



BREAKFAST

FRESH AND NATURAL JUICES

½ liter or 1 liter

FRUIT IN SEASON

Fruits salad

Orange, carrot, beet, grapefruit

Orange and carrot

Tangerine (only in season)

Papaya and orange

Detox (apple, orange and ginger)

Digestion (papaya, pineapple, grapefruit and mint)

Energy (apple, raspberry and oats)

Hangover (beet, carrot, orange and celery)

Green /

Energetic fruit cup

la, fresh fruit, honey a

Sliced fruit

Served with honey, g yogurt or cottage che

Whole fruit 4 pcs se basket or tray

Greek and flavorec

Smothies with fresh oats

PASTRIES

Hotcakes 3 pcs serv and maple syrup.

American hotcakes with bacon or sausag potatoes.

Waffles/ French to:

Served with butter ar

Mini pastries or wh

Served with butter ar



COMPLETE BREAKFAST

Countryside

Sliced fruit, orange juice, toasted bread or pastries, coffee or tea.

Healthy

Sliced fruit, orange juice or oat smoothie with apple and egg whites to taste.

CPR

Sliced fruit, tomato juice with celery or our special hangover juice, toasted bread or pastries, coffee or tea and chilaquiles to taste.

Manny's

Sliced fruit, orange or grapefruit juice, toasted bread or pastries, coffee or tea and eggs to taste.

Green or red chilaquiles

With chicken, egg, beef bistek, arrachera (skirt steak) or chorizo.

Mexican eggs with refried beans.

Eggs Benedict poached eggs

Divorced eggs with beans, salsa verde and salsa roja.

Rancher's eggs with beans, tortilla, turkey breast or pork ham and salsa roja

Machaca eggs scrambled eggs with dried meat, serrano chili, tomato and onion.

Omelette to taste with whole egg or egg whites

Tortilla de patatas

Twins two bollos (king of bun) Served with jamón serrano, sliced apple, spinach and poached egg.

Burritos 2 pcs served with egg and chorizo, chicken, turkey breast or pork ham, machaca or chilorio. With salsa to taste.

Sincronizadas 3 pcs of tortilla with Oaxaca or Manchego cheese, turkey breast or pork ham, served with salsa to taste.

Dobladitas 3 pcs of corn or wheat



Enchiladas suizas, (green or red) 3 pcs of tortilla filled with chicken, chorizo or arrachera (skirt steak).

Enfrijoladas al chipotle 3pcs served with heavy cream, onion and shredded panela cheese.

Hash brown served with tomato, caramelized onion and chorizo, chicken, cheese, bacon or sausage.

Molletes 2 pcs of toasted ciabatta bread with beans, chorizo or chilaquiles.



MANNY'S MENU FOR SHARING

Mexico's antojitos

Sopes, tostadas, quesadillas, burritos, tlacoyos, tacos served with salsas and guacamole.

Carpaccio

Beef, salmon or tuna.

Tray of crudité's

Jicama, cucumber and cherry tomato served with tajin chili or dressing.

Tray of mini quiche

Lorraine, dehydrated tomato with basil, spinach with bacon, jamón serrano with Parmesan cheese.

Tray of tortas

A ciabatta stuffed with beans, tomato, avocado, onion and a dressing. Main ingredient: chicken, turkey or pork ham, beef Milanese, natural or marinated pork leg, natural or marinated cecina (*cured meat*), Cuban. All served

Tray of deli meats

Jamón serrano, Selva Negra, Canadian pork loin, bola de cerveza, home-made roast beef, served with Melba, Bretton and black wheat bread.

Tray of mini sandwiches

Mini sandwiches and tortas, standard* or gourmet*

Manny's Catering

Guacamole and pico de gallo, served with our totopos (fried tortillas)

Mezze Plate (Mediterranean)

Hummus, olives, artichoke, cucumber, jamón serrano and bell peppers.

High-quality cheeses

Goat, cheddar, brie, Roquefort and smoked cheese, served with Toscan, Bretton and black wheat bread. Selected cheeses and deli meats.

