

# Wedding Reception Menus

## Palapa Hacienda Maya Menu

*featuring 19th Century French Influenced Mayan and Mestizo Cuisine*

*Waiter Served at the Table \$55.00 USD per person*

*We will allow more Appetizer, Entree and Dessert choices  
if your groups selects their appetizers, entrees and desserts prior to the event.  
For groups of 40 or more, we require your group's appetizer, entree and dessert selections one week before your  
event.*

*Catered Affairs and Personal Chef Services Incur Additional Costs*

### STARTERS

Freshly Prepared Chips and Salsa

### APPETIZERS

*Groups under 40: Choice of Two -- Groups over 40: Choice of One*

Lobster Bisque , Lime Soup or Cream of Avocado

Mixed Garden Salad

Fish, Shrimp or Mixed Ceviche

*A Fresh Wild Seafood Salad with Tomatoes, Onions and Cilantro*

*Mayan Salad with Cucumber, Beets and Jicama*

*Shrimp and Fish Medallions served on a bed of Mint Sauce*

### ENTREES

*Served with Grilled Vegetables and Baked Potato or Beans & Rice  
Groups under 50: Choice of Two -- Groups over 50: Choice of One*

*We will allow more Entree choices if your groups selects  
their appetizers, entrees and desserts prior to the event.*

*Chicken Breast Stuffed with Spinach & Corn Truffles  
served with a Chipotle Sauce*

*8 oz. American Angus Filet Mignon with Corn Truffles  
served with Laurel Sauce or a Stroganoff Sauce*

*Sautéed Soft Shell Crabs*

*served on bed of a White Wine & Sweet Red Pepper Sauce*

*Roasted Venison*

*served on bed of Almond Sauce*

*Roasted Duck*

*served on bed of Tamarind Sauce*

### DESSERT

*Extra Charge in USD per Person*

*Ajua Maya Flan -- \$5.00*

*Chocolate Pecan Torte/Ice Cream -- \$7.50*

*Banana Foster Flambé -- \$10.00*

*Tres Leches Event or Wedding Cake*

*\$3.50 per person -- for under 10 persons, \$35.00*

*Champagne Toast*

*St. Domaine Blanc de Blanc, Washington State, USA*

*\$40 per bottle (approx. 6 flutes per bottle)*

*Open Domestic House Bar: \$10.00 per person (2 hour minimum)*

*3rd Hour: \$8.00 per person*

*4th Hour: \$6.00 per person*

*Open Imported and House Bar: \$20.00 per person (2 hour minimum)*

*3rd Hour: \$16.00 per person*

*4th Hour: \$12.00 per person*

*10% IVA tax and 15% bill will be added to final bill*

# HACIENDA AJUA MAYA

*Waiter Served at the Table -- \$50.00 USD per person*

*We will allow more Appetizer, Entree and Dessert choices  
if your groups selects their appetizers, entrees and desserts prior to the event.  
For groups of 40 or more, we require your group's appetizer, entree and dessert selections one week before your  
event.*

*Catered Affairs and Personal Chef Services Incur Additional Costs*

## STARTERS

Freshly Prepared Chips and Salsa

## APPETIZERS

*Groups under 50: Choice of Two -- Groups over 50: Choice of One*

Fresh Tomato Soup, Lime Soup or Cream of Avocado

Mixed Garden Salad

Fish or Mixed Ceviche

A Fresh Wild Seafood Salad with Tomatoes, Onions and Cilantro

## ENTREES

*Served with Grilled Vegetables and Baked Potato or Beans & Rice*

*Groups under 50: Choice of Two -- Groups over 50: Choice of One*

*We will allow more Entree choices if your groups selects their appetizers, entrees and desserts prior to the event.*

10 oz Fresh Wild Mayan Lobster

8 oz. USDA Black Angus Filet Mignon

Jumbo Grilled Shrimp

Coconut Shrimp

Fresh Salmon with Shrimp

Mixed Seafood Platter

*Wild Fresh Mayan Lobster, Shrimp, Calamari, Octopus, Fresh Fish*

Surf & Turf

3.5 ozs. Fresh Wild Mayan Lobster coupled with 10 oz Black Angus Rib Eye

Mayan & Golfo

3.5 ozs. Fresh Wild Mayan Lobster Coupled with Grilled Garlic Shrimp

Creole Fresh Fish Stuffed with Shrimp

Flambé Tableside Menu for groups up to 25

Mayan Shrimp & Lobster with Xtabentun Y Tequila

Fresh Wild Mayan Lobster with Xtabentun Y Tequila

Mayan Jumbo Shrimp with Xtabentun Y Tequila

## DESSERT

*Extra Charge in USD per Person*

Ajua Maya Flan -- \$5.00

Chocolate Pecan Torte/Ice Cream -- \$7.50

Banana Foster Flambé -- \$10.00

Tres Leches Event or Wedding Cake

\$3.50 per person -- for under 10 persons, \$25.00

Champagne Toast

St. Domaine Blanc de Blanc, Washington State, USA

\$40 per bottle (approx. 6 flutes per bottle)

