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Mexican Cocktail Party (6 pieces per person)
Guacamole
Mexican salsa and chips
Hard chicken taquitos
Chipotle hot sauce meatballs
Huitlacoche quesadillas (Mexican corn delicatessen)
Chorizo sopes (Corn dough with refried beans, onions and chorizo on the top)
Beef taquitos
Dogfish empanadas
\$16 USD per person

International Cocktail Party "A" (6 pieces per person)	
Cream cheese and nuts	
Serrano ham and cantaloupe	
Smoked salmon	
Coconut fish fingers	
Teriyaki beef brochettes	
BBQ ribs	
Tempura shrimp	
Ham croquettes	
	\$18 USD per person

Caribbean Cocktail Party (6 pieces per pers	son)
Stuffed squid	
Seafood ceviche	
Fried plantains	
Smoked salmon	
Coconut shrimp	
Curry chicken brochettes	
Pork brochettes	
Surimi medallions	
	\$18 USD per person

International Cocktail Party "B" (6 pieces per person)	
Green pepper beef medallions	
Foie gras	
Jumbo shrimp	
Chicken satays	
Smoked salmon mousse	
Shrimp brochettes	
Sweet and sour lobster medallions	
Hard boiled eggs with red caviar	
\$40 USD pe	r person

<sup>\*</sup> Restrictions may apply (based on seasonality of products and number of guests). Services and tax included in prices.

OPEN BAR AND LOCATION FEES NOT INCLUDED IN PRICING ABOVE.

# Drinks

Domestic Open Bar		
Rum		
El Dorado Gold	El Dorado Dark	
Teq	uila	
Mendoza White	Mendoza Gold	
Whisky		
Canadian Ltd	Highland Mist	
Kentucky (	Gentleman	
G	in	
Lord Roberts		
Vodka		
lvanoff		
Brandy		
Tyl	er's	
Po	ort	
Har	vile	
	ams	
El Dorado F	Rum Cream	
Verm	outh	
Martini Extra Dry	Martini Bianco	
	ii Rossi	
	& Spirits	
Tyler's Triple Sec	Tyler's Blackberry	
Tyler's Blue Curaçao	Tyler's Cherry Branby	
Tyler's Crème De Menthe	Tyler's Coconut	
Tyler's Peach Snaps	Mr. Boston Annisette	
Tyler's Amaretto	Caffée Liquer	
Tyler's Apricot		
Beer		
Mr. Boston Annisette		
\$10 USD per person per hour		

Internation	al Open Bar	
Rum		
El Dorado Gold	El Dorado White	
El Dora	do Dark	
Teq	uila	
Pepe Lopez Gold	Pepe Lopez Silver	
Wh	isky	
Canadian Ltd	Canadian Club 6Yo	
Highland Mist	Dewards White Label	
Jim Beam 4Yo	Jack Daniels Single Barel	
G	in	
Lord Roberts	Bombay Sapphire	
Vodka		
Stolichanaya	Stolichanaya Orange	
Stolichanaya Citrus	Ivanoff	
Grey (	Goose	
Bra	ndy	
Tyler's	Beehive Napoleon	
Cog	ñac	
Courvo	pisier VS	
Po	ort	
Har	vile	
Cre	ams	
El Dorado Rum Cream	Sangster	
Vermouth		
Martini Extra Dry	Martini Bianco	
Martir	ni Rossi	
Liquors & Spirits		
Tyler's Triple Sec	Tyler's Coconut	
Tyler's Blue Curacao	Tyler's Crème De Banana	
Tyler's Crème De Menthe	Tyler's Crème De Cacao	
Tyler's Peach Snaps	Tyler's Crème De Cacao White	
Tyler's Amaretto	Mr. Boston Melon	
Tyler's Apricot	Mr. Boston Sour Apple	
Tyler's Blackberry	Mr. Boston Annisette	
Tyler's Cherry Branby	Caffée Liquer	
Grand Manier Cordon Rouge		
\$26.50 USD per person per hour		

<sup>\*</sup> Restrictions may apply (based on seasonality of products and number of guests). Services and tax included in prices. LOCATION FEES NOT INCLUDED.

