



MORNING COFFEE BREAKS

OPTION 1

Assorted Fresh Breakfast Pastries
Sliced Fresh Seasonal Fruit
Chilled Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

OPTION 2

Finger Sandwiches
Sliced Fresh Seasonal Fruit
Chilled Strawberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

OPTION 3

Fruit Breads
Granola Bars
Chilled Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

\$13.00 per person +11% Tax + 18% Service Charge



AFTERNOON COFFEE BREAKS

OPTION 1

Assorted Fresh Baked Cookies
Chocolate Fudge Brownies
Assorted Sodas and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

OPTION 2

Assorted Bags of Dried Fruit, Chips and Potato Chips
Assorted Fruit Skewers
Assorted Sodas and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

OPTION 3

Assorted Finger Sandwiches
Sliced Fresh Season Fruit
Assorted Sodas and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

\$15.00 per person + 11% Tax + 18% Service Charge



SERVED BREAKFAST

CONTINENTAL BREAKFAST

Orange or Grapefruit juice
Assorted Breakfast Pastries
Sliced Fresh Fruit with Plum
Freshly Brewed Coffee,
Decaffeinated Coffee & Selection of Teas

Price \$18.00 per person + 11% Tax +18 % Service Charge

AMERICAN BREAKFAST

Orange or Grapefruit juice
Assorted Breakfast Pastries
Sliced Fresh Fruit with Yoghurt
Scrambled Eggs with Spinach, Bacon and Breakfast Potato
Freshly Brewed Coffee,
Decaffeinated Coffee & Selection of Teas

Price \$20.00 per person + 11% Tax +18 % Service Charge

MEXICAN BREAKFAST

Orange or Watermelon juice
Assorted Breakfast Pastries
Sliced Fresh Fruit
"Chilaquiles" with Chicken accompanied with Red or Green Sauce
Freshly Brewed Coffee,
Decaffeinated Coffee & Selection of Teas

Price \$20.00 per person + 11% Tax +18 % Service Charge



BREAKFAST BUFFET

AMERICAN BREAKFAST BUFFET

Orange Juice
Assorted Breakfast Pastries
Sliced Fresh Fruit
Cottage Cheese
Fluffy Scrambled Eggs
Breakfast Sausage
Ham
Crispy Bacon
Country Hash Brown Potatoes
French Toast
American Coffee
Freshly Brewed Coffee,
Decaffeinated Coffee & Selection of Teas

\$22.00 per person + 11% Tax + 18% Service Charge

FULL BREAKFAST BUFFET

Assorted Chilled Juices
Assorted Breakfast Pastries
Sliced Fresh Fruit
Cottage Cheese
Cold Cereal Station
Assorted Yoghurt
Fluffy Scrambled Eggs
Sliced Cooked Ham
Crispy Bacon
Hash Brown Potatoes
Pancakes and Maple Syrup
Freshly Brewed Coffee,
Decaffeinated Coffee & Selection of Teas

\$24.00 per person + 11% Tax + 18% Service Charge



MEXICAN BREAKFAST BUFFET

Assorted Tropical Juices
Sliced Fresh Fruit
Scrambled Eggs with “Chorizo”
Beef “Burritos”
Chicken “Enchiladas”
Sliced Cooked Ham
Sausage
Breakfast Potato
Fresh Mexican Coffee,
Decaffeinated Coffee & Selection of Teas

\$24.00 per person + 11% Tax + 18% Service Charge

LIGHT BREAKFAST BUFFET

Fresh Orange Juice
Whole Wheat Bagels
Seven Grain Toast
Muffins
Sliced Fresh Fruit and Low-Fat Yogurt
Four different Cereals with Granola and Fiber
Freshly Brewed Coffee,
Decaffeinated Coffee & Selection of Teas

\$20.00 per person + 11% Tax + 18% Service Charge



BOX LUNCH

Choice of:

Sliced Turkey with Swiss Cheese Sandwich
Virginia Ham and American Cheese Sandwich
Sliced Chicken Breast with Cheddar Sandwich
Vegetarian Sandwich

Potato Chips Bag

Fresh Whole Fruit

Freshly Baked Homemade Cookie

Choice of soda or Juice
(Coke, Diet Coke and Sprite/Apple, Grape and Orange)

