

# BANQUET MENUS



**Paradise Village**  
*Heaven on Earth*

## **BANQUET MENUS**

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## **COFFEE BREAKS**

### **RDC-1**

Assorted: Coffee's & Tea's

### **RDC-2**

Assorted: Coffee's & Tea's, Bottled Water, Soft Drinks

### **RDC-3**

Assorted: Coffee's & Tea's, Bottled Water & Soft Drinks  
Mini Danish Pastries & Variety of Cookies

### **RDC-4**

Assorted: Coffee's & Tea's, Bottled Water, Soft Drinks  
Mini Fruit Tarts

### **RDC-5**

Assorted: Coffee's & Tea's, Bottled Water, Soft Drinks  
And Elegant French Pastries

### **RDC-6**

Assorted: Coffee's & Tea's, Bottled Water, Soft Drinks  
Orange Juice & mini Danish Pastries

**CONTINUOUS 4 HRS**

**RC-1**

Assorted:Coffee's & Tea's, Bottled Water & Soft Drinks

**RC-2**

Assorted:Coffee's & Tea's,Bottled Water,  
A variety of Cookies

**RC-3**

Assorted:Coffee's & Tea's,Bottled Water,Soft Drinks  
Mini Danish Pastries & Variety of Cookies

**RC-4**

Assorted:Coffee's & Tea's ,Bottled Water  
Mini Fruit Tarts

**RC-5**

Assorted:Coffee's & Tea's, Bottled Water  
French Pastries

**RC-6**

Coffee & Decaf

**RC-7**

Pitcher of Juices Orange,Grape Fruit,Lime & Carrot

**RC-8**

Assorted: Cookies or Mini Danish Pastries

## **BREAKFAST BREAK**

### **CONTINENTAL (RD-1)**

Fresh Orange or Grapefruit Juice  
Sweet Rolls Toasted Basket  
Coffee and Decaf  
Assorted: Tea's

### **THE FARMER (RD-2)**

Mexican Sweet Rolls,Sopes,Chicken Tacos  
Assorted: Empanadas,mini Tamales  
Mexican Coffee,hot Chocolate

### **THE HEALTHY (RD-3)**

Seasonal Fresh Fruits  
A Fresh Juice station(5)  
Vegetables:Relish & Dips  
Mini Sandwiches  
Coffee,Decaf, Assorted: Tea's, Milk

### **PARADISE (RD-4)**

Seasonal Fresh Fruits  
Selection of Fresh Juices(5)  
Selection of Finger Sandwiches  
Mini French Pastries  
Coffee,Decaf,Assorted: Tea's,Soft Drinks

## **BREAKFAST SET MENUS**

### **THE CONTINENTAL (D-1)**

Fresh Orange or Grape Fruit Juice  
Mini Danish Pastries  
Fruit plate & Yogurt  
Coffee, Decaf  
Selection of Tea's or Milk

### **THE AMERICAN (D-2)**

Fresh Orange or Grapefruit Juice  
Fruit plate, Basket of Sweet Rolls  
Danish Pastries & Toasted bread, Jelly Butter  
Eggs any style Sausages , Ham or Bacon  
Hash Brown Potatoes  
Coffee, Decaf  
Assorted: Tea's or Milk

### **THE MEXICAN (D-3)**

Orange Juice or Fruit plate  
Ranchero Eggs or Mexican style  
Refried Beans with Tortilla Chips and Avocado  
Green Chilaquiles, Toasted Bread  
Sweet Mexican Rolls, Coffee, Decaf  
Selection of Tea's or Milk

## **BREAKFAST SET MENUS**

### **DIETETIC (D-4)**

Fresh Orange or Grapefruit Juice  
Natural Yogurt or Fruit plate  
White Scrambled Eggs with Vegetables  
Whole Bread  
Coffee, Decaf or Assorted: Tea's

### **PREMIUM (D-5)**

Carrot or V- 8 Juices  
Papaya and Yogurt  
Smoked Salmon Omelette Asparagus tips  
Onion Sauce & Hash Brown Potatoe  
Toasted Bread, Danish Pastries  
Coffee, Decaf, Assorted: Tea's

### **COSMOPOLITAN (D-6)**

Fresh Orange or Lime Juice  
Melon and Papaya with Cottage Cheese and Honeybee  
Baguette Stuffed with White Egg, Canadian Pork loin and American Cheese  
Toasted Bread and Danish Pastries  
Coffee,Decaf, Assorted: Tea's

## **BREAKFAST BUFFET**

### **THE CONTINENTAL (DB-1)**

fresh fruits juices, orange, grapefruit  
Assorted fruit plate, pineapple, papaya  
watermelon, cantelup  
Yoghurt at your choice, granola  
Cheese, food cuts, fruit in slices  
Sweet rolls

### **THE AMERICAN (DB-2)**

Natural fresh fruit juices orange, grape fruit, lime  
Assorted fruit plate, pineapple, papaya  
watermelon, cantelup  
Scrambled eggs with sausage, ham or bacon  
Hashbrown Potatoe  
Assorted mini sweet rolls

### **THE POBLANO (DB-3)**

Natural fresh fruit juices orange, grape fruit, lime  
Assorted fruit plate, pineapple, papaya  
watermelon, cantelup  
Plain scrambled eggs with chili poblano in slices  
and sour cream  
Flour tortillas or toast  
Fried beans with avocado  
Assorted mini sweet rolls  
Regular or decaffeinated coffee, tea or milk

**THE MEXICAN (DB-4)**

Selection of Juices (5)

Assorted: Fruit (5)

Sopes and Hand Made Tortillas

Natural Yogurt Dried Fruit

Station of Eggs any Style Will all its Trimmings

(Onion, Mushroom,Ham,Pumpkin Blooson)

Beff Tips with Chipotle Sauce

Scrambled Eggs Mexicana

Red Chilaquiles Mexican hot Sauces

Assorted Tamales

Butter, Marmalade,Mexican Sweet Rolls,Bolillo

Assorted:Coffee's & Tea's

**( 80 persons minimum)**

**VALLARTENSE (DB-5)**

Selection of Juices (5)

