



INTRODUCTION | BREAKFAST | LUNCH | DINNER | CANAPÉS | COFFEE BREAK | BEVERAGES | PACKAGES | AUDIOVISUAL

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

✓ OPTION 1

Orange, grapefruit and energetic juice

✓ Seasonal fruit plate

Mexican eggs with garrison beans and chilaquiles

or

Fruit salad with yogurt

Natural or scrambled eggs with ham, bacon or sausage

Sautéed potatoes and half tomato pesto

Savory and sweet bread

Butter and jam

Coffee, tea or milk

\$17.00*



OPTION 2

Orange, grapefruit and carrot juice

✓ Papaya dish with cottage cheese and prunes in syrup

Arriero style eggs with chop sauce and aged cheese

Savory and sweet bread

Butter and jam

Coffee, tea or milk

or

✓ Potato pepper frittata with goat cheese, mushrooms and fine herbs

Savory and sweet bread

Butter and jam

Coffee, tea or milk

\$17.00*

*Applies to all rates in this document.

THE OMELETTES AND MAIN COURSES ARE ACCOMPANIED WITH TWO GARNISHES OF YOUR CHOICE:

Hash brown potato, sautéed potatoes with fine herbs, tomato pesto and refried beans, tamales with poblano chili, pumpkin, red or green chilaquiles

✓ APPETIZERS

Fruit plate with cottage cheese

✓ Papaya plate with prunes and honey

✓ Orange and grapefruit supreme

Variety of cereals with strawberries

Mango bavaroise with fruit

MAIN COURSE

Mexican scrambled eggs \$16.00*

Mason scrambled eggs in green sauce au gratin with bed of charro beans \$16.00*

Aztec cake with chicken \$17.00*

✓ Squash blossom quiche with tomato sauce \$17.00*

Crêpe trilogy: Cuitlacoche, chicken, slices of poblano with corn, spinach \$18.00*

Mexican style beef tips served with bean gratin \$20.00*

Molletes with ham and Mexican sauce \$14.00*

Chicken enchiladas with the sauce of your choice \$16.00*

Chilaquiles with chicken and green or red sauce \$16.00*

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OUR OMELETTE SELECTION

Mushrooms	\$18.00*
Three cheeses: Manchego, goat and Mozzarella	\$19.00*
Ham and cheese	\$19.00*
Cuitlacoche and squash blossom	\$19.00*

Includes variety of juices (seasonal), sweet bread, savory bread, butter, coffee, tea or milk

Maximum 50 pax

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HOT AND COLD APPETIZERS

Tortilla soup

Minestrone soup

✓ Pepper cream and herb croutons

Gazpacho Andaluz

Cream cheese with poblano chili, corn and squash blossom

Fish ceviche Vallarta style

Caesar salad with Parmesan croutons

Caprese salad: Tomato and Mozzarella cheese

Mushroom puff pastry in epazote cream

Pernot shrimp bisque

HOT AND COLD MAIN COURSES

Lasagna bolognese

\$28.00*

Pomodoro fusilli with seafood

\$29.00*

Poblano chicken supreme \$30.00*

Chicken breast baked in juice with seasonal garnish \$30.00*

Marinated chicken breast with fine herbs \$30.00*

New York steak with baked potato and steamed vegetables \$34.00*

Beef tenderloin medallions with green pepper \$33.00*

Heart of fillet steak with sautéed vegetables and red wine sauce \$33.00*

Flank steak with sautéed potatoes and slices of poblano \$28.00*

Beef hamburger \$23.00*

Fillet of snapper in white wine sauce \$31.00*

Your choice of bass fillet: Garlic, Veracruz, breaded \$24.00*

Your choice of jumbo shrimps: Flamed with tequila, garlic, coconut \$34.00*

*Applies to all rates in this document.



