



MANNY'S CATERING



Manny's Catering was established in 2003 at Toluca International Airport (MMTO/TLC) under the mission and the premise of providing "The True In-Flight Catering Experience" to the Business and Private Aviation Community.

Our location within the Airport enables us to stay close to our Clients and anticipate each and every one of their needs, focusing on Quality, Customer Service and Safety in Food Handling and Preparation.

We are innovative and original, which is why our Chefs are continually evolving and creating new dishes.



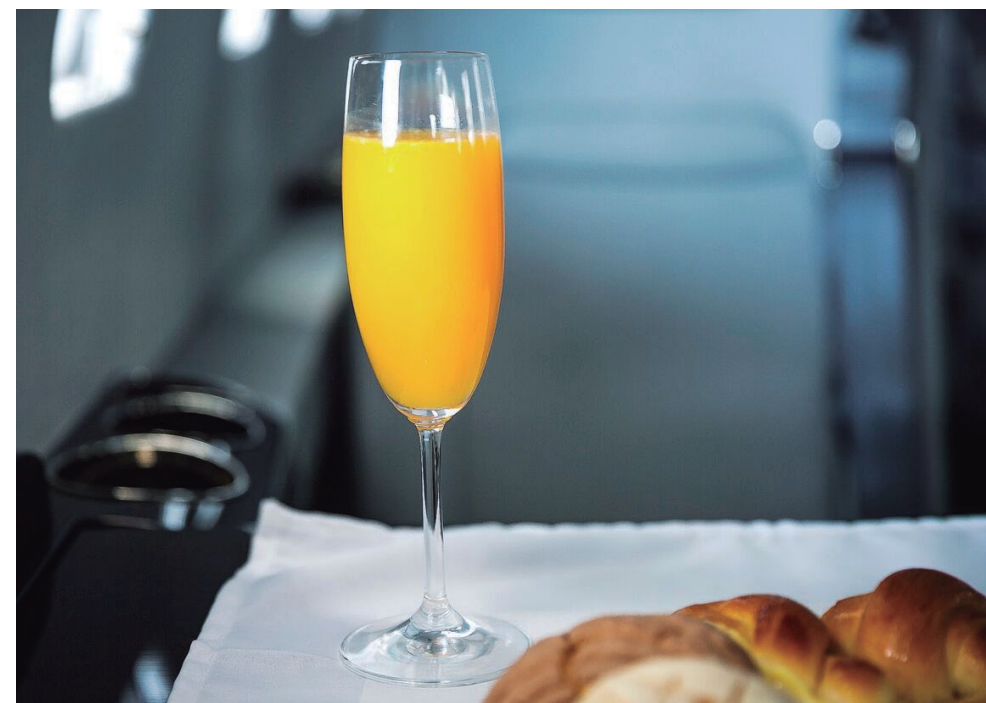
MANNY'S CATERING



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ENGLISH



BREAKFAST

FRESH AND NATURAL JUICES

½ liter or 1 liter

Orange, carrot, beet, grapefruit

Orange and carrot

Tangerine (only in season)

Papaya and orange

Detox (apple, orange and ginger)

Digestion (papaya, pineapple, grapefruit and mint)

Energy (apple, raspberry and oats)

Hangover (beet, carrot, orange and celery)

Green (orange, celery, pineapple and parsley)

Relax (apple, spinach, carrot and dill)

Refresh (watermelon, lemon and mint)

FRUIT IN SEASON

Fruits salad

Energetic fruit cup (yogurt, granola, fresh fruit, honey and raisins)

Sliced fruit

Served with honey, granola and yogurt or cottage cheese

Whole fruit 4 pcs served in a basket or tray

Greek and flavored YOGURTS

Smoothies with fresh fruit and oats

PASTRIES

Hotcakes 3 pcs served with butter and maple syrup.

American hotcakes 3 pcs served with bacon or sausage and sauté potatoes.

Waffles/ French toast 2 pcs served with butter and maple syrup.

Mini pastries or white bread 4 pcs served with butter and maple syrup

Sweet cookie assortment 3 pcs.



COMPLETE BREAKFAST

Countryside

Sliced fruit, orange juice, toasted bread or pastries, coffee or tea.

Healthy

Sliced fruit, orange juice or oat smoothie with apple and egg whites to taste.

CPR

Sliced fruit, tomato juice with celery or our special hangover juice, toasted bread or pastries, coffee or tea and chilaquiles to taste.

Manny's

Sliced fruit, orange or grapefruit juice, toasted bread or pastries, coffee or tea and eggs to taste.

Green or red chilaquiles

With chicken, egg, beef bistek, arrachera (skirt steak) or chorizo.

Mexican eggs

with refried beans.
Eggs Benedict poached eggs over toasted bread and topped with Hollandaise sauce.

Divorced eggs with beans, salsa verde and salsa roja.

Rancher's eggs with beans, tortilla, turkey breast or pork ham and salsa roja

Machaca eggs scrambled eggs with dried meat, serrano chili, tomato and onion.

Omelette to taste with whole egg or egg whites

Tortilla de patatas

Twins two bollos (king of bun) served with jamón serrano, sliced apple, spinach and poached egg.

