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## MORNING'S COFFEE BREAK

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### Standard

Assorted sweet rolls Coffee and decaffeinated Tea

Soft drinks

Bottle Water

**\$12.00 USD per person 1 hr.**  
**\$14.00 USD per person continuous**

### Full standard

Assorted sweet rolls and cookies Coffee and decaffeinate D Tea

Soft drinks

Orange juice

**\$14.00 USD per person 1 hr.**  
**\$16.00 USD per person continuous**

### Premium

Assorted sweet rolls and cookies

Fruits cocktail

Ham and cheese croissant Coffee and decaffeinated Tea

Soft drinks

Orange juice

**\$16.00 USD per person 1 hr.**  
**\$18.00 USD per person continuous**



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## AFTERNOON'S COFFEE BREAK

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### Standard

Assorted tea cookies Coffee and decaffeinated Tea

Soft drinks

Bottled Water

**\$12.00 USD per person 1 hrs.**  
**\$14.00 USD per person continuous**

### Full Standard

Assorted tea cookies

Smoked salmon and cream cheese croissants

Coffee and decaffeinate

Tea Soft drinks Water

**\$14.00 USD per person 1 hrs.**  
**\$16.00 USD per person continuous**

### Premium

Assorted tea cookies

Petit fours

Black pumper nickel with pastrami

Prosciutto and mozzarella cheese focaccia

Coffee and decaffeinated

Tea

Soft drinks

Bottled Water

**\$17.00 USD per person 1 hrs.**  
**\$19.00 USD per person continuous**



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## SPECIALS

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### Energy-giving

Yogurts variety

Granola, oatmeal, walnuts, raisins

Bee honey Mixed fruits Cottage cheese

Carrot juice, orange juice

Gatorade

Bottled water

Chlorophyll tea

**\$17.00 USD per person 1 hrs.**  
**\$20.00 USD per person continuous**

### Vegetarians

Fruits cocktail

Panela cheese and tomato Sandwich

Mushrooms Vol au vent

Soft drinks

Apple and orange juice

Bottled Water

**\$17.00 USD per person 1 hrs.**  
**\$21.00 USD per person continuous**

### Italiano

Margarita pizza

Peperoni calzone

Mozzarella cheese and tomato cherry kebabs with balsamic dressing

Prosciutto focaccia Parmesan cheese with bread sticks Soft drinks

Bottled Water

Coffee and tea

**\$14.00 USD per person 1 hrs.**  
**\$20.00 USD per person continuous**



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## BREAKFAST BUFFET

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\$25 USD per person

### Continental

Grape fruits and orange juice

Assorted sweet rolls and toasted Assorted sweet rolls

Coffee and tea

### American

Grape fruits and orange juice

Assorted sweet rolls and toast

Assorted fruits and yogurts

Scrambled eggs with ham,

Bacon or hash brown potato.

Coffee or tea

### Mexican

Orange, pineapple or papaya fresh juice

Sweet rolls, breaded toast

Assorted fruits & yogurt

Scrambled eggs Mexican style

Molletes

Coffee or tea

*Note: The presented Menus are subject to a supplement by assembly & decoration*



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## HOR D'OEUVRES

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### Cold

Hard eggs filled with tuna fish and mayonnaise  
Cherry tomato filled with cream cheese  
Prosciutto and cantaloupe kebabs  
Smoke salmon over Melba bread  
Spring potato filled with cream cheese  
Fresh mushroom stuffed with black truffle duxelle  
Mini vol au vent with caviar  
Shrimps served over Melba bread  
Fresh tomato Bruschetta Grissini with prosciutto  
Fresh green asparagus with ham  
Pate over Melba bread  
Cream cheese with walnuts  
Cream cheese with paprika  
Celery with blue cheese mousse