DESSERTS

- Cheesecake with strawberry sauce
- Corn pie with caramel sauce
- Peaches and almond tart
- Strawberry millefeuille and red fruit sauce
- Sweet potato and eggnog pie
- Seasonal fruit tartlets
- Tiramisu

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✓ APPETIZERS

Chopped meat

✓ Tequila fruit cocktail

✓ Nopales with oregano salad

Tricolor salad of tomato and panela cheese

✓ Salad bar with variety of dressings

✓ Guacamole with chips

✓ Molcajete sauce station

Xóchitl broth or tortilla soup

✓ MAIN COURSE

Mexican beef tips

Carnitas

Veracruzano fish fillet

Barbecued chicken

Roasted baby potatoes with epazote

Mexican or poblano rice

MINIATURE BREAD STATION

Corn, farmer, herbs, San Lorenzo, sausage



DESSERTS

Corn tart

Three milk cake

Rice pudding

Sweet potato and eggnog pie

Chocolate and pinole cake

Caramel custard

Coffee or tea

\$43.00*

Minimum 50 pax

*Applies to all rates in this document.

APPETIZERS

- Smoked and homemade terrines
- Salmon terrine
- Smoked salmon marinated in black pepper
- Cold poached salmon with Russian salad
- Golden smoked loin with fine herbs
- Turkey terrine two colors
- Duck terrine in crust, with sweet potatoes and fruit candy
- Roast beef

SALADS

- Nicoise salad
- Endive and grapes Roquefort salad
- ✓ Grilled vegetables with extra virgin olive oil and fine herbs
- Assorted garnishes and dressings
- Octopus and scallops cocktail Acapulco style



FISH

- Golden butter fillet in white wine
- Florentine sea bass fillet



POULTRY AND MEAT

- Stuffed turkey breast with dates and dry fruit in juice
- Pork tenderloin with plum sauce
- Leg of lamb with rosemary candy
- Fillet medallions with red wine sauce



GARNISH DISHES

- Fusilli in three-cheese sauce
- ✓ Rice pilaf with almonds
- Stuffed potato
- ✓ Glazed vegetables

*Applies to all rates in this document.



DESSERTS

Cheesecake with blackberry

Eggnog corn pie

Traditional chocolate cake

Brownies

Red fruits millefeuille

4 different dessert cups

BREAD STATION

Basket with the following varieties: Garlic bread, focaccia, grissini, whole grain, white and San Lorenzo bread

\$55.00*

Minimum 80 pax

*Applies to all rates in this document.



BREAKFAST

Orange, grapefruit or carrot juice

✓ Fruit cocktail

Scrambled eggs, tamales or refried beans, mini pancakes with
bacon or mini molletes

Sweet bread, butter and jam

Cold or hot milk with chocolate

\$18.00*



LUNCH OR DINNER

Cheese cream or fruit cocktail

Spaghetti bolognese

and

Hamburger with fries or nuggets with fries

Dessert

\$28.00*

*Applies to all rates in this document.



- ✓ Guacamole and chips
- Nopal salad with fresh cheese
- Octopus ceviche with scallops
- Roasted suckling pig
- Pork trotters with vinaigrette
- Mutton barbecue
- Chicken tinga or pork cracklings in green sauce
- Chipotle beef tips
- Poblano rajas with cream
- Charro style beans
- ✓ Mexican rice
- Amaranth flan, thin-crust pie, soursop pie
- Fritters
- Three milk cake
- Pot coffee or tea or chocolate

\$36.00* Minimum 50 pax

*Applies to all rates in this document.

APPETIZERS OF YOUR CHOICE

Tuna avocado timbale

Vallarta style fish ceviche

Shrimp in puff pastry with white wine butter sauce

Quiche lorraine with blue cheese sauce

Salmon tartar with salad and lavosh bread

Caesar salad with rusting Parmesan

House salad with balsamic vinaigrette and honey

Hearts of lettuce with Roquefort cheese and pear

Seafood taboulé with extra virgin olive oil and vegetables

SOUPS, CREAMS & SORBETS

✓ Cream of pepper with profiteroles and prosciutto

Cream of broccoli and rusting bacon

✓ Squash blossom soup with poblano slices and corn

Beef broth with oporto and mixed vegetables

✓ Tomato bisque and mushroom confit

Raspberry and cassis sorbet, lemon and tequila sorbet, green apple sorbet

MAIN COURSE

Chicken breast stuffed with spinach and American cheese sauce

\$36.00*

Chicken breast baked with tomato sauce and glazed carrots

\$36.00*

Golden fillet with roasted vegetable tapenade and white wine sauce

\$41.00*

Salmon fillet with roasted peppers and basil sauce

\$43.00*

Your choice of shrimp: Garlic, Mexican style or flamed with tequila

\$45.00*

*Applies to all rates in this document.