Tray of selected cheeses and deli meats



Assortment of Sandwiches

Turkey breast, pork with cheese, tuna salad or grilled roast beef with Swiss or Manchego cheese.

TAPAS

Spanish jam with cherry tomato and cream cheese.

Artichoke over chive cream

Selva Negra pork leg with tomato slices and raspberry sauce.

Manchego cheese with Spanish sauce and garlic vinaigrette

Sauté veggies with fresh panela cheese, pork ham, lemon zest and ground oregano

SUSHI

Sushi 2

California: avocado

and shrimp, surimi or

Philadelphia: cheese

salmon, tuna, surimi or

Deep fried sushi: cucumber and surimi or shrimp

Spicy tuna: marinated with spices and spicy

Sashimi

Salmon, tuna or fish.



LUNCH OR DINNER

APPETIZERS

Wings 5 pcs

Bbq, à la diable (spicy) or natural

Vietnamese rolls

Rice paper rolls stuffed with beef, chicken, shrimp, salmon or vegetarian

Italian Arancinis 3 pcs

Fried risotto spheres with Manchego cheese and pork ham, served with pomodoro sauce

Fried calamari 5 pcs sliced

Served over a layer of Chinese noodles with chipotle sauce

Smoked salmon

Capers, onion, boiled egg, drizzle of olive oil with Melba bread

Governor tacos 3 pcs

Sauté shrimp with garlic, onion and melted Oaxaca cheese

Fish fingers 6 pcs

HOT SOUPS

Shrimp broth with morita chili

Served with grilled baguette crouton drizzled with olive oil

Tlalpeño broth

Carrot, avocado, chipotle, onion, fresh panela cheese and chicken

Xóchitl Broth

Chicken broth with salsa verde, rice and veggies

Consommé

White rice, chicken, carrot, chickpea, onion and coriander

Minestrone soup

Al dente pasta with veggies

Tlaxcalli Soup

Fried tortilla, pasilla chili, fresh panela cheese and avocado

COLD SOUPS

Fideos secos (dry noodles)



Fussilli

Combined with fine herbs, pork ham and grated cheese

Gazpacho

Tomato, onion sweet,pepper cucumber and olive oil

Tropical

A combination of cucumber with watermelon, apple and jicama

SALADS

Our salads are served with the following dressings to choose from:

Ranch, Caesar, natural vinaigrette, balsamic vinaigrette or honey mustard

Tuna or chicken

Finely sliced lettuce, carrot and MC * dressing

Caprese with basil pesto

Tomato, mozzarella and basil

Caesar with grilled chicken or

Cobb

Boiled egg, bacon, lettuce, turkey breast tomato

Chef salad

Lettuce, spinach, bac boiled egg, pork har and MC*dressing

Spinach

Goat cheese, bacon, and croutons

Greek

Bell pepper, red onic cherry tomato and fe

Seafood salad

Pacotilla (small shrim salmon, surimi, tuna, tomato, onion and ja layer of lettuce

Our original MC

Spinach, goat cheese apple in balsamic vir and dehydrated tom



Palm heart and artichoke

Lettuce, cherry tomato and apple vinaigrette

Green salad

Variety of lettuce, spinach, celery, asparagus, avocado, and goat cheese spheres

PASTA OF YOUR CHOICE

(Spaghetti, fettuccine, fusilli, penne, lasagna)
Gluten Free option

Alfredo

Butter, heavy cream and Parmesan cheese

Bolognese

Bolognese sauce and fresh Parmesan cheese

Carbonara

Bacon, olive oil and carbonara

Vegetarian

Italian zucchini, eggplant, onion, corn, tomato and basil

Arrabbiata

Garlic, olive oil, *chile de árbol* and tomato

Seafood

Variety of seafood, tomato sauce and cheeses

Chicken, meat or spinach ravioli

With tomato sauce and Parmesan cheese

POULTRY

Mexican chicken

Mexican salsa, tomato, onion, chile and coriander

Cordon Bleu Chicken Breast

Breaded chicken breast stuffed with pork ham and Manchego cheese

Tikka masala chicken

Breast chicken with curry sauce,



Parmesan chicken breast

Breaded with fresh Parmesan cheese

Grilled chicken

Grilled breast chicken

Contadina breast chicken

Stuffed with veggies and served over a layer of creamy fettuccini, carrots and grated Parmesan chicken

