

perfect day Weddings  
& Celebrations

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# Breakfast & Coffee Break

## Breakfast Brunch

## Coffee Break

	2 HOUR SERVICE		CODE 1 HOUR	CODE 4 HOURS	CODE 8 HOURS
Continental	DBC-01	Coffee break 1	CB-01	CB-01	CB-01
Ocean	DB0-02	Coffee break 2	CB-02	CB-02	CB-02
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		Coffee healthy	CB-06	CB-06	CB-06
		Coffee vegan			
		Extras Coffee break *additional (option sweet or savory)			

Price per person. Minimum 20 people for breakfast and minimum 20 people for coffee break. Each service has its schedule. Taxes and service charges are included. \*Price per person for each additional option in any of the above menus. Products are subject to availability based on the season. Some ingredients may vary depending on the season. Prices are subject to change with no prior notice. Options must be chosen in advance, at the established cut-off date (30 days before arrival). Restrictions apply based on the type of service including but not limited to time, location of event, type of set-up, etc.

## Breakfast Buffet or plated



Option 1

### Continental

Fresh juices: orange, grapefruit, pineapple, cucumber with parsley

Yogurt in different flavors

Fruit selection (watermelon, papaya, melon and pineapple)

Croissants and Danish

Butter, jam, coffee and tea

**DBC-01**

Option 2

### Ocean

Black and decaffeinated coffee, various teas

Fresh juices: orange, grapefruit, pineapple, cucumber with parsley

Freshly baked breakfast rolls

Assortment of cereals and granola with milk or yogurt

Fruit basket, mini bagels with salmon and cream cheese

Mini turkey ham and cream cheese sandwiches on whole wheat bread

Jam and butter, scrambled eggs with vegetables, ham, and cheese, or mini omelets with mushrooms and onions

Potato hash browns, bacon, breakfast sausages

**DBO-02**



Option 3

## Jarocho

Natural fruit juices orange, pineapple, grapefruit

Yogurt (natural, strawberry, peach)

Tropical fruit selection pineapple, watermelon, Chinese melon, papaya, green melon

Croissants and Danish (4 varieties)

### **Mexican style egg specialties**

Mexican

Farmer

Mushroom omelette

### **Mexican specialties**

Beef tips

Chilaquiles green and red

Yucatecan Tamales

Garnishes: Refried beans, bacon and sausages

Butter, bread rolls, and jam (3 different varieties)

**DBJ-03**

Option 4

## Tradicional

Natural fruit juices (orange, pineapple, grapefruit)

Yogurt (natural, strawberry, peach)

Tropical fruit selection (pineapple, watermelon, Chinese melon, papaya, green melon)

Croissants and Danish (4 varieties)

Butter and jams (3 varieties)

French toast

Eggs benedict

Scrambled eggs with chorizo sausage

Omelette with spinach and cheese or ham and cheese

Pancakes

Bacon, sausage, potato hash browns

Selection of cereals (one whole grain)

Coffee, tea, herbal tea, hot chocolate, milk

**DBT-04**

## **Natural fruit juices, yogurt, fruit and bread**

Orange, pineapple, grapefruit  
Natural flavored yogurts, strawberry, peach, fruits  
Tropical fruit selection pineapple, watermelon, Chinese melon, papaya, green melon  
Croissants and Danish 4 varieties, butter, and jams 3 varieties  
Coffee, tea, infusions, hot chocolate, milk

## **Egg Station**

Eggs benedict, scrambled eggs, scrambled eggs with smoked salmon  
Omelette with mushrooms  
Bacon and Argentinian sausages

## **Crepe station salty**

Ham, cheese, sausage, chorizo, mushrooms

## **Crepe station sweet**

Jams (strawberry, pineapple, peach), custard, chocolate, fruit, suzette, honey, maple syrup, maple syrup

## **Waffle station**

Assorted jams, whipped cream, chocolate, fruit, pastry cream, honey, maple syrup

## **Pasta Station**

5 varieties of dry and fresh pasta  
Pomodoro, alfredo, bolognese, marinara, pesto, 4 cheeses

## **Cheese and cold cuts station**

Provolone, camembert, blue cheese, gruyere  
Leg ham, Serrano ham, Spanish chorizo, Spanish salami

## **Main courses**

Rib-eye  
Chicken breast cordon bleu  
Saffron fish of the day

## **Garnished (4 of your choice)**

Hash brown potatoes, garden vegetables, baked potato with sour cream, potato gratin dauphinois, mashed potatoes, Italian zucchini au gratin, tomatoes provençale, garlic mushrooms, ratatouille, refried beans, baked beans, green or red chilaquiles

## **Desserts**

French pastries (6 varieties)  
House ice cream (strawberry, chocolate, vanilla)

## **Basic Bar included**

## A la carte

### Base

Fresh orange juice  
Toasted bread  
Croissants and Danish  
Butter and jams  
Coffee, tea, infusions, hot chocolate, milk



