



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 yoghurts
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 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



CANAPÉ

International Canapé

Cold

Smoke Salmon mousse • Cheese with grapes and nuts
Cold cut canapés • Seafood Tartlets • Choux with Chicken salad

Hot

Mini Quiche Loraine • Sausage in blankets
Chicken finger • Beef brochette • Fish croquette

Mexican Canapés

Cold

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

Hot

Mini tamales • Mini tacos dorados
Chicken and cheese turnovers • Sopes with Mexican sausage • Chile popper

Secret Canapés

Cold

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

Spinach quiche • Breaded Surimi with tartar sauce
Mini Vole au vent with sea food • Beef brochette with blue cheese sauce
Chicken hot wing • Fish fingers



LUNCH SET MENU

No 1

Warm Garlic shrimp over Cesar 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

Capresse salad with Dijon dressing

Fresh Mediterranean Fish soup with garlic croutons

Chicken breast stuffed with spinach and cheese

// or //

Grilled Salmon with fresh vegetable and garlic butter

Profiterole stuffed with vanilla ice cream and chocolate sauce

No. 3

Grouper Ceviche with avocado and Lime Vinaigrette

Spinach salad with warm Goat cheese and Croutons

Roasted Rack of lamb with Provencal sauce

// or //

Beef brochette with black Pepper Sauce

Chocolate brownie with vanilla ice cream



LUNCH SET MENU

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 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 Provenzal
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 salad with basil and black Olive
Puff pastry filed with spinach and eggplants dressing
Cold cuts
Cheese plates

Cream of carrot Soup

Sweat and sour chicken tender
Breaded Sea Bass with almond
Beef tenderloin with black pepper sauce

Mix vegetable
Potatoes Croquettes
Rice with vegetable

Cheese flans
Apple pie
Strawberry short cake



DINNER A LA CARTÉ

No 1

Portobello in a puff pastry shell with balsamic vinaigrette
Smoked 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 3

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

No 5

Mussel sauté 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 fillet served with fresh asparagus
and Portobello mushroom and beurre blanc sauce
// or //
Lamb Wellington served with mushroom duxell
and demi armaniac sauce
Timbale of with and dark chocolate served with vanilla sauce

No 2

Raviolis filed with spinach served with three cheese sauces
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 Provenzal sauce
Tulip made of strawberry with grand Marnier sauce
and ice vanilla ice cream

No 4

Feuillete of escargot served with double cream bordelaise sauce
Spinach salad served with duck confit and balsam vinaigrette
Cream of broccoli with parmesan cheese
Chinked breast filed with spinach and provolone cheese
served with saffron sauce
// or //
Penne with Provençal sauce serve with shrimp and grilled scallops
Millefeuille of wild berry served with Irish cream



MEXICAN THEME DINNER

Salad bar

Shrimp Ceviche

Calamari Ceviche

Fish Ceviche

Guacamole

Mexican salsa

Beef Salpicón

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



CARRIBEAN THEME DINNER

Salad bar

Crab salad

Tuna salad

Tomato and smoked 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 fillet with coconut sauce

Mix vegetables with garlic butter

Stuffed 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



BBQ THEME 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

Carrots and raisin salad

Hot dish

Cajun grilled corn

Bake potatoes with bacon and glazed onions

Grilled teriyaki mushroom

Smoked grilled vegetables

Rice with black beans

Show cooking

Beef and pork ribs on the Barbie

Tuna and salmon kabob marinated with lime and herbs

Grilled chicken breast

Dessert

Millefeuille with mascarpone and strawberry

Banana fritters with ice cream

Cheesecake with peaches