



INTRODUCTION | BREAKFAST | LUNCH | DINNER | CANAPÉS | COFFEE BREAK

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



SWISS

Bicher muesli with espresso

Rösti potato cake: Sunny side up eggs, with grated Gruyere cheese and grilled tomatoes

\$13.00*



HEALTHY

Bread toast with cottage cheese and strawberries

Papaya ring with assorted fresh fruit

✓ Green juice

\$10.00*



MOTULEÑO

Fresh fruit plate

Fried eggs Motuleño style: 2 fried eggs on corn tortilla with beans, tomato sauce, peas and cheese

\$13.00*

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PLATED BREAKFAST | BUFFET BREAKFAST

MEXICAN BREAKFAST BUFFET

COLD STATION

Fresh fruit juice (choose 2)

Fresh fruit display

Cheese, sour cream, guacamole

Yogurt, cereals, chocolate and milk

MAIN COURSES

Albañil beef steak

Scrambled eggs

Grilled mashed tomato sauce

Poblano pepper with cream and corn

Refried beans

Green or red chilaquiles

BAKERY

Soft and sweet corn bread

Mexican style bakery

Corn and flour tortillas

Jam and butter

American coffee, hot chocolate and assorted teas

\$ 20.00 *

Minimum 30 pax


All breakfasts include coffee, tea, milk and fruit juice

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INTERNATIONAL BREAKFAST BUFFET

COLD STATION

Fresh fruit juice

 Fresh fruit display

Camembert cheese, panela cheese, sour cream, cottage cheese

Smoked salmon

Yogurt, cereals, chocolate and milk

MAIN COURSES

Goat cheese and tomato quiche

Scrambled eggs with asparagus

Fried bananas

Fried beans

BAKERY

Mexican style bakery

American coffee, hot chocolate and assorted teas

Jam and butter

\$20.00*

Minimum 30 pax

All breakfasts include coffee, tea, milk and fruit juice

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HEALTHY BUFFET

✓ Healthy Juice Bar

Choose 6 fruits and 4 fibers for your preferred combination:

Papaya, watermelon, pineapple, banana, orange, strawberry

Granola, oatmeal, dried fruits, raisins, plums, amaranth

Fruit salad

Cottage cheese

Light yogurt

Egg white omelette with asparagus and mushroom

✓ Grilled tomato

✓ Fresh spinach salad

Assorted whole wheat bakery

\$14.00*

Minimum 30 pax

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PLATED BREAKFAST | BUFFET BREAKFAST

For your convenience, you can choose the menu based on the Main Course

SALADS

✓ Grilled vegetables with balsamic vinaigrette

Caprese salad: Tomato, mozzarella cheese and basil

APPETIZERS

Smoked salmon salad with capers and chopped red onion

Fresh fish ceviche with habanero dressing, pepper and mashed yams garnish

SOUPS

Dubarry soup: Cauliflower soup with cream and cheese

✓ Lime soup

The price is fixed according to the chosen Main Course

FISH

Grouper with lime sauce

\$17.00*

CHICKEN

Chicken with red wine sauce and glazed vegetables

\$16.00*

BEEF

Brazilian style beef steak

\$19.00*

DESSERTS

Jamaica panna cotta

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3 COURSE MENU | CHEF SUGGESTIONS | SEAFOOD BUFFET | MEXICAN BUFFET | YUCATECAN BUFFET | WORKING LUNCH



APPETIZER

Arugula salad with goat cheese, cuitlacoche ravioli and chaya pesto

MAIN COURSE

Beef tenderloin, achiote and pink pepper corn juice with vegetable soufflé and almond crusted potato

DESSERT

Corn cheesecake with vanilla ice cream

\$21.00*

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APPETIZERS

- Octopus Tikin Xik style
- Avocado and crab salad
- Fresh fish ceviche with habanero pepper dressing
- Red shrimp cocktail
- ✓ Fresh salad bar

SOUPS

- Pernod seafood soup

MAIN COURSES

- Crusted salt baked grouper Mediterranean style
- Fine herbs grilled squid
- Beef medallion and black pepper corn sauce
- Fettuccine frutti di mare



GARNISH

- Cambray potatoes
- Saffron rice
- Mixed vegetables

DESSERT

- Nutella crêpes with citrus mousse
- Puff pastry with walnuts and chocolate mousse
- Tiramisu