Heart of beef tenderloin with red wine sauce \$47.00*

Beef tenderloin medallions with fine herbs sauce \$47.00*

New York or Rib Eye with tarragon sauce \$51.00*

Prices depend on the selected main course



DESSERTS

Passion fruit ice cream trunk

Apple tart and cinnamon crumble

Lemon tart with Italian meringue

Cream puff with chocolate sauce

Warm chocolate biscuit

Chocolate trilogy: 3 miniature chocolate desserts

Coffee or tea

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✓ COLD

- ✓ Chilapa with guacamole and colored tortilla chips
- Salpicón tostada

HOT

- Potato and chorizo pambacitos
 - Chicken fried taquitos
 - Puff pastry chicken with mole poblano
 - Pork rind gorditas
 - ✓ Huitlacoche quesadillas
 - Sopecitos of tinga beef, accompanied with Mexican sauce, molcajete sauce, cream and cheese
 - (8 pieces per order)
- \$20.00***

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STANDARD COLD CANAPÉS

Smoked salmon and cream cheese

Tuna tartar with olive oil

Beef carpaccio with Parmesan and basil

Two color sole roll

Mini tostada with Vallarta ceviche

Mozzarella and tomato brusquet

(8 pieces per order)

\$21.00*

DELUXE COLD CANAPÉS

Smoked salmon tartar and lavosh bread

Crispy coconut shrimp and mango chutney

Cherry tomatoes stuffed with goat cheese

Mozzarella cheese with pumpkin seeds

Pearl melon skewer and duck ham

Crab with pink sauce

Toast of shrimp cocktail with tropical fruit

(8 pieces per order)

\$26.00*

VARIETY OF HOT CANAPÉS

Skewered marinated flank steak

Mushroom strudel with goat cheese

Quiche lorraine

Ham vol au vent with mornay sauce

Spring rolls

Mini pizza with tomatoes and goat cheese

(8 pieces per order)

\$26.00*

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DELUXE HOT CANAPÉS

Lobster spring roll

Mushroom risotto croquette

Parmesan bass strips

Fried shrimp with basil

Beef fillet with mushrooms

Ham and cheese millefeuille

(8 pieces per order)

\$26.00*

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CONTINUOUS

	RECESS	4 HOURS	8 HOURS
Coffee, tea and soft drinks	\$8.00*	\$11.00*	\$13.00*
Coffee, tea, soft drinks and pasta	\$10.00*	\$14.00*	\$21.00*
Coffee, tea, soft drinks and Danish bread	\$10.00*	\$14.00*	\$21.00*
Coffee, tea, soft drinks and mini sandwiches	\$12.00*	\$15.00*	\$23.00*

IN THE KNOW

Coffee, tea, soft drinks and pancake basket (banana, carrot, pineapple and cinnamon)	\$10.00*	\$14.00*	\$19.00*
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ADDITIONAL OPTIONS

	RECESS	4 HOURS	8 HOURS
✓ Juices (orange, grapefruit, carrot, apple and/or pineapple)	\$2.00*	\$4.00*	\$4.00*
✓ Juice and mini fruit kabobs	\$3.00*	\$4.00*	\$4.00*
Crudités with aurora sauce	\$3.00*	\$4.00*	\$4.00*
Mini molletes	\$3.00*	\$5.00*	\$6.00*
Ham and cheese croissants	\$4.00*	\$6.00*	\$7.00*
Orange and grapefruit juice, cup of yogurt with gelatin, mini glazed donuts platter	\$5.00*	\$6.00*	\$8.00*

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THE HEALTHY

Orange, grapefruit, apple or V8 juice, fruit skewers, drinking yogurt, muesli cookies, All Bran muffins

\$14.00* (per break)

THE MEXICAN

Horchata, jamaica and tamarind water, chilorio with pasilla chili, cheese gorditas, chicken tacos, candies and coffee pot

