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HECTOR'S
CATERING

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CATERING AT RIVIERA NAYARIT

Your villa or condo is the perfect venue for a private dining or celebrations, romantic dining for two or dinners for families, culinary experiences are tailored to individual wishes.

Enjoy your vacation and forget about cooking, we are a team specialized in high class standards.

Our Catering services are as personalized as your needs.

OUR SERVICES:

PRIVATE CHEF

PRIVATE DINNER CELEBRATION

Family style dinner menus
Romantic dinner menus
Multi courses tasting menus with pairing
Mixology and wine menus
Tequila and Mezcal tasting

FULL STAY IN VILLA CHEF

Personalized menus for each day during your stay.

We provide the best quality products and the best personalized service.



Hector Leyva
Chef



CANAPÉS

CANAPÉS

Choose four options.

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

Additional option + \$80 MXN per canape.

GREEN SHRIMP AGUACHILE TOSTADA

(Gluten Free – Raw Protein)

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

CEVICHE SHOT *(Gluten Free – Raw Protein)*

Catch of the day, pineapple and avocado.

OCTOPUS “EMPANADITA” *(Gluten Free)*

Burnt tortilla aioli.

FLANK STEAK “FLAUTITA” *(Gluten Free)*

“Queso fresco”, avocado salsa.

CRAB CROQUETTE

Spirulina seaweed mayonnaise.

RAMONETTI CHEESE TOAST

Fig compote.

NEW YORK “TAPITA” *(Contains nuts)*

Black mole, sautéed mushrooms, aged cheese.



*PLATED
DINNERS*

PLATED DINNERS

MEXICAN PLATED DINNER

\$1,530 MXN per person + 18% service charge.

Catch of the day ceviche.
Tortilla soup, mushrooms turnovers.
Beef tenderloin, cocoa & chile cascabel sauce, mashed potato, chorizo crumble.
Corn biscuit, pineapple sauce.

MEDITERRANEAN PLATED DINNER

\$1,230 MXN per person + 18% service charge.

Burrata, heirloom tomato & arugula salad.
Seafood & saffron soup.
Catch of the day, herbal butter, roasted broccolini, hummus, pea crumble.
Vanilla & jazmin creme brûlée.

HECTOR'S PLATED DINNER

\$1,730 MXN per person + 18% service charge.

Charred avocado roasted beets, & hummus.
Zarandeado shrimp taco, cabbage and carrots salad, cilantro mayonnaise.
Grilled organic New York steak.
Oaxacan chocolate mousse.

PLATED DINNERS

ZICATELA PLATED DINNER

\$1,380 MXN per person + 18% service charge.

Catch of the day tiradito, pineapple, ginger, red onion, and mint relish.

Jumbo shrimp, peanut mole, roasted cauliflower.

Key lime pie, lime & lemon curd, torched meringue, raspberry.

MEAT LOVERS PLATED DINNER

\$1,580 MXN per person + 18% service charge.

Pork “carnitas” taco, mexican sauce, pickled “chile de agua” with onion, avocado silk, cilantro.

New York, black mole, sautéed mushrooms, aged cheese.

Chocolate brownie, chips, vanilla ice cream, light cream.



FAMILY STYLE DINNERS

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

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MEXICAN DINNER

\$1,330 MXN per person + 18% service charge.

APPETIZERS

Guacamole.

Catch of the day ceviche.

Flautas with tomato sauce, cream, fresh cheese.

MAIN COURSES

Shrimp with adobo.

“Zarandeado” style catch of the day.

“Cochinita pibil”.

“Ajillo” roasted mushrooms.

Mexican style rice.

DESSERTS

Churros & chocolate sauce.

Mezcal flambé peaches.

SEA TO TABLE

\$1,430 MXN per person + 18% service charge.

APPETIZERS

Green mix salad, balsamic dressing.

Catch of the day tiradito, pineapple relish.

Shrimp “aguachile”.

MAIN COURSES

Grilled jumbo shrimp.

Zarandeado style seared catch of the day.

Charred octopus, roasted garlic chimichurri.

Spring rice.

DESSERTS

Nayarit style banana bread.

Vanilla panna-cotta assorted berries.

FAMILY STYLE DINNERS

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

BBQ

\$1,380 MXN per person + 18% service charge.

APPETIZERS

Mixed lettuce, quinoa & vegetable salad.
Baby potato salad & bacon.
Hummus & pita bread.

