

## BANQUET MENUS

### COFFEE BREAKS

Supplement Per Serving

**Business**

\$6USD per Person

Coffee, Selection of Tea, Milk,

With:

Fresh Cooked Pastries (Welcome T&C Break)

Biscuit (Session Break T&C)

Cookies (Afternoon T&C Break)

Mineral Water

**Energizer**

\$12USD per Person

Fresh Pastries

Sliced Fresh Caribbean Fruits

Assortment of Dairies ( Yoghurt, Cottage Cheese, Skimmed, Semi-skimmed Milk)

Granola and Honey

Selection of Two Juices and Mineral Water

Decaff, Coffee, Selection of Tea and Infusions

**Continental**

\$15USD per Person

Fresh Pastries

Selection of Open and Closed Sandwiches

Selection of Two Juices and Mineral Water

Sliced Fresh Fruits

Decaff, Coffee, Selection of Tea and Infusions

**Executive**

\$18USD per Person

Fresh Pastries

Petit Fours

Selection of Open and Closed Sandwiches

Selection of Two Juices and Mineral Water

Assortment of FruitTarts

Decaff, Coffee, Selection of Tea and Infusions

## SERVED BREAKFAST

<b>French Breakfast:</b> Decaff coffee, Selection of Tea and Infusions Freshly Baked Baguette. Croissant, Pain au Chocolat, Brioche Marmelade, Butter and Confiture. Orange Juice and Mineral Water	\$8 USD per person
<b>English Breakfast:</b> Decaff coffee, Selection of Tea and Infusions Selection of Pastries and Toasts Scrambled Eggs, Grilled Tomatoes, Bacon, Sausage, Hash Brown Marmelade, Butter and Confiture. Orange Juice and Mineral Water	\$10 USD per person
<b>American Breakfast</b> Decaff coffee, Selection of Tea and Infusions Selection of Pastries, Toasts and Pancakes Selection of Cut Fresh Fruits Cheese and Spinach Omelette Marmelade, Butter and Confiture. Orange Juice and Mineral Water	\$12 USD per person
<b>Mexican Breakfast:</b> Decaff coffee, Selection of Tea and Infusions Selection of Pastries, Toasts and Pancakes Selection of Cut Fresh Caribbean Fruits Red or Green "Chilaquiles" with scrambled Eggs Marmelade, Butter and Confiture. Orange Juice and Mineral Water	\$14 USD per person

## **BUFFET BREAKFAST**

SUPLEMENT FOR SERVICE AND SET UP  
MINIMUM REQUIRED 50 PAX

SUPLEMENT \$22 USD P/P

### **Seasonal Fruits Bar**

Orange, Tangerine And Apple Juices

Cold Milk And Chocolate

Station With Yogurt, Sun Dried Fruits, Cereals, Cottage Cheese, Pochet Plumbs And Peaches In Syrup

### **Cold Cuts And Cheese Station**

#### **Assorted Bread Station**

#### **Hot Station**

Scrambled Eggs

Scrambled Eggs Mexican Style

Fried Bacon

Sausage

Hashbrown Potato

Refried Beans

Red Chilaquiles With Chicken

Chicken Fajitas Mexican Style

French Toast

Hot Cakes

Fried Plantain

Coffee, Decaf, Tea And Milk

## LUNCH MENUS

SUPPLEMENT \$22USD P/P  
All drinks are served in addition of the supplement.

### ITALIAN MENU

Original Minestrone  
Beef Ravioli in Arrabiata Sauce  
Tiramisu  
Coffee, Tea Or Soft Drink

### MEXICAN MENU

Tortilla Soup  
Shellfish Stuffed Breast of Chicken with Pumpkin Flower  
Tradicional Mexican Flan  
Coffee, Tea Or Soft Drink

### GALA MENU

Asparagus Cream with Italian Toasted Ham  
Angus Rib Eye Steak with Mushroom Sauce  
Raspberry Crème Brulee  
Coffee, Tea Or Soft Drink

For a 4 USD supplement we can complete your menu with the salad of your Choice:

Caesar salad  
Russian Style Salad  
Spinach Salad

## DELLI BUFFET

SUPPLEMENT \$22USD P/P

SUPPLEMENT FOR SERVICE AND SET UP  
MINIMUM REQUIRED 10 PAX

### Salads

Cold Pasta Salad  
Caesar Salad  
Cucumber And Yogurt Salad  
Tomato And Onion Salad  
Potato Salad

### Dressings

(Caesar, Balsamic Vinaigrette, Jalapeño Chili, Mustard, Ketchup And Mayonaise)  
Garlic And Parmesan Cheese Croutones

### Variety Of Cold Cuts And Cheese

(Ham, Salami, Bologna, Calabrese And Turkey, Holand Cheese, Manchego Cheese, American Cheese)

### Assorted Bread For Sandwiches

(Bagels, Baguette, Croissants, Whole Wheat, Six Cereal And Pumpernickel)

### Desserts

Fruit Tarts  
Cheese Cake  
Chocolate Biscuit  
Lemon Pie

Coffee, Tea And Soft Drinks

## TAILOR MADE MENU

We are able to provide any kind of special requirements to suit all your need.  
Please don't hesitate to contact our Sales department for a quotes.  
From 38 USD per person

Sample Menu:

Shrimp and Salmon Salad with Asparagus

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Lentil and Foie Gras Veloute

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Rack of Lamb with Rosemary Bouquet

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Trio of Chocolate

# Buffet

All our buffet include a set up fee, room hire and service charge.  
All buffet are presented with an original decoration.

