

Banquet Menus

1

Cream of chickpeas with artichoke and ribbons of saffron.
Salad Cesar with chicken breast and grissini.
Pyramid of shrimps in coral sauce and wild mushrooms.
Napoleon with strawberries sauce and honey

2

Cream of mushrooms with Juliana of smoked salmon
Carpaccio of smoky duck in orange sauce
Venetian turban of bass in mushroom with rissoto and green grapes
Neapolitan Cassata.

3

Soup of mushrooms Oaxaqueños perfumed with chili chipotle and tequila
Salad of grill vegetables with vinaigrette of dry tomato.
Beef Fillet in Jamaica flower sauce and polenta
Mousse of brown milk au orange with crocantes

4

Spinach's cream soup with shrimps.
Ceviche made of fish Cozumel style
Chicken Breast stuffed with cheese tofu with three cheeses sauce and peppers
Padded cupcakes stuffed with orange and butter with blown sugar

5

Seafood soup with dill and sage
Salad of fine cheeses with dry fruits dressing
Rib Eye with spinaches in cream sauce and apple puree
Cheese Cake with crocantes made with almond.

6

Cucumbers cream soup perfumed with ginger
Salad capresse with cheese mozzarella and pesto
Lamb Chops taponada style
Three milk cake with cigarettes of chocolate and vanilla sauce

7

Tortilla Soup with shrimps.
Antipasto of vegetable with Italian vinaigrette and mustard
Medallions of turkey stuffed with vegetable with carrot and saffron sauce
Chocolate Soufflé with dry fruits sauce

8

Lime soup Cozumel style
Mixed salad with smoked salmon
with dill sauce and fresh beans
Arrachera stuffed with #pales in a seafood sauce
Home made caramel custard with vanilla sauce

9

Shrimp Bisque with cheese crotons
Salad of duck with watercress in a reduction of balsamic
New York with babe onions in red wine sauce
Fantasy of white and black chocolate in blue blackberry sauce

10

Cream of lentils with panceta and celery
Salad of grill Endives olives and tomato with
vinaigrette of port wine and raspberry
Seafood combination and rissoto au cilantro with garlic sauce
Chocolate symphony with ice cream made of fruits and culis of mango

Buffet dinner style

Buffet option # 1

Gala Dinner

Minestrone Soup
Artichokes cream soup
Variety of salads
Four different of dressings
Cold cuts and cheese corner
Main dishes and garnitures
Roll of fish Florentine style
Grill Chicken breast
Medallions of beef tenderloin
Saltimboca Romana Style
Lasagna bologna
Eggplants
Rissoto
Potatoes Toscana
Broccoli au gratin
Four kind of pasta
Desserts
Strawberry bavaroise
Paribres
Gypsy Arm
Three milk cake
English Pudding
Home made bread

Buffet option # 2

Mediterranean Buffet

Scotch soup
Clam cream soup
Variety of salads
Four different of dressings
Cold cuts and cheese corner
Main dishes and garnitures
Beef skirt
Salmon in saffron sauce
Grilled New York
Grilled chicken breast
Leg lamb in mint sauce
Rice garden style
Seafood cake
Polenta
Vegetables pie
Cauliflowers au gratin
Croquet potato
Eggplants Romana style
Four kind of pasta
Desserts
Napoleon
Chocolate cake
Cheese pie
Caramel custard
Jelly
Bananas in coffee liquor
Home made bread

Buffet option # 3

BBQ Buffet

Clam Chowder cream
Beef Consommé
Variety of salads
Four different of dressings
Cold cuts and cheese corner
Main dishes and garnitures
Stuffed squids
Medallions of beef in pepper sauce
Roast Chicken
BBQ spare ribs
Fish fillet
Mixed brochettes
Bake vegetables
Cauliflower and broccoli
Corn
Rice with coconut
Four kind of pasta
Desserts
Cheese cake
Chocolate cake
Coconut pie
Rolls made with strawberry
Pear in pudding
Lince tart
Pineapples in rum sauce
Home made bread

