services 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

Name

Let us know your group's preferences

Hash browns are served every day. If you want refried beans instead please mark which days. It
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:

Name Dates #____\$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 o (ages 0-2 yo) when not selecting kid's menu =\$0 #____\$ TOTAL \$ We have chosen these OPTIONAL UPGRADES: Please list the number of people. #_____\$ 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 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