\$20.00 per person + 11% Tax + 18% Service Charge



DELI LUNCH BUFFET

Pasta Salad with Marinated Vegetables

Potato Salad

Caribbean Coleslaw

Nicoise Salad

Chicken Salad

Cold Cuts Display with Sliced Ham, Turkey, Salami & Roast Beef

Sliced Cheese Display with American, Swiss, Cheddar and Monterey Jack

Fresh Garnish of Lettuce, Tomato, Onions and Pickles

Bread Station with Hoggie Rolls, Slice White and Wheat Bread

Condiments to include Ketchup, Mayonnaise and Mustard

Fresh Bread Rolls and Butter

Assorted Fruit Tarts

Fresh Baked Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

Assorted Sodas and Mineral Water

\$24.00 per person + 11% Tax + 18% Service Charge



LUNCH & DINNER BUFFET

BBQ Buffet

SALAD

Baby Potato Salad
Pasta Salad
Coleslaw
Mixed Greens with Assorted Dressings
Green Bean Salad
Chicken Salad
Traditional Carrot & Raisin Salad

SOUP

Chicken Noodle Soup

MAIN COURSE

Chunky Chili with Meat
Mesquite Teriyaki Sea Bass or Mahi Mahi Filet
Chicken Breast with Honey Dijon Lime Sauce
B.B.Q. Pork Ribs
Grilled Steak with Onions
B.B.Q. Sauce. Smoked Demi Sauce & Pepper Sauce
Buttered Corn on the Cob
Steamed Seasonal Vegetables
Baked Potato with Sour Cream & Butter
Fresh Bread Rolls and Butter

DESSERTS

Pumpkin Pie
Apple Pie
Cherry Pie
Double Fudge Cake
Lemon Pie
Carrot Cake

Price \$60.00 per person + 11% Tax + 18% Service Charge



Cajun Islander Dinner Buffet

SALADS

Cucumber salad
Potato salad with seasoned peppers
Mixed Yams Salad
Coconut Seafood Salad
Tossed Green Salad with Assorted Dressings
Carrot Salad
Caribbean Coleslaw

SOUP

Pumpkin Cream Soup

MAIN COURSE

Chicken Fricassee Puerto Rican Style
Grouper Filet with Coconut
Jamaican Style Jerk Chicken
Roast Pork in Achiote and Cilantro Sauce
Beef steak with Limed Onions
Yucca in Onion-Garlic Marinade
Rice with Peas
Assorted Vegetables
Veggie Cajun Crepes
Fresh Bread Rolls and Butter

DESSERTS

Carrot Cake
Pineapple Upside-down Cake
Sliced Seasonal Fruit
Rice Pudding
Chocolate Cake
Caramel Bananas

Price \$60.00 per person + 11% Tax + 18% Service Charge



International Buffet

SALADS

German Potato Salad
Beet Root Salad
Pea salad
Corn Kernels and Fresh Cheese
Teriyaki Vegetables Salad
Cucumber Salad
Mixed Greens with Assorted Dressings

SOUP

Black Bean Cream with Oregano

MAIN COURSES

Beef Lasagna
Barrono Chicken Breast
Honey-Smoked Turkey Slices in Ginger Citrus Sauce
Beef Mignonettes with Four-Pepper Sauce
Mahi -Mahi Filet Nikki Style
Newburg Seafood Casserole
Mixed Vegetables
Savoy Potatoes
Wild Rice
Fresh Bread Rolls and Butter

DESSERT

Mocha Pudding
Three-Milk Cake
Chocolate Pudding
Caramel Custard
Black Forest Cake
Fresh Fruit Platter

Price \$60.00 per person 11% Tax + 18% Service Charge



Italian Buffet

SALADS

Tomato with Mozzarella and Pesto Pasta Salad
Mushroom Salad
Marinated Eggplant
Baked Onions Tuna with Olive Oil
Marinated Roasted Vegetables
Baked Peppers Frittata
Cheese Frittata
Tossed Salad with Assorted Dressings