MAIN COURSES

BBQ baby back ribs.
Grilled New York, chimichurri.
Charred octopus, chile ancho adobo.
Grilled vegetables.
Roasted “esquites”.

DESSERTS

Chocolate cake.
Churros & chocolate sauce.

OAXACAN DINNER

\$1,330 MXN per person + 18% service charge.

APPETIZERS

Shrimp “gordita”.
Cactus paddle & panela salad.
Molotes plantain with cheese & mole.

MAIN COURSES

Confit pork belly, “mole coloradito”.
Pan seared catch of the day, “mole verde”.
Garlic mojo grilled octopus.
Coriander rice.
Roasted banana purée.

DESSERTS

Oaxaca chocolate mousse.
“Arroz con leche”.

FAMILY STYLE DINNERS

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

MEDITERRANEAN

\$1,230 MXN per person + 18% service charge.

APPETIZERS

Caprese salad.
Ricotta & vegetables bruschetta's.
Pasta salad, cherry tomato, basil pesto.
Assorted cheese & cold cuts.

MAIN COURSES

Seafood risotto.
Bolognese lasagna.
Citrus beurre catch of the day.

DESSERTS

Crème brûlée de vainilla.
Tiramisú.

HECTOR'S FAVORITE

\$1,580 MXN per person + 18% service charge.

APPETIZERS

Coconut & grilled pineapple ceviche.
Roasted beet salad.
Zarandeado shrimp taco, cabbage and carrots salad,
cilantro mayonnaise.

MAIN COURSES

Mushroom risotto, port sauce, ramonetti cheese.
Angus New York strip, peppercorn sauce.
Catch of the day, tomato & saffron sauce
Sweet potato puree with pumpkin seeds.

DESSERTS

Sweet corn cake, berries compote.
Oaxacan chocolate mousse.

FAMILY STYLE DINNERS

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

VEGETARIAN

\$1,130 MXN per person + 18% service charge.

APPETIZERS

Mixed green salad, pickled corn & “requesón”.
Mexican style zucchini.
Truffle sweet potato tortellini.
Pineapple and coconut ceviche.

MAIN COURSES

Adobo grilled wild mushrooms.
Fried polenta, romesco sauce.
Vegetable lasagna.
Sautéed quinoa roasted vegetables.

DESSERTS

Vegan chocolate cake.
Seasonal fruit plat.

TACO NIGHT

\$1,180 MXN per person + 18% service charge.

Rib eye tacos.
Octopus tacos.
“Pastor” shrimp tacos.
Pork belly tacos.
Mushroom tacos.
Molcajete sauce.
Green “taquera” sauce.
Mulatto sauce.
Guacamole.
Coriander and onion.

DESSERT

Vanilla ice cream.

FAMILY STYLE DINNERS

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

KIDS MENU

\$530 MXN per person + 18% service charge.

SELECT THREE OPTIONS

Fruit salad.

Flank steak or chicken quesadillas

Tomato pasta.

Ham & cheese finger sandwich.

Chicken and potato salad.

Steamed broccoli & baby carrots.



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.

MESA DE MITA

*TAKE YOUR DINING TABLE
TO THE NEXT LEVEL*

We have crafted beautiful tabletops for you;
every theme reflects a unique style.



.MESA DE .MITA

ABOUT US

At Mesa de Mita, we specialize in transforming ordinary tables into extraordinary works of art, creating an ambiance that effortlessly blends relaxation with refined elegance.

Elevate your dining experience with our carefully curated collection that embodies the fusion of vibrant colors, rich textures, Mexican heritage, and impeccable taste. Whether it's an intimate dinner or a beachside party, we will transform it into an unforgettable celebration.

Let us be part of your special occasion, crafting moments for you and your guests.

A minimum of 4 people is required.

Pre-set Table Styling Themes include floral details and votive candles.

