

# • 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.