



BREAKFAST

Continental

Fresh orange or grapefruit juice
Sweet roll and toasted bread
Choice of assorted fruit
Cheese selection
American coffee, choice of teas and tisane

American

Fresh orange juice or grapefruit juice
Sweet roll and toasted bread
Assorted fruits and yogurts
Choice of eggs with sausage, ham and bacon
Cheese selection
American coffee, choice of teas and tisane

Mexican

Fresh orange, pineapple or papaya juice
Sweet roll, toasted bread and home made tortillas
Assorted fruit and yogurt
Mexican scrambled eggs with spicy sausage and bacon
Mexican turnovers with cheese
Ham and cheese burritos
Chilaquiles and Mexican fried beans
Mexican and American coffee

Note: All published menus are subject to set up & decoration supplement



LUNCH

(Please select one option of each course)

Appetizer

Warm Garlic shrimp over Cesar salad

Caprese salad with Dijon dressing

Grouper Ceviche with avocado and Lime Vinaigrette

Soup or Salad

Vegetable soup with pesto

Fresh Mediterranean Fish soup with garlic croutons

Spinach salad with warm goat cheese crouton

Main Course

Fresh grilled Mahi Mahi fillet with beurre blanc sauce

Flank steak fillet with wild mushroom and bordelaise sauce

Chicken breast stuffed with spinach and cheese

Grilled salmon with fresh vegetables and garlic butter

Roasted Rack of lamb with Provencal sauce

Beef brochette with black Pepper Sauce

Dessert

Strawberry cheesecake

Profiterole stuffed with vanilla ice cream and chocolate sauce

Chocolate brownie with vanilla ice cream



BUFFET LUNCH

No. 1

Salad bar • Cole slaw salad • Tomatoes and Parmesan • Pasta salad • Shrimp Ceviche

Vegetable Soup • Rice with Bell Peppers • Potato Croquettes • Mixed Vegetables

Chicken brochette • Grilled Mahi Mahi • Baby back Ribs

French pastry and fruit salad

No. 2

Salad bar • Stuffed Tomatoes with Shrimp salad • Cesar salad • Avocado salad with Crab • Cold cut plate • Cheese plate

Cream of Vegetable soup

Roasted potatoes with fine Herbs Corn on the cob • Mixed vegetables Provencal • Rice with Asparagus

Flank steak with bordelaise sauce • Salmon Hollandaise • Chicken Cordon Bleu

Strawberry pie • Chocolate cheesecake • Éclair filled with chocolate

No 3

Salad bar • Avocado filed witht Crab meat • Tomato salad with basil and black Olives
Puff pastry filed with spinach and eggplant dressing • Cold cuts • Cheese plate

Cream of carrot soup

Sweet and sour chicken tender • Breaded sea bass with almond • Beef tenderloin with black pepper sauce

Mix vegetables • Potato Croquettes • Rice with vegetables

Cheese flan • Apple pie • Strawberry shortcake

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CANAPÉS

Cold

Smoke Salmon mousse • Cheese with grapes and nuts
Seafood Tartlets • Choux with Chicken salad
Ceviche in chalupa • Guacamole and salsa with totopos
Tostadas of beef Salpicón • Panela cheese in chipotle sauce
Chile stuffed with tuna salad • Acapulco shrimp ceviche on tartlets
Home made pâté mousse • Smoke Salmon with cream cheese
Grissini with Prosciutto ham • Boursin cheese canapé
Tuna salad in choux crust • Ham roll with cheese

Hot

Mini Quiche Lorraine • Sausage in blanquettes
Chicken fingers • Beef brochette
Fish croquette • Mini tamales
Mini tacos dorados • Chicken and cheese turnovers
Sopes with Mexican sausage • Chile popper
Spinach quiche • Breaded Surimi with tartar sauce
Mini Vol-au-vent with seafood • Beef brochette with blue cheese sauce
Chicken hot wings • Fish fingers

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DINNER À LA CARTE

(Please select one option of each course)

Appetizer

- Portobello mushroom in a puff pastry shell with balsamic vinaigrette
- Smoked salmon salad with endive and fresh asparagus
- Raviolis filled with spinach served with three cheese sauce
- Carpaccio of scallop and Salmon served with lime and Shallot vinaigrette
- Tropical Martini shrimp cocktail served with brunoise of Avocado
- Puff pastry filled with Salmon and wild mushrooms served white wine sauce
- Feuillete of escargot served with double cream bordelaise sauce
- Spinach salad served with duck confit and balsamic vinaigrette
- Mussels sautéed in champagne served with three cheese sauce
- Snow crab cake served with avocado and tomato dressing

Soup

- Mediterranean fish soup
- Cream of Asparagus soup with roasted almond
- Cream of mushroom soup with baby shrimp
- Cream of broccoli soup with parmesan cheese
- Cream of leek soup served with fish quenelle

Main Course

- Red snapper fillet over ratatouille and beurre blanc sauce
- Individual beef Wellington served with charon sauce
- Sea bass fillet served over fresh Spinach and Hollandaise sauce
- Beef tenderloin filled with julienne of vegetables served in red wine sauce
- Chicken breast stuffed with spinach and provolone cheese served with saffron sauce
- Penne with Provençal sauce served with shrimp and grilled scallops
- Pork tenderloin Tournedos served with green peppercorn sauce
- Sea bass feuillete served with fresh asparagus and Portobello mushroom and beurre Blanc sauce

Dessert

- Chocolate mousse cake
- Peach cheesecake served with strawberry Coulis
- Mille feuille of wild berries served with Irish cream
- Timbale of white and dark chocolate served with vanilla sauce
- Tulip of strawberry vanilla ice cream and Grand Marnier sauce



MEXICAN THEMED DINNER

Salad bar

Shrimp Ceviche

Calamari Ceviche

Fish Ceviche

Guacamole

Mexican salsa

Beef Salpicon

Hot dish

Chicken tamales with mole sauce

Hard shell beef tacos

Chicken fajitas

Mexican rice

Melted cheese with Mexican sausage

Cheese turnovers

Show cooking

Tacos pastor style

Mexican flank steak on the grill

Desserts

Mexican flan

Fried Mexican pastry

Buñuelos with caramel sauce

**Buffet style dinner is served for groups of 40 or more guests*



CARIBBEAN THEMED DINNER

Salad bar

Crab salad

Tuna salad

Tomato and smoked salmon

Avocado and shrimp salad

Tropical fruit salad

Green salad

Hot dishes

Rice with beans and fried plantain

Chicken breast filled with vegetables served with mango sauce

Sea bass fillet with coconut sauce

Mixed vegetables with garlic butter

Stuffed potatoes with bacon and cheese

Show cooking

Baby back ribs with rum BBQ sauce

Beef kebabs with mushrooms and bell peppers

Desserts

Pineapple turnover

Warm apple pie

Chocolate cake

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BBQ THEMED DINNER

Salad bar

Field greens with quesadilla croutons

Curried chicken salad

Fresh vegetable pasta salad

Three bean salad

Roasted potato salad

Cranberry-walnut cabbage slaw

Carrot and raisin salad

Hot dishes

Cajun grilled corn

Baked potato with bacon and caramelized onions

Grilled teriyaki mushrooms

Smoked grilled vegetables

Rice with black beans

Show cooking

Beef and pork ribs on the barbie

Tuna and salmon kabob marined with lime and herbs

Grilled jerk chicken breast

Desserts

Mille feuille with mascarpone and strawberry filling

Banana fritters with ice cream

Peach cheesecake

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