\$15.00* (per break)



VALLARTA

Energetic juice, carrot and coconut, fruit platter, green fish ceviche, mini marlin empanadas, guacamole with tortilla chips, mini tostadas of minced beef

\$16.00* (per break)



CHEESE, BREAD AND WINE

Cheese platter with: Brie, Camembert, Reblochon, goat cheese, Holandês and Gruyere, assorted bread basket, olives, national red and white wine

\$21.00* (per break)

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BRANDY

Don Pedro	\$45.00*
Azteca de Oro	\$54.00*
Fundador	\$61.00*

RUM

Bacardi Carta Blanca	\$40.00*
Ron Bacardi Añejo	\$53.00*
Bacardi Solera	\$59.00*

GIN

Oso Negro	\$37.00*
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TEQUILA

Herradura Reposado	\$81.00*
Cuervo 1800	\$109.00*
Jimador	\$56.00*

3 Generaciones	\$112.00*
Cazadores Reposado	\$56.00*
Sauza Conmemorativo	\$99.00*
Don Julio Reposado	\$99.00*
Gran Centenario Reposado	\$53.00*

VODKA

Smirnoff	\$46.00*
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WHITE WINE

Blanc de Blancs Domecq (750ml)	\$9.00*
Chateau Domecq (750ml)	\$16.00*

RED WINE

Petit Syrah L.A. Cetto (750ml)	\$10.00*
Cabernet Sauvignon XA Domecq (750ml)	\$11.00*
Monte Xanic, Merlot-Cabernet (750ml)	\$39.00*

*Applies to all rates in this document.



Beer	\$ 4.00*
Orangeades	\$ 3.00*
Lemonade	\$ 3.00*
Bottled water	\$ 2.00*
Soft drinks	\$ 3.00*

Each domestic bottle includes ice and 6 soft drinks

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BRANDY

Torres 10 **\$87.00***

COGNAC

Courvoisier VSOP **\$124.00***

Hennessy VSOP **\$155.00***

Martell Medaillon **\$124.00***

GIN

Beefeaters **\$81.00***

WHISKY

Chivas Regal **\$112.00***

Buchanan's **\$124.00***

Old Parr **\$130.00***

J.W. Black Label **\$133.00***

J.W. Red Label **\$93.00***

J&B **\$87.00***

VODKA

Wyborowa **\$59.00***

Stolichnaya **\$106.00***

WHITE WINE

Faustino V Blanco y Rioja (750ml) **\$16.00***

Chardonay Punta Nogal **\$15.00***

Villa Antinori Toscacana (750ml) **\$25.00***

El Gran Vivo Blanco Chat 01 (750ml) **\$25.00***

Chardonnay Alamos (750ml) **\$21.00***

Faustino V Blnco rioja (750ml) **\$16.00***

Chardonnay SE Cawarra **\$21.00***

Lindemans (750ml) **\$23.00***

Navarro Correas Col Priv 05 (750ml) **\$9.00***

Chardonnay Columbia Crest (750ml) **\$9.00***

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RED WINE

The Goatfather (750ml)	\$28.00*
Fastino V Reserva (750ml)	\$28.00*
Don Luis Merlot SEL Reserva 04 (750ml)	\$20.00*
Shirz Estate Rosemount (750ml)	\$30.00*
Allende Rioja (750ml)	\$41.00*
Syrah Wente (750ml)	\$21.00*

CHAMPAGNE

Moet Chandon (750ml)	\$81.00*
Veuve De Cliquot (750ml)	\$106.00*
Dom Perignon Vintage 99 (750ml)	\$261.00*

RUM

Appleton State	\$74.00*
Appleton White	\$43.00*

SPIRITS

Amaretto	\$112.00*
Anís Dulce Domecq	\$28.00*
Bailey's	\$56.00*
Cinzano Rojo	\$50.00*
Grand Marnier	\$59.00*
Licor 43	\$56.00*
Frangélico	\$59.00*

Each imported bottle includes ice and 6 soft drinks

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MEAL PLAN

Breakfast

Lunch

Dinner

Domestic beverage (11 am – 11 pm)

Snacks (11 am – 6 pm)