## BUFFET INTERNACIONAL

Suplement for service and set up  
Minimum required 100 pax

SUPPLEMENT \$28USD P/P

### Salad Bar And Crudites

Fine Lettuce Bouquet  
Carrot Grated  
Half Moon Cucumber  
Sliced Tomato  
Natural Petit Pois  
White Asparragus  
Soy Beans  
Sliced Mushrooms  
Mixed Peppers

### Dressings

Italian Vinaigrette  
Thousand Islands  
French  
Ranch

### Cold Specialties

Smoked Salmon Mirror  
Roast Beef Mirror  
Assorted Cheese Mirror ( Edam, Camembert, Brie, Feta And Mozzarella )  
Soups And Creams  
Asparragus And Prosciutto Cream  
Minestrone Soup  
Pasta Station  
Fetuccini Putanesca  
Penne Rigate In Lobster Sauce  
Aglia Oli Spaguetti  
Pesto Brusqueta  
Red Pepper Brusqueta  
Hot Dishes  
Hungarian Style Goulash  
Greek Octopus  
Mahi Mahi Ragout  
Poultry Supremese With Curry  
Grilled Sirloin Scallops  
Lemon Risotto  
Meniere Mussels  
Garlic Shrimp  
Side Dishes  
Mashed Potatos With Garlic  
Sauted Vegetables  
Navy Beans And Green Beans With Butter

Vichy Carrots  
Spinach Cream Style  
Bread Station  
Whole Wheat Bread  
6 Cereals Bread  
Baguette  
Whole Wheat French Bread  
Rolled Bread  
Dessert Station  
Seasonal Sliced Fruit  
Saint Honore Tart  
Black Forest  
Vainilla And Coffee Mousse  
Profiterols And Eclairs  
Mascarpone Tart And Red Fruits  
Classic Apple Pie

### **CARIBBEAN BUFFET**

SUPLEMENT FOR SERVICE AND SET UP  
MINIMUM REQUIRED 100 PAX

SUPLEMENT \$28USD P/P

#### **Composed Salads**

Grilled Shrimp And Fruit Salad  
Cabbage, Nuts And Raisin Salad  
Russian Style Salad With Tuna  
Tomato, Onion And Fresh Chesse Salad  
Bean Salad

#### **Salads**

Caesar Salad  
Spinach Salad  
Pasta With Ham And Pineapple Salad

#### **Dressings**

Bluecheese  
Balsamic  
Thousand Islands  
Ranch

#### **Cold Specialties**

Cold Cuts Mirror (York Ham, Calabrese Salami)  
Assorted Cheese Mirror ( Gruyere, Edam , Roquefort , Goat And Mozzarella)

#### **Soup**

Caribbean Seafood Soup

#### **Hot Dishes**

Mustard Pork Medallion  
Lemon Mahi Mahi Filet  
Chicken Breast In Tomato And Sage Sauce

Flank Steak In Gravy Sauce  
Shrimp Kebab  
Fried Chicken Rind Dominican Style  
Bbq Ribs  
Cajun Grouper Fish Fillet

**Side Dishes**

Caribbean Rice (White Rice, Bean, Parsley and Fried Plantain)  
Mixed Vegetables With Coconut  
Baked Potato  
Baked Sweet Potato  
Creamy Mushrooms

**Pasta Station**

Seafood Farfalle  
Linguini Agli Oli  
Jambalaya (Cajun Creole Rice With Spices, Shrimp And Chicken )

**Dessert Station**

Seasonal Sliced Fruit  
Coconut Cake  
Sacher Tart  
Fruit And Cream Thyllo Dough  
Mango And Egg Nog Mousse  
Caribbean Fruit Tarts  
Caramel Custard Napolitan Style

**Bread Station**

Whole Wheat  
6 Cereals  
Baguette  
Whole Wheat French Bread  
Rolled Bread

**ITALIAN BUFFET**

SUPPLEMENT FOR SERVICE AND SET UP  
MINIMUM REQUIRED 100 PAX

SUPPLEMENT \$28USD P/P

**Antipastos**

Gratinated Broccoli  
Peppers With Tuna  
Wild Mushrooms With "Serrano" Ham  
Rice Salad With Parmesan Cheese And Olives

