



Mayan Mural Scenes

(picture can be e-mail upon request)

Mayan Gods and Lords are represented in various original mural like scenes created by skillful artisan to decorate each base platter, napkin holder, serving unit in this unique decoration set. Every item is handcrafted in red clay and brightly painted, blending beautifully with bright cobalt blue, red, or yellow color linings.

The Aluxe Collection

(picture can be e-mail upon request)

Known to the Mayan as powerful magic dwarves, “Aluxes” play an important role in the Mayan culture. Our decorative set includes charters and bases elegantly hand crafted in fine clay and hand painted with earth polished colors. Each napkin holder has a uniquely clay sculpted Aluxe. Cream lining base table clothes can be combined with peach tops or terra-cotta lining runners.

Nature’s Feast

(picture can be e-mail upon request)

Our beautiful collection of hand crafted paper maché butterflies, brightly painted offers a rare feast of colours and grace. This setting celebrates the remarkable creative force of Nature. Various shapes of butterflies are artfully use as napkin holders. Central flower bases, bright lining table clothes, and cover chairs add to the exquisite charm of this decorative set. Please contact our Customer Service office for Gala and Holiday theme decorative collection’s descriptions. Custom-made decoration sets are available upon request.



Deluxe Luncheon

Platón de Bocadillos

Hors d’ Oeuvres

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Gaspacho

Classic Tomato Soup

or

Ensalada Tatiana

Mixed Salad with Raspberry Dressing

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Camarones a la Morley

Shrimps and Pasta with Fresh Herbs Cream Sauce

or

Corazón de Filete Chichén Itzá

Heart of Beef Fillet served on our delicate Brandy Sauce

or

Rollitos de Pollo Carnegie

Chicken Breast Roulade in a Garlic Cream Sauce

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Helado Natural de Coco

Tropical Coconut Ice-Cream

or

Gardenia de mousse de Mango

Gardenia Shaped Meringue on Mango Mousse

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Café y Galletas Finas

Coffee and Petite Cookies

Colonial Feast

Platón de Frutas con Yogurt Natural

Assorted Fruits and Plain Yogurt

or

Cocktail de Frutas

Fruit Cocktail

Hojaldras de Pavo Alcaparrado

Turkey with Capers in Butter Pastry

Calabacitas Rellenas

Stuffed Baby Acorn Squashes

or

Chuletas de Puerco en salsa de Naranja

Pork Chops with Honey and Chipotle Sauce

or

Pollo Almendrado en salsa de Naranja

Chicken with Almonds in an Orange Sauce

Feria de Dulces Yucatecos

Yucatecan Sweets Assortment

or

Helado de Frutas Tropicales

Tropical Fruit Ice-Cream

Traditional Luncheon

Codzitos y Antojitos Regionales

Yucatecan Hors d'Oeuvres

Crema de Chaya

Chaya Cream Soup

or

Sopa de Lima

Lime Soup

Pollo Pibil con Frijol Refrito

Pibil Chicken with Black Bean Paste

or

Brazo de Chaya con Pepita de Calabaza

Vegetarian dish made with chaya leaves, corn dough, and pumpkin seeds

or

Poc Chuc de Puerco con Calabacitas

Grilled Pork marinated in Achiote and Baby Pumpkins

Helado de Frutas Tropicales

Tropical Fruit Ice-Cream

or

Pie de Naranja Agria

Regional Sour Orange Pie

Gala Luncheon

Crema de Chaya

Cream of Chaya Soup

or

Ensalada Tatiana

Mixed salad with Fruit Dressing

Hojaldra de Atun

Tuna in Butter Pastry

Huchinango Criollo

Red Snapper Creole with Spanish Rice

or

Camarones Primavera

Primavera Shrimps Pasta

or

Rollitos de Pollo Carnegie

Chicken Breast Roulade in a Garlic Cream Sauce

Delicia de Trufas

Truffle Tart

or

Gardenia en Mousse de Mango

Mango Mousse with a Gardenia Shaped Meringue

Garden Brunch

Frutas con Yougurt y Miel Virgen

Assorted Fruits, Yogurt and Wild Flowers Honey

or

Ensalada Tatiana

Mixed Salad with Fruit Dressing

Pate de la Casa y Quesos

Liver Pate and Cheese Platter

or

Glorias de Atun

Tuna Salad Stuffed Tomatoes

or

Hojaldra de Jamón y Queso

Sweet Ham and Cheese in Butter Pastry

Canastita de Dulces Yucatecos

Yucatecan Sweets Basket

or

Conchas de Natilla y Frutas

Fruit Custard in Shells

Our dish selection descriptions

Hojaldra de Pavo Alcaparado

Butter Layered Pastry with Turkey & Capers Filing

An extremely popular baked appetizer, that blends Yucatan's love for European puff layered pastries with a unique filling of turkey, capers, spices and peppers. Garnished with brown raw sugar, a twist of lime, and cherry sauce on a bed of sea grapes. Served at room temperature.