Burritos 2 pcs served with egg and chorizo, chicken, turkey breast or pork ham, machaca or chilorio. With salsa to taste.

Sincronizadas 3 pcs of tortilla with Oaxaca or Manchego cheese, turkey breast or pork ham, served with salsa to taste.

Dobladitas 3 pcs of corn or wheat tortillas served with cheese and mushrooms, beef meat or chicken.



Enchiladas suizas (green or red) 3 pcs of tortilla filled with chicken, chorizo or arrachera (skirt steak).

Enfrijoladas al chipotle 3pcs served with heavy cream, onion and shredded panela cheese.

Hash brown served with tomato, caramelized onion, and chorizo, chicken, cheese, bacon or sausage.

Molletes 2 pcs of toasted ciabatta bread with beans, chorizo or chilaquiles.



MANNY'S MENU FOR SHARING

Mexico's antojitos

Sopes, tostadas, quesadillas, burritos, tlacoyos, tacos served with salsas and guacamole.

Carpaccio

Beef, salmon or tuna.

Tray of crudité's

Jicama, cucumber and cherry tomato served with tajin chili or dressing.

Tray of mini quiche

Lorraine, dehydrated tomato with basil, spinach with bacon, jamón serrano with Parmesan cheese.

Tray of tortas

A ciabatta stuffed with beans, tomato, avocado, onion and a dressing. Main ingredient: chicken, turkey or pork ham, beef Milanese, natural or marinated pork leg, natural or marinated cecina (*cured meat*), Cuban. All served with chips and grapes.

Tray of deli meats

Jamón serrano, Selva Negra, Canadian pork loin, bola de cerveza, home-made roast beef, served with Melba, Bretton and black wheat bread.

Tray of mini sandwiches

Mini sandwiches and tortas, standard* or gourmet*.

Manny's Catering

Guacamole and pico de gallo, served with our totopos (fried tortillas).

Mezze Plate (Mediterranean)

Hummus, olives, artichoke, cucumber, jamón serrano and bell peppers.

High-quality cheeses

Goat, cheddar, brie, Roquefort and smoked cheese, served with Toscan, Bretton and black wheat bread.

Selected cheeses and deli meats.

Tray of selected cheeses and deli meats



Assortment of Sandwiches

Turkey breast, pork with cheese, tuna salad or grilled roast beef with Swiss or Manchego cheese.

TAPAS

Jamón serrano with cheery tomato and cream cheese.

Artichoke over chive cream.

Selva Negra pork leg with tomato slices and raspberry sauce.

Manchego cheese with Spanish sauce and garlic vinaigrette.

Sauté veggies with fresh panela cheese, pork ham, lemon zest and ground oregano.

SUSHI

Sushi 2 rolls per order

California: avocado, cucumber and shrimp, surimi or salmon.

Philadelphia: cheese with salmon, tuna, surimi or shrimp.

Deep fried sushi: carrot, cucumber and surimi or shrimp.

Spicy tuna: marinated tuna steak with spices and spicy sauce.

Sashimi

Salmon, tuna or fish.

*Standard: chicken or tuna salad, turkey breast with panela cheese, pork ham with Manchego cheese.

*Gourmet: jamón serrano, bola de cerveza or salmon



LUNCH OR DINNER

APPETISER

Wings 5 pcs

Bbq, *à la diable* (spicy) or natural

Vietnamese rolls

Rice paper rolls stuffed with beef, chicken, shrimp, salmon or vegetarian

Italian Arancinis 3 pcs

Fried risotto spheres with Manchego cheese and pork ham, served with pomodoro sauce

Fried calamari 5 pcs sliced

Served over a layer of Chinese noodles with chipotle sauce

Smoked salmon

Capers, onion, boiled egg, drizzle of olive oil with Melba bread

Governor tacos 3 pcs

Sauté shrimp with garlic, onion and melted Oaxaca cheese *

Fish fingers 6 pcs

Deep fried and served with guacamole and pico de gallo

HOT SOUPS

Shrimp broth with morita chili

Served with grilled baguette crouton with olive oil

Tlalpeño broth

Carrot, avocado, chipotle, onion, fresh panela cheese and chicken

Xóchitl Broth

Chicken broth with salsa verde, rice and veggies

Consommé

White rice, chicken, carrot, chickpea, onion and coriander

Minestrone soup

Al dente pasta with veggies

Tlaxcalli Soup

Fried tortilla, pasilla chili, fresh panela cheese and avocado

COLD SOUPS

Fideos secos (dry noodles)

With reduction of tomato sauce and chipotle



Fussilli

With fine herbs, pork ham and grated cheese

Tomato

Onion, sweet pepper, cucumber and olive oil

Tropical

Cucumber with watermelon, apple and jicama

SALADS

Our salads are served with the following dressings to choose from: Ranch, Caesar, natural vinaigrette, balsamic vinaigrette or honey mustard

