

NAEF

C U I S I N E



CATERING MENU

Hors d'Oeuvres & Canapés
Appetizers, Soups and Salads
Entrées & Main Courses
Desserts

Fresh and vibrant cuisine

HORS D'OEUVRES & CANAPÉS

WARM

Mini french onion tarts

Blue cheese crumble

Mint scented spinach Spanakopitas

Pine nuts & Feta cheese

Petite goat cheese & leek tarts

Traditional mini quiches

Ham, onions and Swiss cheese

Adobo Mahi Mahi tostaditas

Pineapple onion coriander relish

Crispy duck raviolis with Poblano cream

Chicken Satay brochettes

Peanut ginger dip

Empanadas with shrimp and crab

Fresh mango salsa

Hawaiian beef Teriyaki skewers

Empanadas with roasted corn, cheese

Epazote & grilled tomato chili salsa

Mole Poblano chicken skewers

Toasted sesame seeds

Traditional Cochinita Pibil

Slow cooked pork or chicken with Achiote

COLD

Giant shrimp brochette

Ginger mango chutney sauce

Grilled Red bell pepper bruschetta

Garlic and goat cheese

Scallop ceviche in cucumber cups

Lime, coriander, tomato, onion and serrano chili

Hawaiian Tuna Lomi

Peanuts, soy sauce, sesame oil, Wonton crisps

Fresh crab, pink grapefruit and spiced cashews salad

Served in a glass

Flavourful Hummus

Toasted pita chips

Spicy Thai vegetable wraps

Tamarind dipping sauce

Cantaloupe melon prosciutto purses

Cherry tomato and tapenade bruschetta

Grissinis, cumin toasts and 2 house dips

Aubergine & dates chutney, roasted romano red pepper

*For a light appetizer cocktail before the meal we suggest 3-4 items per person
For a dining appetizer cocktail we suggest 7 to 8 items per person*

APPETIZERS, SALADS & SOUPS

APPETIZERS

Ahi tuna and avocado tartare

Jalapeño, cilantro, fresh oregano

Tofu lime Ceviche with coconut milk

Green peppers, ginger, tomatoes

Huitlacoche crêpes

Gratinated Manchego cheese

Encrusted carpaccio of beef

Fresh coriander, sesame oil, Nama Shoyu

Seared sea scallops, hazelnut butter

Orange and fennel Salad

Tagliatelle with saffron, seafood, and cream

Scallops, clams, mussels, parsley

Sesame chicken satay over papaya salad

Drizzle of hoisin balsamic vinaigrette

Hot tuna salad with basil crème fraiche

Grilled asparagus, cherry tomatoes, olives

SALADS

Arugula and prosciutto salad with pears

Blue cheese, toasted walnut vinaigrette

Prawn salad over mesclun greens

Lemon grass, fresh cilantro, lime vinaigrette

Fresh mozzarella, sweet basil, tomatoes

Extra virgin olive oil, drops of tapenade

Red grapefruit, avocado and shaved fennel salad

Fresh mint, cracked coriander seeds

Spinach salad, sprouts, goat cheese

Candied pecans, crispy bacon

Balsamic vinaigrette

Classic Caesar salad with garlic croutons

Reggiano cheese, creamy dressing

SOUPS

Rich & flavourful tortilla soup

Avocado, sour cream, chile Pasilla, cheese

Shrimp, coconut milk, ginger and lemongrass soup

Shitake mushrooms, Thai chili

Grilled tomatoes and red bell pepper cream

Roasted pumpkin soup

Chipotle cream

Onion soup with sage

Gratinated Swiss cheese over croutons

Carrot & ginger soup with lime

Can be served iced or hot

Grilled asparagus crème

Scented with tarragon

All appetizers, soups and salads are served with our artisan breads & rolls and herbed butter

ENTREES & MAIN COURSES

FISH & SEAFOOD

Tequila sautéed prawns with Guajillo chilli
*Chipotle mashed potatoes & seasonal greens,
garlic chips*