### Hot

Quiche Loraine  
Finger chicken  
Fish fingers  
Cheese finger  
Shrimps croquette  
Tamales Chicken fried tacos  
Cheese quesadillas  
Spinach quiche  
Ham and cheese puff pastry  
Chicken wings  
Peperoni calzone  
Chicken Satay  
Shrimps kebab  
Onions rings

**\$19.00 USD per person 1 hrs.**  
**2 cold hor d'oeuvres 2 hot hor d'oeuvres 3 Pieces of one per person**



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## SET MENU

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\$35 USD per person

### No 1

Caesar salad  
Vegetable cream soup  
Grouper fish filet manier style  
// or //  
Flank steak with mushroom sauce  
Strawberry cheese cake

### No 2

Caprese salad  
Spinach cream soup served in a home made bread  
Chicken breast stuffed with spinach and cheese  
// or //  
Grilled fresh salmon with vegetables  
Chocolate profiteroles

### No. 3

Tomato and spinach salad  
Onion soup  
Beef medallion served with mushrooms sauce  
// or //  
Chicken kebab  
Brownie

### No. 4

Smoke salmon filled with cream cheese  
Bouillabaisse  
Surf and turf  
// or //  
Fish fillet served with Lima sauce  
Apple pay

### No. 5

Greek salad  
Mushrooms cream soup  
Pork medallion served with mustard sauce  
// or //  
Fish filet wrapped with spinach leave  
Lemon pay

### No. 6

Three hearts salad dressed with home vinaigrette  
Minestrone soup  
Veal scallops  
// or //  
Shrimps served with a saffron sauce  
Fruits tart

### No. 7

Fish ceviche  
Tortilla soup  
Flank steak filled with cheese  
// or //  
Fish fillet veracruzana style  
Flan

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## MEXICAN BUFFET

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\$45 USD per person

### Salad bar

Shrimps cocktail

Squid ceviche

Fish ceviche

Cold beef meat Yucatan style

Mexican sauce

Guacamole and chips

### Hot dishes

Fried chicken tacos

Mixed fajitas Rice Mexican style Chicken in mole sauce

Turnips with butter

Lime soup

Tacos pastor style

Grilled flank steak

### Desserts

Custard Mexican

Candies

Buñuelos

Sweet rice dessert

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## CARIBBEAN BUFFET

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\$45 USD per person

### Salad bar

Mango salad

Tuna salad

Mixed seafood cocktail with fish and shrimps

Avocado filled with shrimps

Tropical fruits salad

Green salad

### Hot dishes

Rice and beans

Chicken breast stuffed with vegetables served with mango sauce

Coconuts fish filet

Mixed vegetables with butter

Baked potato

B.B.Q. spare ribs

Beef kebab with mushrooms and bell peppers

Seafood soup

### Desserts

Pineapple pie

Coconut cake

Fruits tart

Fried bananas with sugar

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## BBQ BUFFET

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\$45 USD per person

### Salad bar

Chicken salad Lettuce salad Potatoes salad

Cabbage and walnuts salad

Carrots and raisin

Tomatoes and lettuce salad

### Hot dishes

Grill corn Cajun style

Baked potatoes with bacon and glassed onion

Grill mushrooms

Grill mixed vegetables

Rice and beans

B.B.Q. beef and pork ribs

Fresh salmon an tuna fish kebabs marinate with lime and fine herbs

Chicken breast with cheese sauce

### Desserts

Millefeuille with mascarpone cheese and strawberry

Chocolate pie

Corn pie

Carrots pie

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## INTERNATIONAL BUFFET

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\$45 USD per person

### Salad bar

Caesar salad

Caprese salad

Baked bell peppers salad

Cheese and pear salad

Hard eggs salad

Assorted cheese and cold meat

### Hot dishes

Potatoes and leek cream soup

Beef medallions served with light blue cheese sauce

Potatoes au gratin

Fresh salmon marinated with citric

Spinach with cream

Parmesan chicken breast Risotto with mushrooms Lasagna

### Desserts

Tiramisu

Black forest cake

Mango mousse

Vanilla Millefeuille

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