Tuna or chicken

Finely sliced lettuce, carrot and MC*dressing

Caprese with basil pesto

Tomato, mozzarella and basil

Caesar with grilled chicken or salmon

Lettuce, croutons, anchovies, Parmesan cheese and Caesar dressing

*Our dressing is the combination of mayonnaise, mustard and fine spices

Cobb

Boiled egg, bacon, romaine lettuce, turkey breast, avocado and tomato

Chef salad

Lettuce, spinach, bacon, tomato, boiled egg, pork ham, croutons and MC*dressing

Spinach

Goat cheese, bacon, cherry tomato and croutons

Greek

Bell pepper, red onion, olives, cherry tomato and feta cheese

Seafood salad

Pacotilla (small shrimp), smoked salmon, surimi, tuna, olive oil, tomato, onion and jalapeño over a layer of lettuce

Our original MC

Spinach, goat cheese, canned apple in balsamic vinegar, arugula and dehydrated tomato



Palm heart and artichoke

Lettuce, cherry tomato and apple vinaigrette

Green salad

Variety of lettuce, spinach, celery, asparagus, avocado, and goat cheese spheres

PASTA TO CHOOSE

(Spaghetti, fettuccine, fusilli, penne, lasagna)
Gluten free option

Alfredo

Butter, heavy cream and Parmesan cheese

Bolognese

Bolognese sauce and fresh Parmesan cheese

Carbonara

Bacon, olive oil and carbonara sauce

Italian

Tomato Italian sauce and fresh Parmesan cheese

Vegetarian

Italian zucchini, eggplant, onion, corn, tomato and basil

Arrabbiata

Garlic, olive oil, chile de arbol and tomato

Seafood

Variety of seafood, tomato sauce and cheeses

Chicken, meat or spinach ravioli

With tomato sauce and Parmesan cheese

POULTRY

Mexican chicken

Mexican salsa, tomato, onion, chile and coriander

Cordon Bleu Chicken Breast

Breaded chicken breast stuffed with pork ham and Manchego cheese

Tikka masala chicken

Breast chicken with curry sauce, coconut milk and spices



Parmesan chicken breast

Breaded with fresh Parmesan cheese

Grilled chicken

Grilled breast chicken

Contadina breast chicken

Stuffed with veggies and served over a layer of creamy fettuccini, carrots and grated Parmesan chicken

English Supreme chicken

Béchamel sauce with mushrooms, bell pepper and cooked pork ham

Duck

Roasted or *à l'orange*, served with baked potato and steamed veggies

FISH AND SEAFOOD

Jumbo shrimps 5 pcs

Breaded, grilled or with garlic

Mummy jumbo shrimps 5pcs

Shrimps stuffed with Manchego cheese, wrapped in breaded bacon

Tuna or salmon steak 7 oz

Options: with herbs, sesame crust,

soy sauce reduction, with achiote, with Hollandaise sauce or grilled, served on top of the lettuce

Sea bass meunière 7 oz

With butter, parsley and lemon juice

Grilled sea bass 7 oz

Served on top of lettuce

Veracruz sea bass 7 oz

Tomato, onion, bell pepper, olives and guero chili

Sean bass with garlic 7 oz

Chopped garlic, olive oil, parsley and lemon

Breaded or grilled fish tacos

3pcs served with pico de gallo and home-made salsa

Fisher's style devil spicy

shrimps tacos 3pcs

Chipotle's shrimps on top of guacamole and beans, served with Manchego cheese and tortilla



MEAT CUTS 7.7 oz

New York
Sirloin
Rib eye
T-bone

Mignon fillet grilled, *demi-glacé*
sauce or mushrooms sauce

Pepper steak medallions

Gravy sauce with fresh black pepper

Chipotle's pork chop

Roasted and served with our
home-made chipotle sauce, sliced
or baked potato

BBQ pork ribs

CHEF'S SPECIALITIES

Grilled beef

Served with asparagus, carrot and
cambray potatoes

Glazed pork chops

Served with caramelized cambray
onions

Fish steak in pepita seed crust
7.7 oz

Served with banana purée and
yellow rice

**Grilled regional mushrooms with
red onion**

Served on top of sweet potato purée
and creamy pumpkin sauce.

ON THE SIDE

Rice

Grilled vegetable skewer

Sauté green beans with garlic

Roasted corn with butter

Grilled asparagus

Refried beans

Baked potato

French fries

Mashed potato

Buttered vegetables

Steamed vegetables

Mac and cheese



MEXICAN CUISINE

Arrachera

Served with beans and guacamole

Grilled meat (tampiqueña) 7 oz

Grilled meat served with enchiladas,
poblano pepper slices, guacamole
and refried beans

Costeñito

Pepper stuffed with shrimp, served
with Mexican salsa and Oaxaca
cheese

**Pepper stuffed with tuna or
cheese**

Egg coated and served with tomato
sauce

Pipian pork ribs

Served with white rice

Enmoladas 3 pcs

Tortilla stuffed with chicken, with mole
poblano and garnish with heavy
cream, cheese and onion

Chicken or beef fajitas

Grilled with bell pepper, onion
and bacon

Oaxaca treasure

Chicken breast with Oaxaca mole,
served with Mexican rice

Chicken with peanut sauce

Grilled chicken breast with peanut
sauce and dry chili

**Puntas de res (albañil,
Mexican, chipotle)**

Served with tortillas or bread

Sopes 3 pcs

Shredded chicken with tomato
sauce or natural, chorizo or
picadillo (minced meat)

