



La Cocina
que Canta
AT RANCHO LA PUERTA

CORAZÓN
MENU OPTIONS

MENU OPTIONS

MENU PACKAGES



CLASSICO

\$75.00 per Person

INCLUDES

Choice of Four Passed Appetizers
Soup, Salad and Entrée
Champagne or Sparkling Wine Toast



TRES ESTRELLAS

\$95.00 per Person

INCLUDES

Choice of Four Passed Appetizers
Soup, Salad and Entrée
One Glass of Wine with Meal
Champagne or Sparkling Wine Toast
Cookies and Sweets



RANCHO

\$110.00 per Person

INCLUDES

One Hour Premium Hosted Bar
Choice of Four Passed Appetizers
Four Course Personalized Meal Created by our Chef
Two Glasses of Wine with Meal Picked by our Wine Sommelier
Champagne or Sparkling Wine Toast

*Each menu includes one glass of champagne or sparkling wine per person.
All menus are based on seasonality and availability of fruits and vegetables.
A 15% service charge plus 16% sales tax will be applied to all food and beverages.*

MENU OPTIONS



APPETIZERS

PLEASE SELECT FOUR OPTIONS FROM THIS LIST

- Warm Artichoke, Olive and Almond Salad
- Rose Petal Quesadillas with Strawberry Salsa
- Fig Quesadillas
- Rajas con Queso Tamalitos
- Roasted Poblano, Corn and Shitake Tostaditas
- Tomato Mozzarella Skewers
- Watermelon Pearl Shooters
- Savory Greens Phyllo Rolls
- Cilantro and Lime Pesto Roasted Tres Estrellas New Potatoes
- Ginger-Lime Baby Carrots
- Grilled Carrots, Beets and Scallions on Rosemary Skewer
- Roasted Fingerling Potatoes with Chive Pesto
- Hibiscus Flower and Beet Tamalitos with Orange Crème Fraiche
- Lemongrass, Chile and Basil Skewered Shrimp
- Scallop Ceviche with Orange, Lime, Red Chili Flakes and Toasted Pepitas
- Grilled Persimmon Crostini on Farmer's Cheese
- Roasted Nopal Tostada with Kumquats and Valle 34 Feta Cheese
- Caramelized Pear and Brie Platter



SOUPS

PLEASE SELECT ONE OPTION FROM THIS LIST

- Cilantro and Potato Soup
- Velvet Roasted Asparagus Soup with Spring Herbs
- Smoked Tomato Soup and Pumpkin Seed Oil
- Three Green Soup with Spinach Gremolata
- Herb-Chard and Feta Soup
- Garden Gazpacho with Watermelon and Mango
- Fresh Tres Estrellas Oyster Mushroom-Leek Soup with Truffle Oil
- Wild Fish Chowder with Cashew Cream and Sorrel
- White Bean Soup with Meyer Lemons

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SALADS

PLEASE SELECT ONE OPTION FROM THIS LIST

- Watermelon and Arugula Salad with Cilantro - Chile Dressing and Toasted Pepitas
- Tres Estrellas Garden Salad with Roasted Seasonal Vegetables
 - Roasted Beet, Orange and Arugula
 - Shaved Asparagus with Parmesan Vinaigrette
 - Grilled Eggplant Salad with Walnuts
- Boston Bib Lettuce with Cilantro and Walnuts
- Chopped Kale with a Hot Pepper Vinaigrette
- Celery, Grilled Grapes, Trumpet Mushrooms over Boston Bib Lettuce with a Lemon Dijon Dressing
- Tres Estrellas Mixed Greens with Rainbow Carrot Bows, Roasted Fennel with Orange-Cilantro Dressing
- Heirloom Tomato Salad with Walnuts, Blue Cheese and Dijon Vinaigrette
- Green Mango Salad with Fresh Lime Juice, Brown Sugar, Cucumber and Cilantro Mint Dressing
 - Beet Salad with Chervil and Caraway
 - Broccolini with Spicy Sesame Vinaigrette
 - Blood Orange and Citrus and Shaved Fennel
- Red Onion, Roasted Beet Salad with Lemon Thyme Vinaigrette
- Long Beans, Cucumber and Tomato Salad
- Spicy Grilled Romaine with Grapes and Orange Balsamic Vinaigrette
- Frisée Salad with Tres Estrellas Poached Egg
- Shaved Fennel Salad with Blood Oranges and Arugula
- Charred Orange and Escarole Salad with Toasted Almonds
- Quinoa and Radicchio Salad with Dried Cherries and Pistachios
- Shrimp Salad with Avocados, Oranges and Assorted Greens
- Warm Lentil Salad with Mustard Vinaigrette
- Classic Niçoise Salad