Assorted: Fruit(5)

Cold Cereals,Assorted Yogurt

Dried Fruit

Station of Eggs any Style with it's Trimmings

(Salmon,Shrimp,Sausage,Bacon,Onion,Tomatoes,Chilli,Cheese and Mushroom)

Chilaquiles, Refried Beans,Hash Brown Potatoe

Spinach Crepes, Hot Cakes

Beef B.B.Q,Mexican Hot Sauces

French Toasted,Butter,Marmalade,Sweet Rolls,Toast

Assorted:Coffee's & Tea's

**( 80 persons minimum)**

## **BREAKFAST BUFFET**

### **BRUNCH(DB-6)**

Fresh Juices: Orange, Grapefruit, Tomato, Apple, Pineapple

Assorted: Fresh Fruit(5)

Seasonal Whole Fruit

Selection of Cereals, Assorted Yogurts

Station of Eggs and Style with it's Trimmings

(Tomatoe, Chilli, Onion, Mushroom, Ham, Pumpkin Blooson)

**SALAD BAR:** (4 diferents), Dressings

Assorted Cold Cuts & Cheeses

Station of Roast Beef

Sea Food Paella

Charcoal Broiled Steaks & Chicken

Pork's Basted au Axiote

Noodles au Cream

Red Potatoes Fine Herbs

Vegetables Souted

Refried Beans, Poblano Bell Peppes with Cream

Danish Pastries, Toasted Bread, Marmalade

Display of Baggetes

### **DESSERTS:**

Chocolate Cake, Cheese Cake, Assorted Fruits Tarts, Caramel Custard

### **DRINKS:**

Champagne, Mimosa

Kir Royal, Cocktail Bellini

Assorted: Coffee's & Tea's

**( 80 persons minimum)**

**LUNCH & DINNER**  
**SET MENU**

**CC-1**

Tortilla Soup and Cascabel dry Chilli

Chicken Fajitas au Tarragon

**Garnishes:**Refried Beans,Guacamole,Chips

Sweet Potatoe Strudel

Caramel Sauce

Coffee

**CC-2**

Stuffed Tomato with Shrimp and Tuna Salad

Breaded Chicken Steak

**Garnishes:**Mashed Potatoe and Mushrooms

Piña Colada Ice Cream

Assorted:Coffee's & Tea's

**CC-3**

Mixed Green Salad & Panela Cheese

American Style Chicken

**Garnishes:**Sauted Vegetables , French Fries,Mustard Greens,Bacon and Parmesan Cheese

Cheese Pie

Assorted: Coffee's & Tea's

## LUNCH OR DINNER

### CC-4

Rainbow Salad,with Tomato,Avocado,and Baby Shrimp

Sea Bass Fillet "Veracruz"

**Garnishes:** Red Potatoe Provenzal and Grilled Tomato

Coconut custard

Seleccion of Coffee's & Tea's

### CC-5

Chilled Seafood Cocktail

Beef Fillet Tampiqueña

**Garnishes:**Rice,Beans,Enchiladas,Guacamole

Mango Mousse and Bañuelo

Seleccion of Coffee's & Tea's

### CC-6

Harvest's Salad

Chicken Hamburger

**Garnishes:**French Fries,Onion,Lettuce & Tomato

Strawberry Tart

Selección of Coffee's & Tea's

**LUNCH BUFFET**

**CF-1**

Mock Crab Salad  
Spinach Salad  
Marinated Vegetable Salad  
Russian Shrimp Salad



**Assorted Dressings(4)**



Fish Soup au Chipotle



Shrimp and Octopus Steamed in Beersauce  
Green Bell Pepper Polano Stuffed with Smoked Marlin  
Beef Steak "Mexicana"  
Chicken Fine Herbs  
Fussilli ou Pesto Three Cheese Sauce  
Garde Rice  
Zuchinni & Carrot Sauted  
Red Potatoe Fine Herbs



**Mexican sauces(4)**



**DESSERTS:**

Cheese Cake  
Corn Cake  
Mango Mousse  
Moka Cake

**(80 persons minimum)**

**LUNCH BUFFET**

**CF-2**

Spring Salad Baby Lettuce,Celery,Carrots,Peas & Jicama

Citrics Salad with Slices of Chicken Breast

Green Peas Salad and Panela Cheese

Tomato's Stuffed with Tuna Salad



**Assorted Dressings(4)**



Creamed Mussel´s Garnished with Cilantro



Fish Fillet Amandine

Shrimp Enchilados

Beef Steak au Chipotle

B.B.Q Chicken

Spaghetti Fruti Di Mare

**Garnishes:**Steamed Vegetables,Charro Beans,Poblana Rice



**Mexican Sauces(4)**



**DESSERTS:**

Banana Cake

Pecan Tarts

Amaretto Cake

Cheese Custard

**(80 persons minimum)**

**LUNCH BUFFET**

**CF-3**

Mixed Salad  
Tomato Salad Garnished with Panela Cheese  
Ruby Red Beet & Pineapple Salad  
Vallarta's Ceviche



**Assorted Dressings(4)**



Fish Fillet & Shrimp Souted in Garlic Butter  
Smoked Marlin's Sopes  
Pork's Basted in Orange Sauce  
Chicken Basted in White Wine Sauce  
Beef Fajitas  
**Garnishes:**Ajillo Rice,Refried Beans,Vegetables Souted in Butter



**Mexican Sauces(4)**



**DESSERTS:**

Cheese Cake  
Caramel Custard  
Coconut Pie  
Chocolate Mousse

**(80 persons minimun)**

**LUNCH BUFFET**

**CF-4**

Marinade Cabbage Salad  
Tomato & Mozzarella Salad  
Fruit Cocktail au Kirsh  
Mixed Salad



**Assorted Dressing(4)**



Sea Food Soup Garnished with Ajillo



Fish Fillet Amandine  
Stuffed Bell Pepper with Sea Food  
Provencal Chicken  
Pork Basted in a Gourmet Cinnamon Sauce  
**Garnishes:** Rice, Broccoli, Spinach and Cream , Mashed Potatoe



