



BANQUET MENUS

2010

Please ask for Prices



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PLATED BREAKFASTS

Served with Toasted Bread, Assorted Marmalades, Butter, Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas.

SUSPIRO

Your Choice of Two Juices:

(Orange, Grapefruit, Pineapple, Cranberry or Tomato)

Sliced Melon

Farm Fresh Scrambled Eggs with Diced Onions, Peppers and Ham

Served with Hash Brown Potatoes

Or

Farm Fresh Scrambled Eggs with Green Beans, Zucchini, Tomato and Asparagus

Served with Refried Beans

Choice of Crisp Bacon or Pork Sausage

Bakery Basket of Assorted Muffins

MEXICAN SUNRISE

Your Choice of Two Juices:

(Orange, Grapefruit, Pineapple, Papaya or Melon)

Sliced Papaya and Cantaloupe

Two Farm Eggs Sunny Side Up on a Corn Tortilla

Served with Refried Beans and Spicy Tomato Salsa

Bakery Basket of Assorted Mexican Pastries

Please ask for Prices



Your Choice of Two Juices:

(Orange, Grapefruit, Cranberry, Apple or Carrot)

Seasonal Fresh Fruit Cocktail

Two Bagels with Smoked Salmon

Served with Cream Cheese, Capers, Sliced Tomato and Onion

Bakery Basket of Assorted Danish

MARQUIS DELUXE

Your Choice of Premium Blended Juices:

(Orange- Carrot, Strawberry-Papaya, Papaya- Tangerine)

Mixed Berries with Mango Sauce and Whipped Cream

Benedict Eggs with Canadian Bacon on an English Muffin, Hollandaise Sauce, Green Asparagus,

Roasted Vine Ripened Tomato and Roasted Potato

Bakery Basket of Assorted Cinnamon Rolls

BREAKFAST BUFFET

CONTINENTAL

Please ask for Prices



Your Choice of Two Juices:

(Orange, Grapefruit, Cranberry, Melon or Papaya)

Seasonal Sliced Fresh Fruit

Basket of Blueberry Muffins and Danish Bakery

Basket of Whole Wheat Bread and White Bread

Butter and Assorted Marmalades

Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas

BAHIA

Your Choice of Three Juices:

(Orange, Grapefruit, Pineapple, Papaya or Melon)

Seasonal Sliced Fresh Fruit

Variety of Flavored Yogurts

Basket of Fresh Baked Danish Bakery & Croissants

Selection of Bagels with Cream Cheese

Basket of Whole Wheat Bread and White Bread

Butter and Assorted Marmalades

Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas

SEA STAR

Please ask for Prices



Your Choice of Two Juices:

(Orange, Carrot, Tomato or Melon)

Seasonal Sliced Fresh Fruit, Cottage Cheese and Dehydrated Fruit and Nuts

Variety of Flavored Yogurts

Selection of Dry Cereals with Whole and Skimmed Milk

Scrambled White Eggs with Mushrooms and Peppers

Basket of Whole Wheat Bread and White Bread

Margarine Spread and Marmalades

Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas

MAR DE CORTES

Your Choice of Three Juices

(Orange, Grapefruit, Cranberry, Papaya or Tomato)

Seasonal Sliced Fresh Fruit

Variety of Flavored Yogurts

Selection of Dry Cereals and Granola with Whole and Skimmed Milk

Scrambled Eggs

Hash Brown Potatoes

Basket of Sweet Rolls

Basket of Whole Wheat Bread and White Bread

Butter and Assorted Marmalades

Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas

MEXICAN

Your Choice of Three Juices

Please ask for Prices



(Orange, Grapefruit, Melon, Papaya or Carrot)
Seasonal Sliced Fresh Fruit
Variety of Flavored Yogurts
Selection of Dry Cereals and Granola with Whole and Skimmed Milk
Scrambled Eggs
Scrambled Eggs Mexican Style
Chilaquiles with Chicken in Red Sauce
Chilaquiles with Chicken in Green Sauce
Refried Beans with Melted Cheese
Pork Ham, Bacon and Pork Sausages
Corn or Wheat Flour Tortillas
Assorted Mexican Pastries
Basket of Whole Wheat Bread and White Bread
Butter and Assorted Marmalades
Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas



INTERNATIONAL

Your Choice of Three Juices
(Orange, Grapefruit, V-8, Plum or Apple)
Seasonal Sliced Fresh Fruit
Variety of Flavored Yogurts
Selection of Dry Cereals and Granola with Whole and Skimmed Milk
Scrambled Eggs
Assorted Cheeses
Charcuterie (cold cuts) Plate
Spanish Omelet Tortilla
Florentine Eggs
Hotcakes with Syrup
Au Gratin Potatoes
Pork Ham, Bacon and Pork Sausages
Basket of Cinnamon Rolls
Basket of Whole Wheat Bread and White Bread
Butter and Assorted Marmalades
Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas

Please ask for Prices



Choice of Three Juices:

(Orange, Pineapple, Melon, Tomato or Apple)

Seasonal Sliced Fresh Fruit

Variety of Flavored Yogurts

Sandwich Board (Ham, Turkey and Roast Beef)

Smoked Salmon and Bagels

Tuna Salad

Chicken Salad

Scrambled Eggs with Mushrooms and Green Peppers

Pork Ham, Bacon and Pork Sausages

Seasoned Potatoes

Cinnamon Waffles

Assorted Danish Pastries

Basket of Whole Wheat Bread and White Bread

Butter and Assorted Marmalades

Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas

AGAVE BRUNCH

Choice of Three Juices:

(Orange, Peach, Watermelon, Tomato or Grape)

Seasonal Fresh Fruit Cocktail

Variety of Flavored Yogurts

Mixed Green Salad

Chilaquiles with Chicken in Red Sauce

Chilaquiles with Chicken in Green Sauce

Mixed Fried Taquitos

Beef Tenderloin Ranchero style

Scrambled Eggs with Diced Ham

Molletes (Mini Baguette topped with Fried Beans and Cheese Gratinée)