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SALAD DRESSINGS

PLEASE SELECT ONE OPTION FROM THIS LIST

- Carrot-Orange and Dill Vinaigrette
- Carrot-Orange and Ginger Vinaigrette
- Tamarind-Ginger Vinaigrette
- Hibiscus Orange Basel Vinaigrette
- Persian Lime Vinaigrette
- Parsley Cashew Creamy Dressing
- Green Goddess Dressing

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ENTRÉES

PLEASE SELECT ONE OPTION FROM THESE LISTS

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VEGETARIAN ENTRÉES

Roasted Eggplant and Tomato Stack with Mozzarella
Tres Estrellas Seasonal Vegetable Lasagna
Seasonal Roasted Vegetable Risotto Onion Frittata
Mushroom-Poblano Frittata
Cranberry Bean Salad with Celery and Basil Mint Vinaigrette
Oven Roasted Pesto Eggplant with Buttermilk Sauce and Pomegranate
Green Beans with Hard Eggs, Chives and Cilantro
Grilled Polenta with Radicchio and Balsamic Glaze
Grilled Eggplant Involtini with Grilled Ratatouille
Seared Cauliflower Steak with Olive Relish and Tomato Sauce
Spiced Eggplant with Raisin, Parsley, Red Onion and Bulgur Salad
Quinoa, Pan Seared Fennel, Swiss Chard and Pomegranate Salad
Artichoke Heart, Potato and Neufchâtel Cheese Gratin
Roasted Seasonal Vegetable Ragout with Homemade Ricotta-Nettle Gnocchi
Saffron Pasta with Peas and Asparagus, Olive Oil and Parmesan Cheese
Open Faced Eggplant Sandwich with Grilled Sweet Peppers and Basil Aioli
Creamy Quinoa with Collard Greens and Mushrooms with Balsamic Glaze
Fava Beans Succotash with Pecans and Kumquats

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FISH

Seasonal Baja Fish or Shrimp with Grain Medley and Seasonal Veggies
Tuna alla Puttanesca
Shrimp with Farro and Spring Vegetables
Slow Baked Salmon with Lemon and Thyme
Seasonal Baja Fish with Saffron Carrot-Cauliflower Puree and Marjoram
Seasonal Baja Fish with Ratatouille, Caramelized Figs and Balsamic Reduction
Seasonal Baja Fish over Coconut Curry Scented Quinoa with Chiles and Lime

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MEAT

Braised Lamb Shanks over Sun Dried Tomato Creamy Polenta and Seasonal Vegetables
Pepper Crusted Fillet with Mushroom Demi and Seasonal Vegetables
Osso Buco over Rosemary Olive Oil Smashed Yukon Gold Potatoes
Grass Fed Roasted Lamb Rack over Sun-Dried Tomato Polenta with Seasonal Vegetables

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SIDES

PLEASE SELECT ONE OPTION FROM THIS LIST

Whole Wheat Couscous with Lemon, Peas and Chives
Quinoa Salad with Grilled Scallions, Fava Beans and Date Salad with Citrus Vinaigrette
Quinoa Cakes with Chervil Sour Cream

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DESSERTS

PLEASE SELECT ONE OPTION FROM THIS LIST

Rhubarb and Raspberry Crostata
Poached Pears with Cardamom and Saffron
Mexican Hot Chocolate Lava Cake with Queso Fresco Yogurt Ice Cream
Lavender-Honey Panna Cotta with Amaretto Tuile
Carrot Cake with Vanilla-Ginger Sauce
White Wine Poached Pears with Blue Cheese, Walnuts and Honey

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AGUAS FRESCAS

PLEASE SELECT TWO OPTIONS FROM THIS LIST

Cucumber, Mint-Basil Soda
Sorrel and Mint Lemonade
Ginger, Rosemary and Quince Lemonade
Lemongrass-Lime Leaf Soda
Spiced Strawberry Lemon-Basil Soda
Ginger with Lime and Chili-Flake Agua Fresca
Bloody Mary Style Tomato Water

CHEF ROA'S PERSONALIZED MENU

SAMPLE MENU WITH WINE PAIRING

\$110.00 PER PERSON

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SOUP

Purée of “Golden Sun” and “Bull’s Blood” Beets with Gazpacho Garnish,
Meyer Lemon Crème Fraîche, and Baby Cilantro Garnish

WINE PAIRING

Choice of Sauvignon Blanc and Chardonnay
KUIIY 2012 (Nube en Lengua Kiliwa)
Bodega Las Nubes. Valle de Guadalupe, B.C.