Sea Bass with roasted pepper vinaigrette
Basmati rice infused with ginger & coconut

Grouper filet wrapped in banana leaves
*Ginger, cilantro, chile, and coconut milk,
served with herbed chickpea puree*

Roasted salmon, lemon & caper dressing
*Sautéed spinach with garlic and butter
grilled polenta*

Redsnapper Veracruz style
*Olives, chile Guero, tomato sauce with thyme
wild rice*

Seared Ahi tuna with creamy lentils
Tomato balsamic soy sauce

Grilled lobster, orange beurre blanc
*Melange of grilled zucchini and carrots,
fried Macaire potato*

Fresh catch of the day al "Mojo de Ajo"
*Garlicky butter sauce, mixed sautéed vegetables,
Mexican style rice*

VEGETARIAN SPECIALITIES

Oven roasted tofu with honey
*Crusted with sesame, cashews,
Soy sautéed spinaches & baby carrots*

Aubergine Parmigiana
*Eggplant, garlic, fresh oregano, fresh ripe tomatoes,
fresh basil, Parmesan*

Stuffed savoy cabbage with passata sauce
*Mushrooms, celery, rice, onions & 5 spices,
over Ajillo sautéed spinaches*

Risotto with asparagus and fennel
Olive oil, Parmigiano Reggiano, parsley

Sesame spicy noodles
*Sesame oil, toasted peanuts, soy sauce,
fresh coriander, lime juice*

MEAT & POULTRY

Beef filet in mushroom and sauce Pinot Noir
Leek and potato Dauphinoise

New York steak, green pepper sauce
*Potato millefeuille with crispy bacon and goat cheese,
white wine sautéed mushrooms*

Spinach and mushroom stuffed chicken breast
*Pesto Risotto with artichokes and cherry tomatoes,
sautéed baby vegetables*

Jerk pork tenderloin with mustard and Cinzano
Glazed sweet potatoes and baby vegetables

Herb crusted lamb chops with herb jus
Baked fennel with garlic butter and Vermouth

Grilled skirt steak, Argentinian Chimichurri
Asparagus, cumin fried potato planks

SIDES

Roasted sweet potatoes fries
with thyme and harissa

Creamed spinach

Haricots verts with cashews

Lentils du Puy
Cucumber, red onion, tarragon

Baked fennel
with garlic butter and Vermouth

Baby onions & carrots
Roasted with balsamic & honey

Goat cheese, potatoes & bacon millefeuille

Grilled vegetable antipastis
with fresh basil & balsamic

*We welcome the opportunity to offer you other main course options.
Freshness is of the utmost importance to us. If we don't find the right quality ingredient,
we will suggest a delicious alternative letting you know in advance.*

DESSERTS

Bittersweet Belgian chocolate cake
Passion fruit sorbet

The traditional Tarte Tatin
*Upside down apple tart,
with homemade cinnamon gelato*

Strudel with pears, apples, raisins
Puff pastry with Fior di Latte gelato

Vanilla bean Panna Cotta
With berries and strawberry soup

Dark chocolate orange mousse
Fruit brioche and yogurt ice cream

Brown sugar rum crème brûlée
Caramelized bananas, vanilla shortbread

Warm pecan pie, praline caramel
Cajeta ice cream with walnuts

The classic soft New York cheesecake
Topped with fresh raspberries

“Meringue Swiss Vacherin” ice cream cake
Layered with vanilla and raspberry ice cream

Chocolate fondant and Sencha green tea ice cream

Crunchy candied fruits nougat ice cream
Blueberry sauce



OTHER SUGGESTIONS FOR THE PERFECT END

*For your wedding or special event we will be happy to craft a beautiful and delicious cake,
please refer to our [WEDDING CAKES MENU \(PDF\)](#).*

*For other dessert options you can view the [BAKERY BROCHURE \(PDF\)](#) where you can choose
your favorite cake, tart and petit fours specialties.*

*Or we also highly recommend our popular [ICE CREAM AND SUNDAE BAR \(PDF\)](#) for all ages,
which is a fun way to end.*

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