ALC-1

Option 1

### International Specialties

Eggs benedict  
Shrimp omelette  
Omelet with smoked salmon and cream cheese  
Poached eggs Florentine  
Fried eggs with bacon and potatoes  
Beef with egg on horseback  
Omelette with mushrooms and dill  
Sweet or savory crepes  
Pancakes  
French toast

ALC-02

Option 2

### Mexican Kitchen

Fried eggs farmer style  
Scrambled eggs Mexican style  
Divorced scrambled eggs  
Scrambled eggs al albañil  
Green or red chilaquiles  
Mexican style beef tips  
**Extra garnishes:** Hash brown potatoes, refried beans, pot beans, roasted tomato

ALC-03

## Service

**20 persons maximum**

- 1 hour service
- 4 hour service
- 8 hour service

Option 1

## Coffee Break 1

- American coffee, decaffeinated coffee, teas
- Whole milk, light milk
- Orange juice and soft drinks
- Natural water and citrus-infused water

**CB-01**

Option 2

## Coffee Break 2

- American and espresso coffee, decaffeinated coffee, teas
- Whole milk, light milk
- Cookies (4 varieties)
- Natural water

**CB-02**

Option 3

## Coffee Break 3

- American and espresso coffee, decaffeinated coffee, teas
- Whole milk, light milk
- Orange juice, green juice, and pineapple juice
- Natural water
- Croissant & chokolatines
- Lemon and chocolate muffins

**CB-03**



Option 4

## Coffee Break 4

American and espresso coffee, decaffeinated coffee, teas

Whole milk, light milk

Orange juice, green juice, and pineapple juice

Natural water

Chocolate croissants

Seasonal fruit (3 types)

**CB-04**

Option 5

## Coffee Break 5

American coffee, espresso, decaffeinated coffee, teas

Whole milk, light milk

Natural water

Vegetable sandwich, ham and cheese sandwich

Seasonal fruit (3 types)

**CB-05**



Option 6

## Coffee Break French

American coffee, decaffeinated coffee, teas  
Whole milk, light milk  
Natural and mineral water  
Chocolate financier  
Coffee macaroon  
Lemon Éclairs  
Honey Madeleine cookies  
Mini opera cake, strawberries with chocolate  
Sparkling wine and orange juice

**CB-06**

Option 7

## Coffee Break Healthy

American coffee, decaffeinated coffee, teas  
Soy milk, almond milk, golden milk  
Infused waters (cucumber, mint and citrus)  
Green juice  
Energy shots (orange, turmeric, ginger, lemon)  
Fruit kebab  
Muesli  
Carrot, chia, and almond muffins  
Nuts (peanuts, walnuts, cashews, pistachios and almonds)

**CB-07**



Option 7

## Coffee Break Vegan

American coffee, decaffeinated coffee, teas  
Soy milk, almond milk, coconut milk, golden milk  
Infused water (cucumber, mint, and citrus)  
Green juice  
Fruit (3 varieties)  
Lentil burgers  
Rustic toast with hummus and sundried tomatoes  
Vegetable wrap with avocado hummus  
Nuts (peanuts, walnuts, cashews, pistachios and almonds)

**CB-08**

Option 8

## Coffee Mexican

American coffee, pot coffee, decaffeinated coffee, teas and hot chocolate  
Soy milk, almond milk, coconut milk, golden milk  
Green juice  
Empanadas  
Quesadillas  
Sopes  
Fried tacos  
Tamalitos

**CB-09**



## Extras Coffee break

- Infused waters (cucumber, mint and citrus fruits) \_\_\_\_\_ **ECB-01**
- Green juice \_\_\_\_\_ **ECB-02**
- Energy shots (orange, turmeric, ginger, lemon) \_\_\_\_\_ **ECB-03**
- Green and red apple or vegetable sticks w/blue cheese \_\_\_\_\_ **ECB-04**
- Fruit kebab \_\_\_\_\_ **ECB-05**
- Muesli with green apples and cereals \_\_\_\_\_ **ECB-06**
- Carrot, chia, and almond or chocolate muffins \_\_\_\_\_ **ECB-07**
- Nuts (peanuts, walnuts, pecans, cashews, pistachios and almonds) \_\_\_\_\_ **ECB-08**
- Miniature Hamburgers \_\_\_\_\_ **ECB-09**
- Small tacos of cochinita or beef birria \_\_\_\_\_ **ECB-10**
- Serrano ham and manchego cheese sandwich \_\_\_\_\_ **ECB-11**
- BLT Sandwich \_\_\_\_\_ **ECB-12**
- Focaccia with salami, mozzarella, olive oil and arugula \_\_\_\_\_ **ECB-13**
- Ham and cheese stuffed croissants \_\_\_\_\_ **ECB-14**
- Montecristo sandwich \_\_\_\_\_ **ECB-15**



# Appetizer



4

CB-01

6

CB-01

8

CB-01

To consider

- You can choose up to 8 varieties of canapés
- Prices are calculated per person for a 1-hour service
- Your canapés service can be all from the same category or mixed
- A minimum of 20 people is required to hire the service