SOUP

Spinach Cream Soup with Truffle Essence

MAIN COURSE

Grilled Grouper Filet with Anchovy Sauce
Romagnola Style Chicken
Bolognese Style Lasagna
Chianti Seafood Casserole
Beef Tenderloin with Barolo
Veal Stew with Tomato Sauce
Caponatta
Roast Potatoes with Herbs and Tomatoes
Mixed Vegetables
Fresh Bread Rolls and Butter

DESSERT STATION

Tiramisú, Apple Tart, Fruit Tart, Almond Tart, Zuppa Iglesa, Chocolate Cake

Price \$60.00 per person + 11% + 18% Service Charge

PASTA STATION

Pastas to include: Linguini, Fettuccini and Fusilli; Sauces: Alfredo, Aurora, Marinara and Pesto; Toppings: Red, Green, Yellow Peppers, Chopped Onions, Dice Ham, Sun-Dried Tomatoes, Black Olive, Capers



Oriental Fusion Buffet

SALAD

Gado-Gado Salad
Chicken and Rice with Curry
Spinach with Mushrooms and Sesame Seeds
Alfalfa Sprouts with Nuts
Thai Beef Salad
Seafood in Coconut Lemongrass Dressing
Teriyaki Cold Vegetables Salad

SOUP

Tom Yum Thai Style

MAIN COURSE

Sweet and Sour Duck
Beef with Pepper and Onions
Fried Breaded Pork with Peanut Sambal
Fish Filet with Lemon Grass
Chicken with Almonds
Chinese Style B.B.Q. Pork Ribs
Vegetarian Spring Rolls
Korean Style Tempura Vegetables
Mixed Chow Fan
Fresh Bread Rolls and Butter

DESSERT

Fruit Cocktail with Ginger
Rice Pudding with Orange
Mango Pudding
Fried Coconut Bananas
Japanese Pumpkin Bavarois
Melon with Midori Liquor

Price \$60.00 per person + 11% Tax + 18% Service Charge



Wharf Side Buffet

SALADS

Surimi Salad

Ceviche Fish Peruvian Style

Titti Shrimp Cocktail

Smoked Salmon and Pasta Salad

Assorted Cheeses

Cold Cuts

Fresh Mixed Greens

Toppings: Garlic Croutons, Bacon Bits, Cheese Crumbles, Grated Parmesan, Blue Cheese Crumbles, Chopped Onions, Jalapeños, Capers, and Olives

Dressings: Ranch, Thousand Island, French Dijon Vinaigrette, Oil and Vinegar

SOUP

Creamed Chicken and Vegetable Soup

MAIN COURSE

Seafood Casserole

Salmon Steak, Caribbean Style

Garlic Scallops

Chicken Stewed with Paprika,

Seafood Crepes with Coriander Sauce

Mixed Vegetables

Steamed Potatoes with Butter and Parsley

Paella Valenciana

Fresh Bread Rolls and Butter

DESSERT

Passion Fruit Pudding

Creamy Coffee Cake

Cheesecake

Chocolate Cake

Price \$60.00 per person + 11% Tax + 18% Service Charge



Mexican Fiesta Buffet

SALADS

Ceviche Fish Cocktail Mexican Style
Chick Peas with Oregano
Cucumber and Sweet Corn
Tomato Salad
Chicken Salad
Beef Salad Mexican Style
Cheese and Peppers Salad
Mexican Sauce (Seasoned with Salt and Lemon)
Mixed Greens Salad and Assorted Salad Dressing

SOUP

Black Bean Soup

MAIN COURSE

Chicken with Adobo a la Brasa
Vera Cruz Style Seafood Combo
Pollo Slices with Mole Poblano
Pork Chops with Achiote
Beef Salpicón Tostadas
Chicken Tostadas
Mixed Vegetables
Potatoes with Chorizo
Mexican Style Rice
Fresh Bread Rolls and Butter

DESSERT

Churros with Sugar and Cinnamon
Rice Pudding
Sweet Potato in Heavy Syrup
Caramel Custard
Three-Milk Cake
Mexican Chocolate Cake