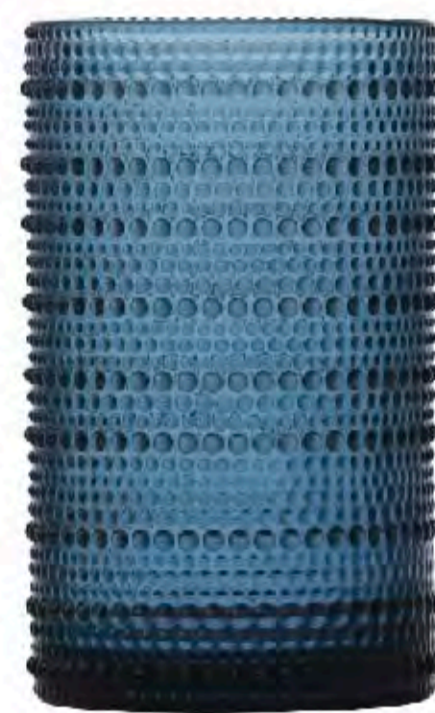
TALAVERA

Beige
Napkin



Circles
Table Runner

Jacinto de Agua Placemat and Talavera Presentation Plate



Blue Water
Glass



Wine
Glass

Pearl Flatware



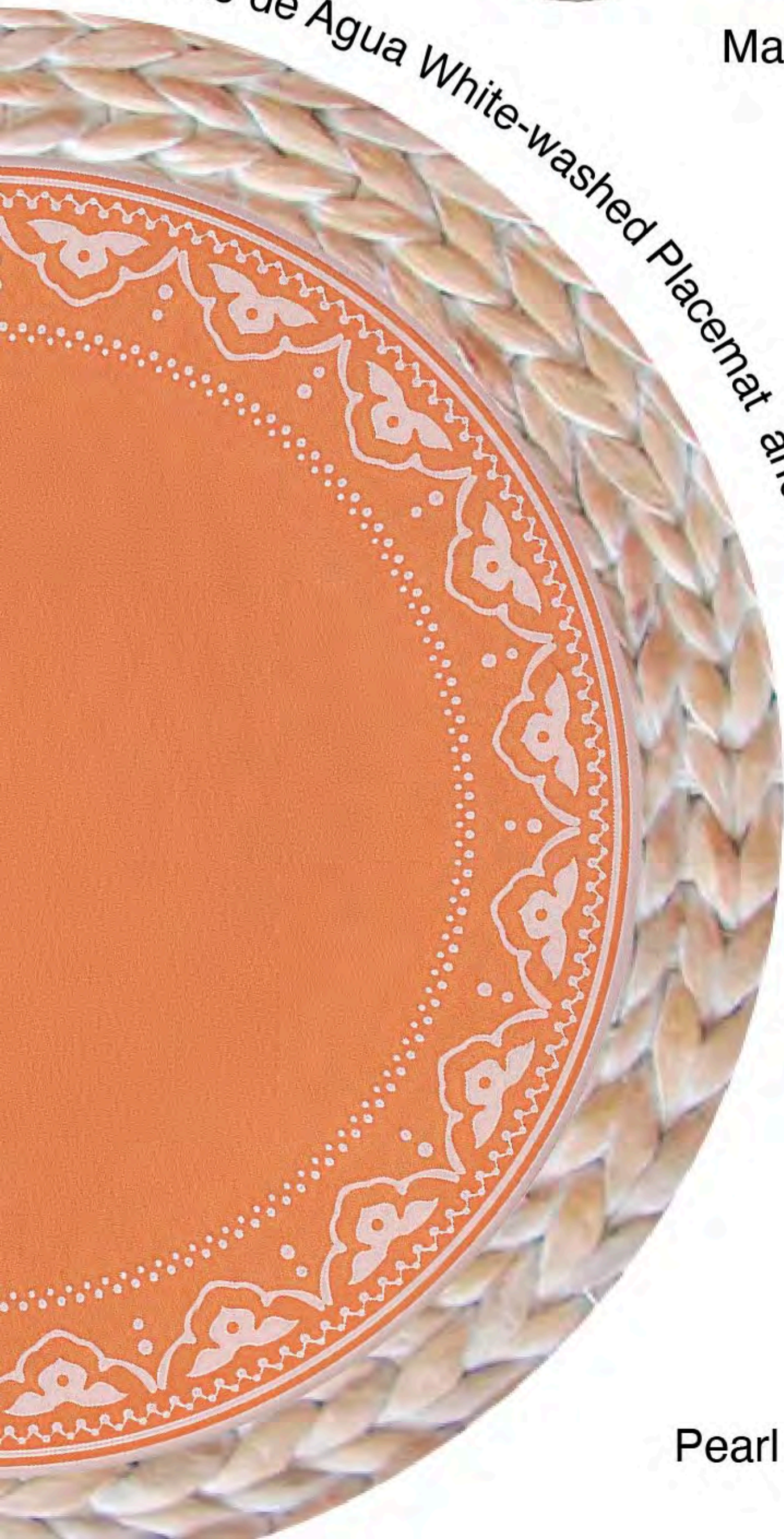
PUEBLA



Autumn
Napkin

Rustic
Macramé Table Runner