**Mexican Sauces(4)**



**DESSERTS:**

Banana Cake  
Coconut & Pineapple Tarts  
Tangerine Mousse  
Moka Cake

(80 Persons minimum)

**LUNCH & DINNER BUFFET**

**XCARET (CCB-1)**

**SALAD BAR**

Heart of Lettuces, Vegetables Rotini & Cold Cuts  
Potato Salad Garnished with Bacon and or Chilled & Bell Pepper Salad



**Assorted Dressings(4)**



**MAIN COURSES**

BBQ Spare Ribs  
Chicken Achote  
Beef Tip's Sauted in a Mushroom Wine Sauce  
Grilled Fish Fillet in a Lemon Butter Sauce  
**Garnishes:** Poblano Rice and Panela Cheese, Baked Potatoes  
Mixed Vegetables Sauted



**DESSERTS:**

Moka Cake  
Banana Pie  
Rice Pudding  
Chocolate Cake

**(80 Persons minimum)**

**LUNCH & DINNER BUFFET**  
**THE MEXICAN (CCB-2)**

**SALAD BAR**

Avocado Stuffed with Ceviche Vallarta's Style  
Acapulco's, Sinaloa's Ceviche Style  
Guacamole, Green Bean Salad Tomato and Panela Cheese Salad  
Baby Cactus Mexican Salad



**SNACK'S**

Beef Sopes, Meat Empanadas, Chicken Tacos  
Nachos, Quesadillas, Marinated Pork Tacos



**MAIN COURSES**

Beef Birria Jalisco Style (Shredded Meat)  
Chicken Pipian (Green Mole)  
Sea Food Mixiote  
Fish Fillet au Jamaica Butter  
Pork Loin with Plum Sauce



**GARNISHES:**

Mexican Rice, Charro Beans, Baby Onion, Grilled Baby Cactus  
Hand Made Tortillas

**Mexican Sauces(4)**



**DESSERTS:**

Rice Pudding, Banana Steak au Kahlua, Mexican Candies, Sweet Potatoe,  
Sweet Pumpkin, Cheese Custard, Guava Jelly, Coconut Cake  
Assorted: Coffee's & Tea's

**(80 persons minimum)**

**LUNCH DINNER BUFFET (CCB-3)**

**CHARCOAL BROILED STEAKS BUFFET**

**SALAD BAR**

Cesar, Tomatoe Garnished with Panela Cheese  
Marinated Vegetables, Corn and Cream Cheese Salad  
Guacamole



**Assorted Dressings(4)**



**MAIN COURSES**

Sirloin Steak, Chicken, Sausages, Mexican Sausages  
Rib eye, Beef Steak  
B.B.Q Spare Ribs  
Roast Beef au Jus



**GARNISHES:**

Baked Potatoe, Charro Beans, Sauted Vegetables  
Corn on the Cob, Sauted Potatoe with Garlic and Parsley  
Flour and Corn Tortillas



Mexican Home Made Sauces, Black Pepper Sauce & Barnaise



**DESSERTS:**

Rice Pie, Walnut Pie, Apple Pie, Caramel Custard, Chocolate Cake,  
Coconut & Banana Cake  
Variety of Coffee's & Tea's

**(80 persons minimum)**

**LUNCH & DINNER BUFFET**  
**SEA FOOD FEST (CCB-4)**

**SALAD BAR**

Chilled Corn & Pepper Salad, Fish Cevihe Watercress, Guacamole

**Assorted Dressing(4)**

**CHARCOAL BROILED**

Shrimp Brochette  
Fish Brochette  
Grilled Fish Fillet  
Whole Fish "sarandeado" Style  
Sea Scallop Brochette  
New Burg Sea Food

**GARNISHES:**

Steamed Vegetables & Rice  
Steamed Potatoe, Sauted Pasta  
Home Made Tortillas

**Mexican Sauces(4)**

**DESSERTS:**

Fresh Fruit Tarts  
Flaming Banana's in Kahlua Sauce  
Caramel Custard  
Strawberry Cheese Cake  
Assorted: Coffee's & Tea's

**(80 persons minimum)**

**LUNCH & DINNER BUFFET**

**THE JUNGLE (CCB-5)**

**SALAD BAR**

Mixed Salad, Tomato & Coriander, Carrot & Raisins  
Endives & Anchovies with Olive oil  
Cold Cut's & Cheese's Display



**Assorted Dressings(4)**



**MAIN COURSES:**

Stuffed Chicken Breast with Wild Mushroom and Jamaica Sauce  
Fish Fillet and Chive Sauce  
Beef Steak in a Red Wine & black Pepper Sauce  
Duck au Tangerine Sauce  
Shrimp & Octopus "Gratin"  
Garlic and Pasilla Sauce



**GARNISHES:**

Saffron Rice, Broccoli in a Gratin, Amandine Potatoe  
Mixed Vegetables, Pasta au Pesto



**Mexican Sauces (4)**



**DESSERTS:**

Mango Mousse, Fruit Tarts, Passion Fruit Roll, Amazon Cake

**(80 persons minimum)**

**LUNCH & DINNER BUFFET**

**THE PESCADOR(CCB-6)**

**SALAD BAR**

Broccoli, Carrot and Pineapple  
Shrimp & Corn Salad  
Zucchini Mozzarella & Oregano  
Mixed Salad Manchego Cheese and Red Tomato

**Assorted Dressings(4)**

**MAIN COURSES**

Paella  
Mahi Mahi Fillet au Pibil  
Shrimp & Bell Pepper Tamales

**THE BROCHETTES:**

Fish, Shrimp & Pineapple  
Beef, Lobster & Banana  
Tuna, Sword Fish & Tomato  
Corn, Bell Pepper and Onion Sauted

**GARNISHES:**

Baked Potatoe  
Steamed Vegetables

**Mexican Sauces(4)**

**DESSERTS:**

Puff Pastries Cake, French Pastries, Black Berry Pastries, Fruit Tarts  
Assorted: Coffe's & Tea's

**(80 persons minimum)**

**LUNCH & DINNER BUFFET**  
**THE TULUM (CCB-7)**

**SALAD BAR**

Artichokes, Hearts of Palm, Caesar, Smoked Salmon  
Spinach & Bacon, Sino Mono with Shrimp & Octopus

