



In Jove

AT MAJESTIC RESORTS



The following menus are offered for events taking place at Majestic Resorts Costa Mujeres.

Each menu indicates where it could be available, either at restaurants (non private), cocktail hours (non private or private), or private locations.

Please note that the menus and prices are subject to change without prior notice, and the updated information/prices will be used for the invoice.

A minimum of 20 paying guests are required for any private event, even if the group is of less guests.

All prices in the document are in US Dollars, and taxes are included.

For more information, you may contact Infoweddings.costamujeres@majestic-resorts.com

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AT MAJESTIC RESORTS

Included In Wedding Package





Amuse Bouche Scallop and shrimp ceviche

Starter

Baby potato, avocado, and grilled papaya salad with salmon, and a creamy citrus dressing

Main Course

Marinated norther style skirt steak, grilled panela cheese, cherry tomatoes and coriander sauce

> **Dessert** Piña colada panna cotta





Atternative Options

Vegetarian Option

Amuse Bouche Jicama ceviche with mango and spicy chili

Starter

Kale and spinach salad with figs, caramelized walnuts, cottage cheese and pear vinaigrette

Main Course Porcini Mushroom Risotto

Dessert Hazelnut Mousse with Raspberry and Violet Cream

<u>Kids Menu</u>

Starter Mac & Cheese ^{or} Spaghetti with mini meatballs and tomato sauce

> Main Course Chicken breast with White rice or Beef hamburger with french fries or Fried fish sticks with french fries

> > Dessert Ice cream

Non private dinner included in the Wedding package for up to 60 guests, US\$10.00 per person for guest 61 and up. Only available at restaurants.



AT MAJESTIC RESORTS

Cockfail Hour







Finger Good Options

Option 1 2 cold selections 2 hot selections US\$8.00 per person

Option 2 3 cold selections 3 hot selections US\$10.00 per person

Choose your own menu:

Cold Plated Selection

Mini skewer of strawberry, goat cheese, arugula, caramelized walnut, and balsamic vinaigrette

Creamy brie cheese soup with walnut bread and apricot jam Crispy tortilla with watermelon, avocado cream, and sesame chili vinaigrette Tequila-marinated guacamole with mint, cactus, cucumber, and colorful crispy tortilla

Sushi donut with smoked salmon

Mexican shrimp ceviche

Tuna tostada with chipotle mayo, pickled red onion, avocado, and crispy leek

Cauliflower and broccoli couscous with sundried tomato, herbs, and dried fruits

Hot Plated Selection

Pumpkin tapenade with octopus in a red wine and beetroot sauce Asian pork delights with hoisin sauce Mini beef burger with caramelized onion, brie cheese, arugula, and mustard Tempura fish taco with habanero mayonnaise, cabbage, and Mexican salsa Roasted mini hasselback potatoes with herb butter and porcini sauce Mini crispy tacos Coconut shrimp skewer with tamarind sauce Mini tart with mushroom, pumpkin, and tofu



AT MAJESTIC RESORTS

Private Dinner Reception



Includes 3 hours of Open Bar



Lassy Buffet

Artisan Bread Selection and Butter

Cold Selection

Selection of crudités and dressings

Cheese board (Oaxaca, Pepper Jack, and aged Manchego. Grapes and crackers) Mozzarella salad with cherry tomatoes, rosemary, basil, arugula, crispy serrano ham, and pesto sauce

Smoked salmon and spinach salad with caramelized walnut, avocado, and gingerorange vinaigrette

Mini tuna tostada with eel sauce, ginger, avocado, cucumber, green apple, and cilantro

Mexican shrimp ceviche

Parmesan biscuit with roast beef and tonnato sauce

Cauliflower and broccoli couscous with sundried tomato, herbs, and dried fruits

Hot Selection

Pumpkin cream soup Grilled vegetables Mashed potatoes Zucchini noodles with goat cheese, sundried tomato and pine nuts sauce Rice with carrots and corn. Broccoli with tofu and almonds. Garlic-infused kampachi fillet. Grilled salmon on polenta with citrus mustard sauce. Beef fillet with fine herb butter. Pepper-crusted chicken

