



PRIVATE CHEF & CATERING

by Dordea Vezinet

Paris



WEDDING MENU

Tea

PRIVATE CHEF & CATERING
by Dordier Vexant



Thank you very much for contacting us.

My name is **Dorotea**, Executive Chef of **TEA**, and together with my team, we offer catering and private chef services in Tulum and Riviera Maya.

Our menu proposal is a fusion of Mediterranean and Mexican cuisine. Likewise, we would love to design a customized menu for your event based on your tastes and interests.

We propose you share a gastronomic experience with dishes that represent our roots and passion for cooking.

We would be delighted to be part of your celebrations!



OUR SERVICES

TEA includes all staff (waiters and kitchen staff for food service, bartenders for bar service), cutlery, and serving dishes.

If your guests are vegetarian, vegan or have other dietary restrictions, we will offer an alternative with a customized menu for them.

It is very important that you provide us with this information at the same time you send us the menu selection.



MENU

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COCKTAIL



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by Doreen Vexant

CANAPES

- Falafel with black tahini sauce - **\$4** (*Veggie*)
- Traditional Hummus with organic crudités - **\$4.5** (*Veggie*)
- Asparagus Bruschetta & Smoked Salmon - **\$5**
- Artichokes with mozzarella cheese & lemon pesto - **\$5** (*Veggie*)
- Candied pears with Gorgonzola cheese - **\$5** (*Veggie*)
- Smoked eggplant with yogurt & fresh mint - **\$4** (*Veggie*)
- Mushroom Arayes with zatar - **\$4.5** (*Veggie*)
- Angus Arayes with black tahini sauce - **\$5**
- Roasted cauliflower with almond crunch - **\$3.5** (*Veggie*)
- Crispy ricotta & walnut ravioli in romesco sauce - **\$4.5** (*Veggie*)
- Roasted Beetroot with Salmon Mousseline - **\$5**
- Mini spinach & nut burekas - **\$5** (*Veggie*)
- Kofta b'siniyah - **\$5**
- Chicken skewers with baharat & red bell pepper hummus - **\$4.5**
- Dates stuffed with goat cheese & prosciutto - **\$5**
- Mini cheese and charcuterie boards - **\$8**
- Shrimp with sautéed mushrooms - **\$5**
- Smoked salmon bruschetta on ricotta cheese and epazote cream - **\$4**
- Shrimp black aguachile shot with avocado mousse - **\$4**
- Mini smoked tuna whiting with black recado cream - **\$4**
- Shot of mixed green ceviche of fish and shrimp with crispy corn - **\$3.5**
- Coconut shrimp skewers with tamarind and habanero reduction - **\$4.5**
- Squid chicharron gordita with chili aioli and pickled onions - **\$3.5**
- Fresh oysters with ponzu sauce and crispy bacon - **\$5**
- Shrimp and goat cheese empanada - **\$4**
- Eggplant mousse bruschetta with huitlacoche - **\$3** (*Vegan*)
- Esquites with vegan chile ancho mayonnaise - **\$3.5** (*Veggie*)
- Vegan potato and chorizo taquito dorado with tatemada red sauce - **\$3** (*Vegan*)
- Shot of green coconut ceviche and crispy corn - **\$3.5** (*Vegan*)
- Corn and squash gordita with chili aioli and pickled onions - **\$3.5** (*Veggie*)
- Mushroom and Vegan Feta Cheese Ragu Empanada - **\$3.5** (*Vegan*)
- Spinach and corn empanada with mozzarella cheese - **\$3.5** (*Veggie*)

PRICES IN USD PER PIECE

We suggest 3 canapés per person | Minimum 45 pz of each canapé | Maximum 5 different canapés

PRICES DO NOT INCLUDE 16% IVA AND 15% TIP.

FOOD CORNER

COUNTRY (Charcuterie and cheeses)

Serrano ham, candied pork loin, beef pastrami, genovez salami, fuett, and smoked turkey breast, parmesan cheese, gouda cheese, blue cheese, brie cheese, mozzarella cheese, seasonal fruits, nuts, sweets, hummus, variety of crackers and artisan breads.

Price per person \$27 USD | Time 50 minutes max.

SEA

Fresh oysters

Shrimps to peel

Sauces: ponzu sauce, mint green sauce, black sauce, butter and garlic sauce and Provencal, tartar sauce

Lemons and oranges

Price per person \$29 USD | Time 50 minutes max.