**Assorted Dressings (4)**

**Prawn Bisque**

**HORS D' OEUVRES**

Cheese Display, Duck & Chicken Paté, Fish & Vegetables

**MAIN COURSES**

Wellington Beef Fillet  
Chicken Breast Vizcaina  
Prime Rib au Jus  
Fish Fillet Saffron  
Shrimp au Curry  
Sea Food "Gratine" (Shrimp, Octopus, Sea Scallops)

**GARNISHES:**

Rice & Vegetables, Stuffed Potatoe  
Fusilli Parmesana

**Mexican Sauces(4)**

**DESSERTS:**

Chocolate Cake Grand Marnier, Carrot Cake, Tutti Frutti Mousse, Chocolate Duo  
Assorted: Coffee's & Tea's

**(80 persons minimum)**

**LUNCH & DINNER BUFFET**

**GRAND PARADISE (CC-8)**

**SALAD BAR**

Caesar, Smoked Salmon, Marinated Bell Pepper and Clams  
Rice & Crab, Roquefort Cheese, Spinach, Watercress & Pines



**COLD ENTREES**

Duck Pathe & Confit Fruits  
Chicken Pathe au Laurel, Smoked Salmon & Vegetables Terrine  
Cold Cuts Tray  
(Prosciutto Ham, Cold Turkey, Roast Beef, Corn Beef)  
Assorted Cheeses  
(Goat, Dutch, Mozzarella, Camembert, Home Made Cheese)  
Sea Food Display  
(Shrimp, Lobster Tail, Clams, Smoked Marlin)



**MAIN COURSE**

Salmon Turnedos  
Lobster Sauce  
Beef Medallions  
Red Wine Sauce  
Duck a la Tangerine  
Fish Fillet  
Pink Champagne Sauce  
Prime Rib au Jus



**GARNISHES:**

Sautéed Vegetables, Potatoe Gratin, Saffron Rice



**DESSERTS**

Black Berry & Cheese Cake, White Chocolate Cake, Puff Pastries, Guava Mousse, Cremee Brulee  
Assorted: Coffee's & Tea's

**80 PERSONS MINIMUM**

## **FOUR COURSE SET MENUS**

### **MCT-1**

Sea Scallops Salad  
Mango Vinaigrette  
Asparagus & Clam's Cream  
Flaming Beef in Tequila Sauce  
Walnut & Red Fruits Cake  
Coffee



### **MCT-2**

Baby Lettuce Salad  
Fried Cheese & Creamy Guajillo  
Vegetables in Lamb Broth  
Red Snapper Fillet & Shimps  
Crab Sauce  
Chocolate Glacee Mousse



### **MCT-3**

Vegetables terrine  
Champagne Sauce  
Wild Mushroom Cream  
Sea Bass Rose  
Saffron Sauce  
Pear Glacee  
Tree Chocolate Sauces



### **MCT-4**

Breaded Sea Scallops in Tangerine Sauce on Top of Baby Lettuce  
Artichokes Creamed au "Gratin" Style  
Duck Breast  
Avocado & Rose Pepper Sauce  
Opera Cake  
Perfumed with Banana Liquor

**(100 PERSONS MINIMUM)**

## FOUR COURSE SET MENUS

### MCT-5

Marinated Vegetables in Balsamic Vinegar a Top Baby Lettuce

Creamed Corn Soup

With Bell Pepper & Quail Slices

Salmon & Sea Scallops Steak Tarta

Au White Butter in Pesto

Banana Mousse

Goat Yelly & Tequila Sauce



### MCT-6

Baby Lettuce With Mango Vinaigrette

Cream Mushroom Soup

Prime Rib au Jus

Double Chocolate Cake



### MCT-7

Sea Scallops in Puff Pastries

Coriander Sauce

Creamed Corn & Salmon

Chicken Breast Stuffed

Goat Smothened in Grape Sauce

Chocolate Cake



### MCT-8

Puff Pastries Stuffed

With Quail Topped with Jamaica Sauce

Losbster Bisque' Sprinkled with Tequila

Stuffed Whole Red Snapper

With Poblana Sauce

Strawberry Mousse

Over english Sauce

**(100 Persons minimum)**

## **FOUR COURSE SET MENUS**

### **MCT-9**

Puff Pastries Stuffed with Wild Mushroom  
Shrimp & Salmon Bisque'  
Coconut Shrimp  
In Mango Sauce  
Amaretto Cake

### **MCT-10**

Lobster Bisque'  
Surf & Turf  
Beef Medallion & Shrimp  
Stuffed Coconut  
With Tree Mousses

### **MCT -11**

Duck Terrine  
With Confited fruit's and Green Pepper  
Cream Cheese au Chipotle  
Stuffed Lobster  
With Sea Food & Gratin  
Fruit's in Puff Pastries  
Over Grand Marnier Sauce

### **MCT-12**

Provolone Cheese Gratin  
Olive Oil & Oregano Sauce  
Fish Soup au Saffron  
Chicken Ossobuco  
Stuffed with Chicken & Pine Pecan Mousse  
Seasonal Fruit's Mousse

**(100 persons minimum)**

## **FOUR COURSE SET MENUS**

### **MCT-13**

Sea Food "Gratin" au Curry  
Tomato & Cream Cheese Salad  
Surf & Turf  
Beef Fillet & Lobster Seasoning with Choron Sauce au Chipotle  
Pina Colada Parfait  
Over Jamaica Caramel

### **MCT-14**

Spinach Salad mushroom & bacon  
Clamb chowder au Anisette  
Beef Fillet au Guajillo Creamy Sauce  
Praline Cake

### **MCT-15**

Watercress & Shrimp Salad  
Chilled Corn & Bell Pepper  
Grilled Rib Eye  
Wild Mushroom Sauce  
White Chocolate Mousse

### **MCT-16**

Salmon Fillet  
Garnished with Dill  
Chicken Cream au Chipotle  
Rack of Lamb  
Basted in Mushroom & Egg Plant Sauce  
Home Made Tart Covered With Rice Pudding