Price \$55.00 per person + 11% Tax + 18% Service Charge



SPRING

Soup

Garlic and White Bean Soup with Zinfandel Oregano Pesto

Salad

Asparagus and Roasted Shallots Custard with Smoked Salmon and Greens

Choice of

Cheese Ravioli with Basil Braised Lamb

Or

Mesquite Smoked Pork Loin with dried Apricot and Chardonnay Chutney

Or

Crispy Sesame Chicken Filets with Maple Glaze Cherry Sauce

Or

Halibut Fish Filet Poached in Fennel with Sun Dried Tomato Sauce

Or

Beef Mignon with Petit Syrah–Balsamic Reduction Sprinkled with Tarragon

All entrees served with Wild Rice and Steamed Fresh Vegetables, Resort
Baked Rolls and Butter

Desserts

Mascarpone Cheesecake with Porto Marinated Strawberries

Or

Blackberry — Pistachio Bavaois with Peach Zinfandel Sauce

Price \$68.00 per person + 11% Tax + 18% Service Charge



SUMMER

Soup

Melon and Champagne Cold Soup with Cranberries

Or

Broccoli and basil Cream Soup with sauté Prosciutto cubes

Salad

Mixed Tomatoes Salad with Cabernet Vinaigrette, Roasted Onions, and Tofu

Choice of

Artichoke and Parmesan stuffed Chicken Breast

Or

Grilled Lamb Chops marinated in Merlot and Molasses

Or

Seared Salmon Filet with Goat Cheese, Marjoram Rose Wine Sauce and Grapes

Or

Churrasco Flank Steak with Chimmichurri

All entrees served with Parsley Parisienne Potatoes and Julienne Braised Vegetables, Resort Baked Rolls and Butter

Desserts

Apple Cinnamon Crumble Crepes

Or

Blueberry Peaches, Ricotta Napoleon with Vanilla Sauce

Price \$68.00 per person + 11% Tax + 18% Service Charge



AUTUMN

Appetizer

Liver Pate with Hazelnuts–Praline Crust and Port Wine Sauce

Soup

Spinach Cream Soup with Paprika Toasted Croutons

Or

Chicken Soup with Barley and Herbs

Or

Salad: Watercress and Mix Fine Lettuces with Blue Cheese and Dijon
with Pinot Noir Dressing

Choice of

Beef Tenderloin Mushroom Ragout

Or

Apple Cider Vinegar Marinated Turkey Breast with Honey Ginger
Sauce

Or

Grilled Sword Fish Filet with Herbs Pesto, and Cranberry–Orange Sauce

All entrees served with Rice Pilaf and Fresh Vegetables, Resort Baked Rolls
and Butter

Dessert

Chocolate Cake with Cherry Sauce

Or

Cappuccino Mousse with Bailey's Sauce

Price \$68.00 per person + 11% Tax + 18% Service Charge



WINTER

Appetizer

Duck Rilleytes with Mixed Berries Relish and Rye Bread

Soup:

Mushroom Soup with Caraway and Sherry Wine

Or

Flageolet Bean Soup with Rosemary and Bacon

Or

Pan Seared Scallops and Seafood with Mixed Green Leafs with
Chianti Vinaigrette and Avocado Dressing

Choice of

Rack of Lamb

Or

Chicken Parmesan Scallops with Paprika and Whiskey Sauce,

Or

Seared Sea Bass with Porcini Crust and Roast Leek Sauce

Or

Beef Tenderloin with Tarragon Muscatel Prunes Sauce

All entrees served with Rice Pilaf with Winter Vegetables, Resort Baked
Rolls and Butter

Desserts

Apple Fritters with Brandy and Raisins Sauce

Or

Carrot Pudding with Almond Chocolate Cream

Price \$68.00 per person + 11% Tax+ 18% Service Charge



MEDITERRANEAN

Appetizer

Eggplant Mousse Timbale with Roasted Peppers & Garlic Sauce

Soup

Fish Soup Marseillaise Style

Or

Vegetables Cream Soup Croutons and Fried Parsley

Or

Salad: Romaine Lettuce Salad with Olives and Hummus

Choice of

Greek Moussaka

Or

Chicken Breast in Polenta Crust with Sage and Balsamic Sauce

Or

Tuna with Tomato and Olives Sauce, Fine Herbs

Or

Beef Steak with Grilled Onions,

Seafood Pasta with Olives, Chives, and Leeks on a Rich Butter

Lime Sauce

All entries served with Steam Potatoes and Vegetables, Resort Baked Rolls
and Butter