Open Domestic House Bar: \$10 per person (2 hour minimum)

3rd Hour: \$8.00 per person

4th Hour: \$6.00 per person

Open Imported and House Bar: \$20 per person (2 hour minimum)

3rd Hour: \$16.00 per person

4th Hour: \$12.00 per person

10% IVA tax and 15% bill will be added to final bill

# AJUA MAYA

*Waiter Served at the Table -- \$35.00 USD per person*

*We will allow more Appetizer, Entree and Dessert choices  
if your groups selects their appetizers, entrees and desserts prior to the event.  
For groups of 40 or more, we require your group's appetizer, entree and dessert selections one week before your  
event.*

*Catered Affairs and Personal Chef Services Incur Additional Costs*

## STARTERS

Freshly Prepared Chips and Salsa

## APPETIZERS

*Groups under 50: Choice of Two -- Groups over 50: Choice of One*

Fresh Tomato Soup, Lime Soup or Cream of Avocado  
Mixed Garden Salad  
Fish or Mixed Ceviche  
A Fresh Wild Seafood Salad with Tomatoes, Onions and Cilantro

## ENTREES

*Served with Grilled Vegetables and Baked Potato or Beans & Rice  
Groups under 50: Choice of Two -- Groups over 50: Choice of One  
We will allow more Entree choices if your groups selects their appetizers, entrees and desserts prior to the event.*

11 Oz Monterrey Rib Eye Steak  
14oz Monterrey T Bone Steak  
10 oz USA Black Angus Rib Eye  
Ajua BBQ with Baby Back Ribs, Drumettes & Jumbo Gulf Shrimp  
Grilled Cornish Game Hen  
Cornish Game Hen Relleno Negro  
*A Peppery Flavored Black Stuffing Served with Chaya and Rice*  
Tikin Xic  
Mayan Fresh Fish in an Achiote Sauce  
*Flavor is similar to Paprika, served on a bed of Chaya and Plantains*  
Pollo Pibil  
Roasted Cornish Game Hen with Mild Pibil Sauce  
Traditional Cermonial Mole  
*Stuffed Chicken Breast with Sesame Seed Shell and the Mayan Chocolate Chile Sauce*  
Shrimp & Fish Kebab  
Fresh Fish Filet Stuffed with Shrimp  
Fresh Fish Filet with Mango Sauce  
Fresh Fish Filet with Veracruzano Sauce with Tomatoes and Olives  
Fresh Fish Filet with Creole Sauce

## DESSERT

*Extra Charge in USD per Person*

Ajua Maya Flan -- \$5.00  
Chocolate Pecan Torte/Ice Cream -- \$7.50  
Banana Foster Flambé -- \$10.00  
Tres Leches Event or Wedding Cake  
\$3.50 per person -- for under 10 persons, \$25.00

Champagne Toast  
St. Domaine Blanc de Blanc, Washington State, USA  
\$40 per bottle (approx. 6 flutes per bottle)

Open Domestic House Bar: \$10 per person (2 hour minimum)  
3rd Hour: \$8.00 per person  
4th Hour: \$6.00 per person

Open Imported and House Bar: \$20 per person (2 hour minimum)  
3rd Hour: \$16.00 per person  
4th Hour: \$12.00 per person

10% IVA tax and 15% bill will be added to final bill

# AJUA! Maya Gourmet & More!

## Additional Options

### APPETIZERS

Sautéed Jumbo Shrimp with Garlic and Chile Guajillo  
*One of AJUA's specialties -- the Guajillo Chile is a dry chile with a flavor similar to paprika*  
Mexican Shrimp Cocktail  
Sautéed Calamari with Garlic and Chile Guajillo  
*One of AJUA's specialties -- the Guajillo Chile is a dry chile with a flavor similar to paprika*  
Fried Calamari  
Coconut Shrimp  
Octopus  
Avocado Crepes with Tomatillo Sauce  
Spinach Crepes with Fresh Salmon  
AJUA Mayan - Virginia Buffalo Wings  
Bruschetta, AJUA Nachos

### SOUPS

Lobster Bisque, Fresh Wild Seafood Soup, French Onion Soup, Minestrone

### SALADS

Caesar Salad - prepared at your table, Avocado & Shrimp, Garden Salad with Lobster, Garden Salad with Shrimp