Refried Beans

Hot Cakes

Basket of Danish Pastries

Basket of Whole Wheat Bread and White Bread

Butter and Assorted Marmalades

Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas

Please ask for Prices



BREAKFAST BUFFET ENHANCEMENTS

Your Choice of Two:

Pork or Turkey Ham, Sausage, Bacon

Benedict Eggs

Poached Eggs

English Muffins with Eggs

Burritos (Eggs with Mexican Sausage, Ham or Cheese / Shredded Beef and Beans)

Molletes

Mini Baguette topped with Refried Beans and Cheese Gratinée

Red or Green Chilaquiles

Warm Miniature Croissant Filled with Ham and Cheese

Assorted Cold Cuts

(Salami, Turkey and Pastrami)

Assorted Bagels, Cream Cheese and Marmalades

Assorted dry Cereal boxes served with Milk

Hot Oatmeal

Fruit Flavored Yogurt

Please ask for Prices



Granola Bars

Your choice of Hot Cakes or Waffles
Natural, Chocolate, Banana or Whole Wheat

Chocolate Strawberries

Brownies

Please ask for Prices



BREAKFAST STATION

Omelet Cooked to Order:

Cheese, Mushrooms, Pork or Turkey Ham, Mexican Sausage, Onion and Tomatoes
Spinach, Asparagus and Pepper
Served with Assorted Mexican Sauces

Wrap Station

Your Choice of: Beef, Shrimp, Chicken, Turkey or Vegetables and Cheese

Crêpes Station

Caramel, Chocolate, Banana, Strawberry, Apple and Cinnamon

Smoothies Station

Banana, Strawberry, Mango and Papaya

Champagne Mimosa Station

Bloody Mary Station

Please ask for Prices



BOX BREAKFAST

MORNING STAR

Seasonal Fruit Cocktail

Individual Yogurt

2 Muffins

Bottled Juice

Coffee

US \$17.00 per Box

SUNSHINE

Croissant with Ham and Cheese

2 Oatmeal Cookies

1 Piece of Whole Fruit

Bottled Juice

Coffee

SEA BREEZE

English Muffin with Egg and Canadian Bacon

1 Blueberry Muffin

1 Piece of Whole Fruit

Bottled Juice

Coffee

HIGH TIDE

Your Choice of Two Burritos:

Egg and Ham or Egg and Mexican Sausage

1 Mexican Pastry

1 Piece of Whole Fruit

Bottled Juice

Coffee

PLATED LUNCHEONS

Please ask for Prices



All lunch Selections Include: Soup or Salad, Entree, Chef's Choice of Vegetables, Potatoes or Rice, Bread and Butter, Dessert, Freshly Brewed Regular & Decaffeinated Coffee.

SOUPS

Chicken Consommé with Vegetables and Fine Herbs

Pumpkin Flower Cream

Onion Soup au Gratin

Tortilla Soup with Diced Avocado, Cream and Cheese

Spinach Cream, Prosciutto and Croutons

Cold Gazpacho

Avocado Cold Cream with a Tequila Touch

Traditional Mexican Seafood Soup with Fine Herbs

SALADS

Tomato and Mozzarella Slices with Fresh Basil and Olive Oil

Green Salad, Tomatoes and Marinated Mushrooms with Balsamic Vinegar

Caesar Salad with Croutons, Focaccia and Parmesan Cheese

Green Salad and Smoked Duck Breast Strips with Hazelnut Vinaigrette

Shrimp and Endives Salad with Fig Vinaigrette

Spinach Salad with Panela Cheese, Tomatoes, Pine Nuts and Bacon with Lime Vinaigrette

Please ask for Prices



CHICKEN ENTREES

Chicken Supreme with Lemon Tea Sauce
Served with Pea Purée and Julienne of Vegetable

Grilled Chicken Breast Served with Rosemary Sauce
Served with Garlic Mashed Potato and Grilled Asparagus

Chicken Supreme Stuffed with Spinach in a Creamy Mushrooms Sauce
Served with Wild Rice and Steamed Vegetables

Ballotin of Chicken with Lemon Sauce and Fine Herbs
Served with Porto Bello Mushrooms and Beet Musseline



SEAFOOD ENTREES

Grilled Red Snapper with Citric Butter and Peach Chutney Sauce
Served with Wild Rice and Sautéed Spinach

Roasted Salmon in Creamy Cilantro Sauce
Served in a Vegetable Bed

Crown of Prawns sautéed in Olive Oil and Parsley Vinaigrette
Served in a Wild Rice Bed and Provençal Vegetables

Roasted Lobster Tail with Garlic and Fine Herbs
Served with Vegetable Risotto



BEEF AND PORK ENTREES

Roasted Pork Medallions with Rosemary Sauce
Served with Beet Potato and Garden Vegetables

Imperial Prime Pork Ribs
Served with Vegetables Ratatouille

Beef Fillet Served with Bordelaise Sauce
Served with Artichoke Puree and Steamed Vegetables

New York in Porto Sauce
Served with Cauliflower Purée and Sautéed Green Beans

Please ask for Prices



DESSERTS

Fresh Tropical Fruit Tartlet and Pistachio Cream

Piña Colada Mousse

Home-Made Ice Creams

Sächer Cake with Vanilla Sauce

Almond Brownie

Cappuccino Cake with Kahlúa Sauce

Please ask for Prices



SPECIAL SALADS

Caesar Salad with Long Lettuce, Anchovies, Croutons,
Parmesan Cheese, Prosciutto Ham and Parsley.

Caesar Salad with Sautéed Shrimp

Caesar Salad with Grilled Chicken Breast

Mixed Lettuce with Fresh Mango, Red Bell Peppers, Jalapeños, Mint and Shrimps
In a Olive Oil and Lime Vinaigrette

Traditional Greek Salad with Black Olives, Red Onion, Mushrooms and Feta Cheese

Penne Pasta Salad with Roquefort Cheese



DELI- PLATES

Turkey Cold Cuts, Roast Beef, Baked Ham and Assorted Cheeses
Served with Rye Bread and Sweet Pickles

Domestic and Imported Cheeses with Seasonal Fruit Slices

Fresh Salmon Carpaccio and Almond Grissini



LUNCH BUFFET

Buffet Luncheons Include: Bread and Butter, Freshly Brewed Regular & Decaffeinated Coffee.