Pastor tacos 3 pcs

Salsa, onion and coriander

Cochinita tacos 3 pcs

Salsa, coriander and red onion



MENU FOR OUR LITTLE TRAVELERS

Children box lunch

Juice, sandwich, chips and dessert
Italian spaghetti with cheese

Finger sandwich

Mac and cheese

Mini quesadillas or burritos

Mini pizza or calzone

Pork ham or pepperoni with
Manchego cheese and Italian
sauce

Chicken or fish nuggets 10 pcs

Italian Spaguetti with cheese

BURGERS

Beef meat, chicken or vegetarian

BBQ

Hawaiian

Pineapple, bbq, onion, lettuce, and
Worcestershire sauce

MANNY'S Burger

Parsley, garlic, Worcestershire
sauce, salt, pepper, pico de gallo
and Manchego cheese

EXTRAS

Bacon, blue cheese,
mushrooms, turkey breast
or pork ham



TORTAS, SANDWICH

Breads: ciabatta, baguette, telera,
focaccia, white or wheat bread,
croissant, bagel, panini, artisan or
hoagie

Served with our MC seasoning and
selected grapes

Cuban

Pork leg, pork ham, sausage, Veal
Milanese and Manchego cheese

Turkey breast o pork ham with or
without cheese

Beef or chicken Veal Milanese

Arrachera Pepito

Natural or marinated pork leg

Rumorosa

Asadero cheese, beef bistec,
guacamole and caramelized onion

Philly cheesesteak

Roast beef, sauté onion and
provolone cheese

Cochinita pibil

Club sandwich

a) Chicken salad, pork ham and
beacon

b) Grilled chicken, egg and turkey
ham

Tuna salad

Chicken salad

Monte Cristo

Fried turkey or pork ham sandwich
with Manchego cheese

Melted cheese pot

Cheddar, American, Swiss or
Manchego

Deli meats selection

Salmon



DESSERTS

Brownie cheesecake

Fruit tart

Crêpe 3pcs

Cajeta (condensed milk) with pecan,
jam with cream cheese and chocolate

Lemon squares

Served with icing sugar

Crème brûlée

Jumbo mixed assorted cookies

Oats, chocolate and lemon

Verrine au brownies

Layers of brownie with whipped
cream

Assorted cakes by slice (choice of
whole cake by our chef on request)

**Caramel custard with
strawberry coulis**

Topped with caramel



DRINKS

Season fruit water

Liter or half liter

**Blotted natural and mineral
water**

Evian 1 liter

Perrier .330ml, .750ml

S. Pellegrino .250ml, .330ml

Whole bean coffee

Natural or decaf

National and imported beer

**National and imported wines
and Liquors**

Cocktails

Refreshing drinks

Gatorade or Powerade

Milk 1 liter

Lemonade, orangeade 1 liter

Prepared with mineral or natural
water

Variety of flavored milkshakes

Chocolate, vanilla or strawberry

Soda .355 ml

Tea

Note: Our kitchen team is always ready to make any dish that is not on our menu

NEWSPAPER

Please request foreign newspapers 12 hours in advance
USA Today, Wall Street Journal, New York Times, Financial Times, etc.

At Manny's catering we are always prepared to offer you the best service, we have microwave, aluminum foil, and glassware containers to give you the service you deserve

GLOSSARY

Chilaquiles. Corn tortillas cut in quarters and lightly fried, served with salsa verde o roja, garnished with heavy cream, shredded cheese and raw onions.

Bistec. Pieces of salted and peppered sirloin usually flattened with a meat tenderizing tool.

Machaca. Traditionally dried meat, spiced beef or pork, which has been rehydrated.

Pico de gallo. Salsa made from chopped tomato, onion, cilantro, fresh serranos, salt, and lime juice.

Salsa roja. A type of spicy red sauce in Mexican cuisine. It is made of jitomate (red tomato), ground with onion, garlic, chile, salt and pepper to taste.

Salsa verde. A type of spicy red sauce in Mexican cuisine. It is made of tomatillo, onion, garlic, chile, salt and pepper to taste.

Bola de cerveza. A type of cold meat made of beef and pork meat with mustard seeds.

Chilorio. Made from pork fried in chile sauce. The sauce is usually flavored with onions, cumin and garlic.

SERVICE POLICIES

Delivery fee

A \$50.00 USD delivery fee will be charged to all locations, with the exception of MMQT (Queretaro), MMCB (Cuernavaca) and MMMX (Mexico City) where the fee will vary between \$200.00 to \$300.00 USD.

Rush fee

This fee applies when catering delivery time is changed two hours (02) before the original delivery time; therefore, an additional percentage (5%) will be added to the subtotal of your catering bill.

Immediate order

Any request made in less than two (02) hours is considered as urgent. Therefore, there is no cancellation.

Special catering

We understand as a special order: a specific product not listed in our Menu and required by our customer; when it is necessary to drive somewhere else to look forward for such product; or when requesting the supplier to make a special delivery of this product. For this reason and in case of cancellation, we ask at least a twenty-four (24) hours advance notice.

