



Café Sabor Cruceño Catering Menu



Our nonprofit restaurant is run by graduates of our CECAP Culinary Arts Program and serves some of the best food on Lake Atitlán.

Besides great food, our restaurant boasts one of the best views of Lake Atitlán & surrounding volcanoes.

❖ *Sit-down or cocktail events of up to 50 guests on our rooftop terrace overlooking Lake Atitlan*

❖ *Catered events of up to 60-70 guests at venues in the Santa Cruz area.*



All proceeds support the Santa Cruz community through the Amigos de Santa Cruz Foundation's education and economic empowerment programs.

Appetizers



Soup

- ❖ Corn
- ❖ Chicken
- ❖ Pumpkin
- ❖ Mushroom
- ❖ Red Bell Peppers
- ❖ Cream of Vegetable
- ❖ Cream of Carrot
- ❖ Cream of Broccoli
- ❖ Chipilin – *Guatemalan herb soup*

Guatemalan dishes

Chipilin Tamalitos

Steamed corn patties wrapped in corn husks and stuffed with a spinach-like Guatemalan herb.

Tostadas

Large corn chip topped with salad, beans and a tomato relish.

Enchiladas

Large corn chip topped with shredded beets, carrot, lettuce, boiled egg and a tomato relish.

Talluyos

Steamed corn balls stuffed with black beans and tomato relish.

Zucchini Bites

Wrapped zucchini strips stuffed with goat's cheese and balsamic vinegar dressing.

Shrimp/Prawn Shish-Kebabs

With a Coconut Dipping Sauce.

Stuffed Bell Peppers

With Vegetables w/ Minced Beef.

Local Fruit Selection



International dishes

- ❖ Chicken Satay with Peanut Dipping Sauce
- ❖ Vegetarian Samosas
- ❖ Chicken Shish-Kebab with Herbed Dipping Sauce
- ❖ Hummus and Dipping Vegetables
- ❖ Stuffed Eggplant with Mozzarella and Vegetables
- ❖ Pasta Salad with Seasonal Vegetables and Guatemalan Herbed Pesto
- ❖ Caprese Salad – *tomato, mozzarella, basil and balsamic vinegar dressing.*
- ❖ Green Salad
- ❖ Bruchettas:
 - Mediterranean – *tomato, basil, mozzarella.*
 - Pesto – *caramelized onion, tomato, pesto, goat's cheese.*
- ❖ Braised Shrimp/Prawns in Coconut Marinade
- ❖ Potato and Garbazno/Chick Pea Cakes with Sweet Raisin Dressing
- ❖ Lentil Cakes with Spicy Tomato Relish



Main dishes

Guatemalan Classics

The following dishes come with rice and Guatemalan-style corn tortillas.

Choose from Chicken or Tofu.



❖ Pepián

A flavorful stew of vegetables, ground seeds, cacao, chilies and spices. This is one of four typical dishes of Guatemala.

❖ Suban ik

A tomato sauce of ground seeds, chilies and spices. This is a typical dish for the Maya Kaq'chikel.

❖ Kaq ik

Traditional soup of Coban served with vegetables.

❖ Pulique

A famous Santa Cruz local chunky soup dish served with vegetables made from tomato, onion, garlic and Guatemalan herbs.

❖ Jocom

Traditional salsa of Suchitepéquez in a base of herbs.

Make Your Own Dish

Design your own dish from the choices below – can be served plated or as a buffet.

Choose your protein:

- ❖ Chicken Breast
- ❖ Chicken Leg
- ❖ Tofu
- ❖ Winter Vegetable

Cooking Style:

- ❖ Grilled
- ❖ Barbequed
- ❖ Baked

Sauce:

- ❖ Orange
- ❖ Herb
- ❖ Raisin
- ❖ Coconut
- ❖ Mushroom
- ❖ Lime
- ❖ Sweet Bell Pepper
- ❖ Pesto de Cilantro/Coriander
- ❖ Homemade BBQ Sauce
- ❖ Ginger and Soy

Choose your side:

- ❖ Rice
- ❖ Vegetables
- ❖ Green Salad
- ❖ Potato Puré
- ❖ Sweet Potato Puré
- ❖ Yam Puré
- ❖ Arugula Salad
- ❖ Guacamole
- ❖ Roast Potatoes
- ❖ Home Fries
- ❖ Steamed Corn on the Cob
- ❖ Barbequed Corn on the Cob
- ❖ Roast Vegetables
- ❖ Steamed Vegetables
- ❖ Steamed Broccoli Braised in Sesame Seeds



Café Sabor Classics

- ❖ Sauteed Vegetables with Mushrooms
- ❖ Pasta Salad with Guatemalan Herb Pesto w/ Chicken or Tofu
- ❖ Eggplant Stir-fry in East Asian Sauce with Vegetables, Pink Peppercorns and Rice
- ❖ Vegetable Stir-fry with vegetables and Rice w/ Chicken or Tofu
- ❖ Chicken Sandwich with Fresh Vegetables & Salad
- ❖ Roasted Eggplant Sandwich with Grilled Mozzarella, Vegetables, and Side Salad.
- ❖ Quiche with Spinach, Mozzarella, Guatemalan Herbs and Vegetables
- ❖ Pizza
 - Goat's Cheese with Caramelized Onion, Basil, Parmesan Cheese, and House Tomato paste.
 - Pesto with Caramelized Onion, Mozzarella and Bell Peppers.
 - Margarita with House Tomato Paste, Basil and Mozzarella.
- ❖ Pesto Pasta w/ Seasonal Vegetables
- ❖ Chicken Breast Baked with Mushrooms and Served with Vegetables and Rice.



Desserts

Plantains in Mole Sauce

Non-spicy chili chocolate sauce.

Flan

Corn or Pumpkin seed



Rellenitos

Sauteed plantain balls stuffed with black beans and chocolate.

Cakes

- ❖ Carrot
- ❖ Chocolate
- ❖ Classic Guatemalan Tres Leches
- ❖ Lime
- ❖ Orange

Cupcakes

- ❖ Orange
 - ❖ Amaranth
 - ❖ Chocolate
 - ❖ Vanilla
-
- ❖ Tiramisú
 - ❖ Fruit Pie
 - ❖ Local Fruit Selection

Non-Alcoholic Drinks

- ❖ Balam – *pineapple, ginger and chia drink*
- ❖ Rosa de Jamaica – *classic Guatemalan hibiscus ice tea*
- ❖ Sandia Refresco – *watermelon with nutritious chan seeds*
 - ❖ Horchata – *traditional Mexican rice-based drink.*
 - ❖ Coffee
 - ❖ Tea
- ❖ Melon Juice with Chan Seeds or Cardamon Seeds
 - ❖ Tamarind Drink
- ❖ Pinol – *traditional Guatemalan corn drink served warm or cool.*

(Alcoholic Drinks Also Available)



Thank You for Considering
Café Sabor Cruceño to Cater Your Event!

For more information please email

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or call (+502) 5003-8877