



# Sinfonía Culinarya

La composición perfecta que inspira los sentidos.



### CHEF RUBEN LÓPEZ AYALA




CERTIFIED BY THE CULINARY ASSOCIATION OF MEXICO

Chef founder of Yaxhe restaurant and creator of the Mayan Fusion style. For more than 7 years he represented the Riviera Maya in different embassies of Mexico in the world.

In 2007 he started as a professor at the University of the Caribbean and U.T of the Riviera Maya, in addition to being an independent consultant, having as clients Boutique Hotels, Spas and Restaurants in Mexico and Latin America.

He is currently Director and owner of Sinfonia Culinaria, a company dedicated to consulting in opening and reopening of restaurants, catering services for events and food for business associates.

#### CONTACT US

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-  sinfonia culinaria



## FACT SHEET

NAME:	Sinfonía Culinaria
ADRESS:	Calle Monte Sinai #10 Lt1 M252 SM61 Fracc. Bosque Real CP.77724
EXECUTIVE CHEF:	Rubén López Ayala Cel. 984 130 41 76
TYPE OF MEAL:	Mexican Contemporary Cuise
PAYMENT POLICES:	50% to book. The balance must be paid 1 week prior the event
BANK ACCOUNT AND TRANSFERS:	Rubén Exiquio López Ayala BBVA Bancomer Clabe Interbancaria: 012694029127922491 Acount number: 2912792249 Swift Code: BCMRMXMMPYM
PAYMENTS:	cash and transfers
CANCELATION POLICES AND REFUND:	2 months before the event 100% refund 1month before the event 50% refund 15 days before the event 25% refund less than 15 days No refund

# EVENTS AND BANQUETS

CATERING SERVICE AND COORDINATION OF EVENTS, WEDDINGS, XV YEARS,  
BAPTISM, BUSINESS, FAMILY, ETC.

## MENÚ # 1

\$45 USD PER PERSON, PLUS CATERING SERVICE 15% FEE  
MAKE YOUR OWN MENU 3 COURSES

### APETAIZER ( to choose one)

- Three toasted tortillas covered with fish ceviche, vegetarian and shrimp
- Mayan Chili xcatik filled with cochinita pibil, served with red onion
- Grilled watermelon and cactus accompanied by fresh cheese, served with a mini green salad and cilantro Vinagrete
- Corn cream, with escens of xcatik pepper
- Tortilla soup accompanied by panela cheese, avocado and guajillo pepper
- Traditional Lime soup served with chicken strips and tortilla fried

### MAIN COURSE ( to choose one)

- **PAKAL** White filet fish, cooked in a onion sauce, bitter orange, xcatik pepper and cilantro, served with grilled vegetables and rice
- **NO-EK** Shrimps an a cocunut sauce and papaya, flambe with a mayan licour xtabentun, served with a brocoli puré and saute vegetables
- **HALACHUINIC** Chicken breast served with a 4 types of pepper sauce with a escens of honey, accompanied by mash potatoes and vegetables
- **TIKINXIC** White fish mayan style, marinate in annato, wrapped in banana leaf, served with grilled corn, vegetables and rice

### DESSERT ( to choose one)

- Local coconut pie served with cinnamon sauce and vanilla
- Crunchy tortilla fillet with a dark chocolate and strawberries, served with ice of rice and banana





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## MENÚ # 2

\$ 50 USD BY PERSON, PLUS CATERING SERVICE 15%FEE  
MAKE YOUR OWN MENU 3 COURSES

### APETIZER ( to choose one)

- Crunchy fish tacos served with a orange and aniz sauce
- Tuna tostadas served with caramelized onion,avocado and sesame oil
- Shrimps, zucchini, strawberries, served with mandarin and chipotle dressing
- Potato Cream with red bell pepper and escens of xcatic pepper
- Chaya cream
- Mushroom and guajilo soup

### MAIN COURSE ( to choose one)

- GRILLED CHICKEN BREAST IN A MANDARIN SAUCE AND CHIPOTHE PEPPER, SERVED WITH GRILLED PUMPKIN AND MASH POTATO
- SHRIMP MARINATE IN ANNATO, WRAPPED IN BANANA LEAF, SERVED WITH RICE AND VEGETABLE
- WHITE FISH GROUPER SERVED WITH PUMPKIN AND PARMESAN CRUST, AND HOLLY LEAF PESTO, ACCOMPANIED BY MASH POTATO
- BEEF FILET IN MUSHROOM SAUCE, SERVED WITH SPARRAGUS

### DESSERT ( to choose one)

- Vanilla cream, served with a crystallized coconut
  - Mini chocolate cake served with a mint sauce
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### MENÚ #3

\$ 55 USD BY PERSON, PLUS CATERING SERVICE 15%FEE  
MAKE YOUR OWN MENU 3 COURSES

#### APETIZER ( to choose one)

- Layers of tuna with mango and papaya dressing of passion fruit
- Smoke salmón and cream cheese and cucumber with punpking seeds dressing.
- Crunchy duck tacos accompanied by orange sauce and pink

#### MAIN COURSE ( to choose one)

- GRUPPER IN AQUA PAZZA SAUCE (FRESH TOMATO WITH BASIL) ITALIAN STYLE
- BEEF FILLET WITH PISTACHIO SAUCE AND ROSE PETALS
- SALMÓN WITH SPARRAGUS CRUSTED WITH ZAFRAN SAUCE
- GRILLED CHICKEN AND SHRIMP WITH PASSION FRUIT AND CHIPOTLE SAUCE

#### DESSERT ( to choose one)

- Tiramisu
  - Cocunut local pie with Vanilla and mango Sauce
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## MENÚ # 4

\$ 60 USD BY PERSON, PLUS CATERING SERVICE 15%FEE  
MAKE YOUR OWN MENU 3 COURSES

### APETIZER ( to choose one)

- Crunchy fish tacos served with a orange and aniz sauce
- Beef carpaccio, served with rucula and parmesano, accompanied by champagne dressing
- Ceviche portobello accompanied by seasonal fruits, sesame oil and cilantro
- Brie cheese tempura, served with peach mermelade and guajillo pepper
- Cream Poblano pepper, served with shrimps
- Gazpacho
- Conde cream (cream of beans accompanied by fresh cheese, and cherry tomato and basil)

### MAIN COURSE ( to choose one)

- SALMÓN FILLET WITH SPINACH, IN A CITRUS SAUCE, TEQUILA AND PINK PEPPER.
- TUNA SEAR WITH CHIPOTLE BUTLER, SERVED WITH MUSHROOMS AND GUAJILLO PEPPER.
- BEEF FILET IN A THREE PEPPER SAUCE, SERVED WITH BAKED POTATO AND ROSEMARY.
- SAUTE SHRIMPS, WITH A CHAMPAGNE AND ZAFRAN SAUCE AND ZUCCHINI GRILLED.

### DESSERT ( to choose one)

- Panna cotta with strawberries Sauce
  - Chocolate cake filled with dry fruits and Vanilla and mezcal Sauce.
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Culinaría

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SERVICIO DE CATERING

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