Desserts

Chocolate cake Caramel tres leches cake Orange pudding Profiteroles with craquelin Strawberry cheesecake Sweet corn bread Apple and almond tart Mascarpone roll



Jancy Buffet

Artisan Bread Selection and Butter

Cold Selection

Selection of crudités and dressings

Cheese board (Oaxaca, Pepper Jack, aged Manchego, and brie cheese. Grapes, salted crackers, and walnuts)

Caesar salad with parmesan, hazelnut, croutons, roasted onion, and sundried tomatoes Spinach and arugula salad with creamy goat cheese and honey, wine-poached pears, caramelized walnuts, and honey mustard

Vegan yuca ceviche with plantain chips and sweet potato puree

Tuna tataki with avocado, cucumber, cilantro, radish, chipotle mayonnaise, soy sauce, and

crispy onion

Apple, basil, serrano ham, and brie cheese involtini

Hot Selection

Mushroom cream soup with truffle oil Potato dauphinoise Garden vegetables "Pastor-style" cauliflower with pineapple, cilantro, and avocado ginger salsa Baked potato with sour cream Shrimp rice Edamame with garlic, chili flakes, soy sauce, and lemon Garlic butter shrimp Salmon skewers with zucchini, bell pepper, broccoli, and mushroom Honey and rosemary BBQ pork ribs with plantain mash and spring onions Beef tenderloin with port wine sauce Duck confit with sweet potato puree and red berry sauce

Desserts

Walnut truffles Filled sablé Coffee 'Opera' cake After Eight Pistachio financier Mixed berry tart Chocolate cream tart Cheesecake with dulce de leche swirl Baileys panna cotta Exotic roll (mango, passion fruit, coconut)

**Menu options cannot be modified

US\$75.00 per person. Beach location US\$85.00 per person. 20 Guest minimum payment. Children 4-12yrs half price. Available in Private Locations. Includes 3 hours of Open Bar.



Luxury Buffet

Artisan Bread Selection and Butter

Cold Section

Crudités selection and dressings Cheese board (Oaxaca, Idiazábal, Monterey, aged Manchego, and Camembert cheese. Grapes, salted crackers, walnuts, strawberry jam, and Kalamata olives) Seafood platter: cooked shrimp and mussels with vegetable vinaigrette, lemon, and Thousand Island dressing Berries, tomato, pistachio and mozzarella salad Lamb involtini with yogurt and mint sauce Sushi donut with smoked salmon Beef tataki with pepper crust and truffle aroma Deconstructed kampachi tostada

Hot Buffet

Shrimp bisque Ricotta and spinach ravioli Potato dauphinoise Vegetables ratatouille Breaded Shrimp stuffed with Oaxaca cheese, accompanied by an avocado and cilantro sauce, and sweet & sour sauce Asparagus wrapped in ribeye with teriyaki sauce and sesame seeds. Truffled cauliflower puree. Octopus rice

Grill

Lobster Beef fillet Salmon Chicken curry skewers Skirt steak Lamb Sauces: garlic butter, gravy, orange mustard, habanero.

Desserts

Raspberry financier Chocolate cookies with cream Mango crème brûlée Mint cheesecake White chocolate tart with strawberries Coffee liqueur truffles Passion fruit-filled macarons Hazelnut and pink peppercorn truffles





Mexican Buffe

Artisan Bread Selection and Butter

Nacho Table

Nachos, sour cream, cheese sauce, guacamole, pico de gallo, and refried beans

Cold Selection

Selection of crudités and dressings Cheese board (Oaxaca, Monterrey, Pepper Jack, Cotija, grapes, crackers) Avocado salad with tomato, nopales, and citrus lime vinaigrette. Sea bass ceviche Basket fried tortilla with guacamole and shrimp in guajillo sauce

Hot Selection

Tortilla soup Mexican-style rice Selection of vegetables (baby onions, nopales, and carrots) Esquites (corn) with mayonnaise and piquín chilli Poblano pepper strips Chiles en Nogada - stuffed poblano peppers in walnut sauce Chicken with mole sauce Grilled northern-style beef skirt steak Crab claws in cilantro butter Veracruz-style red snapper Tikin-xic fish Selection of tacos (Chicken, Pork, and Beef)