PREMIUM SEA

Fresh oysters,

Shrimps to peel

Lobster tail

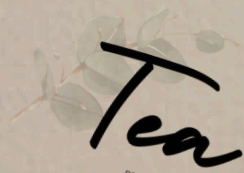
Sauces: ponzu sauce, mint green sauce, black sauce, butter and garlic sauce and Provencal, tartar sauce

Lemons and oranges

Price per person \$40 USD | Time 50 minutes max.
Buffet style presentation

PRICES IN USD - DO NOT INCLUDE 16% IVA AND 15% TIP.

MENU PLATING



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APPETIZERS

Salmon Carpaccio with sour orange dressing and sourdough toast - **\$18**

Beef carpaccio with black tahini dressing & feta cheese - **\$12**

Artichokes with mozzarella cheese & lemon pesto - **\$15** (*Veggie*)

Roasted beets with orange and labneh - **\$12** (*Veggie*)

Mussels & clams in white wine with green sauce - **\$12**

White fish tartar with capers and dill aioli - **\$15**

Candied pears with Gorgonzola cheese and mixed fresh leaves - **\$15** (*Veggie*)

Organic Tomato Mirror with pumpkin pesto and vegan feta cheese - **\$12** (*Vegan*)

Tuna Tiradito with ponzu sauce and black aioli - **\$18** (*Vegan*)

Shrimp avocado aguachile with creamy avocado and corn tostadas - **\$18**

Avocado and melon salad with mint dressing and hoja santa - **\$12** (*Vegan*)

Hummus with mixed mushrooms and sautéed eggplant with red tatemada sauce - **\$12** (*Vegan*)

Roasted bell pepper hummus with red wine braised beef short ribs - **\$15** (*Vegan*)

Cream of Asparagus Soup with crispy Serrano Ham - **\$13**

Cold cucumber and almond soup with crunchy seeds - **\$11** (*Vegan*)

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MAIN COURSE

TURFS

Meats

- Roasted New York with pico de gallo of corn served with chipotle potato millefeuilles and tomato confit - **\$38**
- Medallion steak with black recado aioli, sautéed green beans with garlic butter and arugula salad - **\$45**
- Medallion steak with sala criolla with olives over mashed potatoes with basil and tomato confit - **\$45**
- Lam chop with herb pesto on white risotto flavored with lemon and roasted carrots - **\$49**
- Lam chop with wine and mushroom reduction over spiced cous cous and sautéed spinach with almonds - **\$49**

Poultry

- Roasted chicken with harissa with mejadra mixed leaves - **\$30**
- Chicken in Sicilian sauce with fresh avocado and roasted carrot salad - **\$30**
- Duck roulade with dried fruits and citrus sauce served with sweet potato puree and arugula and spinach salad - **\$40**

SEA

- White fish with romesco sauce served with sautéed baby carrots over labneh and herbed basmati rice - **\$38**
- White fish with herb pesto and serrano chili served with Israeli salad with avocado and mashed cauliflower - **\$40**
- Jumbo shrimp with Provençal butter in babaganush and rustic potatoes - **\$45**
- Ginger seared tuna served with organic vegetables and warm beet salad - **\$45**
- Salmon trout with caper sauce and baked potatoes with prunes and fresh herbs - **\$50**
- Totoaba with zoug over pureed cauliflower and sautéed spinach - **\$60**
- Lobster in kalamata olive butter with roasted mushroom and tomato risotto with goat cheese - **\$80**

VEGGIE

- Roasted cauliflower with spices over bean hummus and creole salsa rustica - **\$38**
- Smoked eggplant with black tahini on a rustic avocado and feta cheese sauce - **\$40**

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CHILDREN'S MENU

Battered chicken breast with mashed potatoes / french fries **\$12**

Angus burger with french fries **\$12**

Pasta with pomodoro sauce and vegetables **\$10**

Children up to 11 years old

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FAMILY STYLE



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FAMILY STYLE

ARGENTINIAN STYLE BBQ

Meat Empanada
Spinach Empanadas
Humita (corn and cheese casserole)
Rustic roasted potatoes with rosemary
Handmade chorizo sausage
Short ribs
Lemon chicken brochette
Sausage steak
Roasted vegetables
Green leaves salad
Pickled eggplants
Chimichurri
Creole sauce
Artisan bread