Categories

- Cold Canapés
- Hot Canapés
- Sweet Canapés



Option 1

## Canapés: Mexican

- Guacamole with tortilla chips
- Mexican salsa with tortilla chips
- Fried flautas (fried chicken tacos)
- Chipotle meatballs
- Quesadillas of huitlacoche (quesadilla stuffed with cheese and huitlacoche mushroom)
- Small sopos of chorizo
- Beef tacos
- Dogfish empanadas

**CCM-01**

Option 2

## Canapés: Caribbean

- Stuffed squid
- Seafood ceviche
- Plantain toast
- Smoked salmon rosettes
- Coconut breaded shrimp
- Shrimp skewers in pineapple
- Chicken curry skewers
- Pork fillet skewers with plantains
- Mini beef and chimichurri empanadas

**CCC-02**



Option 3

## Canapés: International 1

Cream cheese with walnuts  
Serrano ham with melon  
Smoked salmon  
Fish fingers with coconut  
Beef teriyaki skewers  
BBQ pork ribs  
Shrimp tempura  
Ham croquettes

**CCI-03**

Option 4

## Canapés: International 2

Beef fillet medallions with green pepper sauce  
Foie gras mousse  
Giant shrimps to peel  
Chicken satay  
Smoked salmon mousse  
Shrimp brochette  
Lobster mousse  
Stuffed eggs with red caviar

**CCI-04**



Option 5

## Canapés: Sweet 1

Chocolate financier  
Red fruit financier  
Strawberry macaroon  
Coffee macaroon  
Vanilla macaroon  
Lemon Éclair  
Lemon tarte

**CD-01**

Option 7

## Canapés: Sweet 3

Fruit tarts  
Orange Madeleines  
Chocolate and coffee opera cake  
Oatmeal cookies

**CD-01**

Option 6

## Canapés: Sweet 2

Banana and almond tartlet  
Chocolate and pistachio truffle  
Cocoa and ginger truffle  
Caramel cupcakes  
Chocolate cupcakes  
Oatmeal cookies  
Vanilla cookies

**CD-01**



# Plating

## Select and choose



## Mexican Menu

Menu 1      MM-01

Menu 2      MM-02

Menu 3      MM-03

BASIC OPEN BAR INCLUDED FOR 3 HRS.(SEE BAR OPTIONS)



## Served lunch and dinner

3 course meal

BASIC OPEN BAR INCLUDED FOR 3 HRS. (SEE BAR OPTIONS)  
3 COURSE MEAL  
ENTREE/MAIN COURSE/DESSERT



## Premium Menu

4 course meal

BASIC OPEN BAR INCLUDED FOR 3 HRS. (SEE BAR OPTIONS)  
4 COURSE MEAL PREMIUM  
Entree, Soup or 2 entrees/Main Course/  
Dessert



Menu 1

## Mexican

25 persons minimum

**MM-01**

Mexican snacks (guacamole, Mexican salsa, chorizo sopes, huitlacoche quesadillas, dogfish empanadas and shrimp tamales)

Lime soup with garnishes (lime, tortilla and avocado)

Grouper fillet  
Tikin-xic (Yucatan)

Corn bread with vanilla and caramel ice cream



Menu 2

## Mexican

25 persons minimum

Fish ceviche with shrimp

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Tortilla soup with garnishes  
(fried chili, tortilla, cheese,  
and avocado)

---

Chicken breast stuffed with  
poblano cheese

---

Three milks with tequila

**MM-02**

Menu 3

## Mexican

25 persons minimum

Tortilla chips of sikil pac  
(pumpkin seed, roasted  
tomato, onion, garlic and  
cilantro)

---

Crepes with squash blossom  
and huitlacoche in poblano  
sauce

---

Cheese flan

**MM-03**



Served menu, select your dishes

## Lunch and served dinner

### Cold entries

- Mexican snacks (guacamole, pico de gallo sauce, molcajete sauce, chicken tacos, chipotle meatballs, huitlacoche quesadillas, sopes of chorizo, dogfish empanadas, shrimp tamales)
- Spanish hors d'oeuvres and tapas (Serrano ham with bread and tomato, potato omelet, Mallorcan meatballs, garlic shrimp, stuffed squid, stuffed eggplant, Mallorcan trampó)
- Avocado filled with shrimp
- Fish ceviche with shrimp
- Mixed salad (vegetarian)
- Salad niçoise
- Serrano ham with melon scoops
- Duck pâté with cashew nuts
- Assortment of cold meats with onion marmalade
- Smoked salmon rolls with cream cheese
- Stuffed tomato with crab
- Calamari romana
- Huitlacoche and squash blossom crepes
- Ham crêpes au gratin with mornay
- Salmon carpaccio

### Hot entries

- Roman squid
- Huitlacoche and squash blossom crepes
- Ham crepes au gratin with mornay

EC - 02

EF - 01



Served menu, select your dishes

## Lunch and served dinner

### Soups and creams

- French onion soup
- Santa Fe chicken cream soup
- Vegetarian carrot cream soup
- Lime soup
- Vegetarian tomato cream soup
- Clam chowder
- Milanese minestrone