MARQUIS DELI

Cold Selection of Three:

Tomato Cold Soup with Goat Cheese

Avocado Cold Soup with a Tequila Touch

Pasta Salad with Black Olives, Tomato and Olive Oil

Green Salad with Italian Dressing

Potato and Carrot Salad

Tomato and Mozzarella Cheese with Olive Oil and Basil

SANDWICH BOARD

Smoked Turkey, Roast Beef, Salami, Pastrami and Prosciutto

Chicken and Tuna Salad

American, Swiss and Mexican Cheese

Assorted Sliced Sandwich Bread

(Mustard, Mayonnaise, Ketchup, Guacamole, Jalapeño Slices and Pickles)

DESSERTS

Strawberry Cheesecake

Fresh Fruit Platter

White Chocolate Cake

Amaretto Puff Pastry

Please ask for Prices



COLD LUNCH BUFFET

All Buffet Luncheons Includes: Bread and Butter, Freshly Brewed Regular & Decaffeinated Coffee

BAJA HEALTHY BUFFET

(50 people minimum)

SOUP

Mussels Cold Cream

SALADS

Cold Selection of Four:

Mixed Green and Romaine Lettuce

Caesar Salad with Chicken

Shrimp Fusilli Salad

Niçoise Tuna Salad

Grilled Vegetables Provençal Style

Sliced Fresh Fruit

DESSERTS

Tropical Fresh Fruit Tarts

Lemon Pie

Caramel Flan

Brownies

Please ask for Prices



HOT LUCH BUFFET

DOS MARES BUFFET

(50 People Minimum)

STARTERS

Choice of Three:

Asparagus Cream

Broccoli Cream

Pineapple, Ham and Cheese Salad

Acapulco Style Ceviche

Papaya Vinaigrette and Mixed Green Salad

Seasonal Fruit Salad

ENTREES

Choice of Three:

Chicken Brochettes Marinated with Fine Herbs

Grilled Fish Fillet with Garlic Butter

Marinated Grilled Flank Steak

Creole Chicken, Pepper, Onion, Tomato and Epazote

Seafood with "Ajillo" Sauce (Shrimp, Octopus, Sea Scallops and Mussels)

Roasted Pork Loin in Dijon Mustard Sauce

SIDE DISHES

Roasted Seasoned Potatoes

Cauliflower Purée

Wild Rice

DESSERTS

Chocolate and Nut Cake

Coconut Custard

Piña Colada Mousse

Coffee Cake

Please ask for Prices



MEXICAN BUFFET

(50 Persons Minimum)

Choice of Three:

Tortilla Soup with its Garnishes

Coconut Cold Soup with Shrimps

Bean, Sweet Corn and Chickpeas Salad

Chips and Guacamole

Mixed Ceviche Vallarta style

Marlin Tostaditas with Chile Chipotle Mayonaise

Nopales Salad

Pico de Gallo

Mixed Salad

ENTREES

Choice of Three:

Mixed Fried Taquitos and Mexican Sausage Sopes Station

Chicken Fajitas with Onions, Green and Red Peppers

Chicken with Almond Mole

Mexican Beef Tenderloin Tips

Fish fillet Veracruz style

Pork Loin in Tamarindo Sauce

Stuffed Chili Peppers

SIDE DISHES

Mexican Rice

Sweet Corn Kernel

Sweet Potato Pure

DESSERTS

Home-Made Flan

Cinnamon Churros

Rice Pudding

Carrot Pie

Fritters

Please ask for Prices



(50 persons minimum)

STARTERS

Choice of three:

Minestrone Soup

Spring Pasta Salad

Tomato and Mozzarella with Basil and Olives Salad

Caesar Salad

Grissini with Prosciutto

Black Olives marinated in Lemon and Rosemary

Artichoke Hart with Balsamic Vinaigrette

Vegetables Salad marinated with Garlic and Basil

Cold Cuts (Pastrami, Pepperoni and Salami)

Domestic and imported Cheeses

ENTREES

Choice of three:

Veal Scaloppini in Porto Bello Sauce

Lasagna

Beef or Cheese Raviolis with Tomato Sauce

Cannelloni stuffed with Spinach and Green Pepper Sauce

Assorted Mini Pizzas

Fish fillet in Pesto Sauce with Pine Nuts

Chicken Cacciatore

Seafood Risotto with Thyme

PASTA STATION

Choice of two:

Fettuccini

Fusilli

Penne

Tortellini

DESSERTS

Tiramisu

Cappuccino Cake

Strawberries in a Flute with Mint

Amaretto Cake

Pear Mousse with Frangelico

Please ask for Prices



(50 persons minimum)

STARTERS

Choice of three:

Cucumber and Carrot Salad with Lemon Vinaigrette

Green Salad

Scallop Salad with Papaya and Pineapple with Chile Piquin

Mexican Salsa with Chips

Tuna Mini Tostadas

Fresh Clams

Shrimp Cocktail with Olives

Mixed Ceviche Baja Style

ENTREES

Choice of three:

Sautéed Fish Fillet

Chile stuffed with Crab in Soy Sauce

Beef Kebobs

Chicken Breast in Chile Chipotle Sauce

Seafood Casserole Baja style

Pork Loin in Axiote Sauce

Herbs and Spices Marinated Flank Steak

Sirloin burger with classic sesame buns

Classic Barbecue Pork Ribs

GARNISHES

French cut fries

Onion Rings

Baked Potato

DESSERTS

Lemon Pie

Coconut Custard

Damiana Mousse

Chocolate Cake with Strawberries

Please ask for Prices



BOX LUNCH

NORTH PACIFIC

Grilled Chicken Breast, Sun Dried Tomato
Romaine Lettuce and Caesar Spread on a Baguette
Potato Salad
Fruit Yogurt
1 piece of whole fresh Fruit
Potato Chips
2 Chocolate Chips Cookies
Choice of Two Beverages:
Bottled Water, Soft Drink or Domestic Beer