#### **Caribbean Buffet**

From the Grill

Welcome Drink	
Planter's punch	

## **Assorted Bread Station**

## Soup

Shrimp consommé

Salad Bar		
Jicama salad with chili powder and lime juice	Spinach salad	
Cucumber salad with garlic and lime juice	White bean salad	
Avocado and grapefruit salad	Chayote salad	
Tomato salad	Mixed greens	

Dressings	
Curry vinaigrette	Peanut vinaigrette
Tamarind vinaigrette	Thousand Islands
Ranch	Mayonnaise

Salad Sides	
Diced pineapple	Black olives
Capers	Baby onions
Raisins	Pickles

Cheese and Charcuterie		
Manchego	Serrano ham	
Mozzarella	Ham	
Gruyère	Roast beef	
Edam	Pastrami	
Roquefort	Calabrese salami	

Ceviche Bar	
Fish ceviche	Shrimp ceviche
Spicy shrimp ceviche	Scallop ceviche

Cook-to-Order Station	
Grilled shrimp	Curry pineapple with mango and lime chutney
Grilled vegetables	

Carving station		
Baked whole fish in banana leaves	Stuffed pig	

Rib eye steak	
Entrées	
Creole seafood	Tamarind chicken supreme
Lamb	

Sides	
Ratatouille	Mixed vegetables
Sweet potato pure	Baked potato
Cuban rice	Fried plantains

Dessert	
Mexican coconut candy	Bananas flambé
Banana and pineapple tart	Pineapple
Chocolate mousse	Coconut pudding
Tropical fruit Macedonia	Guava candy

## **COST: \$42 USD per person**

Includes 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person) Requires a minimum of 40 people Location Fee of \$300 USD for private events

#### **BBQ Buffet**

Welcome Drink
Assorted daiquiris

# Assorted Bread Station

## Soup

Oxtail consommé

Salad Bar	
Romaine lettuce	Shredded carrots
Coleslaw	Tomatoes
Sweet corn salad	Cucumbers
Artichoke hearts	Asparagus

Specialties	
Shrimp cocktail	Pasta and ham salad
Avocados stuffed with crab	Russian salad
Tuna and rice salad	

Dressings	
Thousand Islands	Roquefort
Ranch	Mayonnaise
Caesar	

Salad Sides	
Anchovies	Jalapeño chili peppers
Limes	Olives
Parmesan cheese	Garlic croutons

<b>Cheese and Charcuterie</b>	
Pamela (white cheese)	Serrano ham
Manchego	Ham
Edam	Pastrami
Roquefort	Calabrese salami
Brie	Bresaule (dried beef)

Nacho Bar	
Tortilla Chips	Guacamole
Refried beans	Pico de gallo

Melted cheese	Jalapeno chili peppers
Beef chili beans	Salsa

From the Grill	
Rib eye steak	Pork chops
Chicora	Argentinean sausage
BBQ ribs	Lemon pepper chicken

From the Sea	
Garlic butter grouper fillet	Shrimp
Sides	
Baked potatoes	Grilled onions
Grilled tomatoes	Mixed vegetables
Corn on the cob	Rice and beans

Dessert	
Strawberry tarts	New York cheesecake
Flan	Brownies
Tropical fruits Macedonia	Apple pie
Chocolate cake	Crepes Suzette

## **COST: \$45 USD per person**

Includes 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person). Requires a minimum of 20 people/maximum of 80 people

Location Fee of \$300 USD for private events

#### **Caribbean Grill Buffet**

Welcome Drink	
Planter's punch	

## **Assorted Bread Station**

## Soup

Seafood soup

Salad Bar	
Jicama salad with chili powder and lime	Spinach salad
Cucumber salad with garlic and lime	Lentil salad
Avocado and grapefruit salad	Bell peppers
Tomato salad	Mixed greens