**SC -03**

### Main course

- Fish fillet "bonne femme"
- Salmon fillet with capers
- Shrimp with chablis Tikin-xic fish fillet (Yucatan specialty)
- Fillet of anchovy "meunière"
- Chicken breast with parmesan sauce
- Surf and Turf (beef fillet with shrimp)
- Pork tenderloin in dried fruit sauce
- Chicken curry
- Beef medallion marsala
- Chicken breast cordon bleu
- Piccata Romana
- Beef fillet "stroganoff" tips
- Sautéed veal "zurichoise" (beef sauté)
- Vegetable strudel with red bell pepper coulis

**PF - 04**

### Desserts

- Profiteroles with chocolate sauce
- Neapolitan flan
- Chocolate mousse
- Caribbean pineapple cake with coconut
- Lemon cake with meringue
- Strawberry cheesecake
- Fogliatella with fruit
- Apple strudel with vanilla sauce
- Coconut custard
- Fruit platter with red wine sabayon and lemon snow

**P - 05**



# Buffet Station

# Caribbean Buffet

**BCB-01**

## **Welcome cocktail:**

Planter's punch

## **Soup**

Shrimp broth

## **Salad Island**

Jicama salad with lemon and chile

Cucumber salad with lemon and garlic

Avocados with grapefruit

Tomato salad

Spinach salad

Beans with vinaigrette

Chayote salad

Mézclum

Dressings: thousand island, peanut, mayonnaise, ranch, olive oil, and red wine vinegar

## **Ceviche bar**

Fish Ceviche

Spicy shrimp to peel

Shrimp ceviche

Pickled scallops

## **Garnishes**

Chopped pineapple

Capers

Raisins

Black olives

Baby onions

Sour pickles

## **Cheese and cold cuts**

Manchego, caramel, gruyere, edam, roquefort, Serrano ham, American ham, roast beef, pastrami, salami

## **Lashing fork**

Fish baked in banana leaves

Stuffed suckling pig

## **From the grill**

Rib eye

Scallops

## **Main course**

Seafood stew Creole style

Chicken supreme with tamarind sauce

Leg of lamb

## **Garnishes**

Ratatouille

Sweet potato puree

Cuban rice

Mixed vegetables

Baked potato

Plantain toast

## **Desserts**

Pineapple surprise

Banana cake with pineapple jam

Chocolate mousse

Tropical fruit salad

Flambéed bananas

Coconut custard

Guava puffs



# BBQ Buffet

## BCB-02

### Welcome cocktail:

Daiquiris

### Soup

Beef tail stew

### Salad Island

Butterhead lettuce

Coleslaw

Corn salad

Artichoke hearts

Shredded carrots

Tomato

Cucumber

Asparagus

Toppings: Thousand Island,  
peanut, mayonnaise, ranch,  
olive oil and red wine vinegar

### Specialties

Shrimp cocktail

Avocados stuffed with surimi

Rice salad with tuna

Pasta salad with ham

Russian salad

### Garnishes

Parmesan flakes

Raisins

Black olives

Green olives

Croutons

Sour gherkins

### Nacho bar

Tortilla chips, refried beans, melted  
cheese, chili con carne, guacamole,  
Mexican salsa, sliced jalapeño  
peppers, red sauce

### Cheese and cold cuts

Panela, manchego, edam, roquefort,  
brie, Serrano ham, American ham,  
pastrami, Calabrian salami

### From the grill

Rib eye, lemon chicken with  
black pepper, BBQ pork ribs,  
pork chops, chorizo argentino,  
chistorra sausage

### Seafood

Grouper fillets with shrimps in  
garlic butter

### Garnishes

Baked potatoes, roasted  
onions, grilled tomatoes,  
mixed vegetables, roasted  
corn, brown rice

### Desserts

New York cheesecake

Strawberry tarts

Brownies

Flan

Apple pie

Tropical fruit salad

Chocolate cake



# Grill Buffet

**BCB-03**

## **Welcome cocktail:**

Planter's punch

## **Soup**

Garlic seafood soup

## **Salad Island**

Jicama salad with lemon and chile

Spinach salad

Cucumber salad with lemon and garlic

Lentils with vinaigrette

Avocados with grapefruit

Bell pepper trap

Tomato salad

Mézclum

Dressings: Thousand Island, peanut, mayonnaise, ranch, olive oil, and red wine vinegar

## **Specialties**

Fish ceviche

Shrimp ceviche

Crab legs

Pickled scallops

## **Garnishes**

Chopped pineapple

Asparagus

Green olives

Baby onions

Whole walnuts

Sour pickles

Croutons

## **Cheese and cold cuts**

Manchego, Swiss, gruyere, edam, roquefort, Serrano ham, American ham, turkey breast, pastrami, Calabrian salami

## **Lashing fork**

Fish baked in banana leaves

Stuffed pork loin

## **From the grill**

Rib eye, beef chops, chicken with achiote, chorizo argentino, BBQ pork ribs, smoked pork chops

## **Seafood**

Grouper fillets with shrimps in garlic butter

## **Garnishes**

Mushroom ratatouille, mixed vegetables, mashed zucchini, baked potato, Hawaiian rice, baked potato, grilled tomatoes