SOUTH PACIFIC

Smoked Salmon
Cream Cheese Bagel Sandwich
Green Mixed Salad
Fruit Yogurt
1 Piece of Whole fresh Fruit
Potato Chips
1 Chocolate Brownie
Choice of Two Beverages:
Bottled Water, Soft Drink or Domestic Beer

Please ask for Prices



MEDITERRANEAN BOX LUNCH

Ham, Cheese, Sun Dried Tomato
Nicoise Tuna Salad with Potato, Olive, Anchovy and Egg
Chicken Salad
Fruit Yogurt
1 Piece of Whole fresh Fruit
1 Granola Bar
Choice of Two Beverages:
Bottled Water, Soft Drink or Domestic Beer

ATLANTIC BOX LUNCH

Italian Bread with Mixed Veggies and Olive Oil
Sushi of Vegetables with Cream Cheese and Sesame
1 Piece of Whole Fruit
1 Slice of Carrot Cake
Choice of two Beverages:
Bottled Water, Soft Drink or Domestic Beer

COLD HORS D'OEUVRES

Golden Caviar with Cream Cheese on top of an Endive

Please ask for Prices



Baby Shrimp Tartlet with Chipotle Dressing

King Crab in Puff Pastry

Roast Beef on Rye Bread

Prosciutto and Melon over White Bread

Cream Cheese and Nut Hors D'oeuvres

Shrimp Roses over Bread

Lobster Medallions with Saffron

Smoked Salmon on a Melba Toast

Tuna Sashimi

Baby Shrimp Ceviche flavored with Tequila

Goat Cheese, Sun Dried Tomato & Pine Nut

Choice of Sushi: California, Tuna, Salmon or Shrimp

Tomato & Mozzarella Crostinni

Cherry Tomatoes stuffed with Ricotta Cheese

Endive stuffed with Lobster flavored with Wasabi Mayonnaise

Crusted Crab Cakes, Chipotle Aioli and Black Sesame

Toasted Almonds Crustini with Goat Cheese

Mozzarella and Cherry Tomatoes Mini Kebab

Mini Sandwich served with Turkey Ham Roquefort Cheese
with Fig Jelly

Balsamic "Petits Fours" / Smoked Turkey Breast
Cheese Cream and Balsamic Jelly

Parmesan Cheese Grissini with Prosciutto

Marlin Mini Tostadas with Guacamole



HOT HORS D'OEUVRES

Shrimp and Sea Scallop Kebab

Goat Cheese Quiche with Greek Olives Marinated

Vegetable Spring Rolls with a Chilli Dip

Shrimp and Pineapple Kebab

Beef and Bell Peppers Kebab

Chicken and Pineapple Teriyaki Kebab

Chile Stuffed with Crab and Soy Sauce

Chile Stuffed with Cheese

Mexican Sausage and Cheese Miniature Turnovers

Tuna Miniature Turnovers

Chicken Mini Sopes with Chili Slices

Mexican Sausage Mini Sopes

Jumbo Shrimp Breaded with Coconut and Mango Sauce

Shrimp Spring Rolls in Peanut Sauce

Fish Fingers with Sweet and Sour Sauce

Mushrooms and Manchego Cheese Mini Quiche

Squash Blossoms Cheese Quesadillas

Chicken Quesadillas

Tempura Vegetables

Beef Fried Mini Tacos

Fried Chicken Fingers with Tartar Sauce

Breaded Camembert Cheese with a Creamy Jalapeño Chili Sauce

Your choice of Mini Pizzas (Dollar size)

Pepperoni, Mexican, Hawaiian, Margarita and Veggie

Please ask for Prices



PLATED DINNERS

All the selections of plated dinners include: choice of Soup or Salad, Chef's choice of Vegetables, Potatoes, Rice or Pasta, Bread, Butter, Dessert, Freshly Brewed Regular and Decaffeinated Coffee. (Appetizer with an extra charge)

PLATED DINNER SOUPS

Tomato and Basil Cream

Black Bean Soup with a splash of sour cream

Artichoke Cream and crispy Prociutto

Pumpkin and Shrimp Cream

Tortilla Soup

Lobster Bisque with a Touch of Brandy

Your selection of Cream

Mushroom, Spinach, Broccoli, Corn or Asparagus

Double Consommé of Beef with Turkey Breast Julienne

Spicy Shrimp Soup

Minestrone Soup

Please ask for Prices



PLATED DINNER SALADS

Tender lettuce Mix with Mango, Mint, Red and Yellow bell Peppers Shrimps and Lime-Olive Oil
with Poppy Seeds Grissini

Organic Spinach Salad with Feta Cheese, tossed Nuts in Raspberry Vinaigrette

Lettuce Trilogy with Goat Cheese and basil Vinaigrette

Lettuce, Red Pepper, Prosciutto and Hazelnut Vinaigrette

Caesar Salad with Croutons, Focaccia and Parmesan Cheese

Shrimp Salad with Pine Nuts, Avocado, Orange Supreme and Tamarind Vinaigrette



PLATED DINNER ENTREES

POULTRY

Chicken Supreme sautéed with Mushrooms served with a Vegetables Julian
and a Potato and Asparagus Mousseline

Cordon Bleu Chicken Breast with Spinach, White Rice in Red Wine Sauce

Chicken Piccata in Rosemary Demi Glace served with a Veggie Lasagna

Chicken Ballotine in Roasted Garlic Sauce served with Grilled Asparagus and Artichoke Purée

Baked Turkey Breast in Port Sauce Served with Glazed Apple, Beet and Sweet Potato Purée