**(100 persons minimum)**

## **FOUR COURSE SET MENUS**

### **MCT-17**

Puff Pastries Stuffed with Quail

Sweet & Sour Jamaica Sauce

Lobster Bisque au Tequila

Whole Red Snapper

Stuffed with Vegetables & Poblana Sauce

Strawberry Mousse

Over English Cream

### **MCT-18**

Smoked Salmon Homonier

Hors Radish Sauce

Wild Mushroom Cream

Baked Rack of Lamb

Covered with Mustard and Amaranto Layer

Crenee Brulee

With Flaming Fruit's au Amaretto

### **MCT-19**

#### **DIETETIC**

Mixed Salad & Diced Panela Cheese

Ox Tail Broth Beef Consome

Poched Fish Fillet

With Steam Vegetables

Grilled Pineapple & Apple Sabaglione

### **MCT-20**

#### **VEGETARIAN**

Marinated Vegetables Salad

Seasonig with Trio of Vinaigrettes

Creamed Corn & Asparagus Soup

Wild Mushroom Timbal

Avocado Pumpkin Blooson Mozzarella Cheese, Pesto & Tomato sauce

Apple Strudel

**(100 persons minimum)**

**THEME NIGHT BUFFET**

**MEXICAN (CCBT-1)**

**APPETIZER**

Fruit Cocktail in Tequila Sauce

Selection of 4 Mexican Salads

**Assorted Dressings(4)**

Guacamole, Ranchero Cheese & Chips

**MAIN COURSES**

Tamales Oaxaqueños

Chicken in Mole Sauce

Fish Fillet "veracruzana"

Crispy Tacos

Mexican Rice,Refried Beans

Mixed Vegetables

**FROM THE GRILL**

Sirloin Steak, Pork Chops

Quesadillas

Tortillas Mexican Sopes Sauce (4)

**DESSERTS**

Mexican Candies

Guava Jelly, Pumpkin Cinnamon , Caramel Custard,Apple Glacee,Churros

Mexican Coffee

**AMBIANCE & ENTRETAINMENT**

Mexican Decoration -Piñatas

Tequila Ceremony,Mariachi Band,Live Music to Dance!!!

Folkloric Ballet!!!

Cocks Fight!!

Mexican Charros!!

Contests!!

**(200 persons minimum)**

**DINNER BUFFET THEME NIGHT**

**BARBECUE (CCBT-2)**

**APPETIZERS**

Fish Ceviche Caribbean Style

Fish Ceviche Vallarta's Style

**SALAD BAR (4)**

**Assorted Dressings(4)**

**MAIN COURSES**

B.B.Q Ribs

Beef fajitas

Teriyaki Chicken

Marinated Flank Steak

Grilled Mexican Sausages

Fish "Sarandeado"

Marinated in Chile Sauce

**GARNISHES:**

Mixed Vegetables

Baked Potatoe

Rice & Mushroom

**DESSERTS**

Banana Pie

Cheese Cake

Coconut Custard

Stuffed Apples

Peach Tart

**ENTRETAIMENT**

Western Decoration

Live Music Band

Folkloric Ballet

mechanical bull

**(200 persons minimum)**

## **DINNER BUFFET THEME NIGHT**

ITALIAN (CCBT-3)

### **SALAD BAR**

Caesar Salad

Tomato au Pesto

Watercress & Eggs

Mixed Salad

Cold Cuts Tray

Garlic Bread

Olive & Herbs Focaccia

**Assorted Dressings (4)**

### **PASTA STATION**

Sauces: Tomato & Fine Herbs & Alfredo

### **TRIMMINGS:**

Calamari, Chicken, Beef, Octopus, Peppers & Mushroom

### **MAIN COURSES**

Chicken Scallops

Tomato & Mozzarella

Vegetarian Lasagna

Fish au Prezemolo

Italia Cannelloni

Stuffed with Ricotta Cheese

Steamed Vegetables

### **DESSERTS**

Chocolate Cake

Marzipan

Babaroise au Amaretto

Strawberry Sabaglione

### **ATMOSPHERE**

Italian Decor

**(200 persons minimum)**

## **CREATE YOUR OWN MENU**

### **SOUPS**

#### **OMS-1**

Chilled Cream of Cantaloupe Soup

#### **OMS-2**

Potato celery Soup

#### **OMS-3**

Lime Soup Yucatan

#### **OMS-4**

Chicken Broth with Spinach & Mushroom

### **COLD HORS D' OEUVRES**

#### **OMEF-1**

Serrano Ham & Melon

#### **OMEF-2**

Smoked Salmon & Capers

#### **OMEF-3**

Rainbow Salad, Germinated & Shrimp

Tomato, Avocado

#### **OMEF-4**

Harvest Green Salad

Covered with Duck's Slices

(80 persons minimum)

**CREATE YOUR OWN MENU**  
**HOT APPETIZERS**

**OMECE-1**

Tortellini with Sea Food Scallops

**OMECE-2**

Mushroom & Mock Crab Timbal

**OMECE-3**

Cannelloni Stuffed With Ricotta Cheese & Spinach

**OMECE-4**

Mixed Sea Food Voul au Vent

**MAIN COURSES**

**OMPF-1**

Chicken in Poblano Chili Sauce

**OMPF-2**

Florentina Chicken

**OMPF-3**

Roast Pork Basted with Prune Sauce

**OMPF-4**

Pork Fillet Basted in B.B.Q Sauce

**OMPF-5**

Tempura Shrimp with Mango Sauce

(80 persons minimum)

## CREATE YOUR OWN MENU

### MAIN COURSE

#### **OMPF-6**

Shrimp  
In Tamarind Sauce

#### **OMPF-7**

Veal Scallops  
Serrano Ham in Sago Sauce

#### **OMPF-8**

Veal Medallions  
Red Pepper Sauce

#### **OMPF-9**

Beef Wray Stronagoff

#### **OMPF-10**

Prime Rib au Jus

#### **OMPF-11**

Grilled Flank beef Steak

#### **OMPF-12**

Grilled Lobster

#### **OMPF-13**

Grilled lobster  
Covered with Champagne Sauce

#### **OMPF-14**

Broiled Tuna Fillet  
In a White Wine Sauce

#### **OMPF-15**

Broiled Salmon Steak In a White Wine ,Batterry Garlic Hebb Sauce

#### **OMPF-16**

Broiled Salmon Steak

### CHOICES OF GARNISHES

Baked potato, Alfredo' Sauce,Saute Vegetables,Garden Rice,Ratattui  
White wine sauce & fine herbs.

