

CASA LORENZO MEAL SERVICE

1. Meal Service Includes: Breakfast daily, plus lunch or dinner except Sundays and National Holidays.
2. Esperanza is available to pre-stock food and beverages for you, prior to your arrival.
3. Sundays & National Holidays: Meal service is available for an extra charge, please confirm with Esperanza at least 24 hours in advance

ADDITIONAL MEAL SERVICE: If you want additional meals, lunch and / or dinner, we are happy to offer this extra service for an extra charge of \$50 USD or equivalent MXN per meal plus cost of food and beverages. Please pay Esperanza this extra charge as you have arranged.

4. Meal Service Includes:
 - a. Family style service or plated (please indicate your preference) with all guests having the same main course, salad or soup
 - b. All shopping for food and beverages
 - c. Cooking and food preparation
 - d. Serving of the food and beverages
 - e. Clean up
5. Meal Service Excludes:
 - a. Cost of food and beverages is an extra expense to be covered by the guests. Please reimburse the staff for all receipts when presented for your meals purchases.

- b. Restaurant style service – the staff is not in a position to provide restaurant style service where individuals order differing entrees. Staff will work hard to deal with any food allergies which might exist with guests, but is not in a position to make separate meals.

6. Meals Hours:

- a. Breakfast can be served from 8:30-10:00 AM. If you have an early activity, staff are happy to leave breakfast ready (coffee maker ready and fruit in the refrigerator). Esperanza will set up a coffee bar in the morning with hot coffee, cups, ½ & ½ and sugar for your convenience.
- b. Lunch can be served from 12:00PM-3:00PM.
- c. Dinner is served no later than 7:30PM.

7. Menu Planning:

- a. Please plan menus with the staff at least 24 hours in advance when possible. Some items such as fresh seafood can only be purchased in the early morning.
- b. There is an English / Spanish Menu to help plan meals. We are happy to help with translations and/ or meal planning, call Fidel at +52 (322) 227-4150.

8. Paying for Food & Beverages:

- a. Upon arriving at Casa Lorenzo, please pay Esperanza for pre-stocked items purchased prior to your arrival.
- b. Groceries for the week: The staff typically shops daily for groceries for the planned meals or any other requests. Please reimburse them for these expenses upon presentation of the receipts as arranged by .

- c. Receipts: The staff will account for all monies spent with the receipts daily or at the end of your stay as you desire. We suggest you arrange to settle bills daily or the day before you leave as the departure day can be fairly hectic.
- d. All payments must be in either MXN or USD equivalent; sorry no credit cards can be accepted.

9. Sundays and National Holidays:

- a. For those meals which occur on these days, the staff can recommend various excellent restaurants or can purchase food to provide the opportunity for you to cook yourself.

MENU SUGGESTIONS

BREAKFAST / DESAYUNO

STARTERS

- Fresh squeezed juice / Jugo Fresco: Orange/ Naranja or Grapefruit / Pomelo
- Grapefruit / Pomelo
- Coffee / Café: regular o descafeinado
- Tea/ Te: black or chamomile (manzanillo)/
- Fruit Plate / Plato de Frutas: Bananas / Plátanos, Cantaloupe / Cantalupo, Watermelon/ Sandia, Apple/ Manzana, Pineapple/ Piña, Strawberry/ Fresa, Papaya/ Papaya, Mango/ Mango, Yogurt/ Yogurt: plain/ natural or fruit flavored
- Oatmeal/ Avena
- Cold Cereal/ Cereal
- Toasted Bread/ Pan Tostada: white or whole wheat/ integral
- Sweet Rolls/ Pan Dulce

HOT BREAKFAST

- Scrambled Eggs/ Huevos Revueltos
- Eggs as you want/ Huevos al gusto
- Eggs a la Mexicana/ Huevos a la Mexicana: Scrambled eggs with tomato, onion and chili
- Omelet/ Omelet with ham/ jamón, mushrooms/ champignons, cheese/ queso, bacon/tocino
- Ranchero Eggs/ Huevos Rancheros: Sunny side up with spicy tomato sauce on corn tortillas
- Chilaquiles/ Chilaquiles con salsa verde y crema: fried corn tortilla strips covered with green tomatillo sauce and sour cream. Served plain or with Chicken.
- Hot Cakes: plain or with bananas/ plátanos or pecans/ nuez
- French Toast/ Pan Francis: classic French toast with cinnamon

SIDE DISHES

- Bacon/ Tocino
- Ham/ jamón
- Refried beans/ Frijoles refritos
- Potatoes hash brown/ Papas fritos (hash)

