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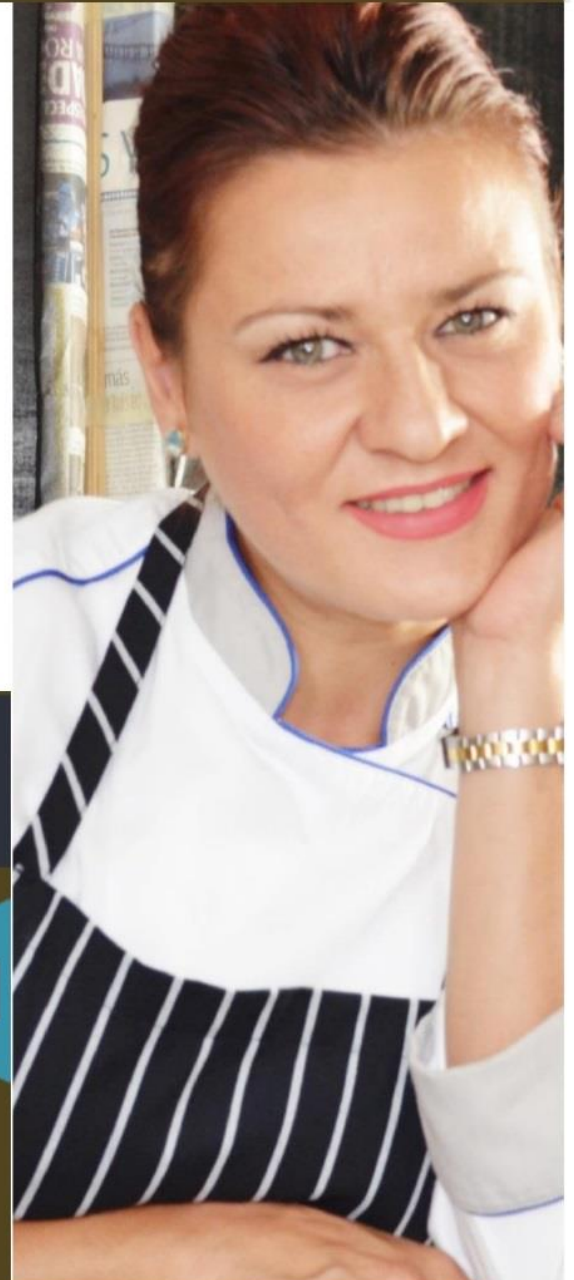


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Our Chefs

Chef Victor worked for several years in French and Italian Restaurants and shortly after he became executive chef on board cruise ships. With its Mexican native roots and its traditionally Mediterranean Cuisine training, it has achieved an incredible fusion between Mexican and Mediterranean cuisine, creating fine and bold flavors.



Chef Maria is formally trained by Horeca Culinary School in Bucharest, Romania. At the beginning of her career she worked as Chef de Cuisine and Executive Chef in the most influential restaurants in Bucharest and later began working on cruise ships for 12 years as a Sommelier, Chef and Maitre'd. In 2007 she was awarded with Sommelier Diploma by United States Sommelier Association. With more than 20 years of experience in the industry, Maria is the main chef at Mendieta's Catering & Events, where she is responsible for the creation and design of her incredible dishes.



Catering & Events

DINNER OPTION 1

Fish Ceviche

Traditional ceviche made with (Boquinete) white fish, lime juice, cilantro, hot peppers, avocado and crunchy fried tortilla

Oven Backed Salmon and Asparagus

Succulent Oven Backed Salmon, with crunchy asparagus and a alioli sauce

New York Cheesecake

Topped with red fruits mausee or cassis sauce.





Catering & Events

DINNER OPTION 2

Beets Aguachile

Made with fried shrimps on top of lemon juice, chile serrano, red beets sauce, cucumbers, radish and onion

Paella Valenciana

A Saffron Rice with Calamari, Shrimps, Mussels, Chicken, Chorizo, Bell Peppers. Serve a large plate in the center of the table (or plated individually based on your preferences)

Crêpes Suzette

Orange crêpe with beurre Suzette, a sauce of caramelized sugar and butter, orange juice, zest, and Grand Marnier, triple sec and topped with vanilla ice cream





Catering & Events

DINNER OPTION 3

Caesar Salad

Romain Lettuce, crunchy croutons and grated parmesan cheese, oven baked chicken breast, served with Caesar Salad Homemade Dressing

Beef Short Ribs

Beef short ribs oven cook with red wine sauce until tender and soft and garnished with sweet potatoes pure, asparagus spears and microgreens

Apple Crisp

Oven baked apple dessert with a crunchy layer on top made of cracker and butter and vanilla ice cream





Catering & Events

DINNER OPTION 4

Cream of Mushrooms

A mix of Portobello, Cremini and Mushrooms with white truffle oil

Chicken Ciao Bella

Chicken rolls stuffed with spinach, mozzarella cheese and sun-dried tomatoes, on a bed of Fettuccine Alfredo, comes with asparagus and cherry tomatoes

Crème Brûlée

Delicious Crème Brûlée with fresh berries





Catering & Events

DINNER OPTION 5

Creamy sweet corn soup

Crema de elote, also sometimes known as crema de maíz, is a cream of corn soup commonly served in Mexico. Crema de elote is a hearty and sweet, Mexican version of cream of corn soup.

