



INTRODUCTION | BREAKS | 3 COURSES | 4 COURSES | BUFFETS | VEGETARIAN | PLATED GALA | IRON CHEF | 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.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

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



LIGHT BREAK

Gazpacho

Eggplant tartar on sesame crisp

Vegetable crudities with herb dip

Smoked shrimp cocktail with pumpkin seed powder

Pie from low-fat ricotta and raspberries

Fruit salad



CHOCOLATE BREAK

Chocolate smoothie

Chocolate chip cookies

Gateaux au chocolate

Chocolate mousse

Chocolate fondue

Pork skewers with Mexican chocolate sauce



TROPICAL FRUIT

Fruit smoothies

Pineapple carpaccio

Chicken curry and coconut turnovers

Tropical fruit station

Banana crème brûlée

Fruit tarts



EXECUTIVE BREAK

Variety of donuts

Fig pie

Pineapple upside down

Sesame crusted shrimp

Ham and cheese croissant

Grilled vegetable in foccacia bread



3 COURSE SALVADOREAN

Seafood salpicón

~

Red snapper stuffed with shrimps, Russian salad

~

Papaya crème brûlée



3 COURSE JAPANESE

Beef tataki

~

Shrimp teriyaki with grilled asparagus and white rice

~

Pear and ginger tart with sesame ice cream



3 COURSE MEXICAN

Kingfish ceviche

~

Grilled chicken with Mexican chocolate sauce and rice cake

~

Coconut bavaroise



3 COURSE ITALIAN

Mixed antipasti

~

Parmesan breaded chicken with tomato gnocchi

~

Tiramisu



3 COURSE MEDITERRANEAN

Niçoise salad with tuna and Kalamata olives
in lemon vinaigrette

~

Lamb chops, stuffed vine leafs and
vegetable ratatouille

~

Apple tart tatin with hazelnut ice cream



3 COURSE LIGHT

Ruccula salad with cajun spiced chicken, pecan nuts and apple vinaigrette

~

Steamed kingfish fillet with a white wine and parsley sauce and vegetable spaghetti

~

Caramelized pear with pistachio and cocoa



3 COURSE SEAFOOD

Lobster ravioli with tangerine beurre blanc

~

Salmon fillet on vegetable risotto and
broccoli with almonds

~

Banana in puff pastry with milk caramel



4 COURSE SALVADOREAN

Smoked shrimp cocktail with pumpkin seed powder

~

Cream of corn soup and loroco flower

~

Tamarind glazed chicken breast with yam dumplings
and creamed christophene

~

Mamey apple pie with coconut ice cream



4 COURSE SALVADOREAN 2

Crabmeat cannelloni with cheese sauce

~

Local seafood soup

~

Chicken stuffed with pineapple and loroco flower,
caramelized sweet potato

~

Passion fruit mousse



4 COURSE JAPANESE

Grouper carpaccio

~

Miso soup

~

Tepanyaki of beef tenderloin with asparagus tempura

~

Pineapple salad with green tea ice cream



4 COURSE ITALIAN

Tomato and mozzarella cheese with basil pesto and pinenuts

~

Artichoke cream soup with parmesan crisp

~

Roasted duck breast with orange sauce and rosemary potatoes

~

Pannacotta



4 COURSE LIGHT

Salmon tartar on toasted zucchini with sesame flavor

~

Seafood consommé

~

Herb-crusted tuna and jumbo shrimps from the grill, rosemary potatoes and creamed spinach

~

Kiwi cheesecake



SALVADOREAN BUFFET

Mango salad with pumpkin seed powder

Mixed greens

Sea bass ceviche

Grilled beef rump steak with tomato and onion salsa

Crispy fried pork

Pan fried kingfish in shrimp sauce

Rice layered with cheddar cheese

Caramelized sweet potato

Creamed christophene

Baked corn pie

Sweet yam fritters

Local pie filled with pineapple

(minimum 30 persons)



RODIZIO BRASILEÑO

Pineapple and cucumber salad
Heart of palm salad
Shrimp cocktail
Mixed greens
Rodizio service on table
Chicken drumstick, chorizo sausage, beef top sirloin,
beef outside skirt, leg of lamb
Side dishes served on the table
Brazilian rice
Fried yam
Fried banana
Yam and cheese bread
Tomato and onion salsa
Apple tart tatin
Orange bavaroise
Strawberry shortcake
(minimum 30 persons)



VEGETARIAN

Tomato and mozzarella with pesto dip

Sun-dried tomato and mozzarella cheese tart

Brie cheese and apricot in filo pastry

Broccoli and gorgonzola cheese miniquiche

Eggplant tempura with lime dip



PLATED GALA

Duck and porcini mushroom terrine with Port wine reduction

Asparagus cappuccino

Surf and turf, beef tenderloin and lobster tail from the grill with red wine sauce and vanilla beurre blanc

Raspberry Napoleon

(minimum 30 persons)



IRON CHEF

We provide the products, the kitchen and the aprons

You are invited to prepare your dishes under the watchful eyes of our Chefs

(minimum 30 – maximum 80 persons)

OUR SELECTION OF WINES
FROM THE NEW WORLD



ARGENTINA

2003 La Celia Syrah Reserva Tinto

2005 Catena Zapata Malbec

CHILE

Casillero Del Diablo Sauvignon Blanc

Undurraga Carmenere Reserva

2002 Cousiño Macul Antigua Reserva

Don Melchor Cabernet Sauvignon

CALIFORNIA

2005 Robert Mondavi Private Seleccion
Chardonnay

2004 Robert Mondavi Private Seleccion
Cabernet Sauvignon

2003 Simi Alexander Valley Landslide
Cabernet Sauvignon

2003 Stags Leap Petite Syrah