Desserts

Churros with chocolate sauce Tres leches cake Chocolate cake Stuffed fritters Corn cake Rice pudding



Vegan Buffet

Artisan Bread Selection

Cold Selection

Selection of crudités and dressings Seed crackers with dips: Hummus, carrot pâté, olive tapenade, and shiitake pâté Nachos with guacamole Beetroot ravioli with mustard cashew cream Quinoa and tofu salad with avocado, mushrooms, zucchini, arugula, sesame seeds, and peanut vinaigrette

Hot Selection

Butternut squash soup with carrots Grilled vegetables Potato and broccoli cakes Roasted tomatoes with garlic and basil Flat beans with caramelized chestnuts Fried plantain Teriyaki tofu with broccoli and almonds Zucchini noodles with creamy cauliflower sauce Vegan crepes with green asparagus and portobello mushroom Mushroom arancini with pomodoro sauce

Desserts

Brownie Banana flan Pumpkin muffins Lemon pie Tropical fruit skewers Meringue

**Menu options cannot be modified

US\$60.00 per person. Beach location US\$70.00 per person. 20 Guest minimum payment. Children 4-12yrs half price. Available in Private Locations. Includes 3 hours of Open Bar.



Amuse Bouche

Goat cheese cigar with rosemary and honey, served with tomato confiture

Starter

Roasted octopus with cambray potato and green olive puree

Main Course

Grilled lobster with asparagus risotto

or

Beef fillet with foie gras in port wine reduction and baby veggies

Dessert

Hazelnut, raspberry and violet cream mousse



Artisan Bread Selection

Family Style Starters (Choose 3 - any extra at US\$5.00 per person) Greek salad Caesar salad Grouper ceviche Beef empanadas Mini tuna tostada with avocado and chipotle mayonnaise Prosciutto, mozzarella, and arugula bruschetta

Plated Style Main Course

(Choose 1 - any extra at US\$15.00 per person)

Tortilla soup Mushroom ravioli with basil and pistachio sauce New York steak with potato wedges and grilled vegetables Mustard-glazed salmon fillet with mashed potatoes and grilled vegetables

Kampachi fillet with baby potatoes and grilled vegetables Lamb chops (2 per person) with grilled vegetables Grilled lobster with asparagus risotto (US\$25.00 per person)

Plated Style Dessert

(Choose 1 - any extra at US\$5.00 per person) Napoleon tart with strawberries Churros with chocolate sauce and vanilla ice-cream



Artisan Bread Selection

Family Style Starters

(Choose 3 - any extra at US\$5.00 per person)

Greek salad Caesar salad Grouper ceviche Beef empanadas

Mini tuna tostada with avocado and chipotle mayonnaise Prosciutto, mozzarella, and arugula bruschetta

Family Style Main Courses

(Choose 2 - any extra at US\$8.00 per person) Mushroom ravioli with basil and pistachio sauce Penne alla vodka New York steak with gravy sauce Mustard-glazed salmon fillet Kampachi fillet Mashed potatoes Potato wedges Baby potatoes with mushrooms Grilled vegetables Asparagus risotto Lobster (US\$25.00 per person) Milanese Osobucco (US\$15.00 per person)

Family Style Dessert

<u>(Choose 1 – any extra at US\$3.00 per person)</u> Napoleon tart with strawberries Fruit platter (watermelon, cantaloupe, pineapple, and papaya) Churros with chocolate sauce and vanilla ice-cream

US\$60.00 per person. 20 Guest minimum payment. Up to 180 guests. Children 4-12yrs half price. Available in Private Indoor Locations. Includes 3 hours of Open Bar.



