



Menu Luxury

Alta Mar Catering
Premium Experiences

Three Courses

Curated by Alta Mar Catering

STARTERS

Taco Alta Mar

Tender confit octopus in smooth chili-chipotle cream, pickled red onion, and a handmade blue corn tortilla. (Optional: picanha or shrimp.)

Tuna Alta Mar

Delicate fresh tuna paired with mango, kiwi, avocado, sesame, and a lime-orange citrus drizzle, finished with a touch of olive oil.

Salmon Citrus Carpaccio

Thinly sliced fresh salmon dressed with citrus ponzu, extra virgin olive oil, capers, and fresh dill. (Optional: tuna or beef.)

Salad Carricitos

Mixed greens with cherry tomatoes, arugula, parmesan-crusted chicken, blue cheese, nuts, and passion fruit vinaigrette. (Vegan option available.)

Oysters with Yuzu-lime

Fresh oysters with yuzu-lime, parsley & green onion blend, chiltepín, and olive oil. Served on crushed ice and adorned with edible flowers.

LUNCH & DINNER

Butter-Poached Lobster

Succulent lobster gently poached in garlic-herb butter, paired with green rice pilaf and a silky roasted pepper sauce. Premium flavors from the Pacific Ocean.

Chef's Catch

The freshest grilled fish of the day, complemented by mango reduction, creamy coconut risotto, coriander, and finished with caviar for a harmony of flavors.

Ribeye à la Alta Mar

Premium ribeye with red wine demi-glace, truffled mashed potatoes, seasonal grilled vegetables, and herb butter - an indulgent house signature.

Tagliatelle di Mare

Handmade tagliatelle in a fine herb cream with parmesan, butter, and white wine, topped with jumbo shrimp and served with artisanal bread—a refined harmony of sea and land. (Optional variations: vongole, braised short rib or vegan creation.)

Truffled Chicken Risotto

Smoked chicken over a creamy risotto infused with butter-truffle essence and portobello, finished with an elegant house touch. (Vegan option available.)

Adobo-Glazed Octopus

Tender octopus in Nayarit-style adobo, accompanied by microgreens and vegetables, baby potatoes with roasted garlic aioli. (Optional: mahi-mahi.)



ALTA MAR CATERING
Kitchen & Bar

Desserts Menu

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DESSERTS

Cheesecake Elegance

Creamy cheesecake on a buttery biscuit base, topped with strawberry reduction, seasonal fruits, and a hint of citrus zest.

Whiskey Banana Brûlée

Caramelized banana flambéed with whiskey, layered with golden caramel, cinnamon, and butter, served with Madagascar vanilla ice cream.

Passion Fruit Tart

Crisp biscuit base filled with silky passion fruit cream, finished with a delicate glaze of tropical marmalade.

Coconut Panna Cotta

Velvety coconut-infused panna cotta with tropical fruit coulis, orange zest, and crisp coconut flakes.

Textures of Chocolate

A refined composition of dark chocolate ganache, crunchy cacao, and a touch of sea salt, finished with 14k gold leaf and passion fruit gel.

Espresso Tiramisu

Layers of espresso-soaked ladyfingers, mascarpone cream, and a dusting of fine cocoa, finished with dark chocolate shavings and a hint of coffee liqueur.

PAIRING SUGGESTIONS

White Wine

Crisp and aromatic, white wine highlights the freshness of seafood and enhances delicate cream-based dishes, bringing balance and elegance to every bite.

Red Wine

Bold and expressive, red wine deepens the flavors of fine red meats, aged cheeses, and rich sauces, offering complexity and sophistication with every sip.

Champagne

Elegant and effervescent, ideal with oysters, delicate fish, or citrus desserts, while adding a refined sparkle that enhances any celebration.

Limoncello

Elegant and effervescent, Champagne is the epitome of celebration, its refined sparkle lifting oysters, delicate fish, and citrus desserts, while adding a touch of timeless luxury to any occasion.

Sweet Digestifs

Refined options such as Kahlúa, Baileys, Amaretto, or Grand Marnier — perfect companions for chocolate desserts, creamy pastries, or fruit-based creations, offering a smooth and indulgent finish to the evening.



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Drinks Menu

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CLASSIC COCKTAILS

Margarita

Don Julio Blanco, fresh lime, orange liqueur & agave. Variations: passion fruit, hibiscus, strawberry, mango, local seasonal fruits and jalapeño (Mezcalita option).

Paloma

Tequila 1800 Cristalino, grapefruit, Topo Chico, lime, agave, and a touch of salt.

Mojito

Flor de Caña Cristalino rum, fresh mint, fresh lime, sugar, and Topo Chico.

Piña Colada

Matusalem Platinum rum, coconut cream, natural pineapple juice, and cinnamon.

All classics available

Alta Mar Catering crafts any cocktail upon request.

SIGNATURE LUXURY COCKTAILS

Oaxacan Old Fashioned

Montelobos Mezcal, artisanal agave nectar, smoked cacao bitters, and orange zest. A refined Mexican twist on the classic.

Passion in Sayulita

Flor de Caña Cristalino rum, fresh passion fruit, coconut cream, lime, and mint. Tropical, vibrant, and elegantly balanced.

Golden Pineapple Express

Tito's Vodka, caramelized golden pineapple, Madagascar vanilla, nut syrup, and a smoked cinnamon stick. Exotic and indulgent.

Punta Mita Breeze

Tanqueray London Dry Gin, blue curaçao, pineapple infusion, coconut cream, and citrus espuma. Inspired by the turquoise waters of Punta Mita.

Pátzcuaro Fire & Citrus

Don Julio Blanco, blood orange, serrano chili infusion, cucumber, fresh mint, and a Tajín-crystal rim. Bold, vibrant, and unforgettable.

EXTRA DRINKS

Beers

Mexican classics, premium imports, and select craft beers.

Soft Drinks

Fruit-infused waters, natural juices, sodas, and still or sparkling water.



ALTA MAR CATERING
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Canapes Menu

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LUXURY CANAPÉS SELECTION

Butler-Passed or Stationed Canapés

SEAFOOD

Tuna Carpaccio Royale

Fresh ahi tuna with citrus ponzu, capers, and micro basil.

Salmon Crostini Prestige

Smoked salmon, arugula, parmesan shavings, and truffle aioli.

Shrimp Cocktail Verano

Chilled shrimp in a crystal glass with spicy cocktail sauce.

MEAT

Mini Quiche Lorraine Classique

Buttery pastry with organic egg, smoked bacon, and aged Gruyère.

Serrano Ham Baguette Gourmet

Artisan baguette with Manchego, Serrano ham, pesto, and tomato confit.

Beef Carpaccio Bites

Prime beef slices with arugula, parmesan, and white truffle oil.

VEGETARIAN

Goat Cheese & Fig Crostini Deluxe

Creamy chèvre with fig jam, candied walnuts, and artisanal sourdough.

Mini Caprese Skewers Elegance

Heirloom cherry tomatoes, mozzarella pearls, basil, and aged balsamic.

Grilled Vegetable Bruschetta

Roasted zucchini, peppers, and eggplant with basil-pistachio pesto.

VEGAN

Mediterranean Hummus Crostini

Creamy hummus with roasted peppers, olive tapenade, pine nuts, and pita crisp.

Exotic Mango Ceviche Bites

Mango, cucumber, red onion, cilantro, and natural corn chip with a hint of chili-lime.



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