Cooked meals

Any dish that involves cooking, preparation or cooling must be canceled at least four (04) hours in advance. Our dishes are prepared at the moment, guaranteeing their freshness, quality and taste.

Airport Fee (3.5%)

Manny's Catering has secured a Contract Agreement with Toluca International Airport that grants us the right to deliver in-flight catering at the General Aviation area of the airport. In order to recover the fixed monthly amount that we pay to the Airport Management Office we must charge this minimal fee.



MANNY'S CATERING

ESPAÑOL



DESAYUNOS

JUGOS NATURALES

Servidos en presentación de litro o medio litro

Naranja, zanahoria, betabel, toronja

Naranja con zanahoria

Mandarina (sólo en temporada)

Papaya con naranja

Detox (manzana, naranja y jengibre)

Digestión (papaya, piña, toronja y menta)

Energy (manzana, frambuesa y avena)

Resaca (betabel, zanahoria, naranja y apio)

Verde (naranja, apio, piña y perejil)

Relax (manzana, espinaca, zanahoria y eneldo)

Refresh (sandía, limón y menta)

FRUTA DE LA ESTACIÓN

Ensalada de frutas

Copa energética (yogurt, granola, fruta fresca, miel y pasas)

Fruta rebanada

Servida con miel, granola y opción de yogurt o queso cottage

Fruta entera 4 pzs servida en canasta o charola

Yogurts de sabores y griego

Licuaos con fruta fresca y avena

PAN

Hot cakes 3 pzs con mantequilla y miel maple

Hot cakes americanos 3 pzs opción de tocino o salchicha y acompañados de papa salteada

Waffles, pan francés 2 pzs acompañados de mantequilla y miel maple



Mini piezas de pan blanco o dulce

4 pzs acompañadas de mantequilla y mermelada

Galletas dulces surtidas 3 pzs

DESAYUNOS COMPLETOS

Campestre

Fruta rebanada, jugo de naranja, pan dulce o tostado, café o té

Sano

Fruta rebanada, jugo de naranja o licuado de avena con manzana y claras de huevo al gusto

RCP

Fruta rebanada, jugo de tomate con apio o nuestro especial resaca, pan dulce o tostado, café o té y chilaquiles al gusto

Manny's

Fruta rebanada, jugo de naranja o toronja, pan dulce o tostado, café o té y huevos al gusto

Chilaquiles verdes o rojos con pollo, huevo, bistec de res, arrachera o chorizo

Huevos a la mexicana acompañados de frijoles refritos

Huevos benedictinos huevos pochados sobre pan tostado y bañado en salsa holandesa

Huevos divorciados frijol, salsa verde y salsa roja

Huevos rancheros frijol, tortilla, pechuga de pavo o jamón de cerdo y salsa roja

Machaca con huevo huevos revueltos con carne seca, chile serrano, jitomate y cebolla

Omelette de su elección con huevo entero o claras

Tortilla de patatas

Los gemelos dos bollos servidos con jamón serrano, manzana rebanada, espinaca y huevo pochado

Burritos 2 pzs servidas con huevo y opción de chorizo, pollo, pechuga de pavo o jamón de cerdo,



machaca o chilorio. Acompañados de salsa al gusto

Sincronizadas 3 pzs de tortilla de harina con queso Oaxaca o manchego con pechuga de pavo o jamón de cerdo acompañadas de salsa al gusto

Dobladitas 3 pzs de tortillas de harina o maíz servidas con queso y opción de champiñones, carne de res o pollo

Enchiladas suizas, verdes o rojas

3 pzs de tortilla con pollo, chorizo o arrachera

Enfrijoladas al chipotle 3pzs servidas con crema, cebolla y queso panela rallado

Hash brown servido con jitomate, cebolla caramelizada, huevo pochado y opciones de chorizo, pollo, queso, tocino o salchicha

Molletes 2 pzs de pan ciabatta tostado con frijol, chorizo o chilaquiles



MANNY'S PARA COMPARTIR

Bocados de México

Sopes, tostadas, quesadillas, burritas, tlacoyos, tacos acompañados de salsas mexicanas y guacamole

Carpaccio

Res, salmón o atún

Charola de crudités

Jícama, pepino, zanahoria y tomate cherry acompañado de chile tajín o aderezo

Charola de mini quiche

Lorraine, jitomate deshidratado con albahaca, espinaca con tocino, jamón serrano con parmesano

Charola de tortas

Ciabatta servida con frijol, jitomate, aguacate, cebolla y aderezo, ingrediente principal a seleccionar: pollo, pechuga de pavo o jamón de cerdo, milanesa de res, pierna natural o adobada, cecina adobada o natural o cubana acompañada de papas fritas y uvas

Charola de carnes frías

Jamón serrano, selva negra, lomo canadiense, bola de cerveza y roast beef de la casa, acompañado de pan melba, bretton y pan de trigo negro

Charola de bocadillos

Mini sándwiches y tortas con opción estándar* o gourmet*

Manny's Catering

Guacamole y pico de gallo acompañado de totopos de la casa

Plato Mezze (mediterráneo)