## **Desserts**

Flambéed bananas

Pineapple turnovers

Cocadas

Banana carta with pineapple marmalade

Coconut custard

Chocolate mousse

Fruit tarts

Tropical fruit salad



# Gala Buffet

**BCB-04**

## **Welcome cocktail:**

Kir royal

## **Soup**

Lobster bisque

## **Salad island**

Endive lettuce

Artichoke hearts

Lettuce, cucumber, tomato

Beans

Asparagus

Corn kernels

Dressings: Vinaigrette, roquefort, ranch, caesar, thousand island, mayonnaise, olive oil, and red wine vinegar

## **Antipasti**

Piedmontese potato salad

Marinated poached peppers

Parmesan marinated beans in olive oil

Caprese salad

Feta cheese marinated in oil with fine herbs

## **Seafood**

Smoked salmon

Shrimp cocktail

Shrimp for peeling

Pickled scallops

Artichokes in vinaigrette

## **Cheese and cold cuts:**

Gorgonzola, manchego, goat,

Swiss, Brie, Serrano ham,

calabrian salami, York ham,

Canadian loin, roast beef

## **Lashing fork**

Prime rib

Roquefort sauce

## **Main course**

Beef medallions with green pepper sauce

Duck in grape sauce

Leg of lamb with rosemary

Fillet of grouper with almond butter

## **Garnishes**

Vegetables from the garden

- Duchess potatoes
- Saffron rice with mushrooms
- Green beans with garlic butter

## **Desserts**

Fruit tarts

Strawberry cheesecake

Peach tartlet

Tiramisu

Chocolate and mocha eclairs

Tropical fruit salad

Crème brûlée

Opera cake



# French Buffet

**BCB-05**

## Welcome cocktail:

Kir royal

## Soup

Onion soup

## Salad island

Scarole lettuce

Beets

Spinach

Cucumber

Tomato

Asparagus

Grated carrot

Artichoke hearts

Dressings: vinaigrette, roquefort,  
ranch, caesar, pommery  
mustard, dijon mustard and  
mayonnaise

## Cold garnishes

Black olives

Chopped egg

Pickled vegetables

Pickled onions

Sour pickles

Chopped bacon

Lemons

Pickles

## Specialties

Mimosa eggs

Pâté en croute

Niçoise salad

Shrimps to peel

## Main course

Duck in orange sauce

Pork loin with mustard

Maji fillet in red wine

Beef tenderloin in green pepper  
sauce

## Garnishes

Beans with butter and garlic

Turned potatoes

Vegetables from the garden

Rice pilaf

## Desserts

Crème brûlée

Chocolate mousse

Crème caramel

Thousand apple leaves

Chocolate and coffee eclairs

Floating island

Rum baba

Tropical fruit salad



# Mexican Buffet

**BCB-06**

## **Welcome cocktail:**

Margarita

## **Soup**

Tortilla soup with garnishes

## **Salad Island**

Escarole

Corn kernels

Butterhead lettuce

Yucatecan squash

Tomato

Jicama with Orange

Cactus

Beans

Dressings: Vinaigrette,  
roquefort, ranch, caesar,  
thousand island, mayonnaise,  
olive oil and red wine vinegar

## **Ceviche bar**

Ceviche Campeche style

Shrimps to peel

Fish ceviche

Pickled scallops

## **Garnishes**

Green olives, pickled onions in  
lemon juice, pickled jalapeño  
peppers, Guacamole, chopped  
onion, roasted serrano peppers,  
pico de gallo sauce, habanero  
peppers, molcajete sauce, red  
sauce, tortilla chips

## **Cheese and cold cuts:**

Manchego, panela, chihuahua,  
Oaxaca, Roquefort, Serrano ham,  
American ham, salami, turkey  
breast

## **Taco station**

Pastor tacos, chilorio sinaloense,  
barbeque beef, tecamachalco chicken,  
cochinita pibil, seafood casserole

## **From the grill**

Tampiqueña Style Beef Steaks  
Pork poc chuk

## **Main course**

Chicken breast with mole  
Grouper fillet Veracruz style

## **Garnishes**

Yucatecan pumpkins  
Russolé potatoes  
Mixed vegetables  
Mexican style rice

## **Desserts**

Three Milk Cake  
Mexican sweets  
Stuffed fritters  
Sugar fritters  
Churros  
Rice pudding  
Tropical fruit salad  
Dark chocolate cake

# Tacos & Tequila

**BTT-01**

## **Welcome cocktails:**

Margarita  
Jarrito tequilero

## **Tequila Adelita**

Tequila shots at the tables

## **Ceviche bar**

Green olives, pickled onions in lemon juice, pickled jalapeño peppers, Guacamole, chopped onion, roasted serrano peppers, pico de gallo sauce, habanero peppers, molcajete sauce, red sauce, tortilla chips

## **Taco station**

Pastor tacos  
Squash blossom  
Beef barbecue  
Chicken tecamachalco  
Cochinita pibil  
Campechana style fish  
Refried beans  
Red rice

