



s i n f o n í a m a y a
-Mayan Chef Ruben Lopez-

Sinfonía
Culinar 
La composición perfecta que inspira los sentidos.



CHEF PRIVADO / PRIVATE CHEF

WEDDING
AWARDS
2019
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WEDDING
AWARDS
2020
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CHEF RUBEN LOPEZ 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 restaurants, catering services for events and food for business associates.

RIVIERA MAYA'S PREMIER CATERING & PERSONAL CHEF SERVICE

Cancun * Playa del Carmen * Tulum * Puerto Aventuras * Puerto Morelos

Sinfonía Culinaria specializes in Mayan & Mexican cuisine, beautifully prepared at a variety of locations in the Riviera Maya. Our customized menus are prepared with the finest local ingredients and fresh fish from our Caribbean Sea combined with the tantalizing spices of the Yucatan.

Services Include:

- Personal Chef Services in the Privacy of Your Own Home
- Take-Out Meals Prepared Especially for You
- Holiday Celebrations
- Weddings & Special Events
- Personal Cuisine Shopping Services
- Mayan & Mexican Cooking Classes
- Accommodates Dietary Needs & Special Requests
- Waitstaff, Bartenders, Set-up & Dismantle

Let our seasoned catering team create a menu especially for you. Whether you are hosting an intimate dinner party or extravagant affair, just sit back and relax, and leave all the cooking to us!

RIVIERA MAYA'S PREMIER CATERING & PERSONAL CHEF SERVICE

Cancun * Playa del Carmen * Tulum
* Puerto Aventuras * Puerto Morelos

Sinfonía Culinaria & Sinfonía Maya se especializan en cocina maya y mexicana bellamente preparada en una variedad de lugares en la Riviera Maya. Nuestros menús personalizados se preparan con los mejores ingredientes locales y pescado fresco de nuestro Mar Caribe combinado con las tentadoras especias de Yucatán.

Los servicios incluyen:

- Servicios de chef personal en la privacidad de su propio hogar.
- Comidas para llevar preparadas especialmente para usted.
- Celebraciones navideñas.
- Bodas y eventos especiales.
- Servicios de compras de cocina.
- Clases de cocina maya y mexicana.
- Se adapta a necesidades dietéticas y solicitudes especiales.
- Meseros, bartender, montaje y desmontaje.

Deje que nuestro experimentado equipo de catering cree un menú especialmente para usted. Ya sea que esté organizando una cena íntima o un evento extravagante, simplemente siéntese y relájese, ¡y déjenos toda la cocina a nosotros!

BREAKFAST MENU

Breakfast menu \$17 USD per person + 15% catering fee
Family style or plated menu

Menu de desayuno \$17 usd por persona +15% de cátering fee
Servidos estilo familiar o emplatado

Bacon / Tocino
Sausage / Chorizo

Different style of eggs or chilaquiles, enchiladas, molletes, and more
Diferentes formas de huevos a su elección, chilaquiles, enchiladas, molletes y mucho más.

Bread / Pan

Jelly and butter / Mermelada y mantequilla

Hash browns

Seasonal Fruits / Fruta de la estación

Coffee / Cafe

Orange juice / Jugo de naranja

Te

Choose one of the three / Elige uno de las tres opciones

French toast / Pan frances

Or

Waffles

Or

Hotcakes



LUNCH

GRILLED SEA FOOD

\$30 USD per person +15% catering fee
Family style or plated menu

30 USD por persona +15% cátering Fee
Estilo familiar o emplatado

Gruper Fish filet / Lonja de Mero

- ° *Octopus with chipotle dressing / Pulpo al chipotle*
- ° *Salmon or tuna / Salmon o Lonja de atún aleta amarilla*

° *Pasta and sauce with sea food or natural / pasta con mariscos o al natural*

° *Mixed Caribbean Ceviche / Ceviche mixto caribeño*

Sides: mashed potato , salad , veggies / Pure de papa, Ensalada, vegetales al grill

° *Guacamole and salsa with totopos / Guacamole y salsa con totopos*

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KIDS MENU FOR LUNCH TO CHOOSE ONE OF THE LIST \$15 USD +

- ° *Mini burger with fries / Mini hamburguesa con papas fritas*
- ° *Pasta with butter and chicken breast / pasta a la mantequilla y pechuga de pollo*
- ° *Cheese fingers with pasta and fries / Dedos de queso con pasta y papas fritas*