**Salads**

Caesar Salad  
Grilled Vegetable Salad With Balsamic Vinegar  
Roasted Tomato Salad  
Capresse Salad  
Sardine Salad

### **Pastas**

Bolognese Caneloni  
Lasagna Florentine Style  
Spaghetti With Pomodoro Sauce  
Penne Rigate In Alfredo Sauce

### **Hot Cuisine**

Brasato  
Chicken And Asparragus  
Fried Squid Rings  
Veal Meat Balls In Cheese Sauce  
Fish Fillet In Balsamic Sauce  
Fresh Salmo Fillet In Olive Oil Sauce  
Shrimps In Pesto Sauce

### **Side Dishes**

Coliflower With Almonds  
Sauteed Vegetables  
Mashed Potatos  
Garlic Spinach  
Saffron Risotto

### **Dressings**

Garlic Vinaigrette  
Peppers Dressing  
Honey And Mustard Dressing  
Balsamic Vinaigrette

### **Bread Station**

Foccacia  
Chapata  
Whole Wheat  
6 Cereals  
Rolled Bread

### **Desserts**

Seasonal Sliced Fruit  
Sicilian Cassata  
Tiramisu  
Panacota  
Chocolate Mousse  
Apple Tart  
Moka Cake  
Nut Pie

## MEXICAN BUFFET

SUPPLEMENT FOR SERVICE AND SET UP  
MINIMUM REQUIRED 100 PAX

SUPPLEMENT \$28USD P/P

### Salad Bar

Green Salad (Spinach And Mexican Chaya)  
Cucumber Salad  
Mixed Lettuce  
Vegetable Souce  
Mexican Jicama Root Salad

### Composed Salads

Pumpkins And Oregano Potato Salad  
Beef Salpicon  
Ceviche Acapulco Style  
Cactus Salad

### Dressings

Lemon Vinaigrette  
Jamaican Vinaigrette  
Coriander Dressing  
Cream Cheese Dressing  
Chipotle Pepper Dressing

### Sauces

Guacamole  
Mexican Sauce  
Green Sauce  
Red Sauce  
"Toreados" Peppers (Hot Spicy)  
Xnipec Sauce

### Soups

Tortilla Soup

### Hot Cuisine

Red Snapper Veracruz Style  
Mixed Fajitas (Beef And Chicken)  
Chicken Breast In Mushrooms Guajillo Style Sauce  
Chicken With Mole Sauce  
Beef Tips Creole Style  
Pork Loin Dressed With Plumbs  
Chipotle Shrimps

### Side Dishes

Mexican Rice  
"Charros" Beans  
Creamy Poblano Peppers With Corn  
Cambray Potato With Sausage  
Squash With Cream

Station Of Mexican Antojitos  
Assorted Quesadillas (Mushrooms, Cheese, Flower And Beef)  
Assorted Tamale In Corn And Plantain Leafs  
Chicken Toast

**Bread Station**  
Whole Wheat  
6 Cereals  
Baguette  
Whole Wheat French Bread  
Rolled Bread

**Dessert Station**  
Seasonal Sliced Fruit  
Churros  
Milk And Rice  
3 Milk Cake With Eggnog  
Plantain Cake  
Caramel Custard  
Nuts Tart  
Grandma ´S Chocolate Brownie

## **HORS D'OEUVRES SERVICE**

THIS PRICES ONLY INCLUDE FOOD (DRINKS ARE NOT INCLUDED)  
ORDER ARE REQUIRED WITH A MINIMUM OF 3 DAYS PRIOR TO THE EVENT

SUPPLEMENT \$7 USD P/P

### **Standard Cold Canapes (6 Per Pax)**

York Ham With Asparragus  
Eggs With Anchovies  
Salami With Olives  
Tuna Mousse  
Roquefort Cheese And Nuts  
Bologna And Cambray Onions

### **Standard Hot Canapes ( 5 Per Pax )**

Hot Dog On Puff Pastry  
Stuffed Turnover  
Quiche Lorraine  
Buffalo Wings  
Ham And Pineapple Kebab

**Mexican Canapes (5 Per Pax)**

Chicken Taco  
Quesadillas With "Rajas Poblanas" (Cream Of Poblano Peppers And Corn)  
Red Meat "Sopecitos"  
Tuna Little Toast  
Turnover With Cheese And Mushrooms  
Guacamole, Tortilla Chips And Variety Of Sauces

Suplement \$ 15usd P/P

**Deluxe Cold Canapes (6 Per Pax)**

Smoked Salmon And Asparragus  
Lobster Medallion  
Caviar And Cheese Vol Au Vent  
Roast Beef And Pickles  
Camembert Cheese And Grapes  
Calabrese Salami

**Deluxe Hot Canapes (6 Per Pax)**

Steak Brocheta  
Spinach Quiche  
Orly Shrimp  
Curry Lamb Satays  
Vegetable Kebab