



# Casa Theodore, Inc.

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<b>All Inclusive Menu-Luxury Menu (per day)</b>	\$135 + 16% tax + 15% service per person
	10 guest minimum
<p>*Our portion sizes are considered to be normal. For larger appetites, consider ordering the buffets or adding additional meals as our prices do not include additional servings.          *Includes the price of food, cooking services, and delivery service.          *Please note gratuities are not included.</p>	

<b>Breakfast Buffet</b>	8am-9am
<b>Mexican Breakfast Buffet</b>	
» Fruit	
» Juice	
» Coffee or Tea	
– <b>Choose From One of the Following Options:</b>	
<b>A:</b>	
» Red Chilaquiles	
» Choice of Egg (2)	
» Breakfast Sausage	
» Fried Baby Potatoes	
» Fresh Corn or Flour Tortillas	
» Homemade Refried Beans	
» Fresh Salsa	
<b>B:</b>	
» Huevos Rancheros	
» French Toast	
» Bacon	
» Homemade Refried Beans	
» Fresh Salsa	
<b>C:</b>	
» Frittata	
» Breakfast Sausage	
» Fresh Fruit Pancakes with whipped cream & mint	
» Homemade Refried Beans	
» Fresh Salsa	

<b>D:</b>
» Breakfast Burrito
» Bacon
» Fried Baby Potatoes
» Homemade Refried Beans
» Fresh Salsa
<b>E:</b>
» Tortilla Española (Quiche): Eggs Potatoes, Onions, and Cheese
» Breakfast Sausage
» Fresh Fruit Pancakes with whipped cream & mint
» Homemade Refried Beans
» Fresh Salsa
<b>F:</b>
» Lox & Bagels
» Cream Cheese
» Tomato
» Onion
» Capers
» Choice of One: Bacon, Turkey Bacon, or Sausage
» Choice of One: Fresh Fruit Pancakes, Coconut French Toast, or Potatoes

<b>Luxury Mid Day Snack</b>	1pm-2pm
<b><i>Chips, Salsa, &amp; Guacamole</i></b>	
» Homemade Chips, Fresh Cut Mango Salsa, & Homemade Guacamole	
<b><i>Tropical Fruit Platter</i></b>	
» Mango, Papaya, Jicama, Pineapple, Cantaloupe, Strawberries, Melon, Guava, & Watermelon (Subject to availability)	
» Chili Flakes	
» Lime Juice	
– <b>Choose From One of the Following Options:</b>	
<b><i>Quesadilla Platter</i></b>	
» Cheese & Chicken Quesadillas	
» Pico de Gallo	
» Sour Cream	
<b>OR</b>	
<b><i>Sandwich Platter</i></b>	
» Roast Beef, Turkey, & Ham (Subject to availability)	
» American Cheese, Swiss Cheese, & Provolone Cheese (Subject to availability)	
» Whole Wheat Bread or Multigrain Bread	
» Sliced Tomato, Lettuce, Onion, Mustard, & Mayonnaise	

<b>Luxury Dinner</b>	6pm-8pm
– <b>Choose From One of the Following Options:</b>	
<b><i>Baja Burrito Bar Dinner</i></b>	
<i>(Includes the price of food and the cooking services)</i>	
» Make your own burrito bar with the following choices:	
Beef, Chicken, or Rajas & Cream	
» Homemade Chips, Fresh Cut Mango Salsa, & Avocado Crema	
» Homemade Refried Beans, Mexican Red Rice, & Cheese	
» Choice of One Dessert: Churros or Warm Chocolate Brownie with Ice Cream.	

