



HECTOR'S
CATERING



HECTOR'S CATERING CATERING AT RIVIERA NAYARIT

Let us take care of your great event, your dream wedding, your rehearsal dinner, or your corporate group. Culinary experiences are tailored to individual wishes.

We are a team specialized in high class standards. Our Catering services are as personalized as your needs.

*CATERING UP TO 500 PEOPLE
IN YOUR FAVORITE VENUE.*

OUR SERVICES:

Lunch & Picnic.
Family Style Dinner Menus.
Buffet Style Lunch and Dinners.
Live Food and Beverage Stations.
Plated Dinners.
Multi Courses Tasting Menus with Pairing.
Mixology and Wine Menus.
Tequila and Mezcal Tasting.

We offer the highest quality products and the best personalized service.



Hector Leyva
Chef



*PASSED
CANAPES*

PASSED CANAPÉS

Choose four options.

\$400 MXN per hour, per person + 18% service charge.

Additional option + \$80 MXN per canape.

CEVICHE SHOT *(Gluten Free – Raw Protein)*

Catch of the day, pineapple and avocado.

BLACK CEVICHE TOSTADA

(Gluten Free – Raw Protein)

Catch of the day, cucumber, onion, serrano pepper, cilantro, lime juice.

GREEN SHRIMP AGUACHILE TOSTADA

(Gluten Free – Raw Protein)

Shrimp, cucumber, red onion, serrano pepper, cilantro, lime juice.

RAMONETTI CHEESE TOAST

Fig compote.

OCTOPUS “EMPANADITA” *(Gluten Free)*

Burnt tortilla aioli.

FLANK STEAK “FLAUTITA” *(Gluten Free)*

“Queso fresco”, avocado salsa.

SERRANO HAM CROQUETTE

Red pepper mayonnaise.

CARNITAS “TAQUITO” *(Gluten Free)*

Pork carnitas, Mexican salsa, pickled water chili with onions, avocado silk, cilantro.

ZARANDEADO FISH “TAQUITO” *(Gluten Free)*

Catch of the day, refried beans, tomato and avocado relish, cilantro, onion, spring radish.

ADOBO SHRIMP “GORDITA” *(Gluten Free)*

Quesillo, pork beans, fresh cheese, pickled onion, leaf mix.

NEW YORK “TAPITA” *(Contains nuts)*

Black mole, sautéed mushrooms, aged cheese.



*PLATED
DINNERS*

PLATED DINNERS

MEDITERRANEAN PLATED DINNER

\$1,350 MXN per person + 18% service charge.

BURRATA CHEESE SALAD *(Gluten Free)*
Heirloom tomato, arugula.

CATCH OF THE DAY *(Gluten Free)*
Herb butter, roasted broccoli, hummus, pea crumble.

VAINILLA AND JAZMIN CRÈME BRÛLÉE *(Gluten Free)*
Red fruit compote.

ZICATELA PLATED DINNER

\$1,350 MXN per person + 18% service charge.

SEARED FISH TIRADITO OF THE DAY
(Gluten Free - Raw Protein)
Chili powder, pineapple relish, ginger, red onion, mint.

JUMBO SHRIMP *(Gluten Free)*
Peanut mole, roasted cauliflower.

TARTA DE LIMÓN
Lime & lemon curd, torched meringue, raspberry.

PLATED DINNERS

MEXICAN PLATED DINNER

\$1,500 MXN per person + 18% service charge.

CATCH OF THE DAY CEVICHE

(Gluten Free – Raw Protein)

Tomato, onion, cucumber, cilantro, lemon juice.

TORTILLA SOUP *(Gluten Free)*

"Queso fresco", avocado, sour cream.

BEEF FILET *(Gluten Free)*

Cocoa and cascabel chili sauce, mashed potatoes, chorizo crumble.

CORN BISCUIT

Pineapple sauce.

HECTOR'S PLATED DINNER

\$1,650 MXN per person + 18% service charge.

ROASTED BEET AND HUMMUS *(Gluten Free)*

Sunflower seed, avocado.

ZARANDEADO STYLE SHRIMP TACO *(Gluten Free)*

Cabbage and carrot salad, cilantro mayonnaise.

GRILLED NEW YORK *(Gluten Free)*

Red wine sauce, roasted carrot, eggplant purée.

CHOCOLATE AND COFFEE MOUSSE *(Gluten Free)*

Berries compote.



FAMILY STYLE DINNERS

The dishes are shared and served in the center of the table.