## **Salsas**

Lemons pickled jalapeño peppers, Guacamole, green sauce, serrano chiles, pico de gallo sauce, habanero chiles, molcajete sauce, red sauce, tortilla chips

## **Desserts**

Mexican sweets  
Sugar fritters  
Churros  
Rice pudding  
Tropical fruit salad  
Dark chocolate cake



# Mediterranean Buffet

**BCB-07**

## **Welcome cocktail:**

Sangría

## **Soup**

Minestrone

## **Salad Island**

Endive

Chickpeas

Butterhead lettuce

Cucumber

Tomato

Beans

Grated carrots

Dressings: Vinaigrette,  
roquefort, ranch, caesar,  
thousand island, mayonnaise

## **Cheese and cold cuts**

Gorgonzola, manchego, provolone,  
cream cheese with fine herbs, brie,  
Calabrian salami, York ham,  
Canadian loin, bresaola

## **Entrées and antipasto**

Tabbouleh

Greek style mushrooms

Potato omelet

Niçoise salad

Caprese salad

Broad bean salad with parmesan

Serrano ham with melon

Piedmontese salad

Rosemary marinated fish fillets

Smoked salmon rolls

## **Ceviche bar**

Artichokes

Marinated feta cheese

Pickled vegetables

Black olives

Sour pickles

Lemons

Parmesan cheese

Baked eggplant

Chopped egg

Croutons

Marinated peppers

## **Main course**

Moroccan chicken with olives

Beef tenderloin with

gorgonzola sauce

Lasagna bolognese

Valencian Paella

Fish fillet pizzaiola style

## **Garnishes**

Ratatouille

Risotto di funghi

Tuscan potatoes

Mixed vegetables

## **Desserts**

Catalan cream

Raspberry tart

Profiteroles

Tiramisu

Strawberry tarts

Neapolitan flan

Lemon tart with meringue

Tropical fruit salad

# Italian Buffet

**BCB-08**

## **Welcome cocktail:**

Bellini

## **Soup**

White bean soup

## **Salad island**

Endive lettuce

Green asparagus

Roasted endive

Artichoke hearts

Tomato

Grated carrots

Beans

Dressings: vinaigrette,

Roquefort, ranch caesar,

thousand island, mayonnaise

## **Cheese and cold cuts:**

Gorgonzola, Manchego, provolone,

cream cheese with fine herbs, brie,

Calabrian salami, York ham,

Canadian loin, bresaola

## **Pasta station**

Ricotta ravioli, green fettuccine,  
green fettuccini, Spaghetti, fusilli

Sauces: Bolognese, alfredo,  
pomodoro, pesto

Selection of garnishes: onion,  
tomato, garlic

## **Main course**

Chicken escalopes with parmesan  
sauce

Beef fillet with gorgonzola sauce

Fish fillet pizzaiola style

Beef ossobuco with fine herbs

## **Garnishes**

Polenta with piacentina sauce

Zucchini au gratin

Tuscan potatoes

Mixed vegetables

## **Desserts**

English Soup

Sicilian Cannoli

Profiteroles

Tiramisu

Chocolate Tartufo

Neapolitan flan

Dempera tart

Tropical fruit salad



# Oriental Buffet

**BCB-09**

## **Welcome cocktail:**

Mai tai

## **Soup**

Soup "tofu"

## **Salad Island**

Japanese lettuce

Marinated cucumbers

White cabbage

Soya bean sprouts

Tomato

Chinese noodles with vegetables

Grated carrot

Oriental salad with sesame seeds

Dressings: Ginger vinaigrette,  
roquefort, ranch, caesar, soy sauce,  
mayonnaise, wasabi, marinated  
ginger

## **Cold garnishes**

Tofu, croutons, pickled  
vegetables, black olives, sour  
gherkins, capers, lemons, pickled  
chambray onion

## **Sushi and salads:**

Salmon sushi

Ginger squid salad

Vegetarian sushi

Kamikama Salpicon

Shrimp sushi

Masago sashimi

## **Cheese and cold cuts:**

Gorgonzola, manchego, panela,  
swiss, brie, Serrano ham,  
Calabrian salami, American ham,  
Canadian pork loin, roast beef

## **"Stir fry" and "chow mein" station**

Ceviche campechano

Shrimps to peel

Caribbean ceviche

Pickled scallops

Shrimp cocktail

## **Main course**

Beef tenderloin in oyster sauce

Chicken breast in peanut sauce

Fish tempura

Shrimp tempura

## **Lashing fork**

Smoked BBQ Brisket

Sweet and sour pork ribs

## **Garnishes**

Spring Rolls

Fried samosas

Cantonese rice

Steamed potatoes

## **Desserts**

Fried fritters with sugar

Chocolate cup with yogurt and  
honey

Mandarin cake

Grand marquis chocolate

Walnut pie

Midori custard

Tempura bananas with chocolate

Tropical fruit salad

# Seafood Buffet

**BCB-10**

## **Welcome Cocktail:**

Kir royal

## **Soup**

Fish soup with garlic croutons

## **Salad Island**

Endive lettuce

Artichoke hearts

Japanese lettuce

Cucumber

Tomato

Beans

Asparagus

Corn kernels

Dressings: vinaigrette, roquefort, ranch, caesar, thousand island, mayonnaise, soy sauce, wasabi