Aditional Options For Family Style

Cheese Platter US\$7.50 per person Oaxaca Aged Manchego Panela Edam Blue Pepper Jack Crackers and flatbreads Grapes Jams Caramelized nuts Fruit Station US\$8.00 per person

Tropical selection: watermelon, cantaloupe, pineapple and papaya Grapes, strawberries, apples and bananas Fruit Skewers (melon, pineapple, papaya, strawberry)

Pickled Food Platter US\$5.00 per person Cucumber and dill with garlic Spicy cauliflower Confit tomatoes and peppers Kalamata olives Seasoned cabbage Red onions BBQ Grill (without pork or seafood) US\$30.00 per person Beef fillet Chicken breast Lamb Salmon or seabass



AT MAJESTIC RESORTS

Indian Jood Options



Includes 3 hours of Open Bar



Option 1 2 cold selections 2 hot selections US\$10.00 per person Option 2 3 cold selections 3 hot selections US\$12.00 per person

Choose your own menu:

Cold Plated Selection

Punjabi Paneer Chop Chat patta channa (spicy chickpea salad) Vegetable Pani Puri Kachori Phyllo cups with red potatoes and carrots

Hot Plated Selection

Gobbi tikka Onion bhaji Aloo tikki Samosas Tandoori shrimp Chicken kofta Hara bhara kebab with yogurt and mint chutney



eluxe Indian Buff

Naan, roti, and paratha breads Chutneys: mint, tamarind, and mango Cucumber raita with toasted cumin Baingan bharta punjabi (eggplant puree)

Cold Station

Fruit salad with cardamom and saffron Kerala-style carrot pachadi Chat patta chana (spicy chickpea salad) Aloo dum chaat (potato salad with tamarind and mint dressing) Tandoori chicken salad

Hot Station

Sambhar (lentil soup) Punjabi-style palak paneer (spinach with cheese) Vegetable pakora Potato samosas Channa masala curry (chickpea stew) Gobi masala (cauliflower curry) Cooked basmati rice Chicken biryani (rice with chicken curry) Butter chicken Lamb seekh kebab Govan seafood curry (seafood curry with coconut) Masala fried fish Lamb vindaloo Chicken korma

Desserts

Gulab jamum Chocolate samosas Kheer payasam (Indian rice pudding) Gajar halwa (carrot pudding) Chai Panna Cotta



remium Indian Buff

Naan, roti, and paratha breads Chutneys: mint, tamarind, and mango Cucumber raita with toasted cumin Baingan bharta punjabi (eggplant puree)

Cold Station

Fruit salad with cardamom and saffron Kerala-style carrot pachadi Chat patta chana (spicy chickpea salad) Aloo dum chaat (potato salad with tamarind and mint dressing) Tandoori chicken salad

Hot Station

Sambhar (lentil soup) Punjabi-style palak paneer (spinach with cheese) Vegetable pakora Potato samosas Channa masala curry (chickpea stew) Cooked basmati rice Chicken biryani (rice with chicken curry) Butter chicken Lamb seekh kebab Govan seafood curry (seafood curry with coconut) Masala fried fish Chicken korma

Desserts

Gulab jamum Chocolate samosas Kheer payasam (Indian rice pudding) Gajar halwa (carrot pudding) Chai Panna Cotta



restige Indian Buff

Naan Roti Paratha Mint chutney Tamarind chutney Mango chutney Cucumber and toasted cumin raita Baingan bharta punjabi (eggplant puree)

Hot Station

Vegetable pakora Channa masala curry (chickpea stew) Gobi masala (cauliflower curry) Cooked basmati rice Butter chicken Govan seafood curry (seafood curry with coconut) Masala fried fish Lamb vindaloo (very spicy lamb curry) Chicken korma

Desserts

Gulab jamum Chocolate samosas Kheer payasam (Indian rice pudding) Gajar halwa (carrot pudding) Chai panna cotta



Naan (plain, butter and garlic) Mint, tamarind and mango chutneys Cucumber and toasted cumin raita Baingan bharta punjabi (eggplant puree) Hummus

Appetizers

Aloo Dum Chaat (Potato Salad with Tamarind and Mint Dressing) Shrimp with Ginger and Turmeric Vegetable Pakora Lamb Seek Kebab Spiced Lentil Dhal

> Main Courses Tandoori Chicken Goan Seafood Curry Masala Fried Fish Basmati Rice

Dessserts

Gulab Jamum (Deep-fried Dumplings in Syrup) Chai Panna Cotta

**Menu options cannot be modified

US\$40.00 per person. Beach location US\$50.00 per person. 20 Guest minimum payment. Children 4-12yrs half price. Available in Private Locations. Includes 3 hours of Open Bar.