English Supreme chicken

Béchamel sauce with mushrooms, bell pepper and cooked pork ham

Duck

Roasted or à l'orange, served with baked potato and steamed veggies

FISH AND SEAFOOD

Jumbo shrimps 5 pcs

Breaded, grilled or with garlic

Mummy jumbo shrimps 5pcs

Shrimps stuffed with Manchego cheese, wrapped in breaded bacon

Tuna or salmon steak 7 oz

soy sauce reduction, Hollandaise sauce or served over a layer of

Sea bass meunière

With butter, parsley juice

Grilled sea bass 7

Served over a layer of

Veracruz sea bass

Tomato, onion, bell pepper and *güero* chili

Sea bass with garlic

Chopped garlic, olive oil and lemon

Breaded or grilled

3pcs served with pico de gallo and home-made salsa

Fisher's style devil

shrimps tacos 3pcs

Chipotle's shrimps, onion, guacamole and beer

with Manchego cheese



MEAT CUTS 7.7 oz

New York

Sirloin

Rib eye

T-bone

Mignon fillet grilled, demi-glacé sauce or mushrooms sauce

Pepper steak medallions

Served with gravy

Chipotle's pork chop

Roasted and served with our home-made chipotle sauce, sliced or baked potato

BBQ pork ribs

CHEF'S SPECIALITIES

Grilled beef

Served with asparagus, carrot and cambray potatoes

Glazed pork chops

Served with caramelized cambray

Fish steak in pepita seed crust

7.7 oz

Served in a delicate pepita seed crust with banana purée and yellow rice

Grilled regional mushrooms with red onion

Served on top of sweet potato purée and creamy pumpkin sauce.

ON THE SIDE

Rice

Grilled vegetable skewer

Sauté green beans with garlic

Roasted corn with butter

Grilled asparagus

Refried beans

Baked potato

French fries

Mashed potato

Buttered vegetables

Steamed vegetables



MEXICAN CUISINE

Arrachera

Served with beans and guacamole

Grilled meat (tampiqueña) 7 oz

Grilled meat served with enchiladas, poblano pepper slices, guacamole and refried beans

Costeño

Pepper stuffed with shrimp, served with Mexican salsa and Oaxaca cheese

Pepper stuffed with tuna or cheese

Egg coated and served with tomato sauce

Pipian pork ribs

Served with white rice

Enmoladas 3 pcs

Chicken-stuffed tortillas with mole poblano and garnish with heavy cream, cheese and onion

Chicken or beef fajitas

Grilled with bell pepper and bacon

Oaxaca treasure

Chicken breast with tortillas served with Mexican salsa

Chicken with peanut sauce

Grilled chicken breast with peanut sauce and tortillas

Puntas de res (al pastor, Mexican, chipotle)

Served with tortillas and salsa

Sopes 3 pcs

Prepared with shredded chorizo, picadillo (meat or natural), served with salsa

Pastor tacos 3 pcs

Served with salsa, onion and coriander

Cochinita tacos 3 pcs

Served with salsa, onion and red onion



MENU FOR OUR LITTLE TRAVELERS

Children box lunch

Juice, sandwich, chips and dessert

Italian spaghetti with cheese

Finger sandwich

Mac and cheese

Mini quesadillas or burritos

Mini pizza or calzone

Pork ham or pepperoni with Manchego cheese and Italian sauce

Chicken or fish nuggets 10 pcs

Italian Spaguetti with cheese

BURGERS

Beef meat, chicken or vegetarian

BBQ

Hawaiian

Pineapple, bbq, onion, lettuce, and Worcestershire sauce

MANNY'S Burger

Parsley, garlic, Worcestershire sauce, salt, pepper, pico de gallo and Manchego cheese