**(80 persons minimum)**

**CREATE YOUR OWN MENU**

**DESSERTS**

**OMP-1**

Poched Pear

Moka Sabaglione

**OMP-2**

Three Milk's Cake

**OMP-3**

Strawberry Cheese Cake

**OMP-4**

Baked Apple Covered with a Rasin Cinnamon Sauce

**OMP-5**

Moka Cake

**OMP-6**

Strawberry Bavaroise

**OMP-7**

Chocolatte Mousse with Galeano

**OMP-8**

Seasonal Fruit Tart

**OMP-9**

Napolitan Custard

**OMP-10**

Black Forest Cake

**OMP-11**

Apple Tart with Vanilla Sauce

**OMP-12**

Assorted Ice Cream

**(80 persons minimum)**

## NATIONAL HORS D' OEUVRES

### CN-1

Mozzarella Cheese with Paprika  
Salami Topped  
With Cream Cheese & Garnished with Pecan  
Blue Cheese Garnished with Fresh Apple Slices



Mini Meat Balls  
With Chili Chipotle Sauce  
Breaded Chicken Wings  
B.B.Q. Pork Ribs  
kische Lorraine  
With Baby Onions

### CN-2

Turkey Breast  
Hard Boiled Eggs with Anchovies  
Ham Mousse  
Gruyere Cheese



Empanadas with Tuna fish  
Tuna Fish Voul au Vent  
Mini Pizza with Ham & Cheese  
Bacon or Sausage

**6 pieces per person(Refills Negotiable)**

## DOMESTIC HORS D' OEUVRES SELECTION

### CN-3

Celery Stalks Stuffed with Mock Crab Salad  
Fresh Cantaloup Wrapec with Ham slices  
Tomato Stuffed with Fetta Cheese



Spinach Pie  
Broiled Beef Brochette  
Garnished: with an Elegant Pepper sauce  
Puff Pastry Stuffed with a Gourmet Shrimp Mousse  
Crispy fish Stick's  
With Chipotle Dip

### CN-4

Tomato Stuffed with Fresh Ceviche  
Celery Stalks Stuffed with Roquefort Cheese & Garnished: with fine Herbs  
Heart of Lettuce Topped with Home made Ham Mousse Dip..  
Mushroom Stuffed with Cream Cheese,herbs,Garlic  
Garnished:with anchovies



Broiled Shrimp Brochettes Garnished:in a Lite Tangy Lichy sauce  
Broiled Duck Brochette Smothend with Curacao Liquor and  
Garnished:with Fine Spices & Herbs  
Basted Tender Lambs Medallions Finely Wrap  
With mint Grape Leafs and Garnished: with Fine Herbs  
Broiled Select Tuna Medallions  
Served in our famous Hom Made Mango sauce

6 pieces per person (Refills Negotiable)

**PRICE IN USD PER PERSON TAX INCLUDED +15% SERVICE CHARGE**

## MEXICAN HORS D' OEUVRES

### CM-1

\$ 9.00

Tomato Stuffed with Fish Ceviche  
Fresh Avocado Boat Stuffed Tuna Salad  
Fine Cucumber Slices

Topped with Shrimp Salad and Garnished with Fine Herbs  
Home Made Fresh Mexican Bolillo Stuffed

With Choice of Meat or Chicken Lettuce, Tomato, Onion, Jalapeño & Sprinkled with Cheese



Mexican Macho Banana Slices Fried and topped with home Made chorizo

Chicken Nachos & Jalapeño

Crispy chicken Tacos

Broiled Pork Brochette Marinated

In our Famous red pibil Sauce

### CM-2

\$ 11.00

Guacamole & Chips

Cucumbers Stuffed with Sea Food

Beef Salpicon Tostadas

Octopus Ajillo Tostadas



Mexican Sausages with Cream & Cheese Sopes

Empanadas Stuffed with Chicken in Mole Sauce

Empanadas stuffed with Marlin

Pork Mini Brochettes

6 pieces per person ( Refills Negotiable)

## MEXICAN HORS D' OEUVRES

### CM-3

Guacamole

Mini Beef Brochette

Mini Sopas, Nachos, Chicken Tacos

Bell Pepper Poblana, Pumpkin Blossom & Mushroom Quesadillas



Tamales Oaxaqueños

Breaded Fish Finger

Mexican Sausages & Potato Empanadas

### CM-4

Mushroom & Cheese Empanadas

Sweet & Sour Chicken Wings

Marlin Sopas

Breaded Shrimp



Meat Crab Taquitos

Chicken Mini Tortas

B.B.Q Spare Ribs

Fried Octopus au Ajillo

6 pieces per person (Refills Negotiable)

## INTERNATIONAL COLD HORS D' OEUVRES

### CIF-1

Celery & Roquefort Cheese  
Jicama & Cheese Brochettes  
Tomato Stuffed with Tuna  
Cucumber Stuffed with Anchovies Mousse  
Rajas & Corn Puff Pastry  
Puff Pastry Stuffed with Cream & Fine Herbs

### CIF-2

Chilled Shrimp Cocktail  
Smoked Salmon a Moniere  
Petivier au Roquefort Cheese  
Serrano Ham  
Stuffed with Fine Herbs Cheese

### CIF-3

Tomato & Mozzarella au Pesto Mini Brochettes  
Assorted Cold Cuts  
Assorted Cheeses  
Salmon's Rose & Cantaloupe  
Sea Bass Fillet  
Stuffed Mushroom & Anchovies Mousse

6 pieces per person (Refills Negotiable)