Dressings	
Curry vinaigrette	Peanut vinaigrette
Tamarind vinaigrette	Thousand Islands
Ranch	Mayonnaise

Salad Sides	
Diced pineapple	Asparagus
Green olives	Baby onions
Whole nuts	Pickles

Cheese and Charcuterie	
Manchego	Serrano ham
Swiss	Ham
Gruyère	Turkey
Edam	Pastrami
Roquefort	Calabrese salami

Ceviche Bar	
Fish ceviche	Shrimp ceviche
Crab legs ceviche	Scallop ceviche

Cook to Order Station	
Griddle shrimp	Pineapple, mango and lime chutneys
Griddle vegetables	

<b>Carving Station</b>	
Baked whole fish in banana leaves	Stuffed pork loin

From the Grill	
Rib eye steak	Beef chop
Chicken with achiote paste	Argentinean sausage
BBQ ribs	Smoked pork chop

Side Orders	
Ratatouille mushrooms	Mixed vegetables
Zucchini purée	Baked potatoes
Hawaiian rice	

Dessert	
Mexican coconut candy	Bananas flambé
Banana and pineapple tart	Pineapple cake
Chocolate mousse	Coconut pudding
Tropical fruit Macedonia	Fruit tarts

## **COST: \$56 USD per person**

Includes 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person). Requires a minimum of 30 people/maximum of 80 people

Location Fee of \$300 USD for private events

#### **Gala Buffet**

Entrées

Welcome Drink	
Kir Royal	
Assorted Bread Stati	<b>an</b>
Assorted Bread Stati	Oli
Soup	
Lobster bisque	
Salad Bar	
Escarole lettuce	Artichoke hearts
Japanese lettuce	Cucumbers
Tomato salad	Green beans
Asparagus	Sweet corn
Dressings	
Balsamic vinaigrette	Roquefort
Ranch	Caesar
Thousand Islands	Mayonnaise
Character of Character of	
Cheese and Charcute	
Gorgonzola	Serrano ham
Manchego	Calabrese salami
Goat	York ham
Swiss	Canadian ham
Brie	Roast beef

Antipastos and Seafood	
Piemontesa potato salad	Smoked salmon
Marinated bell peppers	Shrimp cocktail
Parmigiano oil marinated white beans	Shrimps to peel
Caprese salad	Scallops
Feta cheese marinated with fine herb oil	Artichokes

Littlees	
Green pepper beef medallions	Almond butter grouper fillet
Rosemary lamb leg	Duck with grape sauce
Sides	
Mushroom and saffron rice	Duquesa potatoes
Garlic butter green beans	Fresh vegetables
Dessert	
Tropical fruit Macedonia	Peach tartlet
Strawberry cheesecake	Tiramisu
Chocolate and mocha éclairs	Fruit tarts
Crème brûlée	Opera

## Coffee and petits fours served at your table

## **COST: \$65 USD per person**

Includes 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person). Requires a minimum of 50 people/maximum of 80 people

Location Fee of \$300 USD for private events

Menu is subject to the availability and seasonality of products

**Carving Station** 

Prime rib with Roquefort cheese sauce

#### **Paella Buffet**

Welcome Drink	
Sangria	

## **Assorted Bread Station**

## Soup

Lentil soup

Salad Bar	
Escarole lettuce	Sweet and sour cabbage
Japanese lettuce	Cucumbers
Tomato salad	Green beans
Shredded carrot	White beans

Dressings	
Balsamic vinaigrette	Roquefort
Ranch	Caesar
Thousand islands	Mayonnaise

Salad Sides	
Green olives	Bell peppers
Mixed vegetables	Baby onions
Pickles	Onions
Limes	Capers

Cheese and Charcuterie	
Manchego	Calabrese salami
Gruyère	Smoked turkey
Brie	Canadian ham
Edam	Bresaule (dried beef)
Roquefort	

Tapas	
Serrano ham and bread with tomato	Spicy shrimp
Potato Spanish omelet	Stuffed eggplant
Octopus	Mallorquin meatballs
Stuffed squid	Seafood salad