Hummus, aceitunas, alcachofas, pepino, jamón serrano y pimiento morrón

Quesos finos

Queso de cabra, cheddar, brie, roquefort y ahumado, acompañados de pan toscano, bretton y pan de trigo negro

Quesos y carnes frías select

Sándwiches surtidos

Pechuga de pavo o jamón de



cerdo con queso, ensalada de atún o roast beef a la parrilla con queso suizo o manchego

TAPAS IBÉRICAS

Jamón serrano con tomate cherry y queso filadelfia

Alcachofa sobre crema al cebollín

Pierna selva negra con rodajas de jitomate en salsa de frambuesa

Queso manchego acompañado de salsa española y vinagreta de ajo

Verduras salteadas acompañadas de queso panela fresco, jamón de cerdo con ralladura de limón y orégano molido

SUSHI

2 rollos por orden

California: aguacate, pepino y opción de camarón, surimi o salmón

Filadelfia: queso con opción de salmón, atún, surimi o camarón

Empanizado: zanahoria, pepino y opción de surimi o camarón

Spicy tuna: filete de atún marinado con especias y salsa picante

Sashimi

Opción de salmón, atún o pescado

*Estandar: Pollo o ensalda de atún, pechuga de pavo con queso panela, jamón de cerdo con queso manchego. *Gourmet: Jamón serrano, bola de cerveza o salmón.



COMIDA O CENA

ENTREMÉS

Alitas 5 pzs

Bbq, a la diablo o natural

Rollitos vietnamitas

Hoja de arroz rellena de res, pollo, camarón, salmón o vegetariana

Arancinis italianos 3 pzs

Esferas de risotto con queso manchego y jamón de cerdo fritas, servidas con salsa pomodoro

Calamar frito 5 pzs rebanadas

Servido sobre cama de fideos chinos acompañados de salsa de chipotle

Salmón ahumado

Alcaparras, cebolla, huevo cocido, bañado en aceite de olivo, acompañado de pan melba

Tacos Gobernador 3 pzs

Camarón salteado con apio, cebolla y gratinado de queso Oaxaca

Tiras de pescado 6 pzs

Empanizados y servidos con una guarnición de guacamole y pico de gallo

SOPAS CALIENTES

Caldo de camarón con chile morita

Servido con crutones de baguette a la parrilla con aceite de oliva

Caldo Tlalpeño

Zanahoria, aguacate, chipotle, cebolla, queso panela fresco y pollo

Caldo Xóchitl

Consomé de pollo con salsa verde, arroz y verduras

Consomé

Arroz blanco, pollo, zanahoria, garbanzo, cebolla y cilantro

Minestrone

Pasta al dente con verduras

Sopa Tlaxcalli

Tortilla frita, chile pasilla, queso panela fresco y aguacate

SOPAS FRÍAS

Fideos secos

Con reducción de salsa de jitomate y chipotle



Fussilli

A las finas hierbas con jamón de cerdo y queso rallado

Gazpacho

Jitomate, cebolla, pimienta morrón, pepino y aceite de olivo

Tropical

Pepino con sandía, manzana y jícama

ENSALADAS

Nuestras ensaladas se sirven con los siguientes aderezos a elegir:

ranch, César, vinagreta natural, vinagreta de balsámico, miel y mostaza

Atún o pollo

Lechuga finamente rebanada, zanahoria y aderezo MC*

Caprese con pesto de albahaca

Jitomate, queso mozzarella, albahaca

César con opción de pollo o salmón a la parrilla

Hojas de lechuga, crutones, anchoas, queso parmesano y aderezo César

Cobb

Huevo cocido, tocino, lechuga orejona, pechuga de pavo, aguacate y jitomate

Del chef

Hojas de lechuga, espinaca, tocino, jitomate, huevo cocido, jamón de cerdo, crutones y aderezo MC*

Espinaca

Queso de cabra, tocino, tomate cherry y crutones

Griega

Pimienta morrón, cebolla morada, aceitunas, tomate cherry, queso feta

Marinera

Camarón pacotilla, salmón ahumado, surimi, atún, aceite de olivo, jitomate, cebolla y chile jalapeño sobre cama de lechuga

*Nuestro aderezo es la combinación de mayonesa, mostaza y finas especias.



Nuestra original MC

Espinaca, queso de cabra, manzana en conserva de vinagre balsámico, arúgula y jitomate deshidratado

El palmito y la alcachofa

Lechuga, jitomates cherry y vinagreta de manzana

Verde

Lechugas mixtas, espinaca, apio, espárragos, aguacate y esferas de queso de cabra

PASTA

Pasta a elegir (espagueti, fettuccine, fusilli, penne, lasagna)

