



COFFEE BREAKS

STANDARD

ASSORTED DANISH PASTRIES
BOTTLED WATER
SOFT DRINKS
AMERICAN COFFEE, INSTANT COFFEE & TEA

MEXICAN

CHURROS
CONCHAS
BISCUITS
FRESH POT OF COFFEE
CHOCOLADE

AMERICAN

COOKIES
BLUEBERRY MUFFINS
ORANGE JUICE
AMERICAN COFFEE, INSTANT COFFEE & TEA

HEALTHY

ASSORTED FRUIT JUICES
SLICED FRESH FRUIT
WHOLE WHEAT PASTRIES



BREAKFAST BUFFET

MEXICAN BREAKFAST

FRESH FRUIT JUICES
ASSORTED TROPICAL FRUIT
PLAIN & FRUIT YOGURT
CEREAL & GRANOLA

NATURAL SCRAMBLED EGGS
SCRAMBLED EGGS MEXICAN STYLE
CHILAQUILES "TORTILLA WITH TOMATO SAUCE, CHEESE & SOUR CREAM
SPANISH SAUSAGE
FRIED PLANTAIN

ASSORTED MEXICAN PASTRIES
BREAD ROLLS
BUTTER & JAM / MANTEQUILLA & MERMELADA
AMERICAN COFFEE, INSTANT COFFEE & TEA / CAFÉ AMERICANO, INSTANTÁNEO & Té

AMERICAN BREAKFAST

FRESH FRUIT JUICES
ASSORTED TROPICAL FRUIT
VARIETY OF SWEET PASTRIES
PLAIN & FRUIT YOGURTS
CEREAL & GRANOLA

NATURAL SCRAMBLED EGGS
EGGS BENEDICTINE
HOME STYLE POTATOES
BACON
SAUSAGE
PANCAKES
MAPLE SYRUP & HONEY
BUTTER & JAM
AMERICAN COFFEE, INSTANT COFFEE & TEA



**BREAKFAST A LA CARTE
DESAYUNO A LA CARTE**

#1

ORANGE JUICE
FRUIT COCKTAIL
SCRAMBLED EGGS WITH CHEESE & FINE HERBS OVER ENGLISH MUFFIN
RED HASH
DANISH PASTRY
AMERICAN COFFEE, INSTANT COFFEE & TEA

#2

APPLE & KIWI JUICE
SLICED FRESH FRUIT
HASH BROWN WITH VEGETABLES
REFRIED BEANS
MEXICAN SWEET PASTRY
AMERICAN COFFEE, INSTANT COFFEE & TEA

#3

LE BLANC COMBINATION "APPLE, CELERY, CARROT & PINEAPPLE JUICE"
MELON DRIZZLED WITH YOGURT & HONEY
HAM & CHEESE OMELETT
FRIED POTATOES WITH RED & GREEN PEPPER
SAUSAGE
DANISH PASTRY
AMERICAN COFFEE, INSTANT COFFEE & TEA



COCKTAILS

MEXICAN HORS D'OEUVRES

SMALL CHEESE TRUFFLES WITH CHIPOTLE / BOLITAS DE QUESO CON CHIPOTLE
SALAMI SOMBRERO / SOMBRERO SALAMI
TORTILLA CHIPS WITH GUACAMOLE / TOTOPOS CON GUACAMOLE
MEXICAN SOPECITOS "TORTILLA FILLED WITH FRIED BEANS, CHEESE & SOUR CREAM" /
SOPECITOS MEXICANOS "TORTILLA CON FRIJOL REFrito, QUESO & CREMA
SINCRONIZADAS "FLOUR TORTILLA WITH HAM & CHEESE /
SINCRONIZADAS "TORTILLA DE HARINA CON JAMÓN Y QUESO
TACOS DE POLLO / CHICKEN TACOS

INTERNATIONAL HORS D'OEUVRES

PARMA HAM WITH MELON / JAMÓN PARMA CON MELON
CELERY SERVED WITH BLUE CHEESE DIP / APIO CON SALSA DE BLUE CHEESE
CHERRY TOMATO FILLED WITH TUNA FISH / TOMATE CHERRY RELLENO DE ATUN
MINI BEEF KEBAB / MINI BROCHETA DE RES
QUICHE LORRAINE
CHICKEN EMPANADAS / EMPANADAS DE POLLO
BBQ BABY RIBS / COSTILLITAS A LA BARBACOA