Bread (plain, whole-wheat, multigrain) Butter Naan (plain, butter and garlic) Mint, tamarind and mango chutneys Cucumber and toasted cumin raita Baingan bharta punjabi (eggplant puree) Hummus

Appetizers

Salad with berries, tomatoes, pistachios and mozzarella Mini Tuna Toast with Avocado, Cucumber, and Apple Mexican shrimp ceviche Chat Patta Channa (Spicy Chickpea Salad) Vegetable Pakora Spiced Lentil Dhal

Main Courses

Butter Chicken Goan Seafood Curry Basmati Rice Salmon Skewer with Vegetables Beef Fillet with Herb Butter

DESSERT TABLE

Gulab Jamun Chocolate cake



Bread and Sides Selection Roti bread Paratha Bread (filled with vegetables) Naan Bread Mint Chutney Tamarind Chutney Mango Chutney Cucumber and Toasted Cumin Raita Baingan Bharta Punjabi (eggplant puree) Hummus

> **Soups** Carrot Curry Soup Mulligatawny Soup with Chicken

Appetizers

Spiced Lentil Dhal Shrimp with Ginger and Turmeric Vegetable Pakora Cold White Bean Salad with Yogurt Sauce Cassava and Sweet Potato Savory Pie with Garam Masala Basmati Rice with Octopus Chicken Pakora Indian Beef Rice Dum Aloo

Main Courses

Malai Kofta (Potato and Vegetable Dumplings) Lamb Biryani Bhindi Masala (Spicy Okra) Aloo Gobi Matar (Potato, Cauliflower, and Peas Stew) Shahi Paneer (Creamy Paneer) Tandoori Chicken Uttapam (Indian Pizza) Lamb Madras Pork Vindaloo Coconut Milk Prawn Curry Masala Fried Fish

Desserts

Barfi Gulab Jamum Kheer Payasam Chai Panna Cotta

<u>Option 1</u>

1 Soup All breads & sides 4 Appetizers 4 Main Courses All Desserts **US\$55.00 per person**

Option 2

1 Soup All breads & sides 5 Appetizers 5 Main Courses All Desserts **US\$65.00 per person**

<u>Option 3</u>

All breads & sides 4 Appetizers 5 Main Courses All Desserts US\$55.00 per person

Option 4

All breads & sides 5 Appetizers 6 Main Courses All Desserts US\$60.00 per person

Beach location additional US\$10.00 supplement per person. 20 Guest minimum payment. Children 4-12yrs half price. Available in Private Locations. Includes 3 hours of Open Bar.



AT MAJESTIC RESORTS

Menus Available For Private Events



Does not include Open Bar



Fresh Juices Orange and watermelon

Pastries Assorted mini-donughts Ham & cheese mini croissants Lemon cake

Cheese and Cold Cut Platter

Oaxaca, panela, brie, pepper jack Serrano ham, pastrami Grapes Walnuts Kalamata olives

Assorted Yogurts

Savory Items

Mini roast chicken wrap with caramelized onions and garlic sauce Mini salmon bagel with arugula and honey-mustard dressing

> Bread Multigrain, ciabatta, brioche

Hot Section & Toppings

Scrambled eggs Bacon Chicken chilaquiles - ranchero or green sauce Pancakes

Maple syrup, honey, peanut butter, strawberry and black berry jams

US\$20.00 per person. 20 Guest minimum payment.



BQ Party

Artisan bread and butter

Cold Station Salads

Mixed Lettuce, Tomato, Carrot, Cucumber, Pickled Red Onion, Bell Pepper, Beetroot, Corn Kernel, Avocado, Olive, Feta Cheese, Sauteed Bread Croutons with Oregano Oil, Cherry Tomatoes, and Garlic, Caramelized Nuts, Quinoa with Dried Fruits, Shredded Chicken

Sauces and dressings

Caesar Dressing, Honey Mustard, Ranch Sauce, Pesto, Chipotle Mayonnaise, Italian Vinaigrette, Olive Oil, Balsamic Vinegar

Cheese

Pepper Jack, Oaxaca, Aged Manchego, Grapes, and Crackers

Side Dishes

Baked Potato with Sour Cream (served separately) Grilled Vegetables Corn on the Cob Fried Yuca Shrimp and Rice

On the Grill

Beef Ribs with BBQ Sauce Picanha Steak Chicken Skewers marinated with soy sauce, honey, and mustard Pork Loin and Pineapple Skewers Bacon-Wrapped Shrimp Skewers Beef Burger

Dessert Station

Almond cake Cajeta Flan Brownie Lemon Pie Apple Tart

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

US\$40.00 per person. 20 Guest minimum payment.





