



INTRODUCTION | BREAKFAST | LUNCH AND DINNER | BUFFET | CANAPÉS | COFFEE BREAK | BEVERAGES

## 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



## MEXICAN

Your choice of two seasonal freshly squeezed juices: orange, grapefruit, papaya, mango

✓ Sliced papaya with berries, granola and honey

Your choice of sautéed beef tenderloin tips with bacon, chili, mushroom and onion, or with tomato, chili and onion

All served with refried beans

Homemade pastry basket

Freshly brewed coffee or international tea selection

\$ 28.00\*

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INTRODUCTION | BREAKFAST | LUNCH AND DINNER | BUFFET | CANAPÉS | COFFEE BREAK | BEVERAGES



## AMERICAN

Your choice of two seasonal freshly made juices: orange, grapefruit, papaya

Mango custard with fruit yogurt

Scrambled eggs with ham, bacon or sausage

✓ Sautéed potatoes and grilled tomatoes

Homemade pastry basket

Freshly brewed coffee or international tea selection

**\$ 25.00\***

## SAVORY FLAT PANCAKES

Fruit timbale with yogurt

Your choice of three filled crêpes with: black corn mushroom, button mushrooms, pulled chicken, "tomatillo" and sweet corn, sautéed spinach or cheese

All served with grilled tomatoes and refried beans

**\$ 27.00\***

Maximum 300 guests



## MENU 1

\$ 36.00\*

Hearts of palm, avocado and artichoke salad

🌐 Cannelloni pasta filled with ricotta cheese and zucchini

Milk chocolate mousse, caramel and hazelnut crisp

## MENU 2

\$ 45.00\*

Salmon three ways: Fresh, smoked and marinated with American caviar

Chicken breast filled with zucchini blossom and spicy pepper sauce

Warm apple tart with caramel sauce and vanilla ice cream

## MENU 3

\$ 54.00\*

Tortilla soup

Beef medallions with mushroom sauce

Raspberry thousand layer cake with red fruit sauce

INTRODUCTION | BREAKFAST | LUNCH AND DINNER | BUFFET | CANAPÉS | COFFEE BREAK | BEVERAGES



## 4 COURSE MENU

Lobster and avocado tian with citrus and coriander sauce

 Leek of cream soup with crawfish

Sautéed shrimp

Chocolate three ways

\$ 55.00\*

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INTRODUCTION | BREAKFAST | LUNCH AND DINNER | BUFFET | CANAPÉS | COFFEE BREAK | BEVERAGES

## ✔ APPETIZERS

- ✔ Guacamole with corn chips
- Fresh cactus paddle salad with fresh cheese
- Shrimp, octopus and fish salad
- Pig's trotter salad
- Your choice of chicken or shrimp broth

## ✔ MAIN COURSES

- ✔ "Barbacoa": oven cooked lamb
- "Chicharrón": pork crackling in mild spicy green sauce
- Beef tenderloin tips with "chipotle" sauce
- "Sopecitos": corn shells with assorted fillings
- "Quesadillas": fried tortillas with assorted fillings
- Beans cooked in beer
- Red rice with peas
- Potatoes with spicy sausage



## DESSERTS

- Chocolate cake with truffle
- Three milks cake
- Mamey cake
- Rice pudding

Freshly brewed coffee or international tea selection

**\$ 35.00\***

We require a minimum of 20 guests to serve a buffet

Please choose 3 appetizers, 2 main courses, 2 garnishes and 3 desserts

For over 50 guests, all of the above options will be served

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INTRODUCTION | BREAKFAST | LUNCH AND DINNER | BUFFET | CANAPÉS | COFFEE BREAK | BEVERAGES

TAQUIZA | LIGHT LUNCH | ITALIAN BUFFET

## ✧ APPETIZERS

✓ Fresh fruit platter

✓ Salad bar with variety of dressings

Harlequin salad: Rice, tuna, peppers, olives, tomato and parsley salad with house vinaigrette

Domestic cheese platter

Variety of homemade bread: Rustic, whole wheat, nuts and fine herbs

## ✧ MAIN COURSES

Chicken breast with tarragon sauce

Fish skewer with virgin sauce

✓ Grilled vegetables marinated in olive oil

Pilaf rice



## DESSERTS

Fresh fruit tart

Cheesecake with strawberry sauce

Chocolate cake

Freshly brewed coffee or international tea selection

**\$ 31.00\***

20 to 49 guests, your choice of 3 appetizers, 2 main courses, 2 garnishes and 3 desserts

From 50 guests, a buffet will be served with all the options

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INTRODUCTION | BREAKFAST | LUNCH AND DINNER | BUFFET | CANAPÉS | COFFEE BREAK | BEVERAGES