Opción libre de gluten

Alfredo

Mantequilla, crema y queso parmesano

Bolognesa

Salsa bolognesa y queso parmesano fresco

Carbonara

Tocino, aceite de oliva y salsa carbonara

Italiana

Salsa italiana de jitomate y queso parmesano fresco

Vegetariana

Calabacita, berenjena, zanahoria, cebolla, elote, jitomate y albahaca

Arrabbiata

Ajo, aceite de oliva, chile de árbol, y jitomate

Marinera

Variedad de mariscos, salsa de jitomate y quesos

Ravioles de pollo, carne o espinaca

Con salsa de jitomate y queso parmesano

AVES

Pollo a la mexicana

Salsa mexicana, jitomate, cebolla, chile y cilantro

Pechuga de pollo Cordon Bleu

Pechuga de pollo empanizada, rellena de jamón de cerdo y queso manchego



Pollo tikka masala

Pechuga de pollo en salsa de curry, leche de coco y especias

Pechuga de pollo a la parmesana

Empanizada con queso parmesano fresco

Pollo a la parrilla

Pechuga de pollo asada

Pechuga de pollo contadina

Rellena de vegetales, servida sobre cama de fettuccini cremoso con zanahoria y queso parmesano rallado

Suprema de pollo a la inglesa

Salsa blanca con champiñones, pimienta morrón y jamón de cerdo cocido

Pato

Rostizado o a la naranja acompañado de papa al horno y verduras al vapor

PESCADOS Y MARISCOS

Camarones gigantes 5 pzs

Empanizados, a la plancha o al mojo de ajo

Camarones gigantes momia 5pzs

Camarones rellenos de queso manchego, envueltos en tocino empanizados

Filete de atún o salmón 200 gr

Opciones: a las finas hierbas, costra de ajonjolí, reducción de soya, al achiote, con salsa holandesa o a la parrilla servido sobre cama de lechuga

Robalo a la meunière 200 gr

A la mantequilla, perejil y jugo de limón.

Robalo a la parrilla 200 gr

Servido sobre cama de ensalada mixta

Robalo a la veracruzana 200 gr

Jitomate, cebolla, pimienta morrón, aceitunas y chiles güeros



Robalo al mojo de ajo 200 gr

Ajo picado, aceite de olivo, perejil y limón

Tacos de pescado empanizado o a la plancha 3pzs servidos con pico de gallo y salsa casera

Tacos de camarón a la diablo estilo

Fishers 3pzs camarones al chipotle sobre cama de guacamole y frijol, servidos con queso manchego rallado y tortilla de harina

CORTES

220 gr

New York

Sirloin

Rib eye

T-bone

Filete mignon a la parrilla, salsa demi-glacé o de champiñón

Medallones de filete a la pimienta

Salsa gravy con pimienta negra fresca

Chuleta de cerdo al chipotle

Asada y servida con nuestra original salsa de chipotle

Costilla de cerdo a la BBQ

Acompañada de papa gajo o al horno.

ESPECIALES DEL CHEF

Braseado de res

Con espárragos, zanahoria y papa cambray

Chuletas de cerdo glaseada

Servidas con cebollas cambray caramelizadas

Filete de pescado con costra de pepita 220 gr

Servido con puré de plátano y arroz amarillo

Hongos regionales a la parrilla con cebolla morada

Servidos sobre puré de camote y salsa cremosa de calabaza.

GUARNICIONES A ELEGIR

Arroz blanco

Brocheta de verduras a la parrilla



Ejotes salteados con ajo

Elote asado con mantequilla

Espárragos a la parrilla

Frijoles refritos

Papa al horno

Papas a la francesa

Puré de papa

Verduras a la mantequilla

Verduras al vapor

Mac and cheese

TRADICIÓN MEXICANA

Arrachera

Acompañada de frijoles y guacamole

Carne asada a la tampiqueña 220 gr

Filete asado acompañado de enchiladas, rajas de chile poblano, guacamole y frijoles refritos

El costeñito

Chile relleno de camarón, servido con salsa mexicana y queso Oaxaca

Chile relleno de atún o queso

Capeado y servido con caldillo de jitomate

Costilla de cerdo en pipián

Servida con arroz blanco

Enmoladas 3 pzs

Tortilla rellena de pollo, bañadas en mole poblano y acompañadas de crema, queso y rodajas de cebolla

Fajitas de res o pollo

Asadas con pimienta morrón, cebolla y tocino

Tesoro de Oaxaca

Pechuga de pollo en mole oaxaqueño servido con arroz a la mexicana

Pollo encacahuatado

Pechuga asada y bañada en salsa de cacahuate y chiles secos

Puntas de res al albañil, mexicana, chipotle

Acompañadas de tortillas o pan

Sopes 3 pzs

Tinga de pollo o natural, chorizo o picadillo

Tacos al pastor 3 pzs

Salsa, cebolla y cilantro

Tacos de cochinita 3 pzs

Salsa, cilantro y cebolla morada



MENÚ PARA PEQUEÑOS VIAJEROS

Box lunch infantil

Jugo, sándwich, papas y postre

Espagueti italiano con queso

Finger sándwich

Mac and cheese

Mini quesadillas o burritos

Mini pizza o calzone

Opción de jamón de cerdo o pepperoni con queso manchego y salsa italiana

Nuggets de pollo o pescado

10 pzs

HAMBURGUESAS

Carne de res, pollo o vegetariana

BBQ

Hawaiana

Piña, bbq, cebolla, lechuga, salsa inglesa

Manny's

Perejil, ajo, salsa inglesa, cebolla, sal, pimienta, pico de gallo y queso manchego

EXTRAS

Tocino, queso azul, champiñón, pechuga de pavo o jamón de cerdo.