Chicken Fajitas in Soy Sauce, served with Orange Polenta



SEAFOOD

Red Snapper Fillet with Saffron Sauce
served with a Mixed Vegetables and Risotto

Salmon Fillet in Coriander Sauce served with Wild Rice and Steamed Vegetables

Salmon Medallions on Asparagus and Risotto and Lemon Grass and Ginger infused Sauce

Grilled Sea Bass fillet in a Meunière Capers Sauce
served with Pilaf Rice and a Vegetables Bouquet

Lobster Tail marinated in Fine Herbs, "Provenzale" Vegetables and Broccoli Flan

Shrimp Crown in Carrot and Anise Sauce served with Porcini Mushrooms Risotto



BEEF AND LAMB

Beef Medallions with Red Wine Sauce and Thyme
Served with a Vegetables Confit and Garlic Mashed Potatoes

Fillet Mignon in Black Pepper Sauce
Served with Artichoke Puree and a Buttered Vegetables Bouquet

Roasted Lamb Chop in Tarragon Sauce served Sautéed Vegetables and Steamed Potato

Lamb Chop in Rosemary Juice served with Mousseline Potato in Olive Oil
and Sautéed Porto Bello Mushroom



COMBINATIONS ENTREES

Beef Tournedos and Lobster Tail in Maltese Sauce
served with Garlic Mashed Potatoes and Grilled Asparagus Tips

Marinated Beef Medallion and Fish Fillet in Black Pepper Sauce
Served with a Carrot and baby Zucchini Risotto

Jumbo Shrimp & Beef Tenderloin in a Port Sauce
Served with Beet Julianne and Wild Rice

Chicken Breast and Shrimp in Guajillo Chili Sauce
served with Gratin Dauphines and Buttered Vegetables

Beef Medallions and Lamb Chop in Pear with Red Wine,
Celery Heart Purée and Sautéed Mushrooms in Foie Gras Sauce



VEGETARIAN PLATES

Stuffed Tomatoes with Rice Salad, Corn and Peppers with Garlic Bread

Traditional Tabule with Goat Cheese

Spring Risotto with Parmesan Cheese

Fettuccini Napolitan Style

Onion Pizza with Black Olives

Eggplant, Mushrooms, Cambray Potato, Onions and Cherry Tomato Kebab

Zucchini stuffed with Ratatouille, served with Tomato Coulis

Baked Potato stuffed with Spinach, Cream and Nuts

Vegetables Quiche

Please ask for Prices



PLATED DINNER DESSERTS

Cheese Cake with Strawberries

Fresh Tropical Fruit Tart

Opera Chocolate Cake

Chocolate drop with Raspberry Mousse

Tiramisu Chocolate cup

Cappuccino Cake

Tulip Tuxedo with Pear and Grand Marnier

Crepes Soufflé in Grand Marnier

Please ask for Prices



PLATED DINNER ENHANCEMENTS

APPETIZERS

Prosciutto with Melon

Crown of Jumbo Shrimp

Grilled Smoked Turkey with Mango Chutney

Beef Carpaccio with Citric Vinaigrette

Smoked Salmon Quiche

Jumbo Shrimp Cocktail

GOURMET PLATED MENU

Please ask for Prices



1st Course

Chilled Crab Cannelloni with Shrimp over a Leave of Green Cabbage with Sea Food Broth Reduction
and Black Caviar

2nd Course

Monte Carlo Consommé

Poultry Consommé, Carrot, Turnip and Julienne of Crepes with Chives

3rd Course

Broiled Red Snapper Fillet and

Beef Medallion in Cabernet Sauvignon Sauce, base of Artichoke and Potato and Beet Fritters

4th Course

White Chocolate Mousse over an Apple Cake, Raspberry and Blueberry with Grand Marnier Liquor

DINNER BUFFET

(Minimum of 50 persons)

All dinner buffets include Bread, Butter, and freshly Brewed Regular and Decaffeinated Coffee

MEXICAN BUFFET

Please ask for Prices



Soup and Salad Bar
Young Cactus Pad Salad
Pico de Gallo
Spinach salad with almonds and fresh Cheese
Seafood Ceviche Yucatan Style
Fresh Fruit Plate
Mexican Salsa
Guacamole and Tortilla chips

ENTREES

Chicken Mole style
Fish fillet Veracruz style
Chili Pepper stuffed with Cheese
Mexican Beef Tenderloin Tips
Shrimp ball in Tomato and Epazote Sauce
Potato Taquitos

GARNISHES

Charro Beans
Mexican Rice
Braised Sweet Corn

DESSERTS

Cinnamon Churros with Vanilla Sauce
Rice Pudding
Kahlua Flan
Three milk cake
Fruit Tartlets
Clay Pot Coffee



MEXICAN STATIONS

(Minimum 50 persons)

SALAD BAR

Black Bean, Poblano Chilli, Peppers Salad in Coriander Vinaigrette
Jicama, Watermelon, Fresh Cheese and Nuts in Tamarind Vinaigrette
Scallops and Shrimp Ceviche in Grapefruit and Serrano Chile
Marinated Vegetable Salad
Guacamole and Tortilla Chips
Mexican Salsa

TACOS STATION

“Al Pastor” Pork Tacos
Lobster Tacos
Flank Steak “Arrachera” Tacos
Assorted type of Mexican Salsas and Scallions

BAJA STATION

Shrimp Guajillo Style
Beef and Green Pepper fajitas

MEXICAN ANTOJITOS

Mushrooms Quesadillas
Shrimp Tamales
Fried Chicken “Flautas” Taquitos
Squash Blossoms Quesadillas
Mexican Sausage Sopes

GARNISHES STATION

Green Rice
Seasoned Potatoes
Mexican Mixed Steamed Vegetables

DESSERT STATION

Crème Brulee
Kalhua Flan
Pumpkin Pie
Chocolate Cake

Please ask for Prices



BBQ BUFFET

(Minimum of 50 persons)

SALAD BAR

Sliced tropical Fruit

Baja Organic Salad in Hazelnut Vinaigrette

Lentils Cold Salad in Fig Vinaigrette

Palm Heart and Endives in Cocktail Sauce

Apple and Potato Cold Salad with Sour Cream

ENTREES

Seafood Kebabs (Shrimp, Fish and Scallops)