TAQUIZA | LIGHT LUNCH | ITALIAN BUFFET

## ANTIPASTI

✓ Salad bar with variety of dressings

Octopus and potato salad

Caprese salad

Pesto pasta salad

Minestrone soup

Prosciutto, salami, mortadella

## PASTA AND MAIN DISHES

Lasagne bolognese

Fusilli pomodoro

Chicken Cacciatore with mushrooms

Fish fillet with pine nuts and black olives

Creamed spinach

Roasted potatoes with rosemary

Short pasta in tomato sauce

Focaccia, grissini, homemade rustic bread



## DOLCI

Tiramisu

Profiteroles filled with vanilla cream and chocolate sauce

Panacotta with caramel sauce

Fruit tart

Freshly brewed coffee or international tea selection

**\$ 47.00\***

## ENHANCEMENTS

Pasta station cooked à la minute \$ 9.00\*

Gelati (ice cream) station \$ 9.00\*

We require a minimum of 20 guests to serve a buffet

Please choose 3 options of antipasti, 2 options of primi or secondi, 2 garnishes and 3 dolci

For over 50 guests, all of the above options will be served

INTRODUCTION | BREAKFAST | LUNCH AND DINNER | BUFFET | CANAPÉS | COFFEE BREAK | BEVERAGES

TAQUIZA | LIGHT LUNCH | ITALIAN BUFFET



## MEXICAN OPTIONS

- “Gorditas”: deep fried corn turnover filled with pork rind
  - “Chilapas”: corn shells with seafood marinated in annatto seed paste, pickled red onion
  - “Tostadas de salpicón”: crispy tortillas with shredded beef salad
  - “Pambacitos”: finger sandwich filled with potato and spicy sausage
  - Crispy chicken tacos
  - Mini puff pastry case with chicken and mole sauce
  - Zucchini blossom and cheese “quesadillas”
  - Corn shells with shredded beef
- All of the above are served with guacamole and mild chili sauce

(Your choice of 8 pieces per order)

**\$ 18.00\***

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## COLD SELECTION

Smoked salmon blini with horseradish cream

Pearls of melon and duck ham

Parmesan cheese tostada with oriental tuna tartar

Ham roll crêpes with fine herbs

Prosciutto grissini

Foie gras with figs and pine nuts

✓ Tomato and celery gazpacho

Beef carpaccio served on nut bread with basil and Parmesan cheese

## HOT SELECTION

Scallops in fine herbs crust

Snails in puff pastry with parsley butter

Fried crispy prawn with basil

Spring roll filled with lobster and crab

Mussels with almond butter

Tomato and goat cheese tart

Curry sea bass with vegetables

## SWEET SELECTION

Lime tart with meringue

Caramel vanilla choux

Calisson Provençal

Raspberry macaroon

Pear gummies

Chocolate fondant

(Your choice of 12 pieces per person)

**\$ 30.00\***

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	Break	Continuous		
		2hours	4hours	8hours
Coffee, tea and soft drinks	\$10.00*	\$12.00*	\$17.00*	\$20.00*
Coffee, tea, soft drinks and cookies	\$13.00*	\$16.00*	\$20.00*	\$30.00*
Coffee, tea, soft drinks and Danish pastries	\$14.00*	\$16.00*	\$21.00*	\$30.00*
Coffee, tea, soft drinks and mini sandwiches	\$16.00*	\$19.00*	\$22.00*	\$33.00*
	2 pieces	4 pieces	6 pieces	8 pieces

## MANGO (MAY TO AUGUST)

Mango flavored water  
 Cup of fresh mango with lemon and powder chili  
 Mango and scallop ceviche  
 Mango in a shot glass marinated with rosemary  
 Mango and anise doughnut  
**\$ 19.00\***

## EL REVOLUCIONARIO

Mango flavored water  
 Orange flavored water  
 "Tlayudas": large and thin crunchy tortilla topped with beans, salad and shredded chicken  
 Assorted fried "quesadillas"  
 Oven toasted tortilla topped with fish  
 Tomato and "tomatillo" mild spiced sauces  
 "Café de olla": mulled spiced coffee  
 Hot chocolate from Oaxaca  
 Mexican homemade pastry selection  
**\$ 25.00\***

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## BREAD & CHEESE

Cheese platter with Brie, Camembert, Reblochon, goat cheese, Roquefort and Port Salut

Olives

Assorted homemade bread

\$ 25.00\*

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## NO ALCOHOL

Soft drinks and bottled water

Orangeade and lemonade

Fruit punch

1 hour \$ 9.00\*

2 hours \$ 14.00\*

## WINE & BEER

Soft drinks, lemonade and orangeade

Beers

House white or red wine

1 hour \$ 16.00\*

2 hours \$ 25.00\*

3 hours \$ 33.00\*

4 hours \$ 41.00\*

## RUM

Bacardi Blanco

Bacardi Añejo

## VODKA

Smirnoff and Wyborowa

## WHISKY

Johnnie Walker Red Label and J&B

## BRANDY

Torres 10

## TEQUILA

Cuervo Tradicional and Centenario

## DIGESTIFS

Bailey's

Cognac Martell Medaillon

Anis Chinchon Sweet / Dry

Domestic beer

Juices and soft drinks

1 hour \$ 17.00\*

2 hours \$ 26.00\*

3 hours \$ 35.00\*

4 hours \$ 39.00\*

5 hours \$ 44.00\*

6 hours \$ 52.00\*

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