## **Entrées**

Paella (House made by our chef)

Dessert	
Catalan cream	Fig pie
Rice pudding	Queen pie
Strawberry tartlet	Flan
Apple pie	Tropical fruit Macedonia

## **COST: \$30 USD per person**

Includes 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person). Requires a minimum of 40 people/maximum of 80 people

Location Fee of \$300 USD for private events

#### **French Buffet**

Welcome Drink	
Kir Royal	
<b>Assorted Bread Station</b>	
Soup	

French onion soup

Salad Bar	
Escarole lettuce	Beets
Spinach	Cucumbers
Tomato	Asparagus
Shredded carrot	Artichoke hearts

Salad Dressings	
Vinaigrette	Roquefort
Ranch	Caesar
Mayonnaise	Dijon mustard

Salad Side	
Black olives	Diced hard boiled eggs
Mixed v egetables	Baby onions
Pickles	Chopped bacon
Limes	

Specialties	
Mimosa eggs	Pâté "en croûte"
Nizarda salad	Shrimps to peel

Cheese and Charcuterie	
Manchego	Serrano ham
Panela	Ham
Chihuahua	Salami
Oaxaca	Turkey breast
Roquefort	

Entrées	
Duck a l'orange	Mustard pork loin
Red wine mahi mahi fillet	Green pepper beef steak

Sides	
Garlic butter green beans	Potatoes
Mixed vegetables	Rice pilaf

Dessert	
Crème brûlée	Chocolate mousse
Crème caramel	Apple thousand layers cake
Chocolate and mocha éclairs	Floating island
Rum babas	Tropical fruit Macedonia

## **COST: \$56 USD per person**

Includes 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person). Requires a minimum of 40 people/maximum of 80 people

Location Fee of \$300 USD for private events

#### **Mexican Buffet**

Welcome Drink	
Assorted Margaritas	
Assessed Door of Carelina	

# **Assorted Bread Station**

## Soup

Tortilla soup

Salad Bar	
Escarole lettuce	Sweet corn
Romaine lettuce	Yucatan squash
Tomatoes	Jicama and oranges
Nopales (cactus)	Beans

Salad Dressings	
Vinaigrette	Roquefort
Ranch	Caesar
Thousand Islands	Mayonnaise

Ceviche bar	
Mixed seafood ceviche	Shrimp ceviche
Fish ceviche	Scallop ceviche

Salad Side	
Green olives	Baby onions
Limes	Jalapeno peppers
Guacamole	Chopped onions
Serrano hot peppers	Pico de gallo
Mexican salsa	Habanero extra hot peppers
Salsa	Chips

Cheese and Charcuterie	
Manchego	Serrano ham
Panela	Ham
chihuahua	Salami
Oaxaca	Turkey breast
Roquefort	

<b>Taco Stations</b>
Tacos al pastor (marinated pork)
"Barbacoa" de res (shredded beef)
Cochinita pibil (shredded pork meat Yucatan style)
Pollo tecamachalco (chicken)
Seafood

From the Grill	
Grilled beef fillet	Pork chops
=	
Entrées	
Chicken mole	Grouper fillets Veracruz style
Sides	
Yucatan squash	Rissolé potatoes

Assorted Mexican candies
Sugar Buñuelos
Rice pudding
Dark chocolate cake

Mexican rice

## **COST: \$25 USD per person**

Mixed vegetables

Includes 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person). Requires a minimum of 30 people/maximum of 80 people

Location Fee of \$300 USD for private events

#### **Mediterranean Buffet**

Welcome Drink	
Sangria	
Assorted Bread Statio	n
Soup	
Minestrone	
Salad Bar	
Escarole lettuce	Chickpeas
Romaine lettuce	Cucumbers
Tomato	Green beans
Shredded carrots	White beans
Salad Dressings	
Vinaigrette	Roquefort
Ranch	Caesar
Thousand Islands	Mayonnaise
Ceviche bar	
Mixed seafood ceviche	Shrimp ceviche
Fish ceviche	Scallop ceviche
Salad Side	
Artichokes	Marinated feta cheese