## **INTERNATIONAL COLD HORS D' OEUVRES**

### **CIC-1**

Shrimp Wrapped in Bacon  
Mushroom & Chicken Mousse  
Mini Beef Wellington  
Sea Scallops Mini Brochette  
Puff Pastry & Goat Cheese

### **CIC-2**

Rack of Lamb Covered with Puff Pastry  
Stuffed Vegetables au "Gratin" with Goat Cheese  
Sea food Kische  
Breaded Fish & Sea Scallops Mini Brochette

### **CIC-3**

Puff Pastry & Shrimp  
Breaded Fish Fingers  
B.B.Q Spare Ribs  
Chicken Wings au Fine Herbs  
Stuffed Mushroom with Vegetables & Cheese mousse

6 pieces per person (Refills Negotiable)

## D' LUXE HORS D' OEUVRES

### CL-1

Roast Beef & Creamy Cheese au Dill

Smoked Salmon

With Hors Radish Mousse

Smoked Trout

Lemon Supreme

Shrimp & Pineapple

Cocktail Sauce



Beef Satay

Marzala Sauce

Sea Scallop Brochette

And Zucchini

Chicken Breast Satay

Kriyaki Sauce

Tempura Shrimp

Tamarindo Sauce

### CL-2

Chicken's Pathe Rolls

Stuffed with Vegetables

Quail's breast

With Papaya

Lobster's Medallions

Bella Vista

Shrimp & avocado boat

Aurora Sauce



Sea food Kische

(Lobster, Sea Scallops, Shrimp, Mussels)

Duck's Ravioles

Stuffed with Cheese a Walnut Sauce

Breaded Shrimp & Coconut

Mango Sauce

Salmon Rillete

Poblana Sauce

## **HORS D' OEUVRES D' LUXE**

### **COLD CF-3**

Salmon Rillete

Guajillo Sauce

Duck Rillete

Confited Apple Sauce

Home made Assorted: Cheeses

Vegetables Terrine & Caviar



### **HOT CC- 4**

Puff Pastry

Stuffed with Lobster

Pumkin Blooson

Stuffed with Quail Mousse

Wild Mushroom Mini Crepes

Flaming Mini Calamari Rings

Mexcal Sauce

Butter Fly Shrimp

Fine Herbs Sauce

## **BOX LUNCH**

### **THE STANDARD**

Double Ham & Cheese Sandwich  
Can of Juice or Soft Drink  
Apple (1)  
Banana(1)  
Piece of Cake  
1/4 Grilled Chicken  
Hard Boil Egg



### **PIC NIC**

Croissant Roast Beef Sandwich  
Croissant Turkey Sandwich  
Italian Salad  
Apple (1) Pear (1)  
Granola Bar  
Walnut Pie  
Can Juice  
Bottled Water or Soft Drink

## **WEDDING'S SPECIAL**

### **MB-1**

Tortilla soup  
with avocado, pork skin, cream and cheese  
Lamb Leg with pumpkin flower and green sauce  
Served with rice gardener style  
Pear Cake  
with raspberry sauce  
Coffee

### **MB-2**

Green Salad  
with food cuts and french dressing  
Fish & Shrimps  
combination with garlic sauce and basil  
Served with baker potato and vegetables  
Chocolate Profit  
Stuffed with almond cream and frangelico liqueur  
Coffee

### **MB-3**

Seafood soup tikul style  
Beef Fillet  
with nopale , manchego cheese  
Served with mexican rice style with beef and beer sauce  
Banana Strudel  
with passion fruit sauce  
Coffee

## **WEDDING'S SPECIAL**

### **MB-4**

Avocado, tomato and mushrooms Salad  
with balsamic dressing and parmesan cheese

Seabass Medallion on a vegetables Ralish  
and tomato and wine coulis

Served with saffron rice style

Paris Breast Cake

with capuccino sauce

Coffee

### **MB-5**

Wonton roll with vegetables and roasted mango

with orange sauce mint flavoured

Duo Beef Fillet with Giant Shrimp

with garlic sauce provencal style

Served with potato and vegetables timbale

Marquis Chocolate

with galeano and orange sauce caramel style

Coffee

### **MB-6**

Spinach with arugula scarole, endive and Roasted  
peppers salad with lime and tequila vinaigrette and cheese

Beef Fillet Medallion

with mushrooms and blue cheese sauce

Served with vegetables

Apple Strudel

with mozzarella cheese, raspberry and amaretto sauce

Coffee

## **WEDDING'S SPECIAL**

### **MB-7**

Watercress cream soup  
with esmerald pistachio  
Chicken Supreme  
stuffed with spinach,ham vegetables and red pepper sauce  
Cheese with Carrot Parfait  
and tropical fruit sauce  
Coffee

### **MB-8**

Vol au vant with poblano chili slice and corn grain  
Pork tender loin  
stuffed with plum and vegetables with mole ad almond sauce  
Coconut Cake  
Coffee

### **MB-9**

Poblano chili stuffed with tuna and nut sauce  
Chicken Breast  
foretiere style(mushrooms, onion and bacon)  
Nut Cake  
Coffee

### **MB-10**

Shrimp cream soup and castilla pumpkin cumin style  
Beef and Bird  
combination with marrow sauce and black pepper  
Carrot Cake  
Coffee

## **WEDDING'S SPECIAL**

### **MB-11**

Roasted vegetables salad with mozzarella cheese  
Fish Fillet Vizcaina style  
served with parisien potato and stuffed zucchini  
Chocolate Cake  
Coffee

### **MB-12**

Mixed lettuces salad and nut with one thousand islan dressing  
Fish soup flavoured aniseed  
Vanilla Cake  
Coffee

### **MB-13**

Vol ou vent with calamary with white wine sauce  
Soup poblana style  
Chicken breast fine herbs style with mushrooms  
Coconut Cake  
Coffee

### **MB-14**

Scallops tulip and peppers with mustard sauce  
and roasted garlic  
Cheese cream soup chili guajillo style  
Fish fillet provencal style with mango sauce  
Kalhua Cake  
Coffee