Grilled Barbecued Chicken

Grilled Mexican Sausage

Grilled Sirloin Steak

BBQ Ribs (Beef or Pork)

GARNISHES

Seasoned Potatoes

Grilled Corn

Beans with Chili

DESSERTS

Apple Pie

Lemon Pie

Black and White Chocolate Cake

Carrot Cake

Fruit Tartlets

Please ask for Prices



OLAS BUFFET

(Minimum of 50 persons)

SALAD BAR

Nicoise Salad with Tuna, Eggs, Olives, Anchovies and Vegetable
Fresh Oysters and Clams on Ice
Mixed Ceviche Yucatan Style
Display of Sushi (Salmon, Tuna, Shrimp and Avocado)
Pasta Salad with Orange, Grapefruit, Scallops in Parsley Vinaigrette

SOUPS

Cold Gazpacho with Shrimps

ENTREES

Chicken Breast Brochette in Green Pepper
Salmon Fillet with Tomato and Scallions Sauce
Shrimp in Sour Sweet Sauce
Beef Fillet in Wild Mushroom Juice

GARNISHES

Julienne of Vegetables sautéed in Butter
Seafood Risotto
Mashed Garlic Potato

DESSERT

Cheese Cake with Strawberries
Mango Mouse
Opera Cake
Nut Cake
Rice Pudding

Please ask for Prices



ISLAND BUFFET
(Minimum of 50 persons)

SALAD BAR

Mixed Salad with Apple & Nuts
Shrimp Salad with Avocado, Sesame and Soy Vinaigrette
Beet and Pineapple Salad
Caesar Salad with Focaccia Croutons
Greek Salad with Turkey

SOUPS

Carrot and Coconut Cream

ENTREES

Pork Sirloin in Mexican Adobo
Chicken Breast in French Mustard
Fish Fillet in Saffron Sauce
Roasted Lamb in Red Wine and Thyme Sauce
Traditional Bolognese Lasagna

GARNISHES

Julianne of Sautéed Vegetables
Gratin Potato with Carrot
Wild Rice

DESSERT

Variety of French Pastries
Piña Colada Mousse
Tiramisu cake
Mocha Cake

GALA DINNER BUFFET
(Minimum of 50 persons)
ICED SEAFOOD DISPLAYS

Please ask for Prices



Shrimp
Oysters

Clams and Sea Scallops

Salmon Terrine

Mixed Ceviche

Prosciutto

Seasonal Fresh Fruit

Beef Carpaccio and Capers

Basket of Parmesan Cheese and Smoked Salmon

GOURMET SALADS

Endives Salad, Spinach, Beet, Asparagus, Toasted Garlic and Sliced Tuna

Hazelnut – Champagne Vinaigrette

Watermelon, Jicama Salad with Toast Pumpkin Seed, Panela Cheese and Grapefruit Vinaigrette

Pasta Salad with Crab Surimi in Mint Mayonnaise

Mushrooms a la Griega with Coriander and Chipotle Chilli

LIVE STATION

(Prepared at guest view by Chef)

(US \$100.00 charge per Chef per station)

Black Angus Strip Loin with Bordelaise and Béarnaise Sauce

Beef fillet with Port Sauce

ENTREES

Salmon fillet in Coriander Sauce

Lobster Tail in Meuniere Sauce

Seabass Filet in a Bed of Artichokes with Curry Sauce

Shrimp Kebabs in a Bed of Zucchini and Tomato with Carrot- Anise Sauce

GARNISHES

Mouseline Potato

Sautéed Portabello Mushrooms with Shallot & Parsley

Provençale Vegetables

Spinach Lazaña with Ricotta Cheese

DESSERTS

Nougat of Dry Fruits

Pineapple Tempura in Chocolate Sauce

Mini Choux in Mango Cream

Forest Fruits in glass of Ice Tea

MEXICAN TAPAS

Please ask for Prices



(Minimum of 50 persons)

COLD TAPAS

Tuna Tostadas with Mango, Pepper, Tomato, Cucumber and Kiwi

Chili Pepper stuffed with Crab Surimi in Soy Sauce and Lime

Sauteed Shrimps in Garlic and Parsley cover with Chipotle Chile Sauce

Cold Avocado Cream AI Tequila

Fresh Tuna in a glass with Picked Olives

HOT TAPAS

Lamb Ribs in Red Mole Sauce and Toast Sesame

Shrimp Quesadillas with Jalapeño

Chile Poblano and Banana Turn Overs

Chicken Mini Sopes and Huitlacoche

Beef Empanadas with Onion and Celery

Lobster Tacos with Chipotle Chilli Sauce

DESSERT

Fruit Kebab with Coconut

Carrot Pie and Chocolate Mousse

Mini Churros with Cinnamon

Cocadas al Damiana

Sweet Tamales

Clay Pot Coffee

Please ask for Prices



MARQUIS TAPAS

(Minimum of 50 persons)