Black olives

Anchovies
Parmesan cheese

Diced hard-boiled egg Marinated bell peppers

Antipastos and Sides	
Tabouleh salad	Greek mushrooms
Potato Spanish omelet	Nizarda salad
Lima beans and parmesan cheese salad	Caprese salad
Serrano ham and cantaloupe	Piemontesa salad
Rosemary marinated fish fillet	Smoked salmon rolls

Cheese and Charcuterie	
Gorgonzola	Calabrese salami
Manchego	York ham
Provolone	Canadian ham
Fine herbs cream cheese	Bresaule (dried beef)
Brie	

Entrées	
Moroccan style chicken with olives	Gorgonzola beef steak
Bolognese lasagna	Spanish Paella
Pizzaiola grouper fish fillet	

Sides	
Niza Ratatouille	Risotto di funghi
Toscana potatoes	Mixed vegetables

Dessert	
Catalan cream	Raspberry cake
Profiteroles	Tiramisu
Strawberry tartlet	Flan
Tropical fruits Macedonia	Lime pie

## **COST: \$25 USD per person**

Includes 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person). Requires a minimum of 30 people/maximum of 80 people

Location Fee of \$300 USD for private events

Menu is subject to the availability and seasonality of products

Mix vegetables

Baked eggplant

Pickles

Limes

Croutons

#### **Italian Buffet**

Welcome Drink
Bellinis

## **Assorted Bread Station**

## Soup

Zuppa di fagioli bianchi

Salad Bar	
Escarole lettuce	Green asparagus
Roasted endives	Artichokes hearts
Tomatoes	Green beans
Shredded carrots	White beans

Salad Dressings	
Vinaigrette	Roquefort
Ranch	Caesar
Thousand Islands	Mayonnaise

Salad Side	
White asparagus	Croutons
Mix vegetables	Black olives
Pickles	Anchovies
Limes	Parmesan cheese

Cheese and Charcuterie	
Gorgonzola	Calabrese salami
Smoked provolone	York ham
Provolone	Pastrami
Fine herbs cream cheese	Bresaule (dried beef)

Antipastos and Sides	
Florentine salmon terrine	Mint marinated fish fillets
Caprese salad	Serrano ham and cantaloupe
Marinated buffalo mozzarella	Marinated bell peppers
Hard boiled eggs stuffed with tuna	Lima beans and parmesan cheese salad
Piemontesa salad	Mushrooms and bacon

Pasta Station	
Ricotta cheese ravioli	Green Fettuccini
Spaghetti	Fusilli
Sauces: bolognese, alfredo,	pomodoro, pesto
Side orders: onions tomato	n darlic

Entrées	
Parmigiano chicken	Gorgonzola beef steak
Pizzaiola grouper fillets	Oso bucco

Sides	
Polenta a la Piacentina	Toscana potatoes
Italian zucchini au gratin	Mixed vegetables

Dessert	
Zuppa inglese	Cannoli
Chocolate truffle	Tiramisu
Flan	Profiteroles
Tropical fruits Macedonia	Pear cake

## **COST: \$30 USD per person**

Includes 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person). Requires a minimum of 30 people/maximum of 80 people

Location Fee of \$300 USD for private events

#### **Asian Buffet**

Welcome Drink	
Mai Tais	

## **Assorted Bread Station**

## Soup

Tofu soup

Salad Bar	
Japanese lettuce	Marinated cucumbers
White cabbage	Soy bean sprouts
Tomatoes	Chinese noodles with vegetables
Shredded carrots	Oriental salad

Salad Dressings	
Ginger vinaigrette	Roquefort
Ranch	Caesar
Soy sauce	Mayonnaise
Marinated ginger	Wasabi

Salad Sides	
Tofu cheese	Croutons
Mixed vegetables	Black olives
Pickles	Capers
Limes	Baby onions