\$50.00*

JUICES, FRUITS AND CEREALS

✓ Our selection of natural juices:

✓ Orange, grapefruit, papaya

✓ Energetic juice: Pineapple, cactus, celery, orange and parsley

Tropical fruit plate: Combination of seasonal fruits

Variety of cereals: Corn Flakes, All Bran, Cocoa Krispies



EGGS

Two fried eggs: Divorced, Mexican, Chiapaneca, mason style

Two-egg omelette or three egg-white omelette: With ham, sausage, bacon, cheese or tomato

Two scrambled eggs: With ham, sausage, bacon, cheese or tomato

Chilaquiles with tomato or ranchera sauce topped with cheese

Mexican mollete crisp bread: Freshly baked bread, with beans, melted cheese and Mexican sauce

Traditional enchiladas with tomato or ranchera sauce, served with refried beans and cream cheese

Gouda cheese quesadillas with corn or wheat tortilla

Pancakes or waffles served with caramelized fruit and honey, with ham, bacon or sausage

French house bread served with baked apple and strawberry

Basket of fresh homemade bread

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BEVERAGES

Papaya shake with milk and honey

Milk, regular or decaf coffee, cold or hot chocolate

London Twinnings tea

APPETIZERS

Tostada of traditional Vallarta ceviche (3)

Fresh fish ceviche in crisp tostada, lemon and coriander (regional dish)

Mixed traditional platter: 1 ceviche tostada, 1 fish taco, 1 panucho of roasted suckling pig and guacamole

Traditional Vallarta fish ceviche, marinated with lemon and serrano chili (regional dish)

Shrimp bisque, flavored with dill onions

Xóchitl broth (from our Mexico), served with chicken, rice, avocado, onion and serrano chili

Tortilla soup with the old recipe from our Mexico, served with julienne tortilla, avocado, sour cream and guajillo chile

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INTERCONTINENTAL MEETINGS®

SALADS

✓ Fresh house salad: Fresh vegetables and lettuce from the region, with apple, beet, walnut and honey vinaigrette

Tuna and avocado timbale, with tomato confit and marinated cucumber

Tender heart of lettuce with Roquefort, served with grapes, pear and blue cheese

Caesar salad: Crisp lettuce with our homemade dressing, croutons and Parmesan cheese

Tomato, cucumber cheese panela and oregano salad, Caprese style

PASTA

Spaghetti or fusilli: Bolognese, butter, tomato or pesto



SANDWICHES

Rustic brusquet: Homemade rustic brusquet with panela cheese and tomato with basil dressing

Pork leg baguette: Marinated pork leg with onion, tomato, avocado and french fries

Club sandwich: Turkey breast, bacon, tomato, mayonnaise, lettuce and french fries

Chicken breast baguette sandwich: Grilled chicken breast, avocado, grilled onions and fresh tomatoes

Tuna sandwich: Three pieces of bread, water tuna, mayonnaise and celery



MAIN COURSE

White bass, cooked to your preference: Garlic, breaded, Veracruz style

Grilled salmon, served with spinach and bell pepper confit

Fish tacos (3): Delicious fish tacos served with chipotle sauce

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PACKAGES

NEXT



Traditional chicken enchiladas

Roasted suckling pig tacos (3)

Chicken breast: Milanese, breaded, grilled, in Savanna

Beef or chicken fajitas

Beef burger: Grilled cheese, pickles and french fries

Frankfurt jumbo sausage and homemade bread

For only **\$10.00*** per person, you will enjoy:

Fine certified Angus cuts such as beef tenderloin (200 grams), New York (350 grams), Rib Eye (350 grams) and arrachera nortea

Jumbo shrimp, order to suit (180 grams unshelled) (garlic, breaded, coconut, grilled)

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AUDIOVISUAL EQUIPMENT AVAILABLE

Precio por Día

Wireless microphone	\$83.00*
Screen	No charge
Flipchart	No charge
DVD/CD player	\$42.00*
Television	\$76.00*
2000 Ansí Lúmenes multimedia projector	\$484.00*
Overhead projector	\$62.00*
Wireless Internet in meeting room	\$83.00*

Audiovisual service provided by:



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