MINI VEGETABLE STRUDEL / MINI STRUDEL DE VEGETALES
MUSHROOM TARTLETS / TARTALETAS DE CHAMPIÑONES
MIXED MINI KEBAB / MINI BROCHETAS MIXTAS
MIXED CHEESE TRAY / ESPEJO DE QUESOS VARIADOS
HAM & ASPARAGUS / JAMÓN Y ESPARRAGOS
PROSCIUTTO WITH MELON / PROSCIUTTO CON MELÓN
VEGETABLES WITH ASSORTED DIPS / VEGETALES MIXTOS CON ADEREZOS

VIP HORS D'OEUVRES

GRILLED CACTUS LEAF FILLED WITH CRAB MEAT / NOPALES RELLENOS DE CANGREJO
SMOKED SALMON OVER RYE BREAD / SALMÓN AHUMADO SOBRE PAN CENTENO
SHRIMP WITH PIÑA / CAMARÓN CON PIÑA
CHICKEN KEBAB / BROCHETA DE POLLO
BEEF MEDALLIONS / MEDALLONES DE RES
LAMB CHOPS / CHULETAS DE CORDERO
SEA FOOD VOL AU VENTS / VOL AU VENTS RELLENO DE MARISCOS



LUNCH & DINNER BUFFET

MEXICAN BUFFET

JICAMA & ORANGE SALAD
FRESH FRUIT COCKTAIL
TOMATO & ONION SALAD
MIXED GREEN SALAD
ASSORTED DRESSINGS & CROUTONS
SHRIMP CEBICHE

BEEF FAJITAS
CHICKEN FAJITAS
CORN & FLOUR TORTILLAS
PORK LOIN IN GREEN SAUCE
RED SNAPPER VERACRUZ STYLE
OAXAQUENOS TAMALES
SPANISH RICE
CHARRO BEANS
ASSORTED MEXICAN SAUCES

MAYAN BUFFET

CACTUS LEAF SALAD
SEAFOOD CEBICHE
FISH ESCABECHE
FRESH FRUIT SALAD WITH COCONUT FLAKES
JICAMA, CUCUMBER & PINEAPPLE SALAD
YUCATAN WHITE CABAGE SALAD

GRILLED RED SNAPPER WITH ACHIOTE & BITTER ORANGE /
CHICKEN PIECES IN ADOBO SEASONING
ROSTED PORK LOIN WITH GREEN TOMATO SAUCE
GRILLED ARRACHERA
SELECTION OF MEXICAN SAUCES
CORN & FLOUR TORTILLAS
RICE WITH VEGETABLES

ASSORTMENT OF MEXICAN DESSERTS

AMERICAN COFFEE, INSTANT COFFEE & TEA

BBQ BUFFET

SLICED FRESH FRUITS
GREEN SALAD
TOMATO SALAD
CUCUMBER SALAD
GOLDEN CORN SALAD
POTATO SALAD

GRILLED FISH FILLET
SEAFOOD KEBAB
BARBECUE CHICKEN BREAST
PORK SAUSAGE / SALCHICHA DE PUERCO
GRILLED TOP SIRLOIN
BAKED STUFFED POTATO
CORN ON THE COB

ASSORTMENT OF DESSERTS

AMERICAN COFFEE, INSTANT COFFEE & TEA

TEX-MEX BUFFET

CACTUS LEAF SALAD
SHRIMP COCKTAIL
GREEN SALAD
TOMATO & ONION SALAD
CORN & POTATO SALAD
ASSORTED VEGETABLES OF THE DAY

BARBECUE CUTLET OF BEEF
GRILLED TOP SIRLOIN
MESTIZAS POTATOES (BACON & FINE HERBS)
BLACKENED FISH FILET
CALAMARI RINGS WITH GUAJILLO CHILE

ASSORTMENT OF DESSERTS

AMERICAN COFFEE, INSTANT COFFEE & TEA

ITALIAN BUFFET

CHEESE & TOMATO SALAD WITH BASIL
GREEN MIXED SALAD
SEAFOOD SALAD
ASSORTED DRESSINGS & CROUTONS
PROSCIUTTO, SALAMI & CHEESE PLATTER
OIL, VINAGER & PARMESAN CHEESE
BEEF LASAGNA
RISOTTO MILAN STYLE
CHICKEN WITH MUSHROOMS
FISH FILLET IN SICILIAN STYLE
PORK LOIN WITH PROSCIUTTO & ORLY PASTA
FLORENTINA SPINACH WITH RICOTTA CHEESE

TIRAMISU
CHOCOLATE CAKE
NAPOLITAN FALN WITH CARAMEL
MILLE FEUILLE CAKE
ASSORTED PETIT FOURS
FRUIT COCKTAIL WITH AMARETTO

AMERICAN COFFEE, INSTANT COFFEE & TEA

CARIBBEAN BUFFET

SHRIMP WITH TROPICAL PINEAPPLE SALAD
FRESH FRUIT SALAD
GREEN SALAD
TOMATO SALAD WITH AROMATIC HERBS
CHICKEN CEASAR SALAD
DRESSINGS, CROUTONS & PARMESAN CHEESE