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FLAVORS OF MEXICO

\$1,350 MXN per person + 18% service charge.

APPETIZERS

Guacamole. *(Gluten Free)*

Catch of the day ceviche. *Gluten Free - Raw Protein)*

Chicken flautas, tomato sauce, sour cream, and cheese.
(Gluten Free)

MAIN COURSES

Shrimps in ancho chili adobo. *(Gluten Free)*

“A la Talla” catch of the day. *(Gluten Free)*

Cochinita pibil. *(Gluten Free)*

Mushrooms al ajillo. *(Gluten Free)*

Mexican rice. *(Gluten Free)*

DESSERTS

Churros with chocolate sauce.

Fried bananas flambéed with Mezcal. *(Gluten Free)*

FAMILY STYLE DINNERS

The dishes are shared and served in the center of the table.

SEA TO TABLE

\$1,350 MXN per person + 18% service charge.

APPETIZERS

Mixed green salad, balsamic dressing. *(Gluten Free)*

Catch of the day tiradito, pineapple relish. *(Gluten Free – Raw Protein)*

Shrimp “aguachile”. *(Gluten Free – Raw Protein)*

MAIN COURSES

Grilled jumbo shrimp. *(Gluten Free)*

Zarandeado style catch of the day. *(Gluten Free)*

Charred octopus, roasted garlic chimichurri. *(Gluten Free)*

Spring rice. *(Gluten Free)*

DESSERTS

Nayarit style banana bread.

Vanilla Panna-cotta assorted berries. *(Gluten Free)*

FAMILY STYLE DINNERS

The dishes are shared and served in the center of the table.

OAXACAN DINNER

\$1,350 MXN per person + 18% service charge.

APPETIZERS

Shrimp “Gordita”. *(Gluten Free)*

Cactus paddle & panela salad. *(Gluten Free)*

Plantain molotes with cheese & mole. *(Gluten Free – Contain nuts)*

MAIN COURSES

Confit Pork belly with “mole coloradito”. *(Gluten Free – Contain nuts)*

Catch of the day with “Mole Verde”. *(Gluten Free)*

Garlic mojo grilled octopus. *(Gluten Free)*

Coriander rice. *(Gluten Free)*

Plantain purée. *(Gluten Free)*

DESSERTS

Oaxacan chocolate mousse. *(Gluten Free)*

Rice pudding. *(Gluten Free)*

FAMILY STYLE DINNERS

The dishes are shared and served in the center of the table.

HECTOR'S FAMILY STYLE

\$1,500 MXN per person + 18% service charge.

APPETIZERS

Grilled pineapple and coconut ceviche. *(Gluten Free)*

Roasted beet salad. *(Gluten Free)*

Zarandeado shrimp taco, cabbage and carrot salad, cilantro mayonnaise. *(Gluten Free)*

MAIN COURSES

Mushroom risotto, port sauce, ramonetti cheese. *(Gluten Free)*

New York steak, green pepper sauce. *(Gluten Free)*

Catch of the day, tomato and saffron. *(Gluten Free)*

Sweet potato puree with pumpkin seeds. *(Gluten Free)*

DESSERTS

Coconut tart.

Oaxacan chocolate mousse. *(Gluten Free)*

FAMILY STYLE DINNERS

The dishes are shared and served in the center of the table.

ZICATELA FAMILY STYLE

\$1,350 MXN per person + 18% service charge

APPETIZERS

Fish chicharrón guacamole. *(Gluten Free)*

Catch of the day tiradito, yuzu, yellow ají, coconut milk, lemon. *(Gluten Free – Raw Protein)*

Pork “Carnitas” taco, Mexican sauce, pickled “chile de agua” with onion, avocado silk, cilantro. *(Gluten Free)*

MAIN COURSES

Zarandeado fish, black beans, coleslaw, “Mulata” mayonnaise, homemade tortillas. *(Gluten Free)*

Charcoal chicken, Black mole, poblano pepper “rajas”.
(Gluten Free - Contains Nuts)

Jumbo shrimp, peanut mole and roasted cauliflower.
(Gluten Free – Contain nuts)

DESSERTS

Flourless chocolate cake, dark chocolate glaze, berries compote. *(Gluten Free)*

Berries cheesecake, whipped cream, berries and ginger sorbet.



*BUFFET STYLE
DINNERS*

BUFFET STYLE DINNERS

TACO NIGHT

\$1,300 MXN per person + 18% service charge.

