- Nicalifast.

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 Mexican
(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)


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.


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)


- Shanar.


## 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.