FISH FILLET IN COCONUT SAUCE
MUSSELS IN LEMON SAUCE
SHRIMP KEBAB
GRILLED CHICKEN WITH HONEY
STEAK IN THREE PEPPERS SAUCE
CURRY RICE
VEGETABLES IN BUTTER SAUCE

ASSORTMENT OF DESSERTS
MIXED PETIT FOURS

AMERICAN COFFEE, INSTANT COFFEE & TEA

INTERNATIONAL BUFFET

ORIENTAL - ITALIAN - MEXICAN

VEGETABLES & POTATO SALAD
PASTA SALAD
PINEAPPLE WITH JICAMA
GREEN MIXED SALAD
TOMATO & ONION SALAD
ASSORTED DRESSINGS, CROUTONS & PARMESAN CHEESE
GUACAMOLE Y TOTOPOS

SWEET & SOUR PORK
ALMOND CHICKEN
ORIENTAL STYLE RICE
BEEF LASAGNA
FUSILLI IN ALFREDO SAUCE WITH BACON
FISH FILLET IN VERACRUZ STYLE
BEEF SLICES IN MEXICAN SAUCE

CHOCOLATE CAKE
MIDORI FLAN CARAMEL
TIRAMISU
MEXICAN DESSERTS
ASSORTED PETIT FOURS

AMERICAN COFFEE, INSTANT COFFEE & TEA

ORIENTAL BUFFET

MANDARIN SALAD
ASSORTED SUSHI WITH SOYA SAUCE
HARUSAME SALAD
YASAI SALAD

TORI SOUP

ALMOND CHICKEN
SHEHUAN FISH
TEPANYAKI VEGETABLES
CHINESE RICE
BEEF CHOP SUEY

MIDORI FLAN CARAMEL
CHINESE STRAWBERRIES
GINGER PIE
BANANA PIE
COFFEE JELLY

CAJUN BUFFET

CEASAR SALAD
FRUIT SALAD
TOMATO, ONION & LOUISIANA SALAD
SHRIMP COCKTAIL NEW ORLEANS STYLE
LETTUCE, TSURIMI & SWEET SAUCE SALAD
BLACKENED SIRLOIN CAJUN STYLE
MARDI GRASS CHICKEN BREAST
CREOLE SHRIMP WITH FRESH PASTA
CONGRI RICE
GARLIC POTATOES

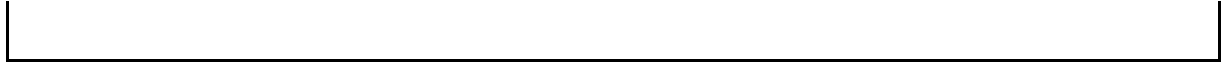
ASSORTMENT OF DESSERTS

SPANISH BUFFET

PROSCIUTTO & CHEESE PLATTER
FISH PUDDING IN PINK SAUCE
RUSSIAN SALAD
TOMATO & TUNA FISH SALAD
CHILLI SWEET PEPPER SALAD WITH OIL
GREEN SALAD

VALENCIAN PAELLA
CHICKEN CHILINDRON STYLE
STUFFED LAMB CHOP
FISH FILLET IN GREEN SAUCE
GRILLED SPANISH SAUSAGE
GRILLED VEGETABLES WITH BACON
SLICED POTATO WITH ONION

RICE PUDDING
MILLE FEUILLE CAKE
ALMOND TART
PEAR IN RED WINE
CHOCOLATE CAKE





LUNCH

No. 1

GREEN SALAD WITH MUSHROOMS & RASPBERRY VINAIGRETTE
*
STUFFED CHICKEN BREAST WITH DRIED FRUITS & NUTS IN MERLOT SAUCE
*
SAN MARCOS "TRUFLE MOUSSE GENOVESA STYLE"

No. 2

GREEK SALAD AU BALSAMIC VINAIGRETTE
*
LOIN PORK WITH ACHIOTE SAUCE & BITTER ORANGE
*
GERMAN CHEESE CAKE WITH RED FRUITS

No. 3

GAZPACHO ANDALUZ "COLD VEGETABLE SOUP SAPNISH STYLE"
*
BEEF FILLET BRAIZED AU RED WINE
*
MANGO, COCONUT & PAPAYA MOUSSE

No. 4

AZTEC SOUP
*
GRILLED FISH FILLET WITH ALMOND & MOLE SAUCE
*
CREOLE "CAMARÓN CON PASTA FRESCA"

