

Banquet Menus 2009

Prices are inclusive of 10% tax and subject to 15% service

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Breakfast Buffet

Continental

Orange, Pineapple and Papaya Juice
Fresh Seasonal Sliced Fruit

Selection of Homemade Breakfast Pastries
Butter, Jams and Marmalades

Natural and Fruit Yogurt

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

US\$ 25 per person

Breakfast Enhancements

Selection of Dry Cereals, Regular and Low-Fat Milk
US\$ 5 per person

Selection of Cold Cuts and Cheese
US\$ 10 per person

Bagels with Cream Cheese and Smoked Salmon
Traditional garnitures: diced tomatoes, capers, red onions, boiled eggs
US\$ 15 per person

Eggs Benedict
US\$10 per person

Omelet Station – Chef required at \$120.00 (One per 20 guests)
Eggs and Egg Whites, Ham, Bacon, Chorizo, Onions, Tomatoes, Mushrooms, Spinach, Peppers and
Cheese
US\$ 12 per person

Riviera

Orange, Pineapple and Papaya Juice
Fresh Seasonal Sliced Fruit
Wild Berry Cocktail with Honey and Mint

Selection of Dry Cereals, Whole and Low-Fat Milk

Selection of Homemade Breakfast Pastries
Butter, Jams and Marmalades

Scrambled Eggs Mexican Style
With Tomato, Onion and Cilantro

Crispy Smoked Bacon and Sausage
Roasted Potatoes with Spring Onions
Cherry Tomatoes Sautéed with Garlic and Thyme
Refried Black Beans

Cottage Cheese Pancakes with Peach and Vanilla Compote

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

US\$ 35 per person

Specialty Coffee Breaks

Breaks are priced for a maximum of 45 min of service

Breaks include Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas
Mineral Water (Sparkling and Still) and Assorted Soft Drinks

Healthy

Seasonal Fruit Cocktail with Yogurt and Granola
Whole-Wheat Pita Bread with Jocoque
Roasted Vegetables and Tomato Marmalade
Granola Bars
Selection of Natural Fruit Juices
Selection of Herbal Teas
US\$ 28 per person

Mexican

Churros Sprinkled with Sugar and Cinnamon (Mexican Fried Pastry)
Pumpkin Tartlets
Jicama, Cucumber and Carrot Crudité, Creamy Cilantro
Fresh Hibiscus and Horchata Waters
Traditional Spiced Mexican Coffee
US\$ 28 per person

Xcolatl

Spiced Brownies
Vanilla and Chocolate Marbled Cake
White Chocolate Chips and Almond Cookies
Orange, Mango and Chaya Juice
Hot Chocolate (or Iced)
US\$ 28 per person

High Tea

Assorted Mini Sandwiches
Wild Berry Muffins
Lemon Tartlets
Selection of Herbal Teas
US\$ 28 per person

Continuous Coffee Break Service

Beverage Station

Assorted Soft Drinks
Mineral Water (Sparkling and Still)
Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

US\$ 15 per person, per hour

Coffee Break

Assorted Homemade Cookies
Assorted Soft Drinks
Mineral Water (Sparkling and Still)
Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

US\$ 18 per person, per hour

Coffee Breaks a la Carte

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas
US\$ 65 per gallon

Mineral Water (Sparkling and Flat)
US\$ 6 each

Assorted Soft Drinks
US\$ 6 each

Gatorade
US\$ 7 each

Selection of Natural Fruit Juices
US\$ 65 per gallon

Food

Granola Bars
US\$ 3 each

Selection of Homemade Pastries
US\$ 30 per dozen

Freshly Baked Homemade Cookies
US\$ 30 per dozen

Natural and Fruit Yogurt
US\$ 6.00 each

Seasonal Fruit Cocktail with Yogurt and Granola
US\$ 5 each

Brunch

(Minimum 30 guests)

Orange, Pineapple and Papaya Juice
Fresh Seasonal Sliced Fruit

Natural and Fruit Yogurt

Selección de Cereales, Leche Entera y Leche Baja en Grasa

Selección de Nuestra Panadería
Mantequilla, Jaleas y Mermeladas

Cold Cuts and Manchego Cheese

Ensalada Mezclun, Tomates Deshidratados, Nueces Confitadas
Queso de Cabra con Piquín

Chilaquiles with Tomatillo Sauce

Scrambled Eggs Mexican Style
(Tomatoes, Onions and Cilantro)

Tamales

Beef Mexican Barbacoa

Baked Seabass with Herb Adobo

Vanilla Flan

Coconut Tartlet

Tres Leches Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

US\$ 75

Plated Lunch

Includes Coffee and Teas

Three Courses (Salad, Entrée and Dessert)

US\$ 60

Four Courses (Salad, Soup, Entrée and Dessert)

