



Casa Theodore, Inc.

E-mail: marcela@aacabo.com, michael@aacabo.com
 Phone: 310-456-9111 Fax: 310-456-0378
 P.O. Box 2127, Malibu, CA 90265 • www.aacabo.com

Dinner	6-9pm (max 4 hours)
<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. *Please be aware there will be a 15% service charge added to the total. *Please note gratuities are not included. *Please note after 9pm there will be a 10% surcharge.</p>	

Baja Burrito Bar Dinner	\$19 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» 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	\$21 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» 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.	

Chipotle Chicken & Rice Dinner	\$23 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Choice of Soup or Salad	
Choice of One: Mixed Green Salad/Caesar Salad or Pozole (Vegetarian or Chicken)/Albondigas Soup (Non-vegetarian)	
» 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.	

Baja Style Pork Carnitas Dinner	\$27 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» 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	

Carne Asada Dinner	\$30 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Homemade Chips, Fresh Cut Mango Salsa, & Homemade Guacamole Appetizer	
» Carne Asada	
» 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.	
\$2 extra per person for Cheesecake or Dulce de Leche	

Mexican Fajita Dinner	\$35 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Homemade Chips, Fresh Cut Mango Salsa, & Homemade Guacamole Appetizer	
» Choice of: Chicken, Beef, Vegetarian (Rajas and Cream), or Shrimp (\$5 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.	
\$2 extra per person for Cheesecake or Dulce de Leche	

Mexican Fiesta Dinner	\$45 per person + 16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Fish Ceviche 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.	
\$2 extra per person for Cheesecake or Dulce de Leche	

Mexican Fiesta Dinner - Buffet Style	\$50 per person + 16% tax
<i>(Includes the price of food and the cooking services - buffet style!)</i>	10 guest minimum
» Fish Ceviche 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.	
\$2 extra per person for Cheesecake or Dulce de Leche	

Fresh Fish Dinner	\$55 per person + 16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Fresh Fish Ceviche Appetizer	
» Choice of Soup or Salad	
Choice of One: Mixed Green Salad/Caesar Salad or Pozole (Vegetarian or	
» Choice of One:	
Freshly Caught Fish with Pesto Sauce or Seaweed Butter	
» Choice of White Rice or Potatoes (Mashed or Baked)	
» Fresh Cut Mango Salsa	
» Sautéed Seasonal Vegetables Tossed in a Light Vinaigrette Dressing	
» Choice of One Dessert: Chocolate Cake, Chocolate Flan, or Lime Pie.	
\$5 extra per person for Chocolate or Raspberry Soufflé	

Backyard Barbeque Dinner	\$60 per person + 16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Chipotle Spicy Barbequed Chicken	
» Grilled Arrachera Steak	
» Molasses Infused BBQ Spare Ribs	
» Smashed Potatoes	
» Barbeque Beans	
» Chef's Special Coleslaw	
» Corn on the cob	
» Choice of One Dessert: Chocolate Cake, Chocolate Flan, or Homemade Bread Pudding.	
Additional:	
» \$10 extra per person for Barbequed Jumbo Shrimp	
» \$20 extra per person for Grilled Pacific Lobster Tail	

Steak Dinner	\$65 per person + 16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Shrimp Cocktail Appetizer	
» Choice of Soup or Salad	
Choice of One: Mixed Green Salad/Caesar Salad or Pozole (Vegetarian or	
Chicken)/Albondigas Soup (Non-vegetarian)	
» Arrachera Steak with Mushroom Sauce or Chimichuri 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.	
\$5 extra per person for Chocolate or Raspberry Soufflé	

Shrimp Dinner	\$70 per person + 16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Fresh Fish Ceviche Appetizer	
» Choice of Soup or Salad	
Choice of One: Mixed Green Salad/Caesar Salad or Pozole (Vegetarian or	
Chicken)/Albondigas Soup (Non-vegetarian)	
» Shrimp (Choice of: Diablo, Scampi, or Jalapeno Butter)	
» 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 Homemade Bread Pudding.	
\$5 extra per person for Chocolate or Raspberry Soufflé	

Steak and Shrimp Dinner	\$75 per person + 16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Fresh Fish Ceviche Appetizer	
» Choice of Soup or Salad	
Choice of One: Mixed Green Salad/Caesar Salad or Pozole (Vegetarian or Chicken)/Albondigas Soup (Non-vegetarian)	
» Arrachera Steak with Mushroom Sauce or Chimichuri Sauce	
\$10 extra for Rib-Eye or \$15 for Filet Mignon	
» Shrimp: Choice of Diablo Sauce or Scampi Style	
» Sautéed Seasonal Vegetables Tossed in a Light Vinaigrette Dressing	
» Choice of White Rice or Potatoes (mashed or baked)	
» Choice of One Dessert: Chocolate Cake, Chocolate Flan, or Homemade Bread Pudding.	

Steak and Lobster Dinner	\$85 per person + 16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Fresh Fish Ceviche Appetizer	
» Choice of Soup or Salad	
Choice of One: Mixed Green Salad/Caesar Salad or Pozole (Vegetarian or Chicken)/Albondigas Soup (Non-vegetarian)	
» Half a Lobster Tail	
» Drawn Butter or Chipotle Mayonnaise	
» Arrachera Steak with Mushroom Sauce or Chimichuri Sauce	
\$10 extra for Rib-Eye or \$15 for Filet Mignon	
» Sautéed Seasonal Vegetables Tossed in a Light Vinaigrette Dressing	
» Choice of White Rice or Potatoes (mashed or baked)	
» Choice of One Dessert: Chocolate Cake, Chocolate Flan, or Homemade Bread Pudding.	

Lobster Dinner	\$90 per person + 16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Shrimp Ceviche	
» Choice of Soup or Salad	
Choice of One: Mixed Green Salad/Caesar Salad or Pozole (Vegetarian or Chicken)/Albondigas Soup (Non-vegetarian)	
» Whole Lobster 18 oz (\$15 extra for 24oz)	
» Drawn Butter or Chipotle Mayonnaise	
» Sautéed Seasonal Vegetables Tossed in a Light Vinaigrette Dressing	
» Choice of White Rice or Potatoes (Mashed or Baked)	
» Choice of One Dessert: Chocolate Cake, Chocolate Flan, or Homemade Bread Pudding.	

Sushi Dinner	\$100 per person + 16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum

OPEN MENU <i>(The price includes only the cooking services)</i>	
Minimum 10 people	\$25 per person + 16% tax

BUILD YOUR OWN MENU
Don't see what you're looking for? No problem! We are happy to customize menus to suit your