



INTRODUCTION | BREAKFAST | MEALS AND DINNER | COFFEE BREAK | CANAPÉS | 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

✓ HUASTECO

\$18.00*

Orange juice

✓ Seasonal fruit range with cottage cheese

Green *chilaquiles* (fried corn chips) with chicken

Refried beans, tomato and mini Oaxaca style *tamal*

Corn and flour *tortillas*

Sweet rolls and toast

Regular, decaf coffee or tea

Butter and jams

✓ REGIO

\$18.00*

Orange or pineapple and celery juice

✓ Exotic fruit plate with yoghurt and granola

Shredded dry beef and green *chilaquiles* (fried corn chips)

Refried beans, tomato

Corn and flour *tortillas*



NORTEÑO

\$18.00*

Orange juice

✓ Seasonal fruit range with cottage cheese

Shredded dry beef with natural eggs

Refried beans, tomato and mini Oaxaca style *tamal*

Corn and flour *tortillas*

Sweet rolls and toast

Regular, decaf coffee or tea

Butter and jams

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✓ NORTEÑO

\$19.00*



- Orange, prickly pear cactus, pineapple and orange or papaya juice
- ✓ Papaya and melon plate
- ✓ Natural yoghurt and granola
- ✓ Red fruits bowl
- Whole and skim milk
- Shredded dry beef San Pedro style
- Refried beans
- Barbecue beef steamed with maguey leaf
- Mini chicken in green sauce *tamal*
- Corn and flour *tortillas*
- Savory and sweet bread
- Regular, decaf coffee or tea
- Variety of *molcajete* (traditional stone mortar) sauces

✓ MEXICAN

\$18.00*

- ✓ Orange, grapefruit, pineapple or carrot juice
- ✓ Sliced fruits (papaya, melon, pineapple and watermelon)
- Variety of yoghurts and granola
- Sliced panela cheese
- Cottage cheese
- Mexican style scrambled eggs
- Gratin green *chilaquiles* (fried corn chips) with chicken
- Crisp pork rinds in green sauce
- Potatoes with spicy sausage
- Refried beans with a touch of *chipotle* pepper
- Beef *cortadillo* (small meat chunks) with mushrooms
- Corn and flour *tortillas*
- Sweet rolls and toast
- Regular, decaf coffee or tea
- Variety of *molcajete* (traditional stone mortar) sauces

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AMERICAN

\$17.00*

Orange, carrot and tangerine juice

Whole and skim milk

✓ Seasonal mixed fruit

Assorted cereals

Variety of cold meats and cheeses

Hot cakes

Scrambled eggs with ham, bacon or sausage

Hash brown potato

Refried beans

Sweet rolls and toast

Regular, decaf coffee or tea

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PLATED BREAKFAST | BUFFET BREAKFAST



TACO BAR

\$20.00*

Variety of mini *tacos* (chicken *tacos*, barbecue and *chilorio* (fried pork in chili sauce))

✓ *Guacamole* and sauces

Regular coffee and sodas



INTERCLUB

\$21.00*

✓ Caesar salad

Club sandwich with chicken and supplements

French fries

Regular coffee and sodas



REGIA

\$21.00*

Executive steak *pepito*

✓ *Guacamole* with fried corn chips

French fries

Regular coffee and sodas

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LIGHT LUNCH | PLATED MEAL AND DINNER | BUFFET DINNERS AND MEALS



MENU 1

\$27.00*

Homeland salad

Flank steak with potato and *guacamole*

Chipinque ice cream cup



MENU 2

\$25.00*

Cheese cream soup

Chicken breast in *poblana* sauce

Neapolitan flan



MENU 3

\$27.00*

✓ *Xochitl* broth

Tenderloin in mushrooms sauce


Don Luis frost cake

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LIGHT LUNCH | PLATED MEAL AND DINNER | BUFFET DINNERS AND MEALS

MENU 1





\$26.00*

-  Caesar salad
- Homeland salad
- Chicken *sopes*
- Tortilla* green soup
- Grilled beef skewers
- Cheese stuffed chicken in *chipotle* pepper sauce
- Fish filet in coriander sauce
- Mexican style rice
-  Steamed vegetables
- Neapolitan flan
- Tres leches cake
- Rice pudding
- Regular coffee



MENU 2

\$26.00*

- Traditional chef salad
- Spring salad
-  Russian salad
- Spinach salad with bacon and mushrooms
-  Broccoli cream soup
-  Mushrooms soup
- Chablis chicken supreme
- Fish fillet with butter
- Tenderloin in its juice
- Mashed Potatoes
- Penne pasta al pomodoro
-  Mixed vegetables
- Lemon pie
- Caramel roll
- Regular coffee

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MENU 3

\$26.00*

- ✓ Season vegetables with oil and vinegar
- ✓ Caponata salad (marinated vegetables)
 - Caprese salad
 - Vegetables and chicken salad
 - Assorted Italian cold cuts
- ✓ Haricot beans soup
 - Ravioli stuffed with ricotta cheese and spinach
 - Chicken breast stuffed with prosciutto
 - Beef medallions in mushroom sauce
- ✓ Steamed vegetables
- ✓ Rosemary potatoes
 - Fruit tart
 - Tiramisu
 - Custard stuffed Profiteroles
 - Regular coffee

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LIGHT LUNCH | PLATED MEAL AND DINNER | BUFFET DINNERS AND MEALS

TRADITIONAL

\$15.00*



(No restocking)

Regular coffee

Variety of pasta

Assorted canned soft drinks

Nestea

V8 juice

Bottled water

CONTINUOUS

\$20.00*

Regular, decaf coffee or tea

Variety of pasta and sweet rolls

Assorted canned soft drinks

Nestea

V8 juice

Bottled water

Vegetables relish

MEXICAN

\$18.00*

(No restocking)

Regular, decaf coffee or tea

Freshly baked Danish bread

Orange or carrot juice

Chicken in green sauce mini *tamal*

Bottled water

Vegetables relish

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 FINANCIAL HOT
CANAPÉS

\$20.00*

Portobello sandwich
Beefsteak brochettes
Brie cheese in puff pastry
Florentine Quiche Lorraine
Tempura shrimps

 EXECUTIVE COLD
CANAPÉS

\$22.00*

Salami cones stuffed with cream cheese
Shrimp on Melba bread
Cheese and pineapple Brochettes
Shrimp or tuna salad
Variety of cold meats and cheeses



MINISTER HOT CANAPÉS

Breaded cheese fingers
Vol au vent stuffed with garlic mushrooms
Ham and cheese mini pies
Florentine Quiche Lorraine
Chicken croquettes

\$20.00*

Each canapes package includes 10 pieces per person. Each variety must be requested for a 25 people minimum.

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✓ DOMESTIC COCKTAIL

Sol and Indio beer

Tequila Cuervo Tradicional and Orendain

Red and white wine

Ron Bacardi Blanco and Solera

Brandy Don Pedro

Mixers

\$13.00* per hour per person

INTERNATIONAL COCKTAIL

Sol and Indio beer

Chivas Whisky and Ballantine's 12 years

Smirnoff and Gotland Vodka

Ron Appleton Especial and Matusalem Platino

Tequila Cuervo Tradicional and Orendain

Red and white wine

Ron Bacardi Blanco and Solera

Brandy Don Pedro and Azteca de Oro

Mixers

\$18.00* per hour per person

CORKAGE PER PERSON

Soda and juice bar (on selection)

Customer can enter their bottles (with label)

Up to 5 hours

\$12.00* per person

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