



LUXURY BUFFET MENU

Selection of handcrafted breads

Seafood Cream

Cold station

- Assorted Crudités, dressing and seasoning
- Assorted cheese selection
(Camembert, Oaxaca, Curated Manchego, Monterrey and Idizabal)
- King crab
- Caesar salad in a crispy cone
- Shrimp salad with tequila and key lime relish
- Baby spinach salad with ripe plantain, goat cheese and chocolate vinaigrette
- Caribbean coconut stuffed with tuna ceviche, mango, tamarind and chipotle
- Fried blue corn tortilla with gingered mussel, sriracha mayonnaise and cauliflower parmentier
- Mini sushi Burger with chicken teriyaki, avocado and cheese cream
- Foie gras bon bons with cocoa and pistachio
- Beef tataki on a peppered crust with truffle aroma
- Lobster ravioli with coconut sauce, ginger and lemongrass

Hot station

- Scallops au gratin
- Ricotta and spinach ravioli
- Dauphinoise potatoes
- Vegetable ratatouille
- Glazed piglet taco
- Calf tail cooked with Pedro Ximenez wine
- Blue crab on a fried tortilla
- Rice broth with mexican husk tomatoes and prawns

Barbecue station

- Lobster
- Beef sirloin
- Gilthead Seabream
- Curry chicken skewers
- Monterrey skirt steak
- Lamb rack with Rosemary honey

Dessert station

- Black Forest
- Mango Crème Bruleé
- Berries cups with a red wine touch
- Mini strawberry basket with White chocolate ganache and pistachio
- Coconut sicilian gelatin
- Assorted French Macaroons
(Dulce de Leche, dark chocolate ganache and Mint cream)
- White Baileys chocolate and dark chocolate bonbon with hazelnuts Praline
- Petit Fours
- Dark and milk chocolate cookies
- Chocolate fountain with assorted fruit skewers

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

US\$110.00 per person (minimum 20 people)

On the Beach location US\$120.00 per person (minimum 20 people)