



INTRODUCTION

BREAKFAST

LUNCH

BUFFET

DINNER

COFFEE BREAK

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## INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

## KEY



### Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



### World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



### Light



### Vegetarian



## TULUM

\$15.00

Fresh natural juice

✓ Fresh seasonal fruit with yogurt and honey

Scrambled eggs with Spanish sausage, onion and tomato, and choice of three sauces: red, green and avocado

Sweet rolls basket

Regular or decaf coffee

## UXMAL

\$15.00

Fresh natural juice

Fresh seasonal fruit with yogurt and honey or assorted cheeses

Omelette choices: mushroom and tomato, or ham and cheese with Spanish sausage and onion

✓ Garnish: caramelized banana

Sweet rolls basket

Regular or decaf coffee



## COBÁ

\$16.00

Fresh natural juice

Fresh seasonal fruit with yogurt and honey or assorted cold cuts

Chilaquiles: fried corn tortilla in red or green sauce with sautéed flank steak, sour cream, cheese and fried eggs

Sweet rolls basket

Regular or decaf coffee



## SIAN KA'AN

\$22.00

Fresh natural juice

Please select the option of your preference: sliced seasonal fruit delights with yogurt and honey, variety of cheeses and yogurt or honey, or vanilla or lemon pudding; orange coulis and banana crêpe, cannelloni stuffed with spinach, four cheeses and green asparagus

Sweet rolls basket

Regular or decaf coffee



## OPTION A

\$23.00

- ✓ Gazpacho: traditional Spanish vegetable soup, with tomato, cucumber and peppers
- Italian chicken breast with olive oil, sweet basil and creamy Parmesan sauce
- Tomato brunoise and green asparagus
- Mascarpone cream with strawberries and orange

## OPTION B

\$23.00

- ✓ Palm heart salad with lettuce, carrot, tomato, avocado pearls and sun dried tomato vinaigrette
- Oven finished salmon filet with lentils and caper emulsion with white wine
- ✓ Fruit carpaccio: mango, orange and melon with strawberry coulis

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## OPTION C

\$28.00

Beef tostadas with lemon juice, orange, cilantro, tomato, onion, capers, olives, serrano pepper, olive oil and avocado

Náhuatl bread, corn cake over cream with Poblano pepper strips

## OPTION D

\$46.00

Mustard beef carpaccio with tequila vinaigrette and Parmesan cheese strips

Surf and turf: 1/2 lobster tail and beef medallion with butter, tomato romesco sauce, almonds and dried hot pepper, and traditional black risotto with fried squid

Amaretto crème caramel with crispy chocolate and caramel wrap

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## ENTRÉES

- Palm heart salad with lime and yogurt dressing
- Caprese salad with tomato and Mozzarella cheese
- Crab-filled avocado
- Gazpacho: traditional Spanish vegetable soup with tomato, cucumber and peppers
- Salmon salad with pear and apple, marinated with honey
- Artichoke and nut salad
- Rocket (arugula) and green apple salad
- Fresh tuna salad with mixed lettuce and tomato
- Spring rolls with rice leaves and vegetables
- Citrus salad with xtabentun vinaigrette
- Prickly pear salad with panela cheese



## MAIN COURSES

- Vegetable lasagna
- Red snapper fillet in jamaica sauce and baby vegetables
- Oven baked chicken medallions in a crust of fine herbs
- Chilean sea bass in red fruit sauce
- Veracruz style fish with tomato, olives and peppers



## DESSERTS

- Golden apple in tamarind sauce
- Fruit carpaccio

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## ENTRÉES

Salmon carpaccio au pernod: marinated with fennel, salt and sugar

Seafood ceviche: ketchup, orange juice, olive oil, white wine and oregano

Mussels in the shell: white wine, parsley, scallions, tomato and

Parmesan cheese

Fresh tuna salad: mixed lettuce, tomato, carrot, green beans, olives, olive oil and sesame

Stuffed crab: garlic, onion, tomato, capers and parsley

Caesar salad and shrimps: lettuce, anchovies and Parmesan cheese

## MAIN COURSES

Red snapper au tequila: marinated with lemon, vegetables julienne

Valencian paella: pork, chicken, seafood and saffron

Stuffed fish roll: seafood mousse and lobster sauce

Seafood casserole in garlic: sautéed seafood, garlic, Guajillo chili julienne and lemon juice



## SIDE DISHES

Baby potatoes with rosemary

Vegetable lasagna

Toasts and crackers

## SHOW COOKING

Ceviche bar: shrimp, octopus, fish and scallops, or shrimp and fish fried tacos

## SAUCES

Stule, avocado green sauce and Habanero chili

**\$ 29.00**

Minimum 50 guests

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## ✓ ENTRÉES

Salad bar with mixed lettuces, corn, palm heart, tomato, carrot julienne, celery julienne, sweet peppers julienne, petits pois, croutons, artichoke, broccoli, beet, cabbage, mushroom, chayote (mirliton), cheese, ham and cucumber