Dessert

Orange Caramel Crepes

Or

Almonds Tart

Price \$68.00 per person + 11% Tax + 18% Service Charge



Salad

Ensalada Tequilera

Garbanzo Beans, Corn Kernels, Pico de Gallo, and Red Beans on a bed of Shredded Lettuce and Peppers with a Tequila-Sangria dressing

Soup

Sopa de Fríjol Negro

Magnificent Cream Soup of Stewed Black Beans topped with Grated White Fresh Cheese, Fried Tortilla Juliennes & Cilantro

Choice of

Suprema de Pollo Salsa de Crema de Chipotle

Chicken Breast cooked and served in Creamy Chipotle Chili Sauce

Or

Filete de Res a La Tampiqueña

Beef Tenderloin in a Traditional Strip Cut served with a Red Sauce

Enchilada

All entrees served with served with Mexican Rice and Buttered Vegetables, Resort Baked Rolls and Butter

Dessert

Crepas de Cajeta con Nuez: Crepes with Goats Milk Caramel Sauce and

Nuts

Or

Flan de Kaluha: Coffee Liquor Custard

Price \$68.00 per person + 11% Tax + 18% Service Charge



FRENCH BISTROT

Appetizer

Rabbit and Veal Terrine with Onion Comfit

Soup

Onion Soup Au Gratin

Or

Potato Soup Parmentier Style

Or

Salad

Lettuces Mecum with Endives, Roasted Pistachios, Blue Cheese Crumbles
and a Sherry – Pepper Wine Vinaigrette

Choice of

Roasted Salmon and Snapper Mignonettes with Lentils Ragout

Or

Veal Scallops with Olives and White Wine Sauce

Or

Chicken Baked with Tarragon in a light Cream Sauce

Or

Beef Tournedos in Red Wine Sauce

All entrees served with Wedge Potatoes & Vegetables,
Resort Baked Rolls and Butter

Desserts

Pears in Red Wine with Cinnamon Aniseed, and Spices

Or

Crème Caramel

Price \$68.00 per person + 11% Tax + 18% Service Charge



HORS D'OEUVRES

Gourmet Canapés

Cold Canapés

(Select 4 Pieces)

Black Caviar with Quail Eggs
Shrimp with Porcinni Terrine
Camembert Cheese with Praline
Smoked Salmon Mousse Cones

Hot Canapés

(Select 4 Pieces)

Breaded Fried Snails in Watercress Sauce
Beef Scallops in Hazelnut Sauce
Pork Rolls with Papaya and Cardamom Sauce
Artichoke with Sautéed Pistachios and Cognac
Mini Lobster Vol-au-Vent
Duck Roll in Coffee Pepper Sauce

All Canapés are Served with their Corresponding Sauce
(Maximum of eight canapés per person)

Price \$12.00 per person + 11% Tax + 18% Service Charge



International Canapés

Cold Canapés

(Select 4 Pieces)

Turkey Breast in Whole Cranberry Comfit
Cheese Mousse with Caraway and Nuts
Liver Mousse
Genoa Salami with Manchego Skewers

Hot Canapés

(Select 4 Pieces)

Mini Beef Skewers with Peppers Sauce
Mini BBQ Pork Meat Balls
Potato and Feta Samosas
Shrimp Spring Rolls
Orly Salmon Setae

All Canapés are Served with Their Corresponding Sauce
(Maximum of eight canapés per person)

Price \$12.00 per person + 11% Tax + 18% Service Charge



Mexican Canapés

Cold Canapés

(Select 4 Pieces)

Guacamole with Totopos
Fresh Cheese and Cucumber
Avocado with Tuna Fish Mousse
Chicken Toast and Feta
Mexican Salsa

Hot Canapés

(Select 4 Pieces)

Mini Golden Chicken Taquitos
Mini Chorizo Tarts
Cheese Turnovers
Chilli Popper

All canapés are served with their corresponding sauces
(Maximum of eight canapés per person)

Price \$12.00 per person + 11% Tax + 18% Service Charge



Caribbean Canapés

Cold Canapés

(Select 4 Pieces)

