



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

Dominican

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

All presented menus are subject to set up & decoration supplement



CANAPÉS

International Canapés

Cold

Smoke Salmon mousse

Cheese with grapes and nuts

Cold cut canapés

Sea food Tartlets

Choux with Chicken salad

Hot

Mini Quiche Loraine

Sausage in blanquettes

Chicken finger

Beef brochette

Fish croquette

Mexican Canapés

Cold

Fish Ceviche

Guacamole and salsa with totopos

Tostadas of beef Salpicón

Panela cheese in chipotle sauce

Chile stuffed with tuna salad

Acapulco shrimp ceviche on tartlets

Hot

Mini tamales

Mini tacos dorados

Chicken and cheese turnovers

Sopes with Mexican sausage

Chile popper

All presented menus are subject to set up & decoration supplement



LUNCH & DINNER - 4 COURSES

No. 1

(Choose one main course)

Warm Garlic shrimp over Caesar salad

Vegetable soup with pesto

Fresh grill Mahi Mahi fillet with white butter sauce // or // Flank steak fillet with wild mushroom and bordelaise sauce

Strawberry cheese cake

No. 2

(Choose one main course)

Caprese salad with Dijon dressing

Fresh Mediterranean Fish soup with garlic croutons

Chicken breast stuffed with spinach and cheese // or // Grill salmon with fresh vegetable and garlic butter

Profiterole stuffed with vanilla ice cream and chocolate sauce

No. 3

(Choose one main course)

Grouper Ceviche with avocado and Lime Vinaigrette

Spinach salad with warm Goat cheese Crouton

Roasted Rack of lamb with Provencal sauce // or // Beef brochette with black Pepper Sauce

Chocolate brownie with vanilla ice cream

All presented menus are subject to set up & decoration supplement



LUNCH BUFFET

No. 1

Salad bar

Coleslaws salad

Tomatoes and Parmesan

Pasta salad

Shrimp Ceviche

Vegetable Soup

Rice with Bell Peppers

Potatoes Croquette

Mixed Vegetable

Grill

Chicken brochette

Grill Mahi Mahi

Baby back Ribs

French pastry and fruit salade

No. 2

Salad bar

Stuffed Tomatoes
with Shrimp salad

Cesar salad

Avocado salad with Crab

Clod cut plate

Cheese plate

Cream of Vegetable

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 cheese cake

Éclair filled with chocolate

No 3

Salad bar

Avocado filed with Crab meat

Tomato's salad with basil
and black Olive

Puff pastry filed with spinach
and eggplants dressing

Cold cuts

Cheese plates

Cream of carrot

Sweet and sour chicken tender

Breaded sea bass with almond

Beef tenderloin
with black pepper sauce

Mix vegetable

Croquette of potatoes

Rice with vegetable

Cheese flans

Apple pie

Strawberry short cake

All presented menus are subject to set up & decoration supplement



DINNER Á LA CARTE - 5 COURSES

No 1

(Choose one main course)

Portobello in a puff pastry shell with balsamic vinaigrette

Smoke salmon salad with endive and fresh asparagus

Mediterranean fish soup

Red snapper fillet over ratatouille and beurre blanc sauce // or // Individual beef Wellington served with charon sauce

Chocolate mousse cake

No 2

(Choose one main course)

Raviolis filed with spinach served trees cheese sauce

Carpaccio of scallop and Salmon served with lime and Shallot vinaigrette

Cream of Asparagus with roasted almond

Sea bass fillet served over fresh Spinach and Hollandaise sauce // or // Rack of Lamb served with Provencal sauce

Tulip of strawberry with grand Marnier sauce and ice vanilla ice cream

No 3

(Choose one main course)

Tropical Martini shrimp cocktail served with brunoise of Avocado

Puff pastry field with Salmon and wild mushroom served white wine sauce

Cream of mushroom with baby shrimp

Beef tenderloin filed with vegetable julienne served in red wine sauce

// or //

Pork tenderloin Tournedos served with green peppers Corn sauce

Peach cheese cake served with strawberry Couli

All presented menus are subject to set up & decoration supplement



DINNER Á LA CARTE - 5 COURSES (cont'd)

No 4

(Choose one main course)

Feuillete of escargot served with double cream bordelaise sauce

Spinach salad served with duck confit e and balsam vinaigrette

Cream of broccoli with parmesan cheese

Chinked breast filed with spinach and provolone cheese served with saffron sauce

// or //

Penne with Provencal sauce serve with shrimp and grill scallop

Millefeuille of wild berry served with Irish cream

No 5

(Choose one main course)

Mussel saut e with champagne serve with threes cheese sauce

Snow crab cake served with avocado and tomato dressing

Cream of leek served with fish quenelle

Sea bass feuillete served fresh asparagus and Portobello mushroom and beurre Blanc sauce

// or //

Lamb Wellington served with mushroom duxell and demi armeniac sauce

Timbale of strawberries and dark chocolate served with vanilla sauce

All presented menus are subject to set up & decoration supplement



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

From the grill

Tacos pastor style

Mexican flank steak on the grill

Others

Mexican flan

Fried Mexican pastry

Buñuelos with caramel sauce

All presented menus are subject to set up & decoration supplement



CARIBBEAN THEMED DINNER

Salad bar

Crab salad
Tuna salad
Tomato and smoke salmon
Avocado and shrimp salad
Tropical fruit salad
Green salad

Hot dish

Rice with beans and fried plantain
Chicken breast filed with vegetable served with mango sauce
Sea bass filet with coconut sauce
Mix vegetables with garlic butter
Stuff potatoes with bacon and cheese

Show cooking

Baby back ribs with rum BBQ sauce
Beef kebabs with mushroom and bell peppers

Dessert

Pineapple turnover
Warm apple pie
Chocolate cake

All presented menus are subject to set up & decoration supplement



BBQ THEMED DINNER

Salad bar

Field green with quesadillas croutons

Curried Chicken salad

Fresh Vegetable Pasta salad

Three beans salad

Roasted potatoes salad

Cranberry - walnut cabbage slaw

Carrot and raisin salad

Hot dish

Cajun grilled corn

Bake potatoes with bacon and glazed onions

Grilled teriyaki mushroom

Smoky grilled vegetable

Rice with black beans

Show cooking

Beef and pork ribs on the Barbie

Tuna and salmon kabob marinade with lime and herbs

Grill jerk chicken breast

Dessert

Millefeuille with mascarpone and strawberry

Cheesecake with peach

All presented menus are subject to set up & decoration supplement