

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

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\$ 30 per person, per hour

Each additional hour(s) at US\$ 15 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\$ 40 per person, per hour

Each additional hour(s) at US\$ 18 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\$ 50 per person, per hour
Each additional hour(s) at US\$ 20 per person