**Cabo San Lucas Street Food Dinner**

<i>(Includes the price of food and the cooking services)</i>
» Choice of one:
3 Tacos (Beef, Chicken, Vegetarian (Rajas and Cream) or Fish)
3 Quesadillas (Cheese or Chicken)
3 Taquitos (Beef, Chicken, or Vegetarian)
» Homemade Chips, Fresh Cut Mango Salsa, & Avocado Crema
» Mexican Red Rice w/ Refried Beans served in a Homemade Tortilla Bowl
» Choice of One Dessert: Churros, Chocolate Flan, or Warm Chocolate Brownie with Ice Cream.
<b>Chipotle Chicken &amp; Rice Dinner</b>
<i>(Includes the price of food and the cooking services)</i>
» Choice of Soup or Salad
Choice of One: Mixed Green Salad/Caesar Salad or Pozole (Vegetarian or Chicken)/Albondigas
» Grilled Chicken served with a Spicy Chipotle Sauce
» Sautéed Seasonal Vegetables Tossed in a Light Vinaigrette Dressing
» White Rice
» Choice of One Dessert: Churros, Chocolate Flan, or Warm Chocolate Brownie with Ice Cream.
<b>Baja Style Pork Carnitas Dinner</b>
» Homemade Chips, Fresh Cut Mango Salsa, & Homemade Guacamole Appetizer
» Fried Carnitas Bathed in a Baja Style Red Sauce
» Sautéed Seasonal Vegetables Tossed in a Light Vinaigrette Dressing
» Mexican Red Rice w/ Refried Beans served in a Homemade Tortilla Bowl
» Fresh Corn & Flour Tortillas
» Choice of One Dessert: Refreshing Lime or Lemon Sorbet
<b>Mexican Fajita Dinner</b>
» Homemade Chips, Fresh Cut Mango Salsa, & Homemade Guacamole Appetizer
» Choice of: Chicken, Beef, or Shrimp (\$2 extra for Shrimp)
» Mexican Red Rice w/ Refried Beans served in a Homemade Tortilla Bowl
» Fresh Corn & Flour Tortillas
» Choice of One Dessert: Churros, Chocolate Flan, or Warm Chocolate Brownie with Ice Cream.
<b>Mexican Fiesta Dinner</b>
» Cheese Quesadilla Appetizer
» Homemade Chips, Fresh Cut Mango Salsa, & Homemade Guacamole
» Grilled Argentinean Chorizo
» Taquitos (Chicken or Beef)
» Cheese Enchiladas (Vegetarian) w/ Special Ranchero Sauce
» Mexican Red Rice w/ Refried Beans served in a Homemade Tortilla Bowl
» Fresh Corn & Flour Tortillas
» Choice of One Dessert: Churros, Chocolate Flan, or Warm Chocolate Brownie with Ice Cream.
<b>Mexican Fiesta Dinner - Buffet Style</b>
» Cheese Quesadilla Appetizer
» Homemade Chips, Fresh Cut Mango Salsa, & Homemade Guacamole
» Grilled Argentinean Chorizo
» Taquitos (Chicken or Beef)
» Cheese Enchiladas (Vegetarian) w/ Special Ranchero Sauce
» Mexican Red Rice w/ Refried Beans served in a Homemade Tortilla Bowl
» Fresh Corn & Flour Tortillas
» Choice of One Dessert: Churros, Chocolate Flan, or Warm Chocolate Brownie with Ice Cream.

<b>Fresh Fish Dinner</b>
» Fresh Fish Ceviche Appetizer
» Choice of Soup or Salad
» Choice of One:
Freshly Caught Fish with Pesto Sauce or with Panko Bread Crumbs
» Choice of White Rice or Potatoes (Mashed or Baked)
» Sautéed Seasonal Vegetables Tossed in a Light Vinaigrette Dressing
» Choice of One Dessert: Chocolate Cake, Chocolate Flan, or Lime Pie.
<b>Steak Dinner</b>
» Shrimp Cocktail Appetizer
» Choice of Soup or Salad
» Arrachera Steak with Mushroom Sauce or Chimchuri Sauce
\$10 extra for Rib-Eye or \$15 for Filet Mignon
» Choice of White Rice or Potatoes (Mashed or Baked)
» Sautéed Seasonal Vegetables Tossed in a Light Vinaigrette Dressing
» Choice of One Dessert: Chocolate Cake, Chocolate Flan, or Lime Pie.
<b>Drinks (per day)</b>
6 bottles of water
6 soft drinks or 6 beers (national & imported brands)