Jacinto de Agua White-washed Placemat and Puebla Presentation Plate



Amber Water
Glass



Wine
Glass



Pearl Flatware

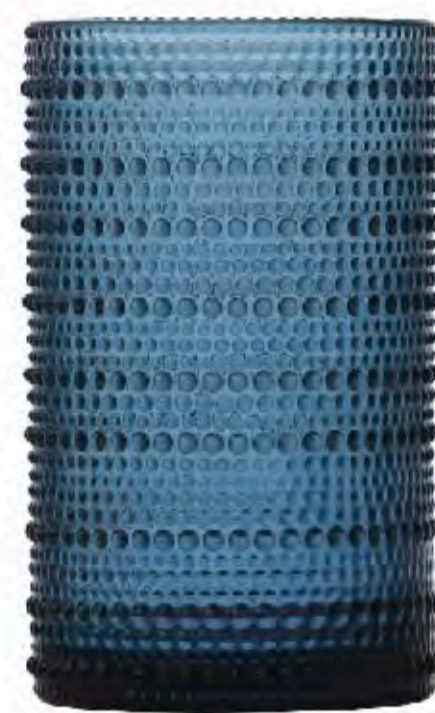
COLORES DE MÉXICO



White Napkin

Colorful
Table Runner

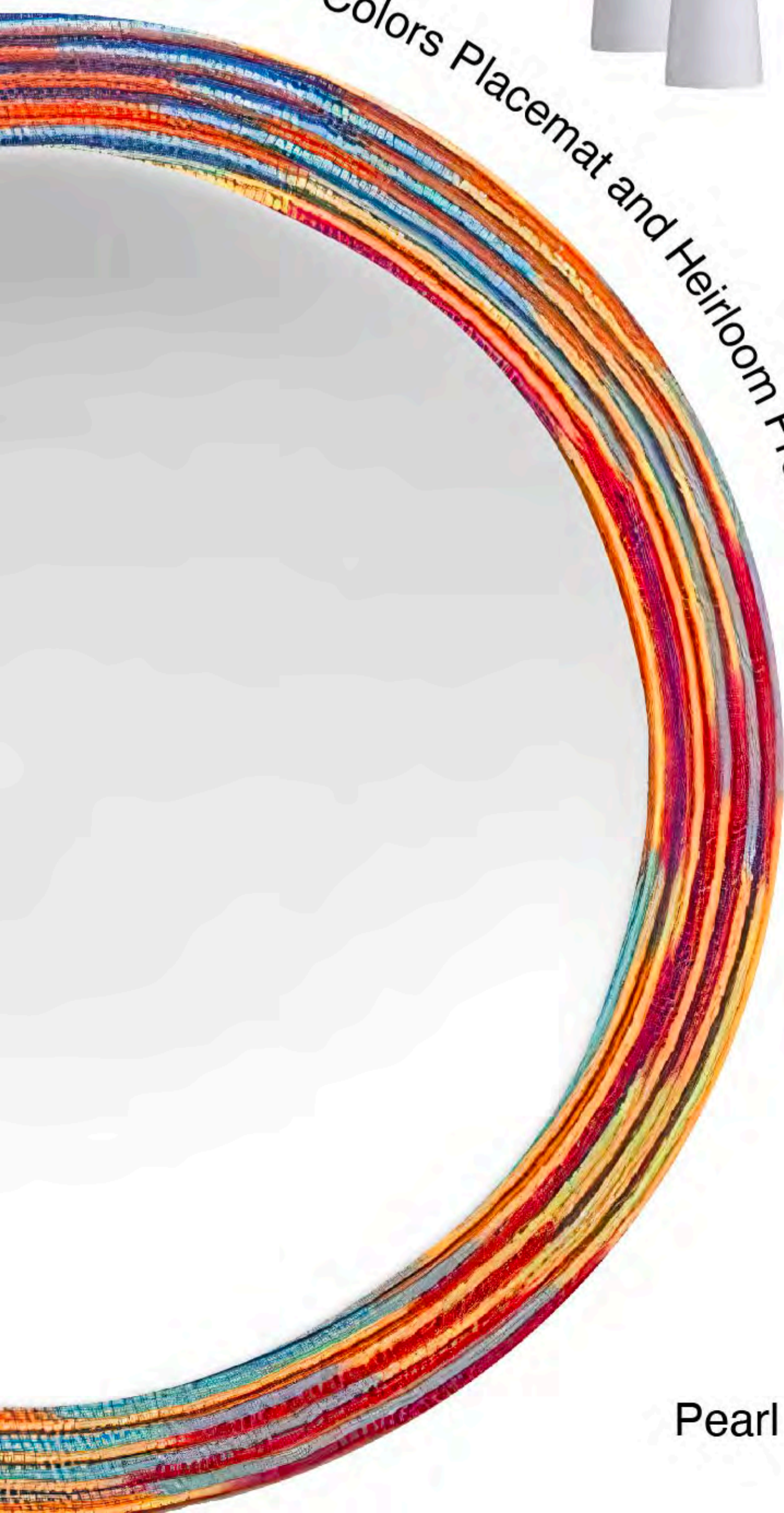
Colors Placemat and Heirloom Presentation Plate