### ENTREES

Lobster and Jumbo Shrimp Thermidor  
BBQ Jumbo Shrimp  
Fresh Salmon Filet with Jumbo Shrimp served with a Lime Sauce  
Sea Bass served with a White Wine Cilantro Sauce  
Sea Bass al Pastor  
  
Breast of Duck with a Tamarindo Ginger Sauce or Bourbon Curry Sauce  
American Angus Beef – Filet Mignon, New York Strip, Rib Eye and T-Bone  
Mexican Monterrey Beef – Filet Mignon, New York Strip, Rib Eye, T-Bone and Arrachera  
BBQ Baby Back Ribs  
Pork Tenderloins with a Tamarindo Ginger Sauce or Bourbon Curry Sauce  
  
East Indian Tropical Curry  
Breast of Chicken with a Tamarindo Ginger Sauce or Bourbon Curry Sauce  
Chicken Cordón Bleu  
  
House Prepared Fresh Ravioli, *Stuffed with Salmon and Spinach, Stuffed with Spinach and Mushrooms ,  
Stuffed with Spinach and Beef*  
  
Spaghetti , *Fresh Wild Seafood Sauce , Lobster and Shrimp Sauce , Vegetarian Sauce , Tomato Sauce, Bolognese*  
  
Penne with Three Cheeses, Flambéed by the Table

### DESSERTS

"AJUA is for Lovers" Cheese Cake  
Tiramisu  
Blackberries, Flambéed at your table with Cassis and Brandy  
Strawberries, Flambéed at your table with Red Wine and Brandy  
Crêpes Suzette  
Sexy Banana Foster Flambéed with Bourbon  
Sexy Mango Flambéed with Bourbon  
Kahlúa Caramel Crepes  
Fresh Tropical Fruits with Ice Cream  
Fresh Tropical Fruits Crepes  
Ice Cream with Kahlúa  
Sundae with Hershey's Chocolate  
AJUA Banana Split

### SPECIALTY DRINKS

Flaming Mayan Coffee, Flaming Mayan Sacrificial Aphrodisiac , Flaming Pancho Loco and many More!

AJUA Maya offers a wonderful selection of wines and champagne and a well stocked domestic and imported premium liquor bar.

quality domestic house liquors as well.

# AJUA CANTINA MEXICANA

*Available for Beach BBQs, Catered Events and between Noon and 6 p.m. at Ajua Maya Restaurant  
Waiter Served at the Table -- \$22.50 USD per person*

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if your groups selects their appetizers, entrees and desserts prior to the event.  
For groups of 40 or more, we require your group's appetizer, entree and dessert selections one week before your  
event.*

*Catered Affairs and Personal Chef Services Incur Additional Costs*

## STARTERS

Freshly Prepared Chips and Salsa

## APPETIZERS

*Groups under 40: Choice of Two -- Groups over 40: Choice of One*

*Sopa de Lima, Mixed Green Salad, Fish or Mixed Ceviche  
A Fresh Wild Seafood Salad with Tomatoes, Onions and Cilantro*

## ENTREES

*Served with Grilled Vegetables and Baked Potato or Beans & Rice  
Groups under 40: Choice of Two -- Groups over 40: Choice of One*

Beef Fajitas, Chicken Fajitas or Mixed Fajitas  
Vegetarian Fajitas (Vegan)  
Ajua Maya BBQ Platter with Baby Back Ribs and Drumettes  
Grilled Chicken Breast Pibil or Garlic  
Arrachera (Marinated London Broil)  
Grilled Fresh Fish Filet  
Grilled Fresh Fish Kebab, Beef Kebab or Chicken Kebab  
Grilled Mushroom Kebab (Vegan)  
Chile Relleno with Beef  
Chile Relleno with Cheese (Vegetarian)

## DESSERT

*Extra Charge in USD per Person*

Ajua Maya Flan -- \$5.00  
Chocolate Pecan Torte/Ice Cream -- \$7.50  
Banana Foster Flambé -- \$10.00  
Tres Leches Event or Wedding Cake  
\$3.50 per person -- for under 10 persons, \$25.00

Champagne Toast \$40 per bottle  
St. Domaine Blanc de Blanc, Washington State, USA  
*we estimate 5 flutes per bottle*

Open Domestic House Bar: \$10 per person (2 hour minimum)  
3rd Hour: \$8.00 per person, 4th Hour: \$6.00 per person

Open Imported and House Bar: \$20 per person (2 hour minimum)  
3rd Hour: \$16.00 per person, 4th Hour: \$12.00 per person

*AJUA Maya offers a wonderful selection of wines and champagne,  
a well stocked domestic and imported premium liquor bar and quality domestic house liquors.*

10% IVA tax and 15% bill will be added to final bill

[www.acantohotels.com](http://www.acantohotels.com)

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