



## MEXICAN BUFFET MENU

### Selection of handcrafted breads and sides

#### Tortilla soup

#### Nacho table

Nachos, Pico de gallo, Sour cream, Cheese sauce, Refried beans, Guacamole

#### Cold station

Selection of appetizers, cold sauces and dressings

Cheese assortment (Oaxaca, Monterrey, Manchego type and Cotijo) Avocado salad with tomato, nopal and lemon citrus

Green salad with Quince paste, squash seeds, peanuts, cheese crisps, and mint vinaigrette

Dogfish ceviche

Figs with cottage and pork

Ried tortilla basket, guacamole and guajillo spiced shrimps

#### Hot snacks

Beans and panela cheese sopes

Slow roasted pork shoulder fried burrito (Cochinita pibil chimichanga) Oaxaca cheese mini quesadillas

#### Hot station

Mexican style rice

Veggie selection (Pearl onions, nopales and carrots)

Cup of corn with mayonnaise and piquin pepper

Creamy sliced poblano pepper

Stuffed chili pepper topped with creamy pecan sauce Chicken with mole sauce

Northern style grilled skirt steak

Stone crab claw in coriander butter

Veracruz style red snapper

Tikin-Xic style snapper

Taco selection (chicken, pork and beef)

#### Dessert station

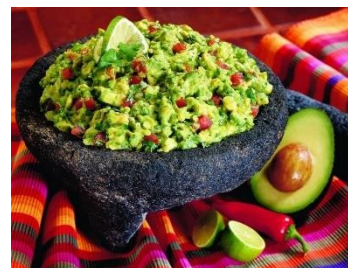
Rice pudding

Bañuelos (cinnamon fritter)

Cornbread with peach syrup

Coconut sweets

Guava roll



\*\*Please notice these menu choices cannot be combined nor modified.

US\$70.00 per person (minimum 20 people)

On the Beach location US\$80.00 per person (minimum 20 people)