



La Cocina  
que Canta  
AT RANCHO LA PUERTA

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
  - Brocollini 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



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



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



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

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