US\$ 70

Salads

Watercress and Arugula, Goat Cheese, Grilled Pear, Spiced Pecan
Champagne Pink Peppercorn Vinaigrette

Caesar Salad with Garlic Crouton, Fried Caper and Cotija Cheese

Mixed Greens, Grapefruit, Avocado, Shaved Fennel, Toasted Hazelnut
Citrus Vinaigrette

Ceviche Tasting

Shrimp Aguachile, Tuna Nikkei and Grouper with Coconut Milk

Soups

Chilled Lemon Scented Avocado Soup, Crème Fraîche
Avocado Oil and Chipotle

Traditional Lime Soup

Chicken Consommé, Pulled Chicken, Bell Peppers and Tortilla Strips

Black Bean Soup, Green Onion, Roasted Red Pepper
Puffed Wild Rice and Cilantro

Traditional Aztec Soup

Crispy Tortilla Strips, Avocado, Fresh Cheese and Pasilla Chile

Entrees

Poultry and Meat

Grilled Marinated Chicken Breast, Green Rice
Grilled Vegetables and Chile de Arbol Butter

Pasilla-Piloncillo Glazed Pork Loin
Mashed Sweet Potatoes and Grilled Spring Onions

Guajillo Marinated Grilled Tenderloin
Poblano Mashed Potatoes, Roasted Corn Relish (+US\$ 10)

Fish

Citrus Crusted Grouper, Smoked Corn Risotto and Achiote Beurre Blanc

Pan Seared Sea Bass, Black Rice, Red Pepper Coulis
Fried Plantain and Cilantro Aioli

Chimichurri Marinated Shrimp Anticucho, Gingered Mashed Sweet Potatoes
Green Apple and Jicama

Vegetarian

Chaya Fettucine with Portobello, Truffles and Grana Padano

Eggplant, Chayote, Red Pepper, Portobello and Zucchini
Tomato Marmalade, Poblano Pepper Sauce and Crispy Leeks

Desserts

Nougat Biscuit, Chocolate Mousse and Honey Foam

Tropical Fruit Sushi with Mango Ice Cream

Crème Brulée Trio
Vanilla, Chocolate and Coffee

Carrot Cannelloni with Yogurt Foam
Raspberry and Carrot Sauce

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

Lunch Buffet
(Minimum 30 guests)

Salads

Your choice of (2) selections

Traditional Caesar Salad

Caprese Riviera Maya
Tomatoes, Fresh Cheese, Avocado and Epazote-Cilantro Pesto

Fresh and Crisp Jicama, Cucumber, Carrot, Mango
Chayote and Cilantro, Toasted Pumpkin Seeds
Lemon-Piquín Vinaigrette

Ceviche Tasting
Shrimp and Nopales Ceviche, Green Grouper Ceviche with Green Tomato Avocado and Cilantro, Octopus
with Cherry Tomato
Arugula and Orange Escence

Entrees

Your choice of (3) selections

Grilled Chicken Breast

Coffee-Ancho Chile Dusted Seared Tenderloin
Mushroom and Pepper Sauce

Yucatan Achiote Marinated Suckling Pork, Pickled Red Onions

Red Snapper Tikin Xic
Achiote Marinated Wrapped in Banana Leaf

Seared Grouper with Garlic Mojo

Cilantro Marinated Grilled Shrimp

Grilled Vegetable Lasagna Roasted Red Pepper Coulis
Poblano Cream

Side Dishes

Your choice of (3) selections

Mexican Rice

Grilled Seasonal Vegetables

Refried Black Beans

Garlic Mashed Potatoes

Tomatoes Provenzal Style

Chayote and Local Squash Gratin

Desserts

Your choice of (3) selections

Mango Mousse

Passion Fruit Tart

Tres Leches Cake

Coffee Cake Triangle

Chocolate and Banana Cake

Flan
(Coffee, Mexican Caramel or Vanilla)

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

US\$ 60 per person

Lunch to go

Riviera

Marinated Chicken Breast, Lettuce, Grilled Tomato, Avocado
Panela Cheese on Baguette
Jicama and Cucumber Salad, Orange and Lime
Bag of Potato Chips
Homemade Cookie
Whole Fruit
Bottle of Water or Soda

US\$ 35

Mediterranean

Jabugo Ham and Manchego Cheese, Arugula Salad, Black Olives
Peppers and Olive Oil on Ciabatta Bread
Bag of Potato Chips
Homemade Cookie
Whole Fruit
Bottle of Water or Soda

US\$ 40

Healthy

Goat Cheese, Avocado, Arugula, Fresh Tomato and Onions
on Whole Wheat Bread
Mixed Greens with Figs, Panela Cheese and Hibiscus Vinaigrette
Whole Grain Bar
Whole Fruit
Bottle of Water or Soda

US\$ 30

Reception

Hors D'Oeuvres

(Minimum order 20 pieces of each)