## **Cheese and cold cuts:**

Gorgonzola, manchego, panela,

Swiss, brie, Serrano ham,

Calabrian salami, York ham,

Canadian loin, roast beef

## **Cold garnishes**

Capers

Croutons

Pickled vegetables

Black olives

Sour pickles

Lemons

Parmesan cheese

Guacamole

Pickled Jalapeño peppers

Toreado serrano peppers

Mexican sauce

Tortilla chips

## **Ceviche bar**

Ceviche Campeche style

Shrimps to peel

Caribbean ceviche

Pickled scallops

Moro crab claws

Shrimp cocktail

Salmon sushi

Vegetable sushi

Shrimp sushi

## **From the grill**

Caribbean lobster

Beef fillet

## **Main course**

Whole fish tikin-xic (marinated in achiote and baked in a banana leaf)

Variety of fresh fried fish served with garlic butter

## **Garnishes**

Saffron rice

Steamed potatoes

Mixed vegetables

Green beans

## **Desserts**

Fruit tarts

Strawberry cheesecakes

Peach tartlet

Tiramisu

Chocolate and mocha eclairs

Tropical fruit salad

Crème brûlée

Opera cake



# Hindú Buffet

## BCH-11

### Welcome cocktail:

Pisco cúrcuma

### Soups

Vegetable soup

Tomato and garlic soup

### Salad Island

Kachumber Salad

Classic Indian salad

Chicken tikka salad

Eggplant salad

Lentil salad

Natural hummus

Himalayan cucumber

Butter naan

Garlic butter naan

Natural naan

### Main course

Chicken or vegetable curry

Potatoes aloo masala

Tandoori chicken wings

Lamb roghan Josh

Fish curry with coconut or vegetables

Seafood kadhahi or jalfrezie

Potatoes with cauliflower aloo gobhi

Shrimp jalfreize or vegetables

Shrimp jalfreize or coconut vegetables or kurma

Fish or vegetable goa

### Garnishes

Aloo masala

Byriani rice

Rice with coriander and bacon

Vegetable korma

Mis veg jalfrezie

Basmati rice

Rice pilaf

Himalayan cucumber

Red Kidney beans

Chickpea masala

### Desserts

Rice pudding kheer

Gulab jamun

Fresh fruits



# Gala Dinners



## Gala Dinners

### Menu 1

- Salmon Carpaccio
- Asparagus cream
- Mezcal guava sorbet
- Surf and turf (Beef fillet with shrimp)
- Dark Italian chocolate

**MCG-01**

### Menu 3

- Duck terrine with dried fruits
- Seafood casserole with creamy saffron sauce
- Valencian melon sherry sorbet
- Salmon fillet with fennel
- Stracciatella parfait with caramel sauce

**MCG-03**

### Menu 2

- Feta cheese salad with balsamic vinaigrette
- Lobster bisque
- Lemon sorbet with vodka
- Beef tenderloin wellington
- Crème brûlée

**MCG-02**



## Gala Dinners

### Menu 4

- Beef carpaccio in green pepper sauce
- Celestine broth
- Champagne sorbet
- Leg of lamb in puff pastry with rosemary sauce
- Caribbean pineapple cake with coconut

**MCG-04**

### Menu 5 Vegetarian

- Tomato salad with goat cheese and pesto
- Carrot cream
- Tangerine sorbet with vodka
- Vegetable strudel with red bell pepper coulis
- Yogurt cake with fruits

**MCGV-05**



## Gala Dinners a la carte

### Cold starters

- Shrimp ceviche served in a coconut
- Shrimp cocktail
- Carpaccio of sirloin steak in green pepper sauce
- Yellowfin tuna carpaccio
- Champagne lobster medallions
- Smoked salmon with traditional garnish
- Foie gras with port jelly and brioche crouton
- Artichoke hearts and hearts of palm with vinaigrette (vegetarian)
- Scallop salad with lime vinaigrette

**ALC-01**

### Hot starters

- Crab crepes au gratin
- Lobster parfait with prawns
- Mousseline sauce
- Thousand leaves of seafood "beurre blanc"
- Small casserole of scallops in saffron sauce
- Asparagus with hollandaise sauce (vegetarian)

**ALC-02**

## **Soups and creams**

- Beef tail soup in sherry sauce
- Lobster bisque
- Asparagus cream soup
- Carrot cream soup
- Clam chowder
- Squash blossom soup
- Fisherman's soup

**ALC-03**

## **Palate cleanser**

- Lemon with vodka
- Cassis with vodka
- Jamaica with Xtabentún
- Valencian melon with sherry
- Guava with mezcal
- Port granité with melon pearls
- Tamarind with tequila
- Orange with controy