Organic salad, “queso fresco”, jalapeño vinaigrette.

(Gluten Free)

Tortilla soup, avocado, pasilla chili, sour cream, “queso fresco”. *(Gluten Free)*

Grilled fish tacos. *(Gluten Free)*

Marinated shrimp tacos. *(Gluten Free)*

Cochinita Pibil tacos. *(Gluten Free)*

Skirt steak tacos. *(Gluten Free)*

Sides: Refried beans, Mexican-style rice, Xnipec, guacamole, and sauces.

Corn and flour tortillas.

Churros with chocolate sauce.

MEDITERRANEAN DINNER

\$1,550 MXN per person + 18% service charge

Caprese salad. *(Gluten Free)*

Pasta salad, cherry tomato, pesto.

Cheese and charcuterie board.

Vegetable bruschetta with balsamic.

Seafood risotto. *(Gluten Free)*

Bolognese lasagna.

Catch of the day in parsley & citrus butter. *(Gluten Free)*

Lemon roasted chicken. *(Gluten Free)*

Side: Grilled vegetables

Vanilla crème brûlée. *(Gluten Free)*

Berries cheesecake, whipped cream, blackberry sorbet with ginger.

Tiramisú.

BUFFET STYLE DINNERS

BBQ

\$1,600 MXN per person + 18% service charge.

Mixed greens, quinoa and vegetables. *(Libre de Gluten)*

Ensalada de papa cambray y tocino. *(Libre de Gluten)*

Hummus y pan pita.

BBQ Ribs. *(Libre de Gluten)*

Grilled New York, chimichurri. *(Libre de Gluten)*

“Zarandeado” catch of the day. *(Libre de Gluten)*

Grilled octopus, chile ancho marinade. *(Libre de Gluten)*

Chicken with cilantro mojo. *(Libre de Gluten)*

Roasted cauliflower. *(Libre de Gluten)*

Grilled esquites. *(Libre de Gluten)*

Chocolate cake.

Churros.

Tiramisú.

MEXICAN

\$1,400 MXN per person + 18% service charge.

Guacamole. *(Libre de Gluten)*

Catch of the day ceviche. *(Libre de Gluten - Proteina Cruda)*

Chicken flautas, tomato sauce, sour cream, and cheese.

(Libre de Gluten)

Shrimp gordita. *(Libre de Gluten)*

Pork belly confit with coloradito mole. *(Gluten Free - Contains nuts)*

Jumbo shrimp, peanut mole. *(Libre de Gluten)*

Grilled chicken, black mole, aged cheese. *(Libre de Gluten)*

Day's catch with green mole. *(Libre de Gluten)*

Cilantro rice. *(Libre de Gluten)*

Sauteed mushrooms. *(Libre de Gluten)*

Roasted cauliflower. *(Libre de Gluten)*

Chocolate brownie, light cream.

Lemon tart.

Rice pudding. *(Libre de Gluten)*

BAR



WINE & MARGARITAS

Includes house still and sparkling water.

\$350 MXN per hour per person + 18% service charge.

FLAVORED MARGARITAS

Made with Don Julio Blanco.

WHITE WINE

Mexican Sauvignon Blanc.

RED WINE

Mexican Cabernet Sauvignon.

SPARKLING WINE

DOCG Prosecco Extra Dry.

MIXOLOGY & WINE

Includes house still and sparkling water.

\$450 MXN per hour per person + 18% service charge.

FLAVORED MARGARITAS

Made with Patrón Silver.

GIN TONICS

Hendriks or Tanqueray + botanicals and mixers.

MEZCAL COCKTAILS

Meteoro or Montelobos + mixers.

WHITE WINE

Mexican Sauvignon Blanc.

RED WINE

Mexican Cabernet Sauvignon.

SPARKLING WINE

DOCG Prosecco Extra Dry.

DELUXE OPEN BAR

Includes house still and sparkling water.

\$500 MXN per hour per person + 18% service charge.

TEQUILA

Maestro Dobel, Don Julio 70.

RON

Bacardí Blanco, Matusalem Gran Reserva.

VODKA

Grey Goose, Ketel One.

GIN

Tanqueray, Beefeater.

WHISKY

Jack Daniel's Old No. 7.

MEZCAL

400 Conejos, Amarás Reposado.

BEER

Corona o Pacifico.

COCKTAILS

Welcome drink and carajillos.

WHITE WINE

Mexican Sauvignon Blanc.

RED WINE

Mexican Cabernet Sauvignon.



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