ALL MAIN DISHES ARE SERVED WITH POTATOES, RICE & VEGETABLES



DINNER

SALAD & APPETIZERS

GREEN SALAD WITH MUSHROOMS & RASPBERRY VINAIGRETTE

*

TUSCAN SALAD WITH SESAME VINAIGRETTE

*

GREEK SALD AU BALSAMIC

*

VEGETABLE TERRINE AU TOMATO COULIS

*

GRILLED VEGETABLES WITH SOYA VINAIGRETTE

*

WILD CARIBBEAN RICE

*

PUERTO VALLARTA SALAD

SOUPS

LIME SOUP

*

SEA & LAND BROTH

*

CORIANDRE CRÈME

*

SOLFERINA CRÈME AU ORANGE AROMA

*

AZTEC SOUP

*

CONDE CRÈME WITH JULIENNE TORTILLA

*

CRAW BISQUE WITH BRANDY

*

DUBARRY CRÈME

*

ANDALUZ GAZPACHO

*

CUCUMBER SOUP WITH CRABMEAT (COLD)

ENTREES

CHICKEN BREAST AU FINE HERBS STUFFED WITH SPINACH

*

STUFFED CHICKEN BREAST WITH SHRIMP IN CORIANDRE SAUCE

*

STUFFED CHICKEN BREAST WITH DRIED FRUITS & NUTS AU MERLOT SAUCE

*

LOIN PORK WITH ACHIOTE SAUCE & SOUR ORANGE CREAM

*

LOIN PORK AU MILK, STUFFED WITH APPLE AND PLUM

*

CASSEROLE JEWFISH FILLET IN ALMOND BUTTER

*

GRILLED FISH FILLET OVER AN ALMOND MOLE SAUCE

*

MILLE-FEUILLE OF SEA BRASS & SHRIMP MOUSSE AU CHARDONNAY

*

BEEF FILLET BRAIZED AU RED WINE

*

GRILLED SIRLOIN STEAK IN LIGHT MUSTARD SAUCE

*

BEEF FILLET GARNISHED WITH MUSHROOMS AU TWO SAUCES

MAIN DISHES ARE SERVED WITH POTATOES, RICE & VEGETABLES

MAIN DISH OPTIONS / OPCIONES DE PLATO PRINCIPAL

SURF & TURF #1 / MAR Y TIERRA #1

BEEF FILLET WITH A COMBIANTION OF LOBSTER & SHRIMP, SERVED IN A DUET SAUCE

FILETE DE RES CON COMBINACI6N DE LANGOSTINOS Y CAMARONES SERVIDOS EN UN DUETO DE SALSAS

SURF & TURF #2 / MAR Y TIERRA #2

FILET MIGNON CROWNED WITH A LOBSTER MEDALLION

FILETE DE MIGNON CORONADO CON UN MEDALLON DE LANGOSTA

TURF & TURF / TIERRA & TIERRA

BEEF MEDALLION & CHICKEN BREAST AU CABERNET & CORIANDRE SAUCE

MEDALLON DE RES Y PECHUGA DE POLLO AL CABERNET DE CILANTRO

GRILLED VEAL CHOP LACED WITH A MANGO MOUSSE & CHIPOTLE CREAM

RIBEYE A LA PARRILLA CON MOUSSE DE MANGO Y SALSA DE CHILE CHIPOTLE

1/2 LOBSTER THERMIDOR STYLE
1/2 LANGOSTA A LA THERMIDOR
\$25.00 PER PERSON

ALL MAIN DISHES SERVED WITH POTATOES, RICE & VEGETABLES
TODOS LOS PLATOS PRINCIPALES SON SERVIDOS CON PAPAS, ARROZ Y VEGETALES

DESSERTS / POSTRES

SAN MARCOS / SAN MARCOS

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NOUGAT & FRUIT PASSION PASTA / TURRÓN DE CAVA-PASIÓN

*

SAFFRON CAKE / TARTA CHIBOUST DE AZAFRÁN

*

RASPBERRY CHARLOTTE / CHARLOTTE DE FRAMBUESA

*

GERMAN CHEESE CAKE WITH RED FRUITS / TARTA DE QUESO ALEMANA CON FRUTOS ROJOS

*

PIÑA COLADA MOUSSE / MOUSSE DE PIÑA COLADA

*

CREOLE "SHRIMP WITH FRESH PASTA" / CRIOLLO

*

FESTIVAL / FESTIVAL

*

DESSERT ROSE / ROSA DEL DESIERTO

*

TROPIQUE / TROPIQUE