Oven Baked Grouper fish

Oven Baked grouper on a bed of roasted cauliflower puree, sautéed asparagus and drizzled cilantro, mango and lime emulsion

Panna Cotta a la Romana

Classic Italian molded chilled dessert, topped with red fruits sauce, rich and silky, makes a perfectly light treat





Catering & Events

DINNER OPTION 6

Shrimp Cocktail

Dressed in a vibrant cocktail sauce, with creamy avocado, and the perfect blend of crunchy vegetables

Chicken Parmigiana

Oven backed Chicken Parmigiana topped with gratined mozzarella cheese on a bed of spaghetti with marinara sauce

Pistachio Eclairs

Filled with a creamy pistachio mousse and topped with sliced strawberry and chopped and roasted pistachios



Part of the service: Baguette, Butter and Ice Water

Policies and Procedures

COVID-19 REGULATIONS

As everyone in our industry, Mendietas Catering & Events is taking every possible precaution to safeguard public health as it relates to the COVID19 pandemic. We are closely following all the safety guidelines, and local health directives for any preventive measures that will reduce the risk of infection. As a hospitality catering company, Food Service Safety is our first responsibility to our customers; and this is a daily commitment for our Team. As Food Service Professionals we understand that following proper food service sanitation procedures, which are specifically developed to eliminate pathogens including the COVID-19 virus, will significantly reduce the probability of transmission and infection. As we go forward in our shared “new normal” we want our guests to rest assured and feel confident that Mendietas Catering & Events will adapt our policies and procedures to implement any and all approved effective means at combating this public scourge. In addition to full compliance with all current statutes mandated by Mexican state and local governance for special events, wedding receptions, and wedding venues, the following outlines Mendietas Catering & Events’s commitment to the safety, health, and happiness of our guests and all Members of our Mendietas Catering & Events.

Payments

A signed contract and a deposit of 50% of total quoted services is required to reserve your Event date. The remaining balance 50% percent of the total quoted services will be paid 7 days prior to your event.

The form of payment is by transfer in Mendieta’s Catering & Events account.

Event Notice

We request a **two week notice** to ensure that your event is successful and well organized.

- Minimum notice to place an order: 7 working days
- A confirmation of the number attending is required 72 business hours prior to the scheduled event

Changes & Cancellations

We understand that sometimes events must be changed or cancelled.

- Minimum notice to change items on an order: 7 working days
- Minimum notice to cancel an event: 14 working days

Cancellations with less than 72 business hour notice will result in a 50% charge of all costs.

What is Included with Orders?

The following items are included with your order:

- Tablecloths for the set up (for the buffet set up only)
- Paper products, bowls, plates, cups, napkins, cutlery and utensils (products and quantities determined by menu and number of people attending event)

Event Information

The following information helps us to plan for proper staffing and for an adequate amount of food to be ordered and prepared.

The following information is needed when placing your order:

- Name of event
- Day, date and time of event
- Contact person, telephone and email
- Location of event
- Exact guest count to be served
- Special arrangements (podium, head table, flower decorations, etc.) they are not included in the offer and they have extra charge
- Menu selections (including any special dietary needs)

Menus & Dietary Needs

We aim to accommodate all dietary needs and restrictions. Please contact us with your requirements.

Sustainability

We are self-operated making us “local” in every sense of the word. Furthermore, we purchase local products when available and operate in a sustainable manner.

Leftover Policy

In accordance with the rules regarding food health & safety, it is Mendieta’s Catering & Events Policy that all leftover food remains the property of the caterer & cannot be removed from the catered event space by the client. This policy is intended to limit the risk of food borne illness due to improper handling or storage of leftover food items.

All leftover food & drink will be disposed of by the caterer at the conclusion of the meal function.

Mendieta’s Catering & Events is not responsible for leftover food items taken by guests for use after contracted event. Bacteria can grow in food that is not kept properly chilled or heated, and Mendieta’s Catering & Events discourages its customers from allowing guests to take food home from events.

Equipment

All necessary equipment will be provided with your order. We do rent equipment or linens without a catering order. The customer is responsible for all equipment until picked up by Mendieta’s Catering & Events personnel or returned by the customer.

- Catering staff will return to pick up event equipment as scheduled.
- For efficiency purposes, all equipment will be picked up at the same time.
- Customers will be charged replacement value for items that are not returned.

With respect

Chef

Maria Larisa Murariu de Mendieta
Mendieta’s Catering & Events S.A. de C.V.