Blue Water
Glass



Wine
Glass

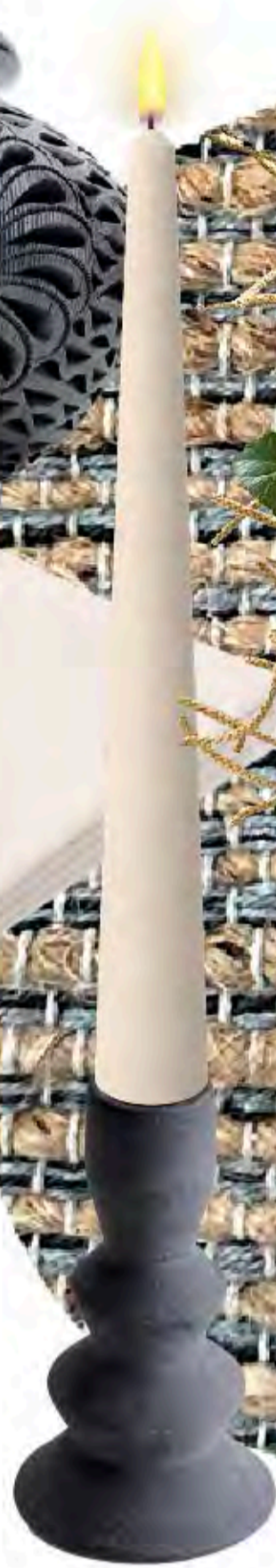


Pearl Flatware



OAXACA

Beige
Napkin



Grey Yute
Table Runner

Black Placemat and Green Raw Presentation Plate



Smoke Water
Glass



Wine
Glass



Pearl Flatware

MANDALA



Beige
Napkin

Macramé
Table Runner



Mandala Mixed Colors
Placemats



Pink Water
Glass



Wine
Glass



Glass Plate



Gold Flatware

SAYULITA

Beige
Napkin



Macramé
Table Runner

Sayulita Mixed Colors
Placemats



Purple Water
Glass



Wine
Glass

Glass Plate

Gold Flatware



BAHÍA



Blue
Napkin



Braided Yute Placemat and Heirloom Presentation Plate

Blue
Table Runner



Clear Water
Glass



Wine
Glass



Gold Flatware

SELVA

Beige
Napkin



Jacinto de Agua Placemat and Green Raw Presentation Plate



Green
Table Runner



Green Water
Glass



Wine
Glass



Gold Flatware



ZACATECAS

Beige
Napkin

Black
Table Runner

Black Placemat and Copper
Presentation Plate



Smoke Water
Glass



Wine
Glass



Pearl Flatware

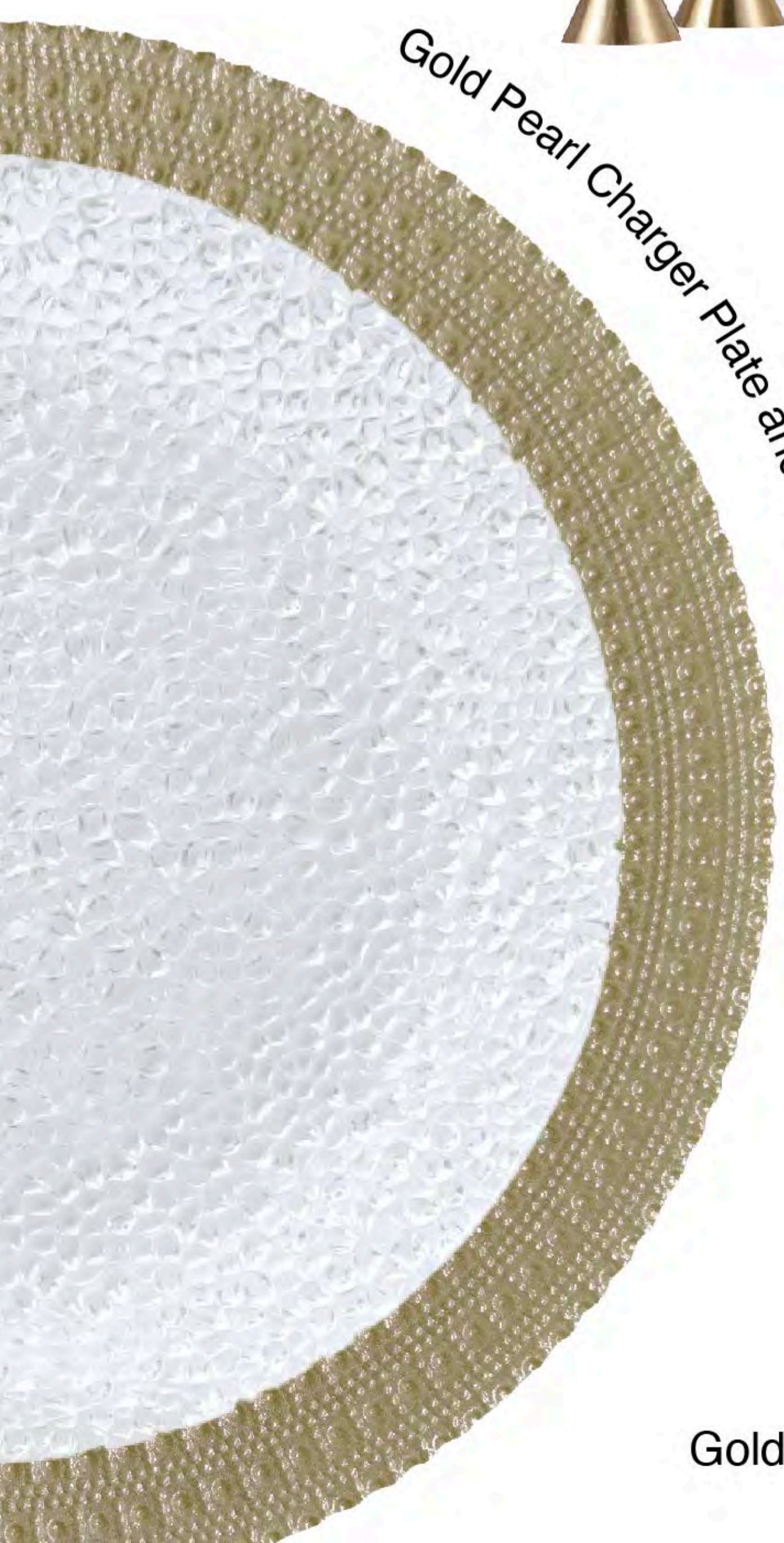
GOLD



Black
Napkin



White
Table Runner