DINNER MENUS / MENUS DE CENA

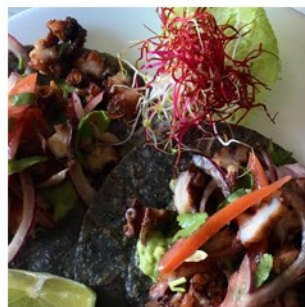
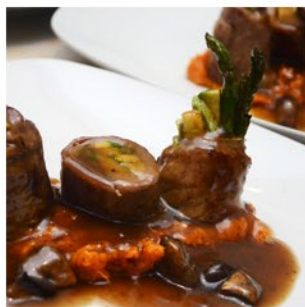
RIVIERA MAYA PLATED MENU / RIVIERA MAYA MENU EMPLATADO

Design your own menu at \$34 + 15% per guest

Diseña tu menú por \$34 usd +15% por persona

Choose one appetizer for all / Elige una entrada de las opciones:

- *Red ceviche with guajillo and red bell pepper, accompanied by cucumber and jicama.*
 - ° Ceviche rojo marinado con guajillo, morron rojo, acompañado de pepino, jicama y mango.
- *Camembert and oaxaca tempura with peach marmalade.*
 - ° Tempura de queso camembert y oaxaca en compota de chabacano.
- *Crunchy octopus tacos with blue tortilla accompanied by Mexican sauce and avocado dressing.*
 - ° Salpicón de pulpo frito, acompañado de salsa verde.
- *Arugula and spinach salad with crispy bacon, corn, and layers of cucumber accompanied by Tamarindo and chipotle dressing*
 - ° Composicion de hierbas y tocino crocante con laminas de pepino servido con aderezo de tamarindo y chipotle



**MAIN COURSE TO CHOOSE ONE / PLATO PRINCIPAL A
ELEGIR UNO**

- *Beef filet with asparagus and zucchini with mushroom sauce accompanied by sweet potatoe puree*
- ° *Envuelto de filete de res con espárragos y calabacín en salsa de hongos acompañado de puré de camote*
- *Chicken breast with parmesan sauce, mashed potato puree and crudite of fennel and nuts*
- ° *Pechuga de pollo en salsa de parmesano acompañado de crudite de hinojo y nueces*
- *Grouper with parmesan and pumpkin crust, and holly leaf pesto accompanied by vegetables and mashed potato*
- ° *Lonja de mero en costra de pepita de calabaza y parmesano al pesto de hoja santa, acompañado de pure de papas*
- *Shrimps wrapped with prosciutto served with mashed potatoes and truffle oil and balsamic vinaigrette*
- ° *Camarones envueltos en prosciutto acompañados con pure de papas al perfume de trufas y vinagreta balsámica*





MAYAN MENU



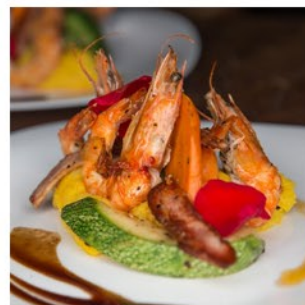
Design your own plated menú / Diseña tu propio menu

***2 course plated dinner: \$39 usd +15% catering fee per guest
Menu de 2 tiempos por \$39 usd +15% de catering fee por persona***

***3 course plated dinner: \$48 usd +15% catering fee per guest
Menu de 3 tiempos por \$48 usd +15% de catering fee por persona***

APPETIZER CHOOSE ONE / ENTRADAS A ELEGIR UNO

- *Three tostadas covered with fish and shrimp ceviche.*
 - ° *Trio de tostadas cubiertas de ceviche mixto.*
- *Mayan Chili Xcatik filled with cochinita pibil, served with red onion*
 - ° *Chile relleno de cochinita pibil acompañando de cebollas moradas y tortillas*
- *Corn cream, with essence of xcatik pepper*
 - ° *Crema de maiz con perfume de chile xcatik*
- *Mayan panuchos, hand made tortilla filled with beans
acompanied by shrimps and salad*
 - ° *Panuchos de camaron adobado en axiote y hojas de platano*
- *Traditional Lime Soup served with chicken strips and fried tortilla*
 - ° *Tradicional Sopa de lima*



MAIN COURSE CHOOSE ONE / PLATO PRINCIPAL A ELEGIR UNO

PAKAL

- *White filet fish, cooked in a onion sauce, bitter orange, xcatic pepper and cilantro, served with grilled vegetables and rice.*
- ° Lonja de pescado marinado en naranja agria, cebolla, cilantro y xcatic, acompañado de arroz y vegetales al grill.