LUNCH/ LA COMIDA

- Salads/ Ensaladas & Soup/ Sopa – see below
- Hamburger/ Hamburguesa; with cheese/ con queso
- Sandwich/ Sándwich: on baguette or sliced bread with Ham, turkey, salami tuna chicken
- Quesadillas/ Quesadillas: wheat tortillas stuffed with mild white cheese and extras such as chicken, beans, ground beef, ham. Served with salsa and beans.
- Tuna or Chicken Salad/ Ensalada de Atuna o Pollo: Tuna or chicken salad served over lettuce or with crackers.
- Avocado stuffed with shrimp/ Aguacate relleno de camarón
- Ceviche- marinated fish and or shrimp or scallops with tomato, onion, chile and cilantro
- Pasta/ Pastas: served with seafood, bolognese or Alfredo sauce.

APPETIZERS AND SNACKS / BOTANAS

- Guacamole & salsa: served with corn chips/ totopos
- Black Bean Salsa: served with corn chips
- Nachos: corn chips with cheese, refried beans, chicken or beef
- Ceviche- marinated fish and or shrimp or scallops with tomato, onion, chile and cilantro
- Stuffed Mushroom Caps

SALADS/ ENSALADAS

- Green/ Verde: mixed greens depending on the season with homemade vinaigrette (can add tomato, papaya or other)
- Tomato Caprese/ Tomate: sliced tomatoes topped with either Mozzarella cheese/ Queso mozzarella or cucumbers/ Pepino and a vinaigrette. Fresh Basil when available.
- Spinach/ Espinaca: with crumbled bacon, onions and mustard vinaigrette
- Cesar/ Cesar: optional with chicken/ pollo or cooked shrimp/ camarones
- Hearts of Palm w/ avocado, cucumber and tomato/ Ensalada de palmito

SOUP/ SOPAS

- Chicken Soup/ Sopa de pollo: classic chicken soup with rice and vegetables
- Tortilla: a chicken broth served with crunchy strips of corn tortillas and sour cream
- Black Bean/ Frijoles negro: a hearty soup served with crème fresh and chopped onions.

DINNER/ LA CENA

Traditional Mexican

- Chicken Enchiladas/ Enchiladas de pollo: soft corn tortillas rolled up with shredded chicken inside, covered in a tomato sauce with cheese
- Mexican Plate/ Plato mexicano: chile relleno, enchilada, tamale, grilled beef/ tampiqueña, guacamole, beans, rice.
- Chile Relleno/ chile relleno: mild jumbo green chilies stuffed with cheese, chicken or ground beef, breaded and fried. Served with a tomato sauce.
- Fajitas: grilled beef strips, chicken or shrimp with green and red peppers, served with tortillas, rice and beans.
- Tacos: ground beef or chicken with tomatoes, lettuce and cheese served with tortillas, rice and beans.
- Shrimp Burritos: grilled shrimp with rice, beans wrapped in a floured tortilla

Traditional Menu Items

○ **Beef**

- Beef Brochette: Brocheta de res \brocheta mar y tierra

○ **Chicken**

- Chicken breast/ Pechuga de pollo: served as you like it grilled, baked, etc.
- Stuffed chicken breast/ Pechuga relleno: stuffed with spinach & cheese
- BBQ Chicken breasts or all chicken parts/ BBQ pollo pechuga o todo
- Fried chicken/ Pollo frito: breaded and fried

○ **Pork**

- BBQ Ribs/ Costillitas
- Stuffed Pork Loin/ Loma relleno: roasted port loin stuffed with vegetable mixture
- Roasted Pork Loin/ Loma al horno:

○ **Seafood**

- Filet of fish with garlic/ Filete de pescado al ajo
- Filet of fish Veracruz/ Pescado a la veracruzana: White fish with tomato sauce with onion, green peper, green olives
- Shrimp/ Camarones: as you like them, with butter, garlic, white wine sauce with red spicy sauce
- Lobster/ Langouste: with garlic or butter sauce

DESSERT/ POSTRE

The cook can prepare desserts or we can order specialty items from a bakery, please advise in advance for birthday cakes, carrot, chocolate, etc.)

- Flan: the traditional Mexican custard dessert with caramel sauce
- Lime Pie/ Pay de limón: similar to key lime pie
- Coconut Pie/ Tarta de coco: homemade fresh coconut pie
- Pecan Pie/ Tarta de nuez
- Fresh Fruit Pie / Tarta de fruta temporada: seasonal fruit pies
- Fresh Fruit served with splash of Cointreau or natural/ Fruta fresca de la temporada con Cointreau y helado de vainilla o sencilla: served over vanilla ice cream
- Bananas Foster/ Plátanos Foster: baked or sautéed bananas with vanilla ice cream