



# CHEF DOROTEA VEXENAT

## Welcome to Kaaba Luum's Catering Experience

My name is Dorotea, and I am the Executive Chef at Tea.

Along with my talented team, I am delighted to offer our bespoke catering services for your events in Tulum.

Our mission is to create a memorable gastronomic journey through dishes that celebrate our roots and passion for the culinary arts. Our menu is inspired by the vibrant flavors of Mediterranean cuisine and is thoughtfully designed to reflect your unique preferences and interests.

We take pride in crafting personalized menus tailored to your vision, ensuring every detail is perfect for your special occasion. Whether you're seeking a fusion of flavors or a fully customized culinary experience, we are here to bring your ideas to life. Thank you for considering us to be part of your event. We look forward to collaborating with you and making your celebration truly extraordinary!

We are happy to accommodate any dietary restrictions or preferences. Please let us know, and we will customize your menu to ensure an exceptional dining experience for everyone.

# MENU: BASIC SNACKS

BUFFET STYLE



## *Main Course*

Fresh Fruit:

- Watermelon
- Pineapple
- Melon

Snacks

- Hummus & Organic Cudites
- Guacamole & Chips

## *Beverages*

- American Coffee
- Tea
- Fresh Fruit Juices
- Fresh Water



# MENU: BRUNCH SAMPLE

BUFFET STYLE



## *Main Course*

Please select 2 Options Per Group

- Scrambled eggs with bacon
- Scrambled eggs with vegetables
- Hotcake with honey and coconut cream
- Avocado toast with eggs
- Caprese bagel
- Turkey pastrami panini
- Spinach and cheese omelet
- Shakshuka with pita bread
- French toast with chocolate sauce

## *Snacks*

Included

- Fruit salad
- Yogurt with granola
- Russet potatoes with yogurt dressing
- Green salad

## *Beverages*

Included

- American Coffee
- Fresh Fruit Juices
- Mimosas



# MENU: SNACKS PLUS

BUFFET STYLE

## *Main Course*

Fresh Fruit:

- Watermelon
- Pineapple
- Melon

Snacks

- Hummus & Organic Cudites
- Guacamole & Chips

## *Beverages*

- American Coffee
- Tea
- Fresh Fruit Juices
- Fresh Water





# MENU: DINNER SAMPLE #1

BUFFET STYLE



## Starter

Please select 2 Options Per Group

- Guacamole with chips
- Green fish aguachile with corn toast
- Vegan ceviche with corn toast
- Mushroom quesadillas
- Black shrimp ceviche with corn toast



## Main Course

Please select 3 Options Per Group

- Baja-style fish taco
- Italian squash with corn taco (vegan)
- Chicken with mole gorditas
- Baja-style cauliflower
- Cochinita pibil taco
- Mushrooms with chipotle sauce
- Chicken with chili sauce



## Sides

Please Select 2 Options Per Group

- Poblano rice
- Refried beans with epazote
- Tomato rice
- Roasted corn with chili aioli



## Dessert

Please Select 1 Options Per Group

- Churros with burnt cajeta sauce
- Coconut pudding with chocolate sauce



# MENU: DINNER SAMPLE #2

BUFFET STYLE

## Starter

Please select 2 Options Per Group

- Hummus with vegetable and apple crudités
- Roasted beets with labneh
- Baba ganoush with pita bread
- Corn soufflé with caramelized onions
- Tomato and pesto tart
- Mediterranean salad
- Caesar salad
- Melon and cucumber salad



## Main Course

Please select 3 Options Per Group

- Roasted sea bass with romesco sauce and olives
- Lemon chicken skewer
- Pork loin with tamarind BBQ sauce
- Catch of the day with green sauce
- Portuguese roast chicken
- New York steak with wine sauce



## Sides

Please Select 2 Options Per Group

- Potatoes with dill
- Rice with broccoli and almonds
- Rustic sweet potatoes
- Pasta with pesto
- Rustic potatoes
- Caramelized carrots



## Dessert

Please Select 1 Options Per Group

- Chocolate mousse
- Panna cotta with orange sauce
- Red fruit cheesecake