COLD TAPAS

Ballontine of Smoked Salmon with Dill Cream

Balsamic "Amuses Bouches" / Smoked Turkey Breast, Cheese Cream & Balsamic Jelly

Tuna Tostadas with Mango, Kiwi, Cucumber, Tomato and Mint

Smoked Duck Breast Macaroon with Cream-Cheese and Paprika

Brick Pasta with Foie Gras and Apple Tulip

Crepes with Roquefort Cheese, Raisin and Pear

HOT TAPAS

Onion Turnover with Bacon and Truffles

Shrimp in Puff Pastry with Goat Cheese and Ginger

Lamb in Puff Pastry with Poblano Chili and Plantain

Beef Kebabs in Rosemary Juice

Salmon fingers in Puff Pastry with Wasabi, Soy Sauce and Orange Juice

Lobster Taquitos with Chipotle Sauce

DESSERT

Strawberries and Cherries in Brandy and Red wine with Cinnamon

Almond Bisquet with White & Dark Chocolate Mouse

Mini French Pastries

Churros filled with Cream and Caramel

Please ask for Prices



CHILDREN'S MENU

DOLPHIN

Spaghetti with Ham

Hot Dog

French Fries

Ice Cream

Chocolate Cake

Soda and Bottled Water

SEA LION

Ham and Cheese Quesadillas

Mini Hamburger

French Fries

Pop Corn

Ice Cream

Caramel Flan

Soda and Bottled Water

PELICAN

Mini sandwiches with Ham and Cheese

Chicken Fingers

French Fries

Ice Cream

Variety of Cookies

Soda and Bottled Water

Please ask for Prices



BUFFET DINNER ENHANCEMENTS

Caesar Salad Station

Tuna Carpaccio with Soy Sauce and Ginger Vinaigrette

Lobster Medallions with Mushrooms

Sautéed Jumbo Shrimp in Pernod
(Prepared in front of guest, US \$100.00 per Chef)

Sirloin Black Angus
(Prepared in front of guest, US \$100.00 per Chef)

Grilled Lamb Chops

Grilled Lobster Tail

Please ask for Prices



SPECIAL STATIONS

BAJA STATION

Shrimp and Sea Scallops Sautéed with Pineapple and Black Pepper

Or

Beef or Chicken Fajitas Sautéed with Green & Red Pepper and Onion

PASTA STATION

Choice of two Pastas: Rigatoni, Tortellini, Penne or Fusilli

Served with Alfredo & Tomato and Basil Sauces

Smoked Salmon Mini Pizza

Extra Virgin Olive Oil and chopped Red Pepper

CARVING STATION

Roasted Roast Beef

Roasted Turkey Breast with Cranberry Sauce

Ham Baked and Glazed with Honey and Spices

Lamb Ribs with Mint

Please ask for Prices



Banana Crêpes flamed with Rum

Black Forest Crêpes

Kahlua and Caramel Crêpes

Apple Crepes

Grand Marnier Crêpes

Irish Coffee

SELF SERVICE STATIONS

MEXICAN STATION

Assorted Sopes with:

Refried Beans, Mexican Sausage, shredded Chicken and Cheese

Tostadas with chopped Lettuce, Chicken and Cream
covered with sliced Tomato, Avocado and grated Cheese

Mushrooms Quesadillas

TACOS STATION

Prepare your own Tacos with three of the following options:

Beef Steak, Fish, Chicken or Mexican Sausage with Potatoes

Served with variety of Salsas and slices of Avocado

PICNIC STATION

Please ask for Prices



Chicken mini kabobs
Guacamole and Chips

MINI PIZZA STATION

Mexican Supreme
Cheese and Pepperoni
Cheese and Mushrooms
Hawaiiana

SUSHI STATION

Assorted Vegetables, Avocado, Tuna, Salmon, Crab and Shrimp served with Radish,
Wasabe, Soy Sauce and Ginger

CEVICHE STATION

Fish Ceviche Vallarta Style
Shrimp Ceviche Yucatan Style
Lobster Ceviche Baja Style

PASTRY-CHEF STATION

Chocolate Truffles

Please ask for Prices



Mini Strudels
Fruit Mini Tartlets
Vanilla and Chocolate Mousses

CHOCOLATE STATION

Chocolate and Brandy Shooters
White and Dark Chocolate Truffles
White and Dark Chocolate Mousse
Chocolate Éclair
Opera Chocolate Cake

THE AMERICAN COOKIE STATION

Assorted Cookies
Cherry and Liqueur Cookies



HOSPITALITY MORNING OPTIONS

Whole Fresh Fruit

Assorted Favored Yogurts

Assorted Muffins

Assorted Bagels with Cream Cheese

Danish Pastries

Mini Burritos with Eggs

English Muffin with Egg and Ham, Bacon or Canadian Bacon

Mexican Bean Molletes with Melted Cheese

Assorted Mexican Pastries

Fruit Mini Kebabs

Assorted Cookies

Mini Fruit Tartlets

Warm Mini Sandwiches with Ham & Cheese

Granola Bars



HOSPITALITY AFTERNOON OPTIONS

Potato Chips

Pretzel Bowls

Assortment of Chocolate Bars

Brownies

Jumbo Chocolate Chip Cookies

Cheese Quesadillas Squash Blossoms

Cheese Quesadillas with chicken

Chicken Fingers

Fish Fingers

Shrimp Burrito

Beef Fried Taquitos

Guacamole and Chips

Guacamole, Salsa and Chips

Salsa and Chips

Cold Ham and Cheese Croissants

Please ask for Prices



SPECIAL BREAKS

NON CONTINUOUS BREAK

SNACK BREAKS

Juice Bar: Orange, Pineapple and Apple

Freshly sliced seasonal fruit

Tropical Fruit Yogurts

Ice Cream Bars

Bottled Water

GOLF COURSE BREAK

White Chocolate Golf Balls

Jumbo size Chocolate Chip and Almond Cookies

Dry roasted Peanuts

Soft Drinks

Freshly Brewed Regular & Decaffeinated Coffee and assorted Teas.

MOVIE BREAK

Häagen-Dazs Ice Cream Bars

Chocolate Bars

Buttered Popcorn

Assorted Soft Drinks and Gatorades

Freshly Brewed Regular and Decaffeinated Coffee and assorted Teas.