Gold Pearl Charger Plate and Glass Plate



Clear Water
Glass



Wine
Glass



Gold Flatware

ROSE



White Napkin

White Table Runner

Pink Pearl Charger Plate and Glass Plate



Clear Water Glass



Wine Glass



Gold Flatware

PRE-SET TABLE STYLING THEMES

PRICE PER PERSON

TALAVERA	\$750 MXN
PUEBLA	\$750 MXN
COLORES DE MÉXICO	\$750 MXN
OAXACA	\$750 MXN
MANDALA	\$750 MXN
SAYULITA	\$750 MXN
BAHÍA	\$850 MXN
SELVA	\$850 MXN
ZACATECAS	\$750 MXN
GOLD	\$850 MXN
ROSÉ	\$850 MXN

ADD TABLES AND CHAIRS

WOOD TABLE (10 TOP) + \$2,200 MXN per table
CROSS BACK CHAIR + \$120 MXN per chair

- A minimum of 4 people is required and the maximum number is 20.
- Pre-set Table Styling Themes include floral details and votive candles.
 - Wooden tables and Chairs are subject to an extra cost.
 - Please consider \$1,200 MXN for the delivery fee, set up and dismantling.
- All prices are in Mexican pesos and include 16% tax.

ADD TABLES AND CHAIRS

WOOD TABLE (10 TOP) + \$2,200 MXN per table

CROSS BACK CHAIR + \$120 MXN per chair





 @hectorscatering

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