

WELCOME PACKAGE 30 USD PP

Guacamole
Green sauce & Chips
Sea bass local Ceviche
Chicken Quesadillas
Shredded beef Burritos

2 rounds of Margaritas
(extra 5usd per drink)

AMERICAN BREAKFAST 30 USD PP

Seasonal fruit plate
Orange juice
Coffee
Breakfast meats (ham, bacon)
Toasted bread, jelly and butter
Eggs your choice,
(Omelet, Rancheros etc.).

BRUNCH MENU 35 USD PP

Mimosas (Sparkling wine with OJ).
Seasonal fruit plate
Orange juice
Coffee
Homemade French toast
Breakfast meats (ham, bacon)
Potato and chorizo sope
Breakfast beef burrito
Eggs your choice
(Chilaquiles, Omelets, and
Rancheros etc.).

FULL DAY SERVICE

including breakfast lunch and
dinner 110 USD per person
Includes anything from the
menu Cost includes supplies and
chef service. Buttlar is not included
and cost is \$20 USD per hour.

OPEN BAR 8 HOURS 65 USD PP

Includes a barman and the
following.-
Beer Corona and Pacifico
Margaritas
Piña Colada
Mojitos
Rum Captain Morgan
Absolut Vodka
Gin Tanqueray
Tequila Cazadores Rep.
Whiskey JW Red label
Soft drinks coke, grape fruit soda,
mineral water, tonic.
All the ingredients for Mojitos,
Margaritas and Piña colada
OJ, PJ, GJ and Cranberry Juice.

dinner

FINGER FOODS CHOOSE 5

DUCK TAMAL TAMARIND
SAUCE, SHRIMPS AGUACHILE
IN CHINEESE SPOON,
SUN DRIED TOMATO
BRUSCHETTA, CHICKEN
SKEWER ROSEMARY
DRESSING,
PORK PIBIL TOSTADA, FRUIT
SKEWER MINT & YOGURTH.

TUNA SPICEY TOSTADA,
CALIFORNIA ROLL
JALAPEÑO SOY SAUCE,
SEA BASS SASHIMI,
TUNA KURRIKANE &
CILANTRO SAUCE,
SHRIMPS POP CORN,
SHRIMP AGUACHILE,
OCTOPUS TOSTADAS.

ASPARAGUS w/PROSCIUTTO,
BLUE CHEESE & PEAR WON-
TON,
SEA SCALLOPS CEVICHE,
POTATO CAKES w/ROSEMARY
AND ONION,
BEEF SKEWER BORRACHA
SAUCE.

APPETIZERS CHOOSE 1

MOZZARELLA AND MIX
TOMATO,
PESTO BASIL AND
BALSAMIC, GRILLED CESAR
SALAD,
GREEN APPLE AND
CUCUMBER NAPOLEON
w/KANIKAMA AND
CHIPOTLE,
GREEK SALAD w/GOAT
CHEESE & RADISH,
VEGETABLE RATATOUILLE
w/PARMESAN KRISPY
BREAD.

FRENCH ONION SOUP w/ HARD
MANCHEGO,
ASPARAGUS CREAM SOUP,
TORTILLA SOUP,
CONDE (BLACK BEAN) SOUP,
CREAM OF CORN ROASTED
POBLANO PEPPER, POTATO &
LEEK SOUP.

Menu



PLEASE CHOOSE ONE MAINE COURSE

MENU 1 65USD

ENCHILADAS CHICKEN OR BEEF GREEN OR RED SAUCE, GARDEN RICE AND REFRIED BEANS.

EMEXICAN COMBO ENCHILADA, CHILE RELLENO, CARNE ASADA, GUACAMOLE, RICE & BEANS

ROASTED CHICKEN BREAST SERVED WITH MOLE SAUCE, WHITE RICE & CRISPY PLANTAIN.

RFETTUCCINI, OR TAGLIATELLI OR PENNE OR SPAGETTI PASTA (A LA CREME), LEEK AND CHICKEN STRIPS

PLEASE CHOOSE ONE MAINE COURSE

MENU 2 75USD

ROASTED RED SNAPPER, MARINATED (A LA TALLA), SERVED WITH VEGETABLES AND GARDEN RICE

SEARED TUNA, (ARGENTINIAN STYLE) SERVED OVER CARAMELIZED ONIONS (CRIOLLA SAUCE AND SOY).

GRILLED RIB EYE OR NEW YORK, BAKED POTATO AND VEGETABLES (OLD FASHION).

ROASTED SEA BASS, SERVED OVER SPINACH AND WARM CHERRY TOMATOES, CORIANDER SEEDS, BASIL, MINT AND CELERY LEAVES.

SEA FOOD LASAGNA, OCTOPUS, SHRIMPS, SCALLOPS PESTO BASIL AND BECHAMEL SAUCE.

GRILLED BEEF FILLET, SERVED WITH SOFT BOILED EGG ON TOP, POTATO SALAD AND BACON



PLEASE CHOOSE ONE MAINE COURSE

MENU 3 85USD

ROASTED LOBSTER TAIL (CUBAN STYLE) MOROS
CON TRANCHETES (WHITE RICE AND BEANS).

GRILLED RACK OF LAMB, MARINATED WITH MINT
GELLY SERVED W/GRILLED ASPARAGUS &
EGGPLANT

COCONUT JUMBO SHRIMPS, SERVED WITH
MANGO SAUCE, GREEN SALAD WITH SWEET
MUSTARD DRESSING

SURF & TURF (BEEF FILLET & SHRIMPS)
PORTOBELLO MUSHROOMS WITH GARLIC AND
BUTTER CREAMY SAUCE.