MEXICAN – ANTOJITOS BREAK

Chips and Salsa

Nachos with Melted Chihuahua Cheese

Please ask for Prices



Mini Quesadillas and mini Taquitos
Assorted Mexican Beers

PETITE DESSERT BREAK

Assorted Mini Pastries and Tartlets
White and dark Chocolate Truffles
Variety of Cookies
Freshly Brewed Regular & Decaffeinated Coffee and assorted Teas

THE AMERICAN COFFEE BREAK

Assorted large sized Cookies:
Peanut Butter, Chocolate Chips and Granola-Raisin
Strawberries covered with Chocolate
Freshly Brewed Coffee
Hot Chocolate

THE FRENCH COFFEE BREAK

Mini Croissants
Brioches and Madeleines
Café au lait
Herbal Teas

MEXICAN COFFEE BREAK

Variety of Mexican Pastries
Clay pot Coffee

Please ask for Prices



INTERNATIONAL BREAK

Mini Tiramisú
Mini Croissants
Mexican Mini Pastries
Mini Brownies
Coffee and assorted Teas

MEETING BREAKS

(Continual break)

EARLY MORNING BREAK

Choice of two Juices:

Orange, Grapefruit, Pineapple, Papaya or Tomato

Sliced fresh Fruit

Assorted Danish Pastries

Carrot Bread

French Croissants with Almonds

Freshly Brewed Regular & Decaffeinated Coffee and assorted Teas.

THE MID MORNING BREAK

Choice of two Juices:

Orange, Grapefruit, Pineapple, Papaya or Tomato

Finger Sandwiches; Salmon, Duck, Ham and Cheese

Freshly Brewed Regular, Decaffeinated Coffee and assorted Teas.

Please ask for Prices



Assorted Soft Drinks and Mineral Water

AFTER LUNCH BREAK

Freshly baked Tea Cookies

Assorted Soft Drinks and Mineral Water

Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas.

SPA BREAK

Seasonal fresh Fruit (two choices)

Fruit Juice and Fresh Vegetables (two choices)

Granola Bars

Natural Yogurt

Fruit Sushi's

Herbal Teas

Please ask for Prices



SNACK BREAKS ENHANCEMENTS

Plantain Chips

French Pastries

Warm Ham and Cheese Croissants

Chips and Salsa

Chips, Salsa and Guacamole

Peanuts / individual bags

Potato Chips / Individual bags

Blue Cheese or Garlic Crudités

International Cheese Board

Assorted Muffins

Assorted Mexican Pastries

Assorted Bagels & Cream Cheese

Assorted Cookies

Mini Fruit Tartlets

Mini Sandwiches with Ham & Cheese

Mini Baguette with Smoked Salmon and Cream Cheese

Ice Cream Bars

Granola Bar



COFFEE BREAK BEVERAGE ENHANCEMENTS

Assorted Soft Drinks

Mineral Water

Bottled Water

Pitcher of freshly Brewed Iced tea

Juices (Orange, Grapefruit, Tomato, Papaya, Apple, Pineapple)

Freshly Brewed Regular & Decaffeinated Coffee.

Freshly Brewed Regular & Decaffeinated Coffee.

Assorted Teas

Lemonade

Fruit Punch



BEVERAGE PRICE LIST

DOMESTIC BAR PACKAGE

RUM

Bacardi White
Bacardi Añejo

GIN

Beefeater
Tanquery

BRANDY

Torres 10
Presidente

VARIETY OF COCKTAILS

Piña Colada
Margaritas
Daiquiris, etc.

LIQUORS

Kahlua
Damiana
Melon Midori

NON-ALCOHOLIC BEVERAGES

Cocktails - Soft Drinks - Bottled Water

VODKA

ABSOLUT AZUL
Smirnoff

TEQUILA

Cuervo Especial
Cuervo Tradicional
Cuervo Centenario

WHISKY

J. Walker Red Label

BEERS

Pacifico
Corona
Negra Modelo
Modelo
XX Lager
Indio, etc.

INTERNATIONAL BAR PACKAGE

RUM

VODKA

Please ask for Prices



Havana Silver
Appleton Special

Absolut Citron, Mandarin
Stolichnaya
Skyy
Ketel One

GIN
Tanqueray
Beefeaters

TEQUILA
Don Julio Blanco & Reposado
Cuervo 1800
Tres Generaciones
Herradura Blanco
Hornitos

BRANDY
Torres 10
Fundador
Don Pedro
Presidente

WHISKY
J. Walker Black & Red Label
Jack Daniels
Canadian Club
Chivas Reagal 12 years
Buchanan's 12 years

VARIETY OF COCKTAILS
Domestic Cocktails
International Cocktails
Daiquiris

BEERS
Budweiser-Bud light
Heineken
Molson – Molson Light
Domestic Beers

LIQUORS
Amaretto
Frangelico
Sambuca
Baileys
Grand Marnier

NON-ALCOHOLIC BEVERAGES
Cocktails - Soft Drinks - Bottled Water

WHITE AND RED HOUSE WINES

PREMIUM BAR PACKAGE

RUM
Havana Club
Appleton Special

VODKA
Absolut Blue
Absolut Citron

Please ask for Prices



Matusalem
Bacardi Blanco

GIN
Tanqueray
Bombay Sapphire
Beefeaters
Gordon's

BRANDY
Torres 10
Fundador
Carlos I
Lepanto

CANADIAN WHISKIES
Seagrams V O
Crown Royal
Canadian Club

SCOTCH WHISKIES
J. Walker Black & Gold Label
Chivas Regal 12 & 18 Years
Old Parr
Buchanan's 12 Years
J & B
Cutty Sark
Glenlivet
Glenfiddich

LIQUORS
Grand Marnier
Baileys
Drambuie
Chinchon
Amaretto Di Saronno
Galiano
Sambuca
Strega

VARIETY OF COCKTAILS
Domestic Cocktails
International Cocktails

WHITE AND RED HOUSE WINES

Grey Goose
Velvedere
Skyy Vodka
Stolichnaya

TEQUILA
Cuervo 1800
7 Leguas Reposado
Don Julio Reposado & Añejo
Hornitos Reposado
Reserva de la Familia
Herradura Reposado
Tres Generaciones

BOURBONS WHISKY
Jack Daniels
Jim Beam
Seven Crown
Famous Grouse

COGNACS
Heneessy V S O P
Martell Cordon Blue
Courvoisier V S O P
Martell Medallion

APERITIFS
Dubonnet
Campari
Cinzano Rossi
Dry Sack
Noilly Prat

BEERS
Domestic Beers
Imported Beers

CHAMPAGNE
Moet & Chandon