Name $\qquad$ Chef Weekly Package

Enjoy a welcome refreshment upon arrival.
Snacks are available for arrival and during your stay. See the Chef's Complete Menu.

## Choose two or three options for this buffet.

Arrival Date $\qquad$
Poolside Fajita Buffet __ 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

## Choose two options for this dinner.

Last night Date $\qquad$ /__/
Seafood Fiesta or Island BBQ __ 5 PM __ 6 PM __ 7 PM
Seafood Fiesta Plated Dinner
Creamy shrimp soup with dinner rolls
$\qquad$ 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

## Choose two or three options for this buffet.

Island BBQ - served buffet style $\qquad$ 5 PM $\qquad$ 6 PM $\qquad$ 7 PM
Chips and salsa
Mixed salad
\# $\qquad$ 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 ________/_ $\qquad$ 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.

$\_5 \mathrm{pm} \_6 \mathrm{pm} \_7 \mathrm{pm}$
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 $\qquad$ Staff's night off

Date__________ International Medley
\#___ Grilled fish with lemon butter sauce
\#____Grilled chicken with strawberry salsa
\#___Shrimp marinara
Optional: Mayan Medley
\# $\qquad$ 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
Cooked to order along with buffet style
Continental breakfast items are included
2 eggs American or Mexican style
Omelets with cheese, ham, green peppers, salsa, chili, or mushrooms
Bacon or 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 11:00 am - 1:00 pm
Served buffet style and cooked to order.
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 or sausage and hash brown potatoes
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 $\qquad$ 12 PM $\qquad$ 1 PM $\qquad$ 1:30 PM

Date $\qquad$ /__/ $\qquad$ Sandwiches American
\# $\qquad$ Grilled cheese sandwich
\# Tuna salad sandwich
\# Club sandwich
\# BLT sandwich
served with homemade potato chips and apple slices
Date $\qquad$ Tacos and Tostadas
\# Beef tacos
\# Chicken tacos
\# Beef tostadas
\#__ Chicken and cheese tostadas served with charro beans and chips with salsa

Date $\qquad$ /___/ $\qquad$ Gringo Poolside Party
\# $\qquad$ Hamburgers
\# Chicken burgers
\# Cheeseburgers
\#__ H Hot dogs
served with French fries and an ice cream scoop
Date $\qquad$ /__ $\qquad$ Quesadillas and Enchiladas
\# $\qquad$ Cheese quesadillas
\# Chicken and cheese quesadillas
\#___ Chicken enchiladas in red sauce
\# $\qquad$ Cheese enchiladas in red sauce served with refried beans and rice

Date $\qquad$ American and Mexican Medley
\# $\qquad$ Grilled chicken sandwich with mushrooms and cheese
\# Fish tacos
\# Mixed salad with chicken strips
\#___ Pulled pork sandwich
served with fruit cup and French fries

## Chef Services Details

Services include shopping, food, 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.
Drinks and snacks are not included in our chef services except breakfast drinks. You can either purchase your drinks and snacks or upon 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 professional bartender is available upon request for $\$ 15$ an hour.

Guacamole is not included, but available from our snack menu.
There is the option to plan your own special menu or substitute from the chef menu. Link to the chef's complete menu: www.casagordon.net/chef2.php

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 Service Menu. https://www.casagordon.net/chef2.php

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

## 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 kids 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:

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#5 Beef fajitas
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\#5 Shrimp fajitas (upgrade from the chicken fajitas)
\#3 Kids Chicken tenders (add kids 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.

Kid lunch and dinner options are on the website see Chef's Complete Menu https://www.casagordon.net/chef2.php

Please add the kid's 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

## Name

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.
$\qquad$ Mon $\qquad$ Tues $\qquad$ Weds $\qquad$ Thurs $\qquad$ Fri $\qquad$ Sat $\qquad$ hash browns every day

Optional breakfast meats available:
$\qquad$ Mexican sausage chorizo $\qquad$ turkey bacon

Which day / days would you like us to substitute the breakfast meats?
$\qquad$
Please check the vegetables that your family prefers to have with dinners:
$\qquad$ corn $\qquad$ carrots $\qquad$ green beans $\qquad$ broccoli
$\qquad$ cauliflower $\qquad$ zucchinis $\qquad$ mixed vegetables

Please check the following salad dressings that your guests prefers to have:
$\qquad$ French $\qquad$
$\qquad$ vinaigrette $\qquad$ bleu cheese
$\qquad$ thousand Island $\qquad$ ranch $\qquad$ Caesar

Please check which style of salsa/salsas best suits your guests:
$\qquad$ no chili $\qquad$ mild $\qquad$ medium spicy $\qquad$ hot

We would like to have "salsa verde" with the Mexican style meals:
$\qquad$ yes $\qquad$ no

We would like for you to purchase our drinks/snacks:
$\qquad$ yes* $\qquad$ no
*If you choose to have us purchase drinks/snacks, there is a drink and grocery menu available on our guest services page.

Other special requests or comments:

Name
Dates
Please list number of people per category.
\#___ $\$ 412$ per adult/teen = $\$$
\#___ $\$ 247$ (ages 3-9 yo) per child with kid's menu =\$
\# ___ $\$ 278$ (ages 10-12 yo) per child with kids' menu=\$
\#___ $\$ 345$ teens (13-19 yo) with the kids' menu=\$
\#___ \$o Ages o-2 for kids' menu= \$o
TOTAL \$
We have chosen these OPTIONAL UPGRADES:
Please list number of people per category.
\# $\qquad$ \$ 6 per person to upgrade to Shrimp Fajitas for Fajita Fiesta= \$
$\qquad$ \$ 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= \$
\#___ $\$ 6$ per person per week for daily bacon $=\$$
TOTAL \$

Optional upgrades TOTAL \$
Optional snacks TOTAL \$
Optional beverages/groceries purchased for you TOTAL \$

## CHEF SERVICE GRAND TOTAL \$

Send check for payment and make payable to:
Travel for Adventure, Inc.
7210 Blairview Drive
Dallas, Texas 75230
Or Zelle payments are accepted, please inquire.
Or credit card payments plus $3.5 \%$ processing fee. Do not send by email.
Please call with credit card information. 214.352.5200
Thank you,
Casa Gordon Team