Calabacitas Rellenas

Stuffed Baby Acorn Squashes

An elegant Yucatecan dish. Hollowed-out baby acorn squashes are filled with a mixture of chopped almonds, ground pork, raisins, sweet basil, red peppers and spices. They are served on a half-moon bed of warmed tomato sauce and a white herb sauce. These squashes make colourful edible containers full of color, taste, and texture. Prepared a day in advance to fully blend and enrich their aromatic flavours.

Chuletas de Puerco en Miel de Chipotle

Pork Chops with Chipotle Honey sauce

Yucatan is known for its rich and delicious honey. This recipe, created especially for the Hotel Hacienda Chichen, perfectly blends the flavors of tender-smoked pork chops with the taste of Chipotle chilis aged in honey. The pork chops are garnished with Chipotle chilis and they taste delicious with brown wild rice cooked with onions and crispy sunflower seeds.

Pollo Almendrado en Salsa de Naranja

Chicken with an Almond Orange Sauce

Baked chicken marinated with an orange-based mixture of aromatic herbs, spices and almond. Served on a bed of white rice and garnished with orange peels and almonds.

Pollo Pibil con Frijol Refrito

Pibil Chicken with Black Bean Paste

Baked Chicken marinated with a red achiote spice mixture and aromatic herbs. Wrapped in banana leaves and served with Yucatan's traditional black bean paste.

Brazo de Chaya con Pepita de Calabaza

Vegetarian dish made of chaya leaves, corn dough, boiled eggs and pumpkinseeds. Steam baked while wrapped with banana leaves and served beautifully sliced on top of homemade tomato sauce. This dish is believed to have its roots on Pre-Colonial Mayan Cuisine.

Poc Chuc de Puerco con Calabacitas

Grilled pork chops marinated in achiote sauce. Served with sunflower seeds, butter, rice and baby acorn squash pure. Garnished with orange peels.

Glorias de Atun

Deliciously light tomatoes stuffed with tuna salad and served on a bed of green leaves and garnished with olives, red peppers and carrot sticks.

Camarones Primavera

Primavera Shrimp Pasta

This elegant entree is a favorite of ours. The rich velvet creamy cheese sauce enhances the flavour of the mixed-in steamed vegetables. The dish is garnished with a fancy bouquet of large shrimps served on the bed of pasta.

Camarones a la Morley

Shrimp with Pasta

This is a light and delicious luncheon entree. The garlic and herb velvet flavor of the sauce blends deliciously with the grilled shrimp and fresh pasta.

Huachinango Criollo

Red Snapper Creole

Baked Fresh Red Snapper topped with our delicious Creole sauce made with red and green bell peppers, scallops, garlic, and fresh tomatoes. Served on banana leaves with saffron Spanish rice.

Rollitos de Pollo Carnegie

Chicken Carnegie Roulade

Baked stuffed chicken breast, bathed in a light herbal sauce and cut in roulade-shape pieces. Served with steam vegetables and garnished.

Gardenia en Mousse de Mango

Mango Mousse with a Gardenia Shaped Meringue

This elegant dessert is a favorite of ours. The rich flavour of a velvet mango mousse is garnished with our traditional “meringue” shaped like a gardenia to enhance its beautiful presentation.

Torta de Cielo

Heaven’s Cake

Truly one of Yucatan’s most beloved cakes. Its rich almond flavours and light texture captivate the senses. Only a very skillful Chef can create this masterpiece to perfection. Made out of freshly ground almonds, egg yolks, butter and sugar.

Nuestros Pasteles

Our Selection of Cakes

Yucatan is known for its delicious baked goods and exquisite cakes. Its rich tradition includes cakes made of almond, butter, coconut, creams, and fancy tastes that captivate the senses. For Special Occasions, such as a wedding, we can create a beautiful decoration to meet your needs.

Feria de Dulces

Candy Fair

“Merenguitos” made of puffed baked white eggs.

“Besitos” or kisses are petite almond-flavoured velvety sweets.

“Yemitas” are made of soft eggnog paste with pure vanilla.

“Barquillos” are extra colorful crispy crepes with honey and nuts.

For more information, please contact us at info@haciendachichen.com