Cold Dishes

Cactus Salad Black Bean Salad with Tortilla and Vegetables (lettuce, tomato, jalapeños, tri-color peppers, onion, boiled egg)

Hot Dishes

Carnitas Tacos Chicken Tinga Tacos Beef Fajitas Tacos Crab Tostadas Burritos with Mexican Rice and Refried Beans Poblano Sopes Nachos Pico de Gallo

Dessert

Churros Mexican Flan

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

US\$25.00 per person. 20 Guest minimum payment.



Salad Yum Moo Krob (Thailand)

Fried Rice Nasi Goreng (Malaysia)

Starters

Shrimp Dumplings with chili sauce (Singapore) Curry Puff (Malaysia) (Small fried pastry filled with curry potatoes) Chicken Satay (Malaysia) (Small skewers of chicken marinated in spices and grilled, seasoned with a peanut sauce)

Main Courses

Gobi Manchurian (West Bengal) (Cauliflower coated in Manchurian sauce) Chili Paneer Chili Chicken Chili Shrimp Chicken 65 Aloo 65 (Potato 65) Gobi 65 (Cauliflower 65) Shrimp 65

Includes

Salad Fried Rice Starters 2 Main Courses to choose from options above

US\$25.00 per person

Additional Main Course US\$2.50 per person

20 Guest minimum payment.



AT MAJESTIC RESORTS

Does not include Open Bar

Menus Available

To Add To Your Private

(J)inner Reception







Late Night Snacks

Option 1 Slow Cooked Beef (soup and tacos) Green Chicken Chilaquiles Cheese Empanadas Chicken Taquitos Shark Tostadas Churros with Chocolate Mexican wafer filled with Caramel US\$10.00 per person

Option 2

French Fries Chicken Nuggets Margherita Pizza Pepperoni Pizza Chocolate Chip Cookies US\$7.00 per person

20 Guest minimum payment. Add-on available only when buying a private event. Does not include open bar. 2 hour service.





Corn on the Cob (Elote) Station

Corn on the Cob Limes Cotija Cheese Piquín Chili Mayonnaise Sauce Valentina Sauce Peanut Sauce US\$5.00 per person

Corn Cup (Esquites) Station

Corn Kernels (Esquites) Panela Cheese Lime Piquín Chili Mayonnaise Sauce US\$5.00 per person

Dorilocos Station Doriesquites (typical Cancun style)

Doritos, corn kernels, mayonnaise, Cotija cheese, cheddar cheese sauce, lime, cucumber, Japanese peanuts, piquín chili, and Valentina sauce

Classic Dorilocos

Doritos, Mexican turnip, carrot, cucumber, beetroot, pork rinds, Japanese peanuts, lime, chamoy, Valentina sauce, salt, and chamoy powder

Cocktail-style Dorilocos

Doritos, cucumber, red onion, serrano chili, Frankfurt turkey sausage, lime, Maggi seasoning, and Worcestershire sauce US\$5.00 per person

20 Guest minimum payment.





Types of Popcorn: Natural Caramel Chili Lime Flavor Cheddar Cheese Flavor Chipotle Cheese Flavor Garlic and Parmesan Butter Flavor Spicy Curry With Crispy Bacon Powder and Maple Syrup Cookies and Cream Flavor With Peanut Butter and Chocolate

> Toppings: M&Ms Salted Peanuts Dried Cranberries Marshmallows Gummy Candies Chocolate Chips Mini Pretzels Valentina Sauce Ground Piquín Chili

US\$5.00 per person. 20 Guest minimum payment. Add-on available only when buying a private event. Does not include open bar. 1 hour service.