Cheese and Charcuterie	
Gorgonzola	Serrano ham
Manchego	Calabrese salami
Panela	Ham
Swiss	Canadian ham
Brie	Roast beef

Appetizers and Sushi	
Salmon sushi	Squid ginger salad
Vegetarian sushi	Kamikama salpicon
Shrimp sushi	Masago sashimi

## **Stir Fry and Chow Mein Station**

Soy bean sprouts, cabbage, carrots, Italian zucchini, celery, leek, broccoli, cauliflower, assorted mushrooms, Chinese noodles, pork strips marinated with ginger

<b>Carving station</b>	
Peking duck	Sweet and sour pork ribs

Entrées	
Steak with oyster sauce	Peanut sauce chicken
Tempura fish fillets	Tempura shrimp

Sides	
Spring rolls	Fried samosas
Cantonese rice	Steamed potatoes

Dessert	
Chocolate with yogurt and honey cup	Sugar Buñuelos
Chocolate "grand marquis"	Tangerine cake
Tropical fruits Macedonia	Pecan pie
Tempura bananas with chocolate sauce	Midori flan

## **COST: \$32 USD per person**

Includes 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person). Requires a minimum of 30 people/maximum of 80 people

Location Fee of \$300 USD for private events

#### **Seafood Buffet**

Welcome Drink
Kir Royal

## **Assorted Bread Station**

## Soup

Fish soup with garlic croutons

Salad Bar	
Escarole lettuce	Artichoke hearts
Japanese lettuce	Cucumbers
Tomatoes	Green beans
Asparagus	Sweet corn

Salad Dressings	
Vinaigrette	Roquefort
Ranch	Caesar
Thousand Islands	Mayonnaise
Soy sauce	Wasabi

Ceviche bar	
Mixed seafood ceviche	Shrimp to peel
Caribbean ceviche	Scallops
Stone crab claws	Shrimp cocktail
Salmon sushi	Vegetable sushi
Shrimp sushi	

Salad Sides	
Capers	Croutons
Mixed vegetables	Black olives
Pickles	Anchovies
Limes	Parmesan cheese
Guacamole	Jalapeño peppers
Serrano hot peppers	Pico de gallo
Chips	

<b>Cheese and Charcuterie</b>	
Gorgonzola	Serrano ham
Manchego	Calabrese salami
Panela	York ham
Swiss	Canadian ham
Brie	Roast beef

From the Grill	
Caribbean Lobster	Beef steak

## **Catch of the Day**

Whole fish Tikinxik (marinated with achiote paste and baked in banana leaves)

Assorted fried whole fishes served with garlic butter

Sides	
Saffron rice	Steamed potatoes
Mixed vegetables	Green beans

Dessert	
Fruit tarts	Strawberry cheesecake
Peach tarts	Tiramisu
Chocolate and mocha éclairs	Tropical fruits Macedonia
Crème brûlée	Opera cake

## **COST: \$60 USD per person**

Includes 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person). Requires a minimum of 50 people/maximum of 80 people

Location Fee of \$300 USD for private events

# Set Menus for Groups

#### **Gala Dinners**

MENU 1		MENU 4
Salmon carpaccio		Green pepper beef carpaccio
Cream of asparagus soup		Celestine consommé
Guava and Mescal sorbet		Champagne sorbet
Surf and Turf (steak and jumbo shri	imp)	Rosemary leg of lamb
Bitter Italian chocolate		Pineapple and coconut Caribb
Coffee and petit fours		Coffee and petit fours
3 Courses*: \$47 USD per person	4 Courses**: \$60 USD per person	3 Courses*: \$48 USD per person
MENU 2		MENU 5 (Vegetarian)
Feta cheese and balsamic vinaigrette salad		Tomato and goat cheese pesto
Lobster bisque		Cream of carrot soup
Lemon and vodka sorbet		Tangerine and vodka sorbet
Beef Wellington		Vegetable strudel
Crème brûlée		Yogurt and fruit cake
Coffee and petit fours		Coffee and petit fours
3 Courses*: \$40 USD per person	4 Courses**: \$49 USD per person	3 Courses*: \$29 USD per person
MENU 3		

