



Casa Theodore, Inc.

E-mail: marcela@aacabo.com, michael@aacabo.com

Phone: 310-456-9111 Fax: 310-456-0378

P.O. Box 2127, Malibu, CA 90265 • www.aacabo.com

Dinner	6-9pm (max 4 hours)
*Our portion sizes are considered to be normal. For larger appetites, consider ordering the buffets or adding additional meals as our prices do not include additional servings. *Please be aware there will be a 15% service charge added to the total. *Please note gratuities are not included. *Please note after 9pm there will be a 10% surcharge. *Please note any time changes will result in a \$70 per hour surcharge	

Soups & Salads

Mixed Green Salad	\$7 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Served with Julienned Jicama, Carrot, and Cucumber	
Choice of Dressing: Ranch, Caesar, Blue Cheese, or Oil & Vinegar	

Caesar Salad	\$8 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Romaine Lettuce Spears served with Homemade Croutons and a Fresh Caesar Dressing	

Mexican Chicken Tortilla Soup	\$9 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Served with a Flavorful and Spicy Chicken or Vegetarian Stock over Crispy Tortilla Strips & Shredded Chicken	
Includes Grated Cheese, Avocado, Sour Cream, Cilantro, & Chile Pasilla	

Albondiga Soup	\$10 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Simple Soup Base Made with Sautéed Onions, Chicken Broth & Tomatoes	
Loaded with Carrots, Celery, Squash, & Meatballs	

Appetizers

Empanadas	\$6 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Stuffed Pastry Fried with choice of Beef & Potato, Cheese & Spinach, or Argentinian Chorizo & Cheese	
Comes with Chimichurri Sauce, Chile de Arbol, & Chile Habanero	

Fresh Fish Ceviche	\$11 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» A Beautiful Appetizer of Fresh Fish Marinated in Citrus	
Served with Fresh Pico de Gallo, & a Drop of Siracha	

Shrimp Cocktail	\$15 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» A Flavorful Seafood Dish consisting of Mexican White Shelled Shrimp	
Served in a Glass with Cocktail Sauce, a Slice of Lemon, a Slice of Avocado, Lettuce Wedge, & Parsley	

Entrees

Pozole Dinner	\$20 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Broth Chicken based or Vegetarian based	
Shredded Chicken or Rajas (Vegetarian)	
» Minced Onion, Minced Serrano Chile, Minced Chipotle, Sliced Cabbage, Radish, Cilantro, Lime	
» Hominy	
» Homemade Tortilla Chips	
» Chile de Arbol (Medium), Habanero (Hot), Chile Verde (Mild)	

Baja Burrito Bar Dinner	\$21 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Make your own burrito bar with the following choices:	
Beef, Chicken, or Rajas & Cream	
» Homemade Chips, Fresh Cut Mango Salsa, & Avocado Crema	
» Homemade Refried Beans, Mexican Red Rice, & Cheese	

Cabo San Lucas Street Food Dinner	\$23 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Choice of one:	
2 Quesadillas (Cheese or Chicken)	
2 Taquitos (Beef, Chicken, or Vegetarian)	
» Homemade Chips, Fresh Cut Mango Salsa, & Avocado Crema	
» Mexican Red Rice w/ Refried Beans served in a Homemade Tortilla Bowl	

Baja California Taco Dinner	\$25 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Choice of one:	
2 Tacos with Choice of:	
Carne Asada with Potatoes	
Beer Battered or Grilled Fish	
Grilled Chicken with Potatoes	
» Homemade Chips, Fresh Cut Mango Salsa, & Avocado Crema	
» Mexican Red Rice w/ Refried Beans served in a Homemade Tortilla Bowl	
» Pickled Onion, Sliced Cucumber, Radishes, Grated Mixed Cheese, Limes	
» Chile de Arbol (Medium), Habanero (Hot), Chile Verde (Mild)	
Extra Portion: \$8 per portion	

Chipotle Chicken & Rice Dinner	\$26 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Grilled Chicken served with a Spicy Chipotle Sauce	
» Sautéed Seasonal Vegetables Tossed in a Light Vinaigrette Dressing	
» White Rice	

Baja Style Pork Carnitas Dinner	\$29 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Fried Carnitas Bathed in a Baja Style Red Sauce	
» Sautéed Seasonal Vegetables Tossed in a Light Vinaigrette Dressing	
» Mexican Red Rice w/ Refried Beans served in a Homemade Tortilla Bowl	
» Fresh Corn & Flour Tortillas	
» Choice of One Dessert: Refreshing Lime or Lemon Sorbet	

Carne Asada Dinner	\$30 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Carne Asada	
» Mexican Red Rice w/ Refried Beans served in a Homemade Tortilla Bowl	
» Homemade Chips, Fresh Cut Mango Salsa, & Avocado Crema	
» Fresh Corn & Flour Tortillas	
» Choice of One Dessert: Refreshing Lime or Lemon Sorbet	

Mexican Fajita Dinner	\$35 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Homemade Chips, Fresh Cut Mango Salsa, & Homemade Guacamole Appetizer	
» Choice of 2: Chicken, Beef, Vegetarian (Rajas and Cream), or Shrimp (\$10 extra for Shrimp)	
» Mexican Red Rice w/ Refried Beans served in a Homemade Tortilla Bowl	
» Fresh Corn & Flour Tortillas	
Extra Portion: \$10 per portion	

Mexican Fiesta Dinner	\$45 per person + 16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Homemade Chips, Fresh Cut Mango Salsa, & Homemade Guacamole	
» 1/2 Grilled Argentinean Chorizo	
» 2 Taquitos (Chicken or Beef)	
» Tamale (Chicken or Vegetarian)	
» Mexican Red Rice w/ Refried Beans served in a Homemade Tortilla Bowl	