\$22.00*

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✓ APPETIZERS

- ✓ Corn salad with piquin pepper and apricot marmalade
- Chopped cold beef marinated with coriander and lemon
- ✓ Fresh salad bar
- Assorted vegetables and fruits
- Miguelito and chamoy dressings
- ✓ Corn tortilla chips and guacamole

MEXICAN DRESSING

Guacamole sauce, molcajete sauce, red sauce, habanero sauce

SOUP

Tortilla soup

MAIN COURSES

- Veracruz style fresh fish
- Pibil style chicken
- Beef fajitas
- Pork stew roasted with maguey leaves
- Red and green rice
- ✓ Nopales stew

DESSERTS

- Churros with caramel
- Gaznates
- Tequila pudding
- Rice pudding

\$21.00*

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✓ APPETIZERS

- ✓ Lime soup
- Shredded beef salad
- Mixed fruit salad
- ✓ Potato salad
- Chicharra yucateca
- ✓ Guacamole and corn tortilla chips
- Yucatecan dressing

MAIN COURSES

- Pork stew Valladolid style
- Grilled fish with achiote
- Edam cheese stuffed with pork meat
- White rice with fried banana and peas
- Fried beans
- ✓ Fried pumpkin

DESSERTS

- Nance
- Papaya candy with Edam cheese
- Dried pumpkin seed candy
- Cheese pudding

\$21.00*

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WORKING LUNCH

✔ Green beans salad and red bell peppers

Chicken breast stuffed with pesto and cream cheese, rice with peas

Fruitcake

\$13.00*

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YUCATECAN OPTION

APPETIZERS

Assorted appetizers

✓ Lime soup

MAIN COURSE

Pibil style chicken served with rice and achiote sauce

DESSERT

Papaya candy with Edam cheese

\$18.00*



WORLD CUISINE

APPETIZERS

Balsamic caramelized pear salad with ham and goat cheese

✓ Asparagus cream with pistachios

MAIN COURSE

Roasted chicken breast with garlic and fine herbs, rissole potato and vegetables

DESSERT

Chocolate fondant

\$18.00*

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VEGETARIAN AND LIGHT OPTIONS

APPETIZERS

Steamed tied asparagus with hollandaise sauce and strawberry vinaigrette

Miso soup with tofu and rice noodles

MAIN COURSE

Grilled fresh fish fillet with rosemary sauce and yucca, yams and green beans

DESSERT

Carrot cake and beet sherbet

\$18.00*

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✓ MEXICAN CANAPÉS

Cambray potatoes with sausage

✓ Jicama taquitos with chamoy sauce

✓ YUCATECAN CANAPÉS

Turkey panuchos

Cheese and meat salbutes

✓ Kibis and coleslaw

Corn bread with peas and minced onion

Pumpkin seed tamales and stuffed eggs

Fish empanadas with tomato sauce

Marinated minced beef toast

Pumpkin seed dip served with corn tortilla chips

Fried taquitos with grated cheese and tomato sauce

(7 pieces per service)

\$13.00*



COLD CANAPÉS

Salmon roll and cream cheese

Beef carpaccio and honey mustard

\$1.00* per piece

HOT CANAPÉS

Tomato and basil pizza

Portobello mushroom and humus

✓ Spinach tart

✓ Grilled vegetable skewer

\$2.00* per piece

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DESSERT

Petit chocolate fondant

Coconut truffle

Macaroons

\$ 1.00* per piece



SURF & TURF

Mixed paella, ham, peppercorn sauce, prime rib, sliced duck

Smoked salmon

Boiled shrimp

Cocktail dressing alioli, balsamic vinaigrette and honey mustard

Mexican white and red wine

\$ 33.00* per person, per hour

Minimum 30 pax

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HOT AND COLD OPTIONS

✓ Fresh fruit

Serrano Spanish ham: Melon, pears, caramelized apple

✓ TYPICAL OPTIONS

Panuchos: Chicken, turkey, pork

SWEET OPTIONS

Petit chocolate fondant

Fig pie

1 piece	\$2.00*
2 pieces	\$3.00*
3 pieces	\$4.00*

PUMPKIN SEED BREAK

SOFT DRINKS

Barley and chaya leaves water

PASTRY

Yucatecan pastry

EXTRAS

Corn tamal with chaya leaves

✓ Pumpkin seed dip with corn tortilla chips

Corn and peas puff pastry

Pumpkin seed candy

Marzipan

\$12.00*

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