Buffet option # 4

Mexican Buffet

Azteca soup
Lime soup
Variety of salads
Four different dressings
Cold cuts and cheese corner
Main dishes and garnitures
Chicken in mole sauce
Meatballs in red sauce
Mixed fajitas
Pork loin
Fillet of mahi mahi
Lamb chops
Rice Mexican style
Mixed vegetables
Poblanos chilies
Potatoes with Mexican sausage
Four kind of pasta
Desserts
Rice pudding
Torrejas
Churros
Limes in syrup
Maja blanco
Sweet potato
Home made bread

Buffet option # 5

Caribbean Buffet
Seafood soup
Variety of salads
Four different dressings
Cold cuts and cheese corner
Main dishes and garnitures
Chicken marinated in yogurt
Grilled shrimps
Chicken grilled
Top sirloin
Octopus cazuela style
Crepes stuffed with vegetables
Rizzoto with nuts
Green beans with bacon
Fried Potatoes
Yam potatoes and yucca
Four kind of pasta
Desserts
Banana cake
Pineapple cake
Rolls made with mango
Caramel custard
Pears in red wine
Pecan pie
Home made bread

- All the menus have a supplement of \$ 55.00 USD per person service charge Included
- Menus with Lobster as a main course \$ 65.00 USD per person service charge Included
 - International drinks will be served during the dinner service (two hours)
- Additional hour for international drinks cost 15 USD + 15 % service charge per person

Coffee Break Service

Option # 1

Fresh tropical juices
Fruit yogurts with toppings
Freshly baked croissant and Danish
Butter, jams and jellies
Coffee, tea,
\$5.00 usd per person + 15 % service

Option # 2

Tropical juices
Assorted fresh fruit
Freshly baked croissant and danish
Butter, jams and jellies
Coffee, tea,
\$6.00 usd per person + 15 % service

Option # 3

Fresh tropical juices
Smoked salmon canapés
Assorted finger sandwiches
Freshly baked cookies
Coffee, tea, ,soft drinks
\$7.00 usd per person + 15 % service

Hors Deourves

Option # 1

COLD HORS DEOURVES

Variety of specialty deluxe canapés
International cheeses and assorted fruits
Proscuitto ham wrapped breadsticks
Cream cheese with smoked salmon and crackers

HOT HORS DEOURVES

Chili con queso and corn tortillas
Baked Brie cheese with fruit compote
Bacon wrapped shrimp with dipping sauce
Chicken teriyaki skewers
\$10.00 usd per person + 15 % service charge

Option # 2

COLD HORS DEOURVES

Variety of specialty deluxe canapés
International cheeses and cold cuts
Assorted fruit with yogurt dipping sauce
Cream cheese with smoked salmon and crackers

HOT HORS DEOURVES

Tex mex nacho dip with tortilla and salsa
Beef satay kabobs with spicy peanut sauce
Deep fried shrimp with cocktail sauce and lemons
Bbq baby back pork ribs
\$12.00 usd per person + 15 % service charge

Standard Hosted Bar

\$15.00 per person per hour + 15 % service charge

Selection of standard, imported brands:

Bacardi Rum, Beefeater Gin, Smirnoff Vodka,
Jim Bean, Whiskey, Johnny Walker Red, Ballantines
Brandy Don Pedro, Tequila Cuervo, Amaretto Di Soronna, Kahlua,
Creme De Cacao, Creme De Banana,
Anisette, local beer
Red and White Wines
Soft Drinks and Juices

Wines by the Bottle

Service is not included, 15% to be added to all prices.

Wine And Champagne Subject To Change Based On Availability, Specialty Products Are Available Based Upon Group Requests. We Will Be Happy To Design A Wine List Or Cordial List Based On The Wishes Of Your Group. Please Contact Your Service Director To Confirm Availability And Special Requests.