EXTRAS

Bacon, blue cheese, mushrooms, turkey breast or pork ham



TORTAS AND SANDWICHES

Breads: ciabatta, baguette, telera, focaccia, white or wheat bread, croissant, bagel, panini, artisan or hoagie

Served with our MC seasoning and selected grapes

Cuban

Pork leg, pork ham, sausage, Veal Milanese and Manchego cheese

Turkey breast o pork ham with or without cheese

Beef or chicken Veal Milanese Arrachera Pepito

Natural or marinated pork leg Rumorosa

Asadero cheese, beef bistec, guacamole and caramelized onion

Philly cheesesteak

Roast beef, sauté onion and provolone cheese

Cochinita pibil

Club sandwich

a) Chicken salad, por
beacon

b) Grilled chicken, eg
ham

Tuna salad

Chicken salad

Monte Cristo

Turkey or pork ham a
cheese dipped in eg
fried to golden brow

Melted cheese pot

Cheddar, American, !
Manchego

Deli meats selectic

Salmon



DESSERTS

Brownie cheesecake

Fruit tart _____

Crêpe 3pcs

Cajeta (condensed milk) with pecans, jam and cream cheese or chocolate

Lemon squares

Served with icing sugar

Crème brûlée

Jumbo mixed assorted cookies

Oats, chocolate and lemon

Verrine au brownies

Layers of brownie with whipped cream

Assorted cakes by slice (choice of whole cake by our chef on request)

Caramel custard with strawberry coulis

Topped with caramel



DRINKS

Season fruit water

Liter or half liter

Blotted natural and mineral water

Evian

Perrier

S. Pellegrino

Freshly ground coffee

Natural or decaf

National and imported beer

National and imported wines and liquors

Cocktails

Refreshing drinks

Milk

Lemonade, orange

Variety of flavored

Prepared with mineral water

Variety of flavored milk

Chocolate, vanilla or

Soda

Tea

Chilaquiles. Corn tortillas cut in quarters and lightly fried, served with salsa verde o roja, garnished with heavy cream, shredded cheese and raw onions.

Bistec. Pieces of salted and peppered sirloin usually flattened with a meat tenderizing tool.

Machaca. Traditionally dried meat, spiced beef or pork, which has been rehydrated.

Pico de gallo. Salsa made from chopped tomato, onion, cilantro, fresh serranos, salt, and lime juice.

Salsa roja. A type of spicy red sauce in Mexican cuisine. It is made of jitomate (red tomato), ground with onion, garlic, chile, salt and pepper to taste.

Salsa verde. A type of spicy red sauce in Mexican cuisine. It is made of tomatillo, onion, garlic, chile, salt and pepper to taste.

Bola de cerveza. A type of cold meat made of beef and pork meat with mustard seeds.

Chilorio. Made from pork fried in chile sauce. The sauce is usually flavored with onions, cumin and garlic.

Rush fee

This fee applies when catering delivery time is changed two hours (02) before the original delivery time; therefore, an additional percentage (5%) will be added to the subtotal of your catering bill.

Immediate order

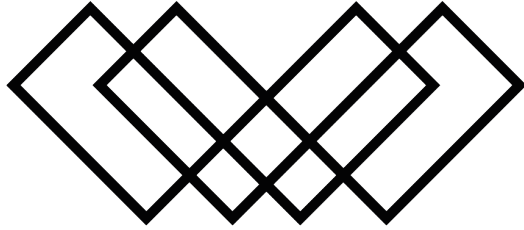
Any request made in less than two (02) hours is considered as urgent. Therefore, there is no cancellation.

Special catering

We understand as a special order: a specific product not listed in our Menu and required by our customer; when it is necessary to drive somewhere else to look for such product; or when requesting the supplier to make a special delivery of this product. For this reason and in case of cancellation, we ask at least a twenty-four (24) hours advance notice.

Cooked meals

Any dish that involves cooking, preparation or cooling must be canceled at least four (04) hours in advance. Our dishes are prepared at the moment, guaranteeing their freshness, quality and taste.



J V P

AVIATION