Fried Cheese Stuffed with Guacamole
Salami and Olive Skewers
Chicken with Coconut
Fried Banana Stuffed with Meat
Pineapple and Pork Paste Pastry

Hot Canapés

(Select 4 Pieces)

Patacones with Black Beans
Caribbean Han Skewers
Shrimp with Mango Chutney
Empandillas de Carne
Chicken Triangles
Bacalaitos

All canapés are served with their corresponding sauces
(Maximum of eight canapés per person)

Price \$12.00 per person + 11% Tax + 18% Service Charge



Vegetarian Canapés

Cold Canapés

(Select 4 Pieces)

Mini Tropical Fruit Skewers
Tofu with Carmel Sauce
Cucumber with Cheese
Vegetarian Futo Maki

Hot Canapés

(Select 4 Pieces)

Stuffed Mushrooms with Pumpkin
Veggie Nuggets
Vegetarian Strudel
Spinach and Red Pepper, Cheese Turnover

All canapés are served with their vegetarian sauce
(Maximum of eight canapés per person)

Price \$12.00 per person + 11% Tax + 18% Service Charge



Sushi & Nigiri

Salmon Roll
Spicy Tuna Roll
Veggi Roll
Eal Roll
Crab Roll

Tuna Nigiri
Salmon Nigiri
White Fish Nigiri
Eal Nigiri

All canapés are served with their vegetarian sauce
(Maximum of eight canapés per person)

Price \$12.00 per person + 11% Tax + 18% Service Charge



PARTY THEME

Mexican Party

Our Mexican Theme Party is the most representative manner to transmit to our customers the roots and customs of a highly traditionalist town where the sense of party has done that many of our customers carry in their memories the joy of the Mariachi, the dance and the warmth of the Mexican people.

Perforated paper, saddles, Mexican ponchos, mortars, tequila glasses, Mexican hats are some of the decorative elements which represent the peoples` history in each of the elements of our theme party set up.

At your arrival one of our hostesses will greet you with the traditional Mexican drink, the Tequila, served in a little tequila glass, which will be a souvenir for all our customers as well. Thus, we will start a wonderful experience of tastes and colors offered in the party for your enjoyment.

As additional entertainment for your enjoyment we will provide your party with regional dances, fireworks and a Mariachi band, which through its songs will take us to a 100% Mexican world, (check out the miscellaneous price list or ask our sales representative)

Menu

Salad Bar

Baby Caesar Salad

Mix Lettuce Salad

Tricolor Salad (Nopal, Panela Cheese, Tomate)

Cambray Potato and Bacon Salad



Tacos, Chimichangas Tostadas and Sopes Station
Include Lettuce, Sour Cream, Cheese, Guacamole and Sauces

Tortilla Soup with Shrimp

Fajitas Station

Main Course

Sautéed Vegetables

Refried Beans

Mexican Rice

Pork Loin with Pibil Sauce and Spinach

Stuffed Chilli with Fetta Cheese and Shrimp

Fish Filet Veracruz Style

Chicken Breast with Lemon Tea and Tequila

Shrimp Tamales

Beef Medallion with Chipotle Sauce and Orange

From Grill

Pork Leg

Prime Rib

Fish "Empapelado"

Dessert

Rice Pudín

Corn Cake

Buñuelos with Guayaba Cream

Sweet Potato Tart

Churros

Cajeta

Mexican Candies

Mexican Coffee

Price \$78.00 per person + 11% Tax + 18% Service Charge
Group from 50 pax to 200 pax only



Tropical Party

Beautiful hostesses will welcome our guests with the traditional flower necklace and a tropical drink; afterwards they will be taken to a colourful ornaments world.

Palm tree leaves, coconuts, nets, colourful tablecloths, plants, exotic fruits centrepiece decorations, light combinations, torches and many more details, prepared especially to enjoy a great party.