## ✓ MAIN COURSES

Hogfish garlic style

Grilled beef filet with caramelized onions

Grilled chicken breast with annatto Mayan seasoning

Coconut breaded shrimps with mango chutney

## SIDE DISHES

Rice - Dominican Republic, Puerto Rico

Red beans – Dominican Republic, Puerto Rico

Bacalaítos: codfish dumplings and flour – Puerto Rico

Pastelón de yuca (cassava torte) stuffed with Caribbean style beef mince – Puerto Rico

## ✓ SHOW COOKING

Green plantain toasts

Ceviche bar: shrimp, octopus, fish and mixed

## DESSERTS

Royal jelly with cheese

Pineapple crème

Custard cream

Rice pudding

**\$32.00**

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## ENTRÉES

Cochinita Pibil: chopped pork with red onion, Habanero chili and avocado

✓ Citrus fruit salad with xtabentun vinaigrette: mixed lettuce, tomato, orange, grapefruit and lime supreme

Seafood cocktail and annatto: shrimp, fish, octopus, crab, red onion, orange and lemon juice

Chicken panuchos: stuffed with beans, chicken and red onion

Papadzules: tortilla stuffed with hard-boiled eggs and pumpkin seed sauce

## ✓ MAIN COURSES

Cochinita Pibil: annatto and spices

Deep-fried whole seabream

Poc chuc: pork tenderloin with garlic and herbs

Chicken with green pipian: green tomato and pumpkin seed mole sauce

Yucatan style black bean soup



## SIDE DISHES

White rice

Yucateco pumpkin and sautéed corn stew

## SHOW COOKING

Salbutes: chicken, red onion, hard-boiled eggs and ixnipec sauce



## SAUCES

Red onion: red onion, lemon juice, Habanero chili and salt

Sikilpac sauce: grilled tomato, Habanero chili and pumpkin seed

Ixnipec sauce: onion and Habanero chili

**\$34.00**

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## ENTRÉES

Lobster and citrus salad: mixed lettuces, lime, grapefruit and orange

Candied duck salad: watercress, corn, endive, mushrooms and champagne vinaigrette

✓ Artichoke and apple salad: rocket, Parmesan cheese, cherry tomato, raspberry and nut vinaigrette

Seafood and lentils salad: shrimp, octopus, squid, clam, sweet peppers, lemon and parsley dressing

## STARTERS

Foie gras and Parmesan cheese pastry: melon chutney, pear and apple

Raw bar: clams, scallops and oysters (seasonal)

Salmon tartar in xtabentun, soy sauce and honey reduction, marinated with lemon, fennel and parsley

Prosciutto and melon, marinated with marsala wine



## MAIN COURSES

Sirloin steak in morels sauce

Chilean sea bass

Meunière sauce: butter and parsley

Capers emulsion: fresh butter and white wine

Vizcaína sauce: tomato sauce, potato and red pepper

Rack of lamb, 7 spices

Mint jelly

Rosemary sauce

Lamb juice

White pepper sauce

Gratin shrimp, lobster, squid with béarnaise sauce with scallions and white wine

Wellington beef fillet puff pastry in port wine reduction

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## SIDE DISHES

Pears on red wine, marinated in cinnamon and sugar

Ratatouille: eggplant, zucchini, sautéed sweet peppers and tomato sauce

Baby potatoes with rosemary

Provencal tomato: grilled and stuffed with garlic bread

**\$37.00**

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## GALA A

\$30.00

Lobster bisque with seafood raviolis and tarragon

Grilled New York Steak with Japanese style potato, morel mushroom sauce, sautéed artichokes, Iberian ham and olive oil

✓ Melon parfait with kiwi coulis and caramelized apple pearls



## GALA B

\$30.00

Crunchy warm scallop with lettuce mix and aguachile sauce

Asparagus cream, almond croutons, Iberian ham and truffle scented oil

Fried duck magret with figs, caramelized apples, raw sugar and cinnamon reduction, dried chipotle chili, potato and onion cake

Traditional brownie with white chocolate, vanilla coulis and dried fruits

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## GALA C

\$34.00

Chocolate Yucatan gazpacho terrine, grape purée with port  
Sangrita's sherbet  
Grilled scallops, avocado risotto and green agave sauce cream  
Chocolate trilogy with guava cream



## GALA D

\$40.00

Foie gras terrine tower over marinated strawberries with port wine, melon and mango chutney  
Pumpkin cream, pepper strips with tequila  
Cod supreme with pepper trilogy and black truffle sauce  
Rice pudding sushi and fruits with wasabi ice cream

