



FANCY BUFFET MENU

Selection of handcrafted breads

Parmentier Cream

Cold station

- Assorted Crudités, dressing and seasoning
- Assorted cheese selection (Oaxaca, Curated Manchego, Pepper Jack and Camembert)
- Jumbo shrimp
- Caesar salad in a crispy cone
- Green salad with beetroot, carrots, raspberries, pistachios, hibiscus reduction and creamy citric dressic
- Scallop ceviche with mint & lemon juice, avocado and Orange wedges
- Mini crunchy baskets with a trio of seasoned tomatoes, mozzarella and pesto dressing
- Goat cheese tart with caramelized onion, crispy pork rind and baby arugula
- Strawberry tartar with avocado cream and marinated tuna

Hot station

- Dauphinoise potatoes
- Fresh vegetables
- Squash tacos au gratin
- Sweet potato and apple puree
- Chipotle shrimp rice
- Tomatoes with "queso de hoja" cheese and coriander
- Caramote prawn in passiot fruit sauce
- Salmon skewer with mushroom sauce
- Baby squids over a caramelized onion bed
- Beef sirloin and caramelized foie gras with port wine and walnuts
- Duck fonfit with baked apples

Dessert station

- Lemon shortbread biscuit
- Irish whiskey coffee and Meringue
- Sweet Mango Roll
- Fujiyama
- Dulce de Leche Mini Cheesecake
- Vanilla flan
- Dark chocolate Cookies and milk chocolate
- Petit Fours
- (After Eight, Passion fruit tartlet and Blueberry)
- Tropical fruits salad

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

US\$75.00 per person (minimum 20 people)

On the Beach location US\$85.00 per person (minimum 20 people)