Champagne sorbet	
Rosemary leg of lamb	
Pineapple and coconut Caribbean c	take
Coffee and petit fours	
3 Courses*: \$48 USD per person	4 Courses**: \$57 USD per person
MENU 5 (Vegetarian)	
Tomato and goat cheese pesto sala	d
Cream of carrot soup	
Tangerine and vodka sorbet	
Vegetable strudel	
Yogurt and fruit cake	
Coffee and petit fours	
3 Courses*: \$29 USD per person	4 Courses**: \$39 USD per person

Coquille Saint Jacques (scallops) in saffron sauce

Cantaloupe and sherry sorbet

Dill salmon fillet

Parfait de stracciatella

Coffee and petit fours

3 Courses\*: \$43 USD per person

4 Courses\*\*: \$52 USD per person

Duck terrine with dried fruits

\*3 Courses: Includes selection of appetizer OR soup, sorbet, entrée, dessert, coffee and petit fours.

\*\*4 Courses: Includes appetizer, soup, sorbet, entrée, dessert, coffee and petit fours.

All menus include 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person)

All prices are in US dollars. Service and VAT are included. Location Fee of \$300 USD for private events. Restrictions may apply

# Pick & Choose Dinner

Select a menu to suit your personal taste. Prices are listed per person according to the main dish of your choice. À la carte menus include 1 first course, 1 main course, 1 dessert, and coffee and petit fours.

\$20.00

#### **First Course** (*Please select one from the list below*)

## **Cold appetizers** Shrimp ceviche Shrimp cocktail Green pepper beef carpaccio Yellow tail tuna carpaccio Smoked salmon Artichoke hearts and palmettos **VEG** Scallop salad **Hot appetizers** Crab crepes au gratin Lobster parfait Seafood thousand layers "Beurre Blanc" Saffron scallops Asparagus with Hollandaise sauce **VEG** Soup Sherry oxtail soup Lobster bisque Cream of asparagus soup Cream of carrot soup **VEG** Clam chowder Pumpkin flower soup Fish soup **Sorbets** Lime with vodka Cassis with vodka Jamaica with Xtabentum Cantaloupe with sherry Guava with Mescal Port granité with cantaloupe balls Tamarind with tequila Orange with Cointreau Add an additional appetizer or soup from selection above: \$9.50 Additional charge for selecting one of the below items as an appetizer: Champagne lobster medallions \$13.50

Foie gras

#### **Main Course** (*Please select one from the list below*)

Steamed grouper served with mussels and saffron sauce	\$	37.00
Boquinete fish "Monte Xanic"	\$	40.00
Seabass Supreme with eggplant caviar	\$	43.00
Salmon "Grenobloise"	\$	43.00
Jumbo shrimp Provencal	\$	52.00
Surf and Turf (beef fillet and lobster)	\$	47.00
Lobster Cardinal	\$	56.00
Lobster Thermidor	\$	61.00
Roast beef ribs	\$	47.00
Beef Wellington	\$	40.00
Beef Béarnaise	\$	47.00
Parmigiano chicken	\$	35.00
Moroccan style chicken	\$	35.00
Chicken with achiote paste	\$	35.00
Lemon pepper chicken	\$	35.00
Raspberry Duck	\$	44.00
Veal ribs Provimi	\$	44.00
Rosemary rack of lamb	\$	48.00
Vegetable strudel VI	EG \$	30.00

#### **Dessert** (Please select one from the list below)

Crème brûlée
Strawberries bavarois
Three chocolates cloud
Guava and mango parfait
Tropical fruit sabayon
Stracciatella parfait with caramel sauce
Dark chocolate cake
Opera cake
Tarte tatin
Baked Alaska

All menus include 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person)
All prices are in US dollars. Service and VAT are included.

Location Fee of \$300 USD for private events

Restrictions may apply.