Mexican Fiesta Dinner - Buffet Style	\$50 per person + 16% tax
<i>(Includes the price of food and the cooking services - buffet style!)</i>	10 guest minimum
» Fish Ceviche Appetizer	
» Homemade Chips, Fresh Cut Mango Salsa, & Homemade Guacamole	
» 1 Grilled Argentinean Chorizo	
» 3 Taquitos (Chicken or Beef)	
» 2 Tamale (Chicken or Vegetarian)	
» Mexican Red Rice w/ Refried Beans served in a Homemade Tortilla Bowl	

Fresh Fish Dinner	\$55 per person + 16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Choice of Soup or Salad	
Choice of One: Mixed Green Salad/Caesar Salad or Albondigas Soup	
» Freshly Caught Fish	
Choice of One: Pesto Sauce or White Wine Cream Sauce	
» Choice of White Rice or Potatoes (Mashed or Baked)	
» Fresh Cut Mango Salsa	
» Sautéed Seasonal Vegetables Tossed in a Light Vinaigrette Dressing	

Backyard Barbeque Dinner	\$60 per person + 16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» 1 Chipotle Spicy Barbequed Chicken	
» 1 Grilled Arrachera Steak	
» 3 Molasses Infused BBQ Spare Ribs	
» Smashed Potatoes	
» Barbeque Beans	
» Chef's Special Coleslaw	
» Corn on the cob	
Additional:	
» \$10 extra per person for Barbequed Jumbo Shrimp	
» \$25 extra per person for Grilled Pacific Lobster Tail	
» \$15 extra for additional portion of Chicken, Steak, and Ribs, or \$5 per item	

Steak Dinner	\$70 per person + 16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Choice of Soup or Salad	
Choice of One: Mixed Green Salad/Caesar Salad or Albondigas Soup	
» Arrachera Steak 12 oz with Blue Cheese topping or Red Wine Reduction	
\$20 extra for Rib-Eye 12 oz or for Filet Mignon 8 oz	
» Choice of White Rice or Potatoes (Mashed or Baked)	
» Sautéed Seasonal Vegetables Tossed in a Light Vinaigrette Dressing	

Shrimp Dinner	\$75 per person + 16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Choice of Soup or Salad	
Choice of One: Mixed Green Salad/Caesar Salad or Albondigas Soup	
» 5 Shrimp (Choice of: Coconut Fried, Creamy Chipotle, White Wine Cream Sauce with Capers)	
» Choice of White Rice or Potatoes (Mashed or Baked)	
» Sautéed Seasonal Vegetables Tossed in a Light Vinaigrette Dressing	

Steak and Shrimp Dinner	\$80 per person + 16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Fresh Fish Ceviche Appetizer	
» Choice of Soup or Salad	
Choice of One: Mixed Green Salad/Caesar Salad or Albondigas Soup	
» Arrachera Steak 6 oz with Blue Cheese Topping or Red Wine Reduction	
\$15 extra for Rib-Eye 6 oz or Filet Mignon 6 oz	
» 3 Shrimp (Choice of Coconut Fried, Creamy Chipotle, White Wine Cream Sauce with Capers)	
» Sautéed Seasonal Vegetables Tossed in a Light Vinaigrette Dressing	
» Choice of White Rice or Potatoes (Mashed or Baked)	

Steak and Lobster Dinner	\$90 per person + 16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Choice of Soup or Salad	
Choice of One: Mixed Green Salad/Caesar Salad or Albondigas Soup	
» Half a Lobster Tail	
» Drawn Butter or Chipotle Aoili	
» Arrachera Steak 6 oz with Blue Cheese Topping or Red Wine Reduction	
\$10 extra for Rib-Eye or \$15 for Filet Mignon	
» Sautéed Seasonal Vegetables Tossed in a Light Vinaigrette Dressing	
» Choice of White Rice or Potatoes (Mashed or Baked)	

Lobster Dinner	\$95 per person + 16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Choice of Soup or Salad	
Choice of One: Mixed Green Salad/Caesar Salad or Albondigas Soup	
» Whole Lobster 18 oz (\$15 extra for 24oz)	
» Drawn Butter or Chipotle Aoili	
» Sautéed Seasonal Vegetables Tossed in a Light Vinaigrette Dressing	
» Choice of White Rice or Potatoes (Mashed or Baked)	

Dessert

Churros	\$6 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» 3 Fried-Dough Pastry; Very Traditional in Mexico	
Served with Chocolate, Strawberry and Caramel Sauce	

Chocoflan	\$7 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» A Rich Creamy Cooked-Egg Clustered, Flavored with Vanilla, on top of a Chocolate Sponge Cake	
Served with Whipped Cream and Mint	

Brownie	\$8 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Warm Chocolate Brownie	
Served with Vanilla Ice Cream and topped with Strawberry, Mango, and Mixed Berry Coolies, and Whipped Cream with Mint	

Bread Pudding	\$10 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» A Bread Based Dessert Soaked in English Cream with Raisins and Cinnamon; a House Favorite	
Served with Whipped Cream and Mint	

Corn Tamale	\$15 per person +16% tax
<i>(Includes the price of food and the cooking services)</i>	10 guest minimum
» Authentic Fresh Corn Tamale is a Traditional Holiday Dessert, Made with Fresh Corn Ground into a Creamy Smooth and Sweet Tamale, then Roasted in the Oven in a Corn Husk	
Served with Vanilla Ice Cream and topped with Strawberry, Mango, and Mixed Berry Coolies, and Vanilla Ice Cream	

OPEN MENU <i>(The price includes only the cooking services)</i>	
Minimum 10 people	\$25 per person + 16% tax

BUILD YOUR OWN MENU
Don't see what you're looking for? No problem! We are happy to customize menus to suit your