Your party will be liven up by a tropical music band, dance show, contests with the customers that will make of this an unforgettable party. (check out the miscellaneous price list or ask our sales representative)

Menu

Salad Bar

Mix Lettuce Salad

Grill Pineapple and Coconut

Palm Heart with Orange Vinaigrette

Apple Salad and Iceberg Lettuce

Fruit Cocktail with Rum

Cheeses Plate

Shrimp Fountain with Cocktail Sauce and Horse Radish

Coconut Cream and Orange with Shrimp

Main Dishes

Red Snapper Filet with Red Pepper Sauce

Beef Medallion with Jamaica and Merlot Sauce

Shrimp Curry and Fresh Coconut

Chicken Supreme Stuffed with Vegetables and Chardonnay and Lime
Sauce



From Grill

Chicken "Mechada" with Spicy Pineapple Sauce
Bittersweet Pork Loin
Pork Rack with Raspberry Sauce
Shrimp Satay

Dessert

Chocolate Cake
Cheese and Kiwi Cake
Pear Strudel
Pineapple Tart
Coconut Pay
Mango and Rum Mousse

Price \$83.00 per person + 11% Tax + 18% Service Charge
Group from 50 pax to 200 pax only



White Party

White dress code is the only requirement for us to make you live an unforgettable experience with a magical atmosphere, lights and music; where the elegance and good taste will make your party a glamorous event.

White tulle, lights and colored lamps will embellish the buffet, that will have as main attractive, a wide variety of dishes.

The classy decorated tables with white tablecloths and candles will make your dinner even more romantic.

To end your event successfully and as final touch we provide you with a musical band or duet. ,(check out the miscellaneous price list or ask our sales representative)

Menu

Salad Bar

Mix Lettuce Salad
German Potato Salad
Vegetables Salad
Fish Ceviche
Smoked Salmon
Asparragus and Prociutto Plate
Fruit Plate
Caesar Salad with Chicken
Tomato and Mozzarella with Pesto
Pasta Salad with Dried Tomato
Assorted Cheese Plate



Pumpkin and Scallops Soup

Main Dishes

Beef Medallions with Chocolate Sauce
Pork Loin with Cabernet and Shallot Sauce
Red Snapper "Provencale"
Paella Andalucia
Penne Pasta with Dried Tomato and Pesto
Seafood Brochette

Postres

Cheese Cake
Chocolate Cake
Crème Brule
Fruit Tart
Sorbets

Price \$83.00 per person + 11% Tax + 18% Service Charge
Group from 50 pax to 200 pax only



Nikki Beach Party

Campfires, Torches, Dj Music, Gogo Dancers, Fire Junglers, Contests and more for you to live the best Beach Party in Cabo.

Our buffet will be decorated with light, bamboo, white tablecloths, lamp, and dragons.

A party without music is not a party, therefore we provide you with our Star DJ who plays a Nikki Beach Style Music (check out the miscellaneous price list or ask our sales representative)

Menu

Salad Bar

Nicoise Salad
Capresse Salad
Nikki Beach Salad
Portobello Salad
Mix Fine Lettuce

Platter

Asparagus, Palm Heart, Artichoke, Baby Corn
Assorted Sushi

Main Dishes

Sweet Potato with Wasabi
Steam Vegetables
Provençal Tomatoes
Gratin Potato
Chicken Satay



Coconut Shrimp
Beef Medallion with Cabernet Sauce
Mediterranean Fish Filet

Dessert

Crème Brule
Chesse Cake with Strawberry
Chocolate Cake
Tiramisu
Crepes

Price \$78.00 per person + 11% Tax + 18% Service Charge
Group from 50 pax to 200 pax only

Miscelaneus

Special Service

Special Service

Group Photo

Music & Entertainment

Musical Band
Duet (English & Spanish)
“Trio” Traditional Mexican Music
Jazz Band
Dj & Light
Mariachi
Folclorick Dancers
Table Center Decoration
Fireworks

The price is per hour with break of 15 minutes plus tax.

All prices are plus taxes and service



OPEN BAR PRICE LIST

1. Domestic Drinks

\$33.00 per person per 1 hour
\$38.00 per person per 2 hour
\$43.00 per person per 3 hour
\$48.00 per person per 4 hour

2. International Drinks

\$38.00 per person per 1 hour
\$43.00 per person per 2 hour
\$53.00 per person per 3 hour
\$58.00 per person per 4 hour

3. Premium

\$48.00 per person per 1 hour
\$58.00 per person per 2 hour
\$63.00 per person per 3 hour
\$73.00 per person per 4 hour