## **NATIONAL BAR**

**tequilas:** Orendain, Cuervo Especial

**Non liquors beverages:** Bottled Water, Juices, Soft Drinks

**After dinner:** Kahlua, Anisette, Green Mint, Midori

**Wines:** Red & White Carlos Rossi

**Beers:** Corona, Pacifico, Modelo etc..

1 HOUR

2 HOUR

3 HOUR

4 HOUR

EXTRA HOUR

## **IMPORTED BAR**

**Cocktails:** Internacional Selection Vodkas. Absolut, Stolichnaya

**Tequilas:** Don Julio, Cazadores, Jimador, Hornitos

**After dinner:** Amaretto, Baileys

**Non liquors beverages:** Bottled Water, Juices, Soft Drinks

**Wines:** Red & Withe, Monte Xanic

**Whisky:** Black Label, Red Label, Buchanan's, Jack Daniels, Canadian Club or Canadian Mist, **Gin:** Tanqueray, Beeffeater

**Beers:** Corona, Pacifico, Negra modelo, Modelo light

1 HOUR

2 HOUR

3 HOUR

4 HOUR

EXTRA HOUR

**NATIONAL AND IMPORTED BAR**

1 HOUR

2 HOUR

3 HOUR

4 HOUR

EXTRA HOUR

## **MUSIC & ENTERTAINMENT**

### **GUITAR PLAYER**

Cocktails & Dinner

### **DUOS**

Cocktails, Theme Nights, Lunch & Dinner

### **TRIO**

Cocktails, Theme Nights, Lunch & Dinner

### **QUARTET**

### **BAND ( 5 Elements)**

### **MARIACHI**

### **MARIMBA**

### **SPECIAL SHOWS**

Tropical Ballet, Mexican Ballet, Recorded Music

**Please : ask for prices**

**Nota:** Any Musician Plays 45' Per Hour  
Minimum request 2 hours.

**WINE LIST**  
**WHITE WINES**

**MEXICO:**

MONTEC XANIC\_\_VIÑA KRISTEL  
DOMECQ\_\_\_BLANC DE ZINFANDEL XA  
DOMECQ\_\_\_CHARDONNAY  
DOMECQ\_\_\_BLANC DE BLACS

**U.S.A(CALIFORNIA):**

WOODRIDGE\_\_WHITE ZINFANDEL  
JULIO GALLO\_\_\_CHAREDONNAY

**CHILEAN:**

CONCHA Y TORO\_\_SUAVIGNON BLANC  
VIÑA ERRAZURIZ\_\_CHARDONNAY  
VIÑA ERRAZURIZ\_\_SUAVIGNON BLANC

**ITALY:**

SOAVE-\_\_ROCCA  
BOLLA\_\_PINOT GRIOGIO

**GERMANY:**

BLUE RHIN\_\_LIEBFRAUMILCH

**AUSTRALIAN:**

LINDEMANS 65\_\_CHARDONNAY

**SPARKLING WINE:**

PETILLAN\_\_BRUT  
MARTINI\_ASTI

**CHAMPAGNES:**

DOM PERIGNON  
MOET & CHANDON  
VEUVE CLIEQUOT

## **WINE LIST**

### **RED WINES**

#### **MEXICO:**

DOMEC\_\_CABERNET SUAVIGNON

LA CETTO\_\_PETITE SIRAH

LA CETTO\_\_ZINFANDEL

#### **U.S.A**

ROUD HILL\_\_MERLOT

ROUD HILL\_\_CABERNET SAUVINON

#### **CHILEAN:**

VIÑA ERRAZURIZ\_\_CABERNET SAUV.STATE

CONCHA TORO\_\_CABERNET SAUVIGNON

#### **SPAIN:**

SIGLO\_\_RIOJA

#### **ITALY:**

VILLA SANDI\_\_MERLOT

RUFINO\_\_CHIANTI

VALPOLICELLA-\_\_BOLLA

#### **FRANCE:**

LOUIS LATOUR\_\_PINOT NOIR

CHAMEROY\_\_BEJAULAIS VILLAGES

#### **AUTRALIAN:**

LINDERMANS BIN 50\_\_SIRAZ

## SPECIALS WEDDING PACKAGES

### EJECUTIVE SPECIAL

#### **PEJ-1**

Oyster Moscadet in Friccasse

Whit Saffron's Sabaglione

Tuna´s Sorbette

Perfumed with Tequila

Lamb´s Loin

Lentin Ragout & Chipotle Sauce

Mango´s Surprise

Amaretto´s Sabaglione and Vanilla Ice Cream

Assorted: Coffee´s , Flavors Tea´s

#### **PEJ-2**

Tuna Fish Salad

Spinach, Tomato with Wasabi Vinaigrette

Mango & Vodka Sorbette

Jumbo Shrimp

Sauted with Meunier Sauce

Maple's Parfait

Topping with Coconut & Curacao Sauce

Assorted: Coffee´s, Flavors Tea´s

#### **PEJ-3**

Roasted Goat Cheese

with Green Broad Bean

Cherry, Tomato, Endives & pesto oil

Lime & Ginger Sorbette

Shrimp & Red Snapper Crown

Garnished: Tamal and Saffron Rice

Passion Fruit Cake

Red Fruit sauce

Assorted: Coffee's, Flavors Tea´s

## **SPECIALS WEDDING PACKAGES**

### **EJECUTIVE SPECIAL**

#### **PEJ-4**

Chilled Lobster Sabaglione  
Three Colors Tortellini and Sea scallops  
basted Bell pepper, Pesto & Garlic Sauce  
Grilled salmon Steak  
Over Spinach, Tomato Sauce, and Pepper  
Garnished: Steam Vegetables  
Chocolate Duo "Surprise"  
Caramel Sauce  
Coffee

#### **PEJ-5**

Gourmet Baby Lettuce and Foie Gras  
Balsamic Dressing  
Lobster Tortellini  
White Wine Sauce  
Guanabana & Chaya Sorbette  
Topping with a Dash of Tabasco Sauce  
Sea Bass & Shrimp  
Marinated in Lime and Ginger Sauce, Basted in a Fruit Sauce  
Garnished: Saffron Rice and Vegetables  
Pears in Puff Pastry  
Topping with Champagne Sauce & Caramel Ice Cream  
Coffee