



MARRIOTT RESORT  
PUERTO VALLARTA



# EVENTS MENU

# Plated Breakfast

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## Option I

Selection of Juices, orange, Grapefruit and Green juice,

Sliced seasonal fruit With cottage Cheese

Flour tortilla rolled with scrambled eggs, green onion, Roasted poblano chili, Oaxaca cheese, ham and bell peppers, Fried beans, Tomato Breakfast potatoes, ranchera sauce and Green sauce.

Assorted resort breakfast bakeries, rolls and muffins,  
Butter and fruit preserves,

Freshly brewed regular, decaffeinated coffee and specialty teas.

## Option II

Selection of Juices, orange, carrot and Grapefruit,  
Parfait ( yogurt with honey and Granola)

Seasonal slices Fruit with cottage cheese,

Shredded beef, scrambled eggs,  
Manchego cheese burrito wrapped in a flour tortilla,  
Served with ranchera sauce Or Green sauce and refried beans, Breakfast potatoes

breakfast bakeries, rolls and muffins,  
Butter and fruit preserves,

# Plated Breakfast

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## Option III

Selection of Juices, orange, grapefruit and carrot juice,

Plain yogurt with granola,

Scrambled eggs Mexican style, refried beans,  
Green chilaquiles. Serve with green tomatillo sauce and ranchera sauce

Assorted breakfast bakeries, muffins and rolls,  
Butter and fruit preserves,

Freshly brewed regular, decaffeinated coffee and specialty teas.

## Option IV

Selection of Juices, orange, cranberry and pineapple,

Tropical fruit kebabs with toasted coconut, plain yogurt

Scrambled eggs on a toasted brioche,  
Spinach, grilled tomato, sliced country ham,  
Breakfast potato,

Assorted resort breakfast bakeries, muffins and rolls,  
Butter and fruit preserves,

Freshly brewed regular, decaffeinated coffee and specialty teas.

# Plated Breakfast

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## Option V

Two selection of chilled juices, choose one of the following:  
Orange, green juice, grapefruit, pineapple, apple.

Sliced fresh papaya, natural yogurt

Egg white vegetable frittata, spinach, mushroom, fennel and tomato basil relish,  
Breakfast potatoes and roasted tomato

Assorted breakfast bakeries, muffins and rolls, fruit preserves and butter,

Freshly brewed coffee, decaffeinated coffee and select teas

# Buffet Breakfast

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## Option 1

Selection of orange, watermelon and pineapple Juices

Display of sliced tropical fruits, granola yogurts parfaits

Variety of cereals with low fat and regular milk

Scrambled eggs, onion, poblano, mushrooms, Oaxaca cheese

Mexican chilaquiles with green tomatillo sauce, chicken with mole sauce

Flour tortillas, charro pinto beans and breakfast potatoes

## Quesadillas station

Chorizo, huitlacoche, zucchini flower and mushrooms

Tomatoes, guacamole, manchego cheese

Refried beans, sour cream and Mexican salsa

Multigrain, whole-wheat and French rolls

Assorted muffins, croissants and Danish

Butter and fruit preserves

Freshly brewed regular, decaffeinated coffee and specialty teas

# Buffet Breakfast

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## Option II

Selection of orange, grapefruit and tomato Juices

Display of sliced tropical fruits

Granola yogurts parfaits,  
Variety of cereals with low fat and regular milk,

Bagels and cream cheese

## From the omelette station

Eggs and omelets made to order with traditional fillers to Include: Tomatoes, onions, bell peppers, ham, mushrooms and cheddar cheese, Breakfast potatoes and bacon

Chicken chilaquiles with ranchera sauce, cilantro, red onion and cotija cheese  
Grilled sausage and baked ham with honey serrano glaze,  
Potatoes with green, red pepper and onion

Multigrain, whole-wheat and French rolls,  
Assorted muffins, croissants and Danish,  
Butter and fruit preserves

Freshly brewed regular, decaffeinated coffee and specialty teas.

# Buffet Breakfast

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## Option III

Selection of orange, apple and grapefruit juices

Displays of sliced tropical fruits

Assorted yogurts and granola

Variety of cereals with low fat and regular milk

## From the omelette station

Omeletts and eggs made to order to include:

Tomatoes, onions, bell peppers, ham, mushrooms and cheddar cheese

Bacon, serrano chilli, Spinach, chorizo, Oaxaca cheese

Scrambled eggs with Oaxaca cheese

Plain Quesadillas, Huitlacoche, corn tomato zucchini caserolle

Breakfast potatoes and bacon,

Multigrain, whole-wheat and French rolls

Assorted muffins, butter and fruit preserves

Freshly brewed regular, decaffeinated coffee and specialty teas



# Breakfast Enhancement

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## Options

Belgian Waffle Station \$ 8.00 USD  
Strawberry sauce, blueberry sauce,  
caramel sauce, maple syrup, whipped cream  
chopped pecans, caramel chips  
chocolate chips and butter.

## Pancake Station

\$ 7.00 USD  
Strawberry sauce, blueberry sauce, caramel sauce  
maple syrup, pecans, caramel chips, chocolate chips  
Whipped cream and butter.

## Smoked Salmon

\$ 10.00 USD  
Chopped hard boiled egg, red onion,  
capers, cream cheese, diced tomato,  
plain and sesame or plain bagels

## Bacon English Muffin

\$ 8.00 USD  
Scrambled eggs, bacon or country sausage  
cheddar cheese, toasted English muffin.

## Variety of Tamales

\$ 4.00 USD  
Chicken, pork, pineapple and strawberry

Prices per person, include tax and service.



# Coffee Break Options

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Coffee, decaffeinated coffee, tea, bottled water and sodas variety of PepsiCo

Fresh baked cookies, Variety of bread (chef's choice)

Complement your 30 minutes coffee break; select two (2) of your choice from the following options:

- Green Juice or Papaya with almonds juice
- Fruit Crudités, watermelon, pineapple and cucumber
- Parfaits (yogurt and granola with honey)
- mini breakfast burritos with green or red sauce
- Mini quesadillas
- Biscuits stuffed with ham and cheese
- Mini tuna salad sandwich