Cheeses: Aged Manchego Gouda Blue Cheese Oaxaca Brie

Cold Cuts: Serrano Ham Turkey Pastrami Iberian Sausage Vela Chorizo

Pickles:

Green Olives Kalamata Olives Pickles Fruits and Nuts: Walnuts Grapes Figs Melon

Sauces:

Raspberry Jam Ranch Sauce Chipotle and raw cane sugar Dressing Cilantro Dressing

Breads:

Mini Focaccia Brioche Toast Multigrain Bread Crackers Brioche Piglets Mini Pretzels

US\$7.50 per person. 20 Guest minimum payment.





Trompo Pastor Live Station

Trompo Pastor (Marinated Pork) Corn Tortilla made at the moment Sides: Pineapple White Onion Cilantro Lime Green Salsa Hot Sauce <u>US\$7.00 per person</u> (30 guests minimum)

Wok Station

Stir-Fried Mixed Vegetables and Tofu Wok Chicken with Almonds Stir-Fry Wok Beef with Mushrooms and Oyster Sauce Stir-Fry Wok Shrimp with Rice and Vegetables Stir-Fry Wok <u>US\$10.00 per person</u>

20 Guest minimum payment.





Please choose 4 pizza flavors below

Flavors

Margarita Pepperoni Cochinita Pibil BBQ Chicken 4 Cheeses Surf & Turf (Skirt Steak & Shrimp) Carbonara

Includes 10 pizzas total between the varieties chosen Recommended for 30 guests

<u>US\$120.00</u>





Sweets:

Mini chocolate fountain Tropical fruit skewers Cake pops Assorted macarons Assorted profiteroles Chocolate cups with raspberry Strawberry tartlet Fondant decorated cookies Vanilla and milk chocolate cookie Chocolate brownie with white chocolate chips Vanilla meringues Gummy candies and marshmallows

Chocolates:

White and dark chocolate truffles Dark chocolate and hazelnut praline truffles

Mexican Sweets:

Guava roll Mexican peanut marzipan style Tamarind candy "Gloria" caramel candy

US\$10.00 per person. 20 Guest minimum payment.





dditional Sweets Tables

Churros Station

Churros (4 units per person) Vanilla sauce Hot chocolate Chocolate ganache Hazelnut cream Dulce de leche (caramel-like milk spread) Bettercream frosting Multicolor sprinkles <u>US\$8.00 per person</u>

Donuts Station

Dark chocolate and walnut donut White chocolate and colorful sprinkles donut Glazed donut with toasted almonds Dark chocolate donut with a message Strawberry red glazed donut White chocolate donut with stripes Milk chocolate donut with a smiley face Glazed donut <u>US\$5.00 per person</u>

Cupcakes

Vanilla cupcake with dulce de leche filling Chocolate cupcake Vanilla cupcake with strawberries <u>US\$2.00 per person per variety</u>

20 Guest minimum payment.



Popsicle Cart

30 guests US\$90.00 Additional guest US\$3.00 per person

Minicups Cart (120g)

50 guests US\$150.00 Additional guest US\$3.00 per person

Classic Flavors

Coffee Chocolate Coconut Strawberry Vanilla Vegan chocolate Vegan vanilla

Available Flavors for Popsicles & Minicups

White Papantla vanilla Belgian chocolate Strawberry Dulce de leche Mango sorbet Red fruits sorbet

Premium Toppings

Cones Sprinkles Chocolate Sprinkles Chocolate Syrup Grated Coconut Hazelnut crunch Marshmallow

Premium Flavors

Dulce de leche Lemon pie Pistachio Choco ferrero Blackberry & chesse Pavlova Tiramisu Mango & Passion fruit Cookies & cream

Deluxe Flavors

Macadamia nut & vanilla Chocolate & brownie Chocolate & pistachio Chocolate sugar free

Option 1

3 Flavors to choose (from classic selection) US\$250 for 100 guests

Option 2

3 flavors to choose from (from Classic & Premium selections) US\$300 for 100 guests

Option 3

3 flavors to choose from (from Classic, Premium & Deluxe selections) US\$380 for 100 guests

*Bucket of 4 lts *All options includes premium toppings *Please let us know in advance, flavors subject to availability

20 Guest minimum payment.

I Scream!