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30 Minutes

## SWEET AND SOUR

Drinks: strawberry, mango, pineapple, lemon and banana

Food: sunflower seeds, assorted peanuts and fava beans

**\$7.00**

## KERMESSE

Drinks: hot chocolate, café de olla, hot maize guava atole and cinnamon tea

Food: fritter stick and Spanish puff sprinkled with sugar, Mexican sweet rolls

**\$7.00**

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## CHOCOLATE

\$8.00

Drinks: cold chocolate, hot chocolate, white chocolate, malted milk with chocolate ice cream

Food: brownies, chocolate pops with almond and nut sparks, white chocolate truffle, chocolate mousse and dried fruit leaves covered with chocolate

## TRADITIONAL

Drinks: coffee, decaffeinated coffee, tea, and orange water

Food: Mexican sweet rolls, crudités, crispy chips, popcorn

From 1 to 4 hours

\$12.00

From 4 to 8 hours

\$16.00

Bottled water fountain (330 ml.)

\$3.00

Bottled water + soda (continuous service)

\$8.00

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## SOCIAL EVENT A

Kataifi shrimp salad: mixed lettuces and mustard vinaigrette

Chicken, beef or pork supremes, tamarind and chili sauce, vegetable lasagna

Hot chocolate soup on white truffles and white chocolate

**\$26.00**

## SOCIAL EVENT B

Cheese cream with crisp Parmesan, croutons and red wine

Shrimp medallion with bacon, on rosemary sliced potato and tequila, Dijon mustard, fried scallions, potatoes and carrots

Crunchy chocolate, melon pearls and mango coulis

**\$28.00**

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## SOCIAL EVENT C

Lobster salad: avocado, Mozzarella cheese on top of spinaches, with fruits and citric sauce

Flank steak: cheese and marinated with Jalapeño and sweet and sour balsamic reduction

Coconut pudding on anise coulis

**\$28.00**

## SOCIAL EVENT D

Cold roast beef: with golden apple jelly, bread trio and pepper and chili vinaigrette

Seared lobster tail: with creamy Parmesan sauce, tomato brunoise and potato millefeuille

Caribbean fruits with orange juice sauce

**\$33.00**

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**WEDDING A** **\$28.00**

Mango Spanish vegetable soup, with foie gras vol au vent  
Sangrita sherbet: traditional ice cream with lemon and rim salted  
Salmon filet: oven finished, with cider sauce and fungi risotto  
Wedding cake: cream tartlet with red fruits and strawberry coulis

**WEDDING B** **\$32.00**

Foie gras terrine with cranberry sauce and crunchy Parmesan biscuit  
Honeydew melon sherbet with yellow melon pearls and crunchy Iberian ham  
Duck magret: oven seared with coarse salt, topped with red fruit sauce, Ricotta cheese raviolis with spinach and green smoked sauce  
Wedding cake: two chocolates tartlet with a cocoa mirror



## WEDDING C

\$34.00

- ✓ Artichoke salad, green apple, Parmesan cheese, citric dressing
- ✓ Fried pepper cream, with green asparagus brunois
- Grilled beef filet, foie gras sauce and potatoes
- Wedding cake: tartlet with cold nut sauce

## WEDDING D

\$41.00

- Spinach and pear salad with goat cheese: fresh lettuce mixed with pears, orange slices, nuts, bacon, honey dressing, lemon, balsamic vinegar and goat cheese
- Pork crackling cold cream: caramel foie with port wine
- Huaunzontle breaded sea bass filet: covered with a crust of corn husk mushroom, huauzontle and squash sauce
- Coconut mousse with mango sauce

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### OPTION A

\$12.00

Red or white pozole with radish, oregano, onion, lime



### OPTION B

\$12.00

Beef chipotle fajitas with guacamole refried beans



### OPTION C

\$10.00

Red or green chilaquiles topped with chicken and cream



### OPTION D

\$13.00

“Menudo”: tripe stew with onions, lime, and crushed peppers

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## PROM NIGHT A \$18.00

- ✓ Spinach cake with yellow bell pepper sauce
- Stuffed chicken medallions: three cheeses sauce and figs
- Lemon parfait with vanilla coulis and red fruit cream

## PROM NIGHT B \$19.00

- ✓ Cilantro cream with nuts
- Sea bass with riesling sauce and vegetable sauté with sesame seed and cous cous
- Cream cake: strawberries and red fruits with cranberry coulis

## PROM NIGHT C \$20.00

- ✓ Palm heart salad
- Beef filet with dried fruits sauce
- Chocolate volcano with white chocolate sauce

## PROM NIGHT D \$21.00

- Seafood gazpacho
- Grilled grouper with mushroom risotto and citrics cream
- Cold sangrita with traditional ice cream

Corkage fee for 5 hours \$ 8.00 USD per person only with the purchase of any A, B, C or D menu

Minimum 30 guests

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