



Banquet Menu

—★—
Mexico



coffee break

Fuel up

Regular or decaffeinated coffee and tea
Orange or grapefruit juice
Bottled water
Cookies or danish pastries

a-lister

Regular or decaffeinated coffee and tea
Variety of juices
Bottled water
Variety of mini pastries
Assorted fruits
Assorted stuffed croissants

add on's *(please choose 2 options)*

Petite fours and dessert bar
Finger sandwiches
Yogurt and muesli
Vegetable crudites and dip
Charcuterie tray and crackers
Dried fruits
Cheese tray and crackers
Soft drinks



plated breakfast menu

breakfast of champions

Regular or decaffeinated coffee and tea
Orange or grapefruit juice
Seasonal fruit platter
Scrambled eggs
Ham, bacon and sausage selection
Hash browns
Danish, white, and whole wheat bread
Jam, honey and butter

a-lister breakfast

Regular or decaffeinated coffee and tea
Mimosas
Tropical seasonal juices
Tropical seasonal fruit
Salmon omelet
Danish rolls, white and whole wheat bread
Jam, honey and butter

iviva mexico! breakfast

Regular or decaffeinated coffee and tea
Orange, grapefruit, pineapple and chaya juice
Seasonal fruit platter
Motuleños eggs (eggs on tortillas with black beans and cheese, ham, peas, plantains, salsa)
Assorted Mexican sweet breads and rolls
Jam, honey and butter



buffet breakfast

Requires a minimum of 50 people

Orange and local juices

Regular or decaffeinated coffee and tea

House baked croissants, mini muffins, assorted danishes

Selection of flat breads and rolls (gluten free available upon request)

Seasonal fruit

Cheese tray

Assorted yogurt

Breakfast sausages

Bacon

Hash browns

Roasted tomatoes

Pancakes

Scrambled eggs

Ham and cheese omelet

Chilaquiles (fried tortillas and salsa)



international hors d'oeuvres

Please select 6 items

cold canapes

- Melon prosciutto brochette
- Seafood ceviche
- Mini caprese salad
- Smoked salmon and cream cheese rolls
- Mini crab tartlets
- Brie canapes
- Classic tahini and pita bread
- Tuna tartare with sesame oil
- Coconut truffles
- Mini lemon tartlets
- Chocolate brownies
- Mini cheesecake

hot canapes

- Shrimp tempura
- Ham croquettes
- Teriyaki beef brochettes
- Coconut fish fingers
- Chicken satay
- Classic spring rolls
- Spinach and cheese quiche
- Argentinian empanadas

Includes one hour of open bar with international selections



¡viva mexico! hors d'oeuvres

Please select 6 items

- Mini turnovers with mushrooms
- Mini chicken fried tacos
- Mini sopes with crispy duck
- Mini panuchos with beef
- Fish ceviche
- Mini tostadas with shredded beef
- Stuffed jalapeños
- Quesadillas with Oaxaca cheese
- Mini meatballs with chipotle chilli sauce
- Coconut crusted fish fingers

Includes 1 hour of open bar with international selections



plated menu

Three courses: Select 1 starter or soup, 1 entrée and 1 dessert

Four courses: Select 1 option from each course

opening act

Mixed greens salad with grilled vegetables and balsamic dressing

Authentic Caesar salad with parmesan cheese

Fresh shrimp ceviche with local citrus sauce

Caprese salad with arugula

Rainbow hearts of palm salad with grilled shrimp with a honey mustard dressing

warm up

Cream of corn with parmesan foam

Broccoli cream served with herb croutons

Lobster bisque with pernot essence and parsley oil

feature

Chicken breast stuffed with cheese and sundried tomatoes, fresh vegetables and roasted potatoes in a red bell pepper sauce

Grilled beef filet, garlic and rosemary mashed potatoes, seasonal vegetables in a red wine sauce

Oven roasted seasoned fish filet with black olive sauce, spring vegetables and saffron rice

Surf & Turf: beef medallion in a merlot sauce, shrimp skewer in a lemon butter sauce with wild mushroom risotto and fresh vegetables

Stuffed bell pepper with ratatouille, butternut squash sauce and mashed carrot puree (vegan)

Grilled salmon in a champagne beurre blanc, mashed green peas and Mediterranean vegetables

sweet finish

New York cheesecake with fruit sauce

White and dark chocolate mousse

Tropical fruit crème brulee

Apple tartlet with vanilla coulis

Poached pear in a spiced orange juice (vegan)

Includes 3 hours of open bar with international selections



¡viva mexico! plated menu

Three courses: Select 1 starter or soup, 1 entrée and 1 dessert

Four courses: Select 1 option from each course

opening act

Jicama and beet salad
Panuchos with shredded pork
Shrimp cocktail
Seafood aguachile

warm up

Lime soup
Tortilla soup

feature

Grilled fish fillet Tikin Xic marinated with achiote
Turkey roll stuffed with ripe plantain in poblano mole
Fish fillet, veracruz style
Beef fillet in pasilla chili sauce
Pork tenderloin in cochinita pibil

sweet finish

Three milks cake
Fritters with cream, honey sauce and spice
Custard with chocolate

Includes 3 hours of open bar with international selections



taste of the world menu

Pick & choose: Create your own buffet by selecting from each category below

Buffet: 6 starters, 1 soup, 4 mains, 3 sides, 5 desserts (minimum 50 people)

Family style (all served in the center of the table to be shared):

3 starters, 3 mains, 2 sides, 3 desserts (minimum 16 people and up to 50 people)

opening act

Assortment of artisan breads and focaccia, hummus, extra virgin olive oil, aged balsamic vinegar and flavoured butters

