

• Breakfast •

JUICES & FRUIT

Orange-Pineapple-Grapefruit-Apple-Tomato
Seasonal Fresh Fruit Plate

CEREALS

Corn flakes-Cheerios-Raisin Bran
Coconut infused Oatmeal with Raisins, Cinnamon and Sugar

BREAKFAST SPECIALTIES

French Toast with Cinnamon sugar
Hot Cakes (Pancakes) with 100% Maple/Coconut syrup

EGGS

Eggs (as you like)
scrambled-fried-soft boiled

Eggs Ranchero

(served with a tortilla with a mild tomato sauce and refried beans)

Eggs Mexicana

(scrambled with onion, tomato and chilies, served with potatoes)

Chiliaquiles

(fresh corn tortilla chips, mild tomatillo “verde” sauce, shredded chicken)

Omelettes

with cheese, ham, or mushrooms

MEATS

Bacon-Ham-Chorizo (Spicy Mexican Sausage)

BREADS

Toast
White-Wheat-Multigrain
Mexican rolls
Tortillas
Sweet Pastries

BEVERAGES

Coffee or Tea
Fresh squeezed Orange Juice
Milk
Whole-Part Skim-Skim
Hot Chocolate (American)
Hot Chocolate (Mexican)



• Lunch •

APPETIZERS

Nachos (with beans and cheese)
Guacamole (with tortilla chips)
Cerviche (with tortilla chips)
Shrimp Cocktail with Avocado
Quesadilla (flour tortilla with melted cheese)

SOUP

Seafood
Tortilla
Gazpacho (cold)
Black bean
Roasted tomato and basil
Carrot

SALADS

Caesar Salad
Mixed Green Salad with balsamic vinaigrette
Mexican Cobb
Mediterranean Cesar with grilled chicken or shrimp

SANDWICHES

Peanut Butter and Jelly
Grilled Cheese
Hamburger
Club Sandwich
(chicken, bacon, lettuce, and tomato)
Grilled chicken sandwich

BEVERAGES

Bottled Water
Soft Drinks: Coke, Pepsi, 7Up, Fanta, etc.
Lemonade

Beer

Corona, Pacifico, Modelo, Negra Modelo
Handmade Margarita's, Gin & Tonics, etc.



• Dinner •

APPETIZERS

(see lunch selections)

Tortilla Chips, Salsa, and Guacamole

SOUPS & SALADS

(see lunch selections)

ENTREES

FISH

Fresh and Seasonal - Red Snapper, Mahi Mahi, or Sea Bass
(Veracruz style (tomato based sauce), Garlic Sauce, Lime and Butter Sauce or Plain)
Shrimp or Pacific Lobster
(Garlic Sauce, Lime and Butter Sauce or Plain)

MEAT

Pork Loin, Chile Verde
Carne Asada
New York, Rib Eye, Filet Mignon

CHICKEN

Grilled, Baked, Pollo Asada, or Sautéed

MEXICAN FAVORITES

Mexican Combination Plates

(Chile Relleno, Enchilada (Chicken or Cheese), rice and refried beans)

Chile Rellenos

(Large mild chili stuffed with cheese, beef, chicken, or shrimp and lightly sautéed,
served with rice and refried beans)

Enchiladas

(chicken, beef or shrimp served with rice, refried beans, and guacamole)

Fajitas

(chicken, beef, or shrimp served with rice, refried beans, guacamole, and tortillas)

Chicken Mole'

(chicken, beef, or shrimp served with rice, refried beans, guacamole, and tortillas)



• *Dessert* •

Crepe Suzette

Traditional Flan

Mexican Lime Pie

Apple Crisp

Coconut, Chocolate Chip, Oatmeal cookies

Rich Brownie with Whipped Cream

Ice Cream with cookies

Vanilla Bean, Mexican Chocolate, Mango, coconut or butter pecan

Layer Cakes

Chocolate with Raspberry or Strawberry, Pecan, Banana, Carrot or Toasted pecan Caramel



With two chefs on staff, Villa Dreams offers an unforgettable dining experience to enhance your stay, with fresh food served in a gorgeous beachfront setting.

Whether dining indoors or al fresco, you'll enjoy chef-created meals featuring fresh-picked seasonal vegetables and fruit. Two "family style" meals (breakfast & lunch) are prepared daily, and guests can choose meals from a prepared menu or make special requests; our staff will do their best to accommodate special dietary requirements or preferences.

Water and ice are purified, and fruits and vegetables are given an anti-bacterial rinse to ensure our guests' safety and comfort.

Breakfast - Served between 8 am and 9 am

Lunch - Served between 12 pm and 1 pm

*Dinner - Served between 7 pm and 8 pm

Advance notice is required in order to allow time for our staff to shop for ingredients and prepare the meals. Our property manager prepares receipts for the cost of groceries, and guests are responsible for reimbursing the staff for supplies at the end of each week.

*The kitchen personnel depart at 4 pm. Dinner arrangements can be made for an extra fee.