



CLASSY BUFFET MENU

Selection of handcrafted breads

Tomato Cream

Cold station

Assorted Crudités, dressing and seasoning

Assorted cheese selections (Oaxaca, Monterrey and Curated Manchego)

Green salad with roasted bell peppers, goat cheese, sauteed mushrooms and honey mustard

Tropical salad with curry-spiced chicken, pineapple, coconut and a touch of mango

Marinated Papaya with parmesan cream and smoked salmon

Fried corn tortilla with tuna and chipotle mayonnaise

Shrimp ceviche

Hot station

Grilled Vegetables

Truffle mashed potatoes

Roasted tomatoes with black olive

Rice with carrots and corn

Nachos with melted cheese and chorizo meat

Green beans with roasted almonds and parmesan cheese

Veracruz style red snapper supreme

Grilled salmon over ratatouille

Beef fillet with fine herbs butter

Peppered chicken tenderloins

Dessert station

Sacher (Chocolate Cake)

Champagne Mousse

Red berries Mousse

Three milk cake with fruit punch cream

Almond satin

Orange pudding

Exotic fruits salad

Cherry Pie

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

US\$55.00 per person (minimum 20 people)

On the Beach location US\$65.00 per person (minimum 20 people)