NO-EK

- *Shrimps wraped in banana leaf marinate with annato, served with a mash potatoes and saute vegetables.*
- ° Camarones marinados en axiote envueltos en hoja de platano, acompañados de pure y vegetales.

HALACHUINIC

- *Chicken breast served with a 4 types of pepper sauce with a escens of honey, accompanied by mash potatoes and vegetables.*
- ° Pechuga de pollo en salsa de 4 chiles con miel acompañado de papas y vegetales.

TIKINXIC

- *White fish mayan style, marinated in annato, served with grilled corn, vegetables and rice.*
- ° Fresca pesca del dia al grill marinado en axiote acompañado de elotes, verduras y arroz.

DESSERT CHOOSE ONE / POSTRE A LEGIR UNO

- *Local coconut pie served with cinnamon sauce and vanilla.*
 - ° Manjar blanco, crema de coco
- *Crunchy tortilla fillet with dark chocolate and strawberries, served with rice and banana*
 - ° Tortilla rellena de chocolate y fresas en sasla de horchata y platano
 - *Mini chocolate cake served with mezcal sauce*
 - ° Mini pastelito de chocolate llorando de mezcal



PREMIER MENU

Design your own three course plated dinner at \$65+15% of catering fee
Diseñe su menu de tres tiempos por \$65 usd +15% de catering fee

APPETIZER CHOOSE ONE / ENTRADA A ELEGIR UNA OPCION

- *Crunchy duck tacos with orange sauce and pink pepper.*
° *Tacos crocantes de pato en salsa de naranja y pimienta rosada.*
- *Beef carpaccio, served with arugula and parmesan, accompanied by champagne dressing.*
° *Carpaccio de res acompañado de arugula y aderezo de champagne.*
- *Ceviche portobello and shrimps accompanied by seasonal fruits, sesame oil and cilantro.*
° *Ceviche de portobello al grill con camarones acompañado de frutas de la estacion, cilantro y aceite de sesamo.*
- *Satay of beef with curry sauce.*
° *A las brasas en salsa de curry.*



**MAIN COURSE TO CHOOSE ONE /
PLATO PRINCIPAL A ELEGIR UNO**

- *Grilled lobster with pine apple sauce, cilantro, corn and xcatic pepper flambe with xtabentun mayan liquor, accompanied by asparagus.*
 - ° Cola de langosta en salsa de piña flameada con xtabentun, aderezada con cilantro y granos de maíz acompañada de espárragos al grill.
- *Salmón filled with spinach with citrus sauce flambe with Tequila, accompanied by vegetable crudité.*
 - ° Salmon relleno de espinacas, en salsa de cítricos flameada en tequila acompañado de cruditè de vegetales.
- *Beef filled with pistachio sauce and petals of rose, accompanied by grilled vegetables.*
 - ° Filete de res en salsa de pistachos y pétalos de rosa acompañado de papas rostizadas.
- *Tuna seared with chipotle butter, served with mushrooms and guajillo pepper.*
 - ° Atun sellado en mantequilla de chipotle acompañado de setas salteadas al ajillo.
- *Sauteed Shrimps, with a champagne and zaffran sauce with Martin veggies.*
 - ° Camarones salteados en salsa de champagne y azafran, acompañados de verduritas Martin.

DESSERT

- *Panna cotta with strawberry's sauce.*
 - ° Panacotta en salsa de fresas.
- *Mini chocolate cake served with mezcal sauce.*
 - ° Mini pastelito de chocolate llorando de mezcal.



NATIONAL OPEN BAR

5 hours at \$45++ per guest
6 hours at \$55++ per guest

Welcome drink margarita or mojito

Beer: Corona, Tecate and XX (Dos Equis)
Red & White Wine (Chile, Argentina or California)

Whisky
Vodka
Rum Baccardi
Margaritas & Mojitos
Tequila

Orange juice, pineapple juice, cranberry juice

Soft Drinks
Ice & Garnishes

All prices subject to 15% catering fee

Note:

If you want the service of liquor purchases or any other type of purchases, a 20% commission on the net value is commissioned





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