Charcuterie platter of smoked and cured meats, olives, pickles and mustard

Assortment of farmhouse cheddar, blue cheese, brie and crackers

Sushi rolls and nigiri: tuna, shrimp, salmon, california

Fresh greens salad bar with dressings, toppings and fresh vegetables

German potato salad

Cabbage salad with grilled chicken and pineapple

Pasta salad with grilled vegetables and cheese

Fresh local fish ceviche

Tomato and artisanal cheese salad with basil

Tuna salad with fresh vegetables

Greek salad with fresh herb lemon vinaigrette

Cucumber and dill yogurt salad

Shrimp and couscous salad with mint and parsley

Chickpea and grilled vegetable salad with balsamic dressing

warm up

Cream of broccoli

Cream of carrot and ginger

Cream of tomato and orange

Seafood and tomato chowder

Cream of roasted pumpkin

Vegetable



taste of the world menu (continued)

Feature

Farm roasted pork loin with a butter caper sauce
Beef tenderloin tournedos served with wild mushroom sauce
Grilled local fish fillet with lemon garlic butter sauce
Seafood lasagna and tomato coulis
Fresh herb grilled chicken breast and oven-roasted red bell pepper sauce
Grilled salmon with creamy fennel sauce
Chickpea stuffed bell peppers with tomato sauce

to add up

Rice with vegetables
Rice pilaf
Pasta with tomato sauce
Mixed vegetables (choice of grilled, steamed or sautéed)
Potatoes au gratin
Vegetable lasagna
Mashed potatoes

sweet Finish

Chocolate cake
Apple strudel
Pumpkin pie
Strawberry mouse
Brownies
Cheesecake with local fresh fruit
Custard with chocolate
Lemon pie
Pecan pie
Black forest cake
Black and white chocolate mouse
Carrot cake

Includes 3 hours of standard open bar with international selections



standard open bar

rum

Bacardi
Coconut Rum
Havana Club
Appleton
Appleton Special

vodka

Absolut
Stolichnaya
Smirnoff
Svedka
Svedka Clementine
Svedka Citron
Svedka Vanilla

tequila

Herradura White
Centenario Reposado
Jimador White
Cuervo Especial
Don Julio Reposado

beer

Coors Light
Xx Lager
Sol

gin

Tanqueray
Beefeater

brandy

Fundador

cognac

Martell V.S.

whiskey

Jack Daniels
Jim Beam
Canadian Club
Jw Black Label
Jw Red Label
Ballantine Finest
J&B

creams & spirits

Sambuca
Blue Curacao
Peach Liqueur
Amaretto
Baileys Irish Cream
Vermouth Martini Rosso
Dry Martini
Sweet Martini
Orange Liqueur
Apple Liqueur
Watermelon Liqueur
Melon Liqueur
Coffee Liqueur
Mint Liqueur
Cherry Liqueur
Banana Liqueur
Liqueur 43
Kahlua

Brands of drinks are subject to change without notice, including mixed drinks and house wine by the glass.



premium open bar

rum

Appleton
Appleton Special
Coconut Rum
Havana Club 7 Años
Flor De Caña

tequila

Jimador White
Jimador Reposado
Cuervo Blanco
Cuervo Reposado
Don Julio White
Don Julio Reposado

whiskey

Jack Daniels
Jw Red Label
Jw Black Label
Chivas Regal
Buchanans
Crown Royal

gin

Tanqueray
Beefeater
Bombay

vodka

Absolut
Stolichnaya
Grey Goose
Svedka
Svedka Clementine
Svedka Citron
Svedka Vanilla
Smirnoff

brandy

Fundador
Torres 10

cognac

Martell
Hennessy

port

Ferreira

vermouth

Dry Martini
Sweet Martini

spirits

Sambuca
Blue Curacao
Peach Liqueur
Amaretto
Baileys Irish Cream
Orange Liqueur
Apple Liqueur
Watermelon Liqueur
Melon Liqueur
Coffee Liqueur
Mint Liqueur
Cherry Liqueur
Banana Liqueur
Liqueur 43
Kahlua
Cointreau
Jaegermeister
Anis Pastiche Ricard

beer

Coors Light
Xx Lager
Sol

Brands of drinks are subject to change without notice, including mixed drinks and house wine by the glass.



pricing

coffee break

Fuel Up (4 hours).....	8
Fuel Up (8 hours).....	12
A-Lister (4 hours).....	11
A-Lister (8 hours).....	15
Add-on's - 2 options (4 hours).....	6

breakfast

Plated Breakfast of Champions.....	18
Plated A-Lister	20
Plated ¡Viva Mexico!	18
Buffet	18

cocktail

International hors d'oeuvres	18
¡Viva Mexico! hors d'oeuvres	18

meals (lunch or dinner)

Plated (3 courses)	32
Plated (4 courses)	37
Mexican plated (3 courses)	32
Mexican plated (4 courses)	37
Taste Of The World menu	32

open bar

Standard open bar (per person/per hour).....	12
Premium open bar (per person/per hour)	16
Additional hour of standard open bar after meals	9
Additional hour of premium open bar after meals	12
Upgrade to a premium open bar (per person/per hour)	4

Prices are per person and in USD | Kids up to 5 years old are free | Kids 6 to 12 years old pay 50% | Prices include taxes and service | Prices and menus are subject to change without notice | Buffet requires a minimum 50 people | Breakfast is a maximum 2 hour service | Meals are a maximum 3 hour service | Free locations with the purchase of any menu | Prices include set up, tables, chairs and white linens | Decoration is quoted separately