Cold

Serrano Ham and Arugula Grissini
Foie Gras Lollipop with Dry Apricots
Grouper Ceviche with Pineapple and Coconut
Tuna Ceviche "Nikkei" Style
Shrimp and Mango Cocktail
Smoked Salmon Roll, Cream Cheese and Asparagus
Cauliflower Vichyssoise Shot with Onion Marmalade
Puff Pastry Mini Bouches (Ham, Tuna and Cheese)
Watermelon, Tomato and Basil Skewer

Hot

Chicken Satay with Peanut Sauce
Crispy Chicken Taquitos with Chipotle Sauce
Serrano Ham Croquette
Salted Cod Croquette
Tuna with Marmitako Cream
Fish Fritter with Spicy Cucumber Salad
Confited Potato with Parmesan Aioli
Creamy Black Beans with Sausage and Fresh Cheese
Vegetarian Spring Rolls

US\$ 5 per piece

Specialty Stations

From Mexico

The Tradition of Eating while Standing

Tortillas Yucatan Style with Pulled Duck, Tamulada Sauce
Achiote Marinated Suckling Pig Sope
Shrimp Ceviche Tostada
Cheese and Squash Blossom Empanada
Corn and Chaya Leaf Gordita, Tomato-Habanero Sauce

Traditional Sauces

US\$ 35 per person

From Japan

With Local Fresh Seafood

Miso Soup Shots
Selection of Sushi Rolls and Nigiri
Traditional Garnish
Wakame Seaweed Salad with Hot Sesame Sauce
Sautéed Edamame with Kosher Salt

US\$ 40 per person

Tapas Display

A Special Selection of Spanish Cuisine

Cold Cuts and Manchego Cheese
Cold Gazpacho with Crab Salad
Mushrooms and Squid Skewer, Garlic-Parsley Olive Oil
Piquillo Pepper Stuffed with Salted Cod
Confit Potatoes with Brava and Aioli Sauce
Spanish Tortilla

US\$ 35 per person

Cheese Display

A Selection of Artesian Imported Cheese
Fresh and Dry Fruit
Assorted Homemade Bread and Crackers

US\$ 20 per person

Smoked Salmon Display

Scottish Smoked Salmon
Traditional Garnitures
Fine Herbs Cheese Spread
Assorted Homemade Bread and Crackers

US\$ 26 per person

Chocolate Fountain

Delicious Milk Chocolate
Fresh Fruit Skewers, Marshmallows and Homemade Sweets

US\$ 18 per person

Sweet Delights

Chef Ismael's Selection of
Mexican Homemade Sweets and French Pastries
Mousse and Tartlets

US\$ 18 per person

Plated Dinner

Includes Coffee and Teas

Three Courses (Appetizer/Salad, Entrée and Dessert)

US\$ 90

Four Courses (Appetizer/Salad, Soup, Entrée and Dessert)

US\$ 110

Five Courses (Appetizer, Soup, Fish, Meat Entrée and Dessert)

US\$ 140

Appetizers and Salads

Mesclun Greens, Sundried Tomatoes, Feta Cheese
Honey and Pecan Vinaigrette

Watercress and Duck Confit Salad, Almonds and Dry Fruit
Citrus Vinaigrette

Foie Gras Terrine, Tawny Port Reduction
Baked Apple Compote (+ US\$ 10)

Kobe Beef Carpaccio, Micro Greens and Caper Dressing
Shaved Aged Manchego Cheese (+ US\$ 8)

Smoked Salmon Cesar Salad
Tapenade Crouton

Tuna Sashimi Crisp, Shaved Fennel
Wasabi Mayonnaise

Ceviche Tasting
Tuna, Grouper and Shrimp

Soups

Wild Mushroom Consommé, Garlic Crouton

Traditional Aztec Soup
Crispy Tortilla Strips, Avocado, Fresh Cheese and Pasilla Chile

Asparagus Cappuccino, Oven-Dried Serrano Flakes
Extra Virgin Olive Oil

Lobster Bisque with Armagnac

Thai Soup with Shrimp and Lemon Grass

Miso Soup with Clams, Tofu and Spinach

Entrees

Poultry and Meat

Chicken Breast Stuffed with Squash Blossom, Oaxaca Cheese
Sautéed Vegetables with Smoked Chipotle Chile (- US\$ 10)

Korobuta Pork Tenderloin, Apple Tatin
Spiced Butter

Filet of Angus Beef, Artichoke and White Bottom Mushrooms Ragout
Truffle Sauce

Braised Lamb Shank, Potato and Fava Bean Purée
Vegetable Brunoise

Fish

Teriyaki Glazed Salmon with Creamy Polenta and Ginger (+ US\$ 10)