TORTAS, SÁNDWICHES

Opción de ciabatta, baguette, telera, focaccia, pan blanco o integral, croissant, bagel, panini, artesanal o hoagie

Servido con nuestro aderezo MC y acompañado con uvas selectas

Cubana

Pierna, jamón de cerdo, salchicha, milanesa y queso manchego

Pechuga de pavo o jamón de cerdo con o sin queso

Milanesa de res o pollo

Pepito de arrachera

Pierna de cerdo natural o adobada

Rumorosa

Queso asadero, bistec de res, guacamole y cebolla caramelizada

Philly cheesesteak

Roast beef, cebolla salteada y queso provolone

Cochinita pibil

Club sándwich

Ensalada de pollo, jamón de cerdo y tocino.

Pollo a la parrilla, huevo y pechuga de pavo

Ensalada de atún

Ensalada de pollo

Montecristo

Sándwich frito de pechuga de pavo o jamón de cerdo con queso manchego

Queso fundido

Opción de cheddar, americano, suizo o manchego

Carnes frías

Salmón



POSTRES

Cheesecake con base de brownie

Tartas de fruta

Crepas 3pzs

Cajeta con nuez, mermelada con queso crema, chocolate

Lemon squares

Servidos con azúcar glass

Crème brûlé

Galleta jumbo surtidas

Avena, chocolate y limón

Verrine au brownies

Copa de brownie con crema batida

Pastelería surtida por rebanada

(opción de pastel entero por nuestro chef bajo pedido anticipado)

Flan napolitano con coulis de fresa

Cubierto con caramelo



BEBIDAS

Aguas de frutas de la estación

Presentación de litro o medio litro

Agua natural y mineral embotellada

Evian 1 litro

Perrier .330ml, .750ml

S. Pellegrino .250ml, .330ml

Café de grano

Natural o descafeinado

Cerveza nacional o importada

Vinos y licores nacionales e importados

Coctelería

Bebidas rehidratantes

Opción de Gatorade o Powerade

Leche 1 litro

Limonada, naranjada 1 litro

Preparada con agua mineral o natural

Milkshakes de sabores

Chocolate, vainilla o fresa

Refresco .355 ml

Té

Nota: Nuestro equipo de cocina siempre está dispuesto a elaborar cualquier platillo que no esté en nuestro menú

PERIÓDICOS

Favor de solicitar los periódicos extranjeros con 12 horas de anticipación.

USA Today, Wall Street Journal, New York Times, Financial Times, etc.

Artículos de Confort

Farmacia

Lavadería

Revistas

Tabaquería

En Manny's Catering estamos siempre preparados para brindarle el mejor servicio, contamos con contenedores microondas, de aluminio y cristalería para brindarle el servicio que usted merece

POLÍTICAS DE SERVICIO

Tarifa de entrega

Se cobrará una tarifa de entrega en todos los aeropuertos. En el caso del MMQT (Querétaro), MMCB (Cuernavaca) y MMMX (Ciudad de México), se cobrará una tarifa que varía entre los \$200.00 a \$300.00 USD.

Tarifa de última hora

Esta tarifa aplica cuando el tiempo de entrega del servicio de catering se cambió dos (2) horas antes de su entrega programada. Por lo tanto, se aplicará un 5% adicional al subtotal de la factura.

Orden inmediata

Cualquier solicitud realizada en menos de dos (02) horas se considera de carácter urgente. Por ello no se puede cancelar.

Catering especial

Entendemos por catering especial: cuando un producto en específico no se encuentra en el Menú y lo solicita el cliente; cuando es necesario transportarse a algún lugar para conseguirlo; cuando se le solicita al proveedor una entrega especial de tal producto. Por esta razón, y en caso de cancelación, pedimos avisar 24 horas antes.

Alimentos cocinados

Cualquier platillo que se tenga que cocinar, preparar o enfriar deberá cancelarse al menos cuatro (4) horas antes. Nuestros platillos se preparan al momento, para garantizar la frescura, calidad y sabor.

Tarifa aeroportaria (3.5%)

El servicio de catering en Manny's mantiene un Contrato de Acuerdo con el Aeropuerto Internacional de Toluca, el cual nos garantiza el derecho de poder entregar el servicio de catering para el vuelo en el área de Aviación General del aeropuerto. Para poder recuperar la tarifa fija mensual que debemos pagar a la Oficina de Administración Aeroportuario, debemos cobrar esta mínima tarifa.



MANNY'S CATERING

CONTACT

It will be a pleasure to serve you 24/7, 365 days a year, having for your convenience the following telephone numbers and e-mail addresses:

+52 722 235 8555
1 877 50 MANNY

orders24@mannyscatering.com
customer.service@mannyscatering.com

Our kitchen is located at at Benito Juárez C1
Fraccionamiento Hacienda La Galia,
Toluca Estado de México 50245,
within the area of Toluca International Airport.



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