**ALC-04**



## Gala Dinners a la carte

### Main course

- Steamed grouper fillet with mussels and saffron sauce
- Fillet of anchovies (with beef essence and red wine)
- Sea bass fillet with eggplant caviar
- Salmon supreme "Grenobloise"
- Giant shrimps Provençale style
- Surf and turf (beef tenderloin with lobster tail)
- Lobster cardinale
- Lobster termidor
- Roast rib of beef with its juices
- Beef tenderloin "Wellington"
- Beef tenderloin heart of beef bones
- Duck breast with blackberry sauce
- Rib of beef with morel sauce
- Rack of lamb with Rosemary
- Vegetable strudel with red bell pepper coulis (vegetarian)

**ALC-05**

### Desserts

**ALC-06**

# Bar options



## Bar Options

Open Bar Basic	OBI -01
Open Bar International	OBIN - 02
Open Bar Premium	OBP - 03

\*Price per person per hour. Taxes and service charges are included. Options must be chosen in advance, at the established cut-off date (30 days prior to arrival). Restrictions apply based on the type of service including but not limited to time, location of event, type of set-up, etc. Some options may vary by country. Prices are subject to change without prior notice. Ask your coordinator for a special wine list to enhance your experience.

# Open Bar Basic

## RUM

Bacardi white  
Bacardi aged  
House white  
House aged

## GIN

Beefeater  
House Gin

## APERITIF LIQUORS

House anise liqueur  
Whiskey cream of the house  
House liqueurs (various)

## BEER

light beer

## TEQUILA

Jimador white  
Orendain white  
100 años aged  
Cuervo Especial aged  
House white

## VODKA

Smirnoff  
Wyborowa  
House Vodka

## WINE / SPARKLING

White house wine  
Red house wine  
Sparkling house wine

## SOFT DRINKS

Pepsi / Pepsi light  
7 up  
Mirinda  
Grapefruit  
Mineral water  
Tonic water

## WHISKY

William Lawson  
Jim Beam  
House Scotch  
House Bourbon  
Red Label

## BRANDY

Don Pedro

## COCKTAILS

Mocktails  
Fruit juices  
Tropical cocktails  
International cocktails

# Open Bar International

## RUM

Bacardi white  
Bacardi aged  
Capitan Morgan  
Habana 3 years

## GIN

Beefeater  
House Gin

## APERITIF LIQUORS

Vermouth white  
Vermouth Dry  
Vermouth red  
Campari  
Dubonnet

## BEER

light beer

## TEQUILA

Jimador white  
100 años aged  
Cuervo Especial aged  
Hornitos aged

## VODKA

Smirnoff  
Wyborowa  
House Vodka

## WINE / SPARKLING

White house wine  
Red house wine  
Rosé house wine  
Sparkling house wine / rosé

## SOFT DRINKS

Pepsi / Pepsi light  
7 up  
Mirinda  
Grapefruit  
Mineral water  
Tonic water

## WHISKY

William Lawson  
Jim Beam  
House Scotch  
Red Label

## BRANDY

Don Pedro  
Magno

## LIQUORS

House anise liqueur  
Whiskey cream of the house  
House liqueurs (various)  
Liquor kahlúa coffee

## COCKTAILS

Mocktails  
Fruit juices  
Tropical cocktails  
International cocktails

# Open Bar Premium

## RUM

Bacardi white  
Bacardi aged  
Capitan Morgan  
Habana 3 years  
Appleton Special

## GIN

Beefeater  
Tanqueray  
Bombay

## APERITIF LIQUORS

House anise liqueur  
Whiskey cream of the house  
House liqueurs (various)

## BEER

Sol  
XX Lager  
light beer

## TEQUILA

Jimador white  
Orendain white  
100 años aged  
Cuervo Especial aged  
Don Julio aged  
Herradura white

## VODKA

Smirnoff  
Wyborowa  
Tito's  
Grey Goose  
Absolut

## WINE / SPARKLING

White house wine  
Red house wine  
Sparkling house wine

## SOFT DRINKS

Pepsi / Pepsi light  
7 up  
Mirinda  
Grapefruit  
Mineral water  
Tonic water

## WHISKY

John Jameson  
Jim Beam  
Canadian Club  
JW Black Label  
JW Red Label  
Jack Daniel's  
Chivas Regal 12 years

## BRANDY

Don Pedro  
Magno

## LIQUORS

Cointreua  
Sambucca Vaccari  
Grand Manier  
Drambuie  
Whiskey cream of the house  
House liqueurs (various)

## COCKTAILS

Mocktails  
Fruit juices  
Tropical cocktails  
International cocktails

# Sweet Temptation

## Wedding Cakes

**PB-01** Pineapple and coconut

**PB-02** Three milks

**PB-03** Three milks with Edam cheese

**PB-04** Chocolate

**PB-05** Mokka

**PB-06** Black Forest

**PB-07** Vanilla

**PB-08** Red velvet

**PB-09** Marble

**PB-10** Strawberry

**PB-11** Hazelnut

**PB-12** Passion fruit

**PB-13** Pineapple

**PB-14** Hazelnut praline



Ocean  
By H10 Hotels