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SALAD

Curried Cauliflower Salad with Candied Cashews and Golden Raisins over Baby Rocket
Arugula with Italian Flat Leaf Parsley Vinaigrette

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ENTRÉE

SELECT ONE OPTION FROM THIS LIST

Que Canta Mushroom “Burgers” with Apple Cilantro Jicama Slaw served on
Artisan Roasted Garlic Flax Seed Bun with Chipotle Ketchup

Pan-Seared Organic Free-Range Chicken Breast, Creamy Polenta with
Sun-Dried Tomatoes, and Seasonal Garden Vegetables

Grilled New Zealand Rack of Lamb in a Mint Demi Port Reduction,
Sautéed Kale and Borage Greens, Farro Risotto

Achiote-Marinated Mexican White Prawns with Orange Beurre Blanc and New Potato Mash

WINE PAIRING

Vino Tinto Ulloa 2010, Pinot Noir
Bodega Agrifolia. Región Vinícola de Tecate, B.C.

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DESSERT

Warm “Tres Estrellas” Carrot Cake with Mexican Vanilla Pod
Cream Cheese Frosting and Caramelized Pineapple Ice Cream

STATIONARY DISPLAYS

\$100 EACH

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IMPORTED AND DOMESTIC CHEESES

Assorted Mexican Cheeses Served with Dry Fruits, Nuts, Seasonal Berries,
Fresh Honey Comb and Gourmet Crackers

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SEASONAL ROASTED, GRILLED AND PICKLED VEGETABLES

Hummus, Olive Tapenade with Flat and Nan Bread

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TACOS

Baja Local Fish with Tequila Lime Marinade and Red Cabbage Slaw
Hibiscus Flower Tacos with Goat Cheese and Caramelized Onions
Mexican White Shrimp Taco and Achiote Paste with an Orange Jicama Slaw
Poblano Rajas with Shitaki Mushrooms and White Corn Tostada

WINES FROM VALLE DE GUADALUPE

White Wines

Bottle

Kuiiy **Las Nubes** *Valle de Guadalupe* \$28
Sauvignon Blanc, Chardonnay

Chardonnay **L.A. Cetto** *Valle de Guadalupe* \$28
Chardonnay

Vina Kristel **Monte Xanic** *Valle de Guadalupe* \$33
Sauvignon Blanc

Rosé Wine
Rosado **ULLOA** *Tecate, Baja California* \$28
100% Nebbiolo

Red Wines

Calixa Cabernet Sauvignon, Syrah	Monte Xanic	Valle de Guadalupe	\$28
Jala Cabernet Sauvignon, Grenache Noir	Tres Valles	Valle de Guadalupe	\$33
Tempranillo Tempranillo	ULLOA	Tecate, Baja California	\$33
Melvin Cabernet Sauvignon	Viña de Liceaga		\$41
Santo Tomas Tractor Rojo Artigiano Carignan	Tempranillo Syrah, Grenache Tempranillo, Cabernet Sauvignon Carignan	Santo Tomas G. Salinas Fratelli-Pasini JC Bravo	\$28 \$33 \$33 \$41
Special Blends			
Blend A	Syrah, Cabernet Sauvignon, Petite Syrah		\$45
Blend F	Merlot, Grenache, Cabernet Sauvignon, Petite Syrah		\$45
Meritage	Merlot, Syrah, Cabernet Sauvignon	Don Juan	\$33
Ulloa 2012	Pinot Noir	ULLOA	\$33

FOOD AND BEVERAGE

All Food and Beverages are Provided Exclusively By
La Cocina Que Canta's Culinary Team

NON- ALCOHOLIC BEVERAGES AND AGUAS FRESCAS

Water, Mineral Water and Mexican Aguas Frescas are Included

Extra Mixers Include: Coca Cola, Diet Coke, Sprite, Sparkling Water, Club Soda and Two Aguas Frescas

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BAR SERVICES

ONE HOUR HOSTED DELUXE BAR

\$22 PER PERSON

Local Wines

Local Artisanal Beers

Champagne

ONE HOUR HOSTED PREMIUM BAR

\$32 PER PERSON

Local Wines

Local Artisanal Beers

Organic Tequila

WINE TASTING PACKAGES AVAILABLE UPON REQUEST

Beverages are provided by our alcohol catering service.

Corkage of Outside Wines (\$17 per 750ml Bottle)

Bar Service: One bartender is required for every 50 guests; each bartender is \$250.00 per event

CONTACT

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LA COCINA QUE CANTA
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