Broiled Caribbean Grouper with Mango Curry
Coconut Milk Risotto

Salted Cod Crostino with Roasted Vegetables
Tomato Marmalade and Garlic Sabayon

Vegetarian

Potato Galette, Portobello, Tomato Marmalade, Quinoa Stuffed Artichokes Yellow Pepper Coulis

Asparagus Risotto, Roasted Mushrooms, Asparagus Tempura, Romesco
Parmesan Shavings and Truffle Oil

Desserts

Apple and Ricotta Cheese Lasagna
Strawberry and Red Wine Sauce

Pears served in Five Textures

Cajeta Crème Brûlée

Warm Chocolate Biscuit with Candied Orange
Anise and Baileys Sauce

Coffee Cake, White Chocolate Foam
Cocoa Sauce

Tear of White Chocolate and Cream Cheese Mousse
Kalhúa Sauce

Mexican Dinner Buffet

(Minimum 30 Guest)

Traditional Taco Station

Achiote Marinated Suckling Pork

Marinated Beef

Chicken Tinga

Fish Tacos

Homemade Corn Tortillas, Sauces and Accompaniments

Salad Station

Shrimp Cocktail "Acapulco" Style

Hearts of Romaine, Cherry Tomatoes, Cilantro Vinaigrette

Crispy Plantain

Mixed Young Seasonal Greens, Wood-grilled Onions, Radish, Fresh Cheese Roasted Garlic Dressing

From The Grill

Fresh Catch of the Day Vallarta Style

Shrimp and Mushroom Anticucho

Lobster with Chimichurri (+ US\$ 25)

Grilled Seasonal Vegetables

Mexican Rice

Dessert Station

Honey Hojarascas

Fresh Fruit Tartlets

Rice Pudding

Mexican Caramel Churros

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

US\$ 110 per person

Spanish Buffet

Chilled Gazpacho Soup Shot, Fresh Mozzarella and Basil

Mixed Green Salad with Confit Tomatoes, Grilled Asparagus
Piquillo Pepper Vinaigrette

Mini Ciabatta Bread with Serrano Ham, Tomato and Extra Virgin Olive Oil

Seared Tuna Bruschetta with Roasted Vegetable Spread and Micro Greens

Spanish Tortilla

Fried Calamari with Lettuce and Aioli on Baguette

Piquillo Peppers Stuffed with Salted Cod Brandade

Serrano Ham Croquette Madrid Style

Traditional Seafood Paella

Desserts

Traditional Almond Cake

Catalan Cream

Nuts Praline and Chocolate Biscuit

Warm Apple Tart with Apricot Glaze

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

US\$ 100 per person

Barbeque Dinner Buffet

Soup and Salads

Spanish Gazpacho
Green Salad with Citrus Segments, Fennel and Dry Fruit
Tomato, Mozzarella and Asparagus Salad, Basil Vinaigrette
Cold Pasta Salad

Guacamole, Salsas and Tortilla Chip Display

From the Grill

Prime Cowboy Steak
Shrimp
Achiote Marinated Chicken Breast
Rack of Lamb

Mixed Grilled Seasonal Vegetables
Baked Potato, Sour Cream, Butter, Bacon, Chives
Refried Black Beans

Desserts

Mango Mousse
Coffee Cake
Caramelized Rice Pudding
Churros

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Tea

US\$ 110 per person

Bar

Standard

Tequila Don Julio Blanco

Absolut

Gin Beefeater

Havana 7 Years

Capitan Morgan

Bacardi Blanco

Johnnie Walker

Jack Daniels

Remy Martin V.S.O.P.

Brandy Azteca de Oro

House White and Red Wines

Domestic and Imported Beer

Assorted Soft Drinks

Mineral Waters

First two hours US\$ 35 per person, per hour

Each additional hour(s) at US\$ 18 per person

Premium

Tequila Clase Azul

Grey Goose

Bombay Sapphire

Havana Club Reserva

10 Cane

Glenfiddich 18 Scotch

Makers Mark Bourbon

Remy Martin V.S.O.P.

Gran Duque de Alba Brandy

House White and Red Wines

Veuve Clicquot Yellow Label

Domestic and Imported Beer

Assorted Soft Drinks

Mineral Waters

First two hours US\$ 45 per person, per hour

Each additional hour(s) at US\$ 23 per person

Deluxe

Tequila Don Julio 1942
Herradura Seleccion Suprema
Ciroc Vodka
Ketel One
Bombay Sapphire
Tanqueray Ten
Zacapa Centenario Rum
Havana Club Reserva
Chivas Regal
18 Hennessy X.O.
Makers Mark Bourbon
Know Breek Bourbon
Crown Royal Rye Whiskey
House White and Red Wines
Veuve Clicquot Yellow Label
Domestic and Imported Beer
Assorted Soft Drinks
Mineral Waters

First two hours US\$ 60 per person, per hour
Each additional hour(s) at US\$ 28 per person