Price per person \$70 USD

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FAMILY STYLE

MEDITERRANEAN STYLE BBQ

Hummus with vegetable crudite
Roasted beets with labneh
Provencal mussels
Grilled shrimps with mint butter
Grilled fish with romesco sauce
Rack of lamb with fine herbs melon and cucumber salad with feta cheese
Cous cous cous with spinach and plum
Potatoes with dill and lemon
Tabbouleh with dried fruits
Mediterranean salad
Pita bread
Kalamta olives
Labneh with mint

Price per person \$80 USD

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FAMILY STYLE

TAQUIZA

Pork tenderloin in chile morita sauce
Chicharrón in green sauce
Chicharrón in red sauce
Cochinita pibil
Pastor with roasted pineapple
Chicken in black mole
Chicken in white sauce
Chicken tinga with chipotle
Roasted arachera with sour orange marination
Tinga de res with pasilla chile
Marinated sirlon
Green fish ceviche
Black shrimp aguachile
Vegan green ceviche
Zucchini in chipotle chile sauce with corn
Mushroom Cochinita (Vegan)
Cauliflower baja style (Veggie)
Fish baja style
Poblano peppers stuffed with cheese (Veggie)
Chicken in almond mole
Pork in green sauce
Baja style rock shrimp
Mushrooms with hibiscus flower (Vegan)
Rajas with cream (Veggie)
Zucchini & corn (Vegan)
Beef Birria

INCLUDED WITH EACH TAQUIZA

Poblano rice tortillas
Refried beans
Sauces (pico de gallo with pineapple, salsa roja, salsa verde cruda, habanero)
Guacamole and chips

5 stews \$50 USD per person
8 stews \$60 USD per person

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DESSERTS



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DESSERTS

Ricotta cake with candied pears ganash of white chocolate - **\$12**

Pears in white wine with rose water and crème anglaise - **\$15**

Organic bitter chocolate mousse with red fruits sauce - **\$15**

Baclava of almonds with extra virgen olive oil ice cream - **\$18**

SWEET BUFFET TABLE

Cannolis with pistachio cream

Tiramisu

Citrus pana cotta

Chocolate squares

Ricotta cake with candied pears

Cheese cake with rose petals

Catalan cream

Baklava

Walnut mamoul

Halva mousse

Chocolate nougat with nuts

Pears in chardonnay and saffron

Napoleon with vanilla cream

Pavlova with citrus and red fruit curd

Cheese with fruit jam & organic honey

Strawberry tart

Cake with lemon curd

Organic dark chocolate mousse

Red fruit mousse

Apple crumble

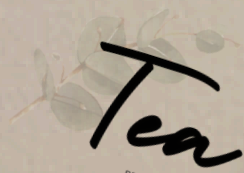
Red velvet with cream cheese and raspberries

8 varieties - \$25 USD per person

12 varieties - \$32 USD per person

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MIDNIGHT



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PIZZAS

Individual 15 cm Italian style pizza - **\$15**

Flavors: margherita, pepperoni, Mexican, Hawaiian or four cheeses

Presentation: individual biodegradable boxes

MINIMUM 30 PIECES

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BAR

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BAR

UNCORKING

Mixers, garnishes, ice, (2) fresh waters of your choice and (2) signature drinks.

Staff Bar set-up: bartender equipment, glassware

Alcohol not included

**Price per person \$35 USD | \$7 per person per extra hour
8 hours of service**

NATIONAL BAR

Variety of Cocktails with vodka, rum and tequila

Beer, michelada and ojo rojo

House red and white wine

**Price per person \$60 USD | \$20 per person per extra hour
4 hours of service**

Our bar service includes staff, glasses, ice, mixers and bar set-up.

If your guests are vegetarian, vegan or have other dietary restrictions, we will offer an alternative for them with a menu similar to that of the rest of the guests. For this, it will be very important that you inform us of these details at the same time you send us the menu selection.

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SAVE THE DATE

To confirm our service, a deposit of 30% of the total amount is required.

Cancellation policy: the deposit will not be refunded in case of cancellation.

FULL NAME

PLACE AND ADDRESS OF THE EVENT

(If outside of Tulum, there will be an additional cost)

NUMBER OF GUESTS

MENU SELECTION

REASON FOR THE CELEBRATION

PROOF OF PAYMENT / TRANSFER

(Payment method PayPal 6%, cash and transfer)

If you need any help or recommendations, don't hesitate to let us know.

We will be happy to help you and offer you our best service for your next event, best regards!

(The remaining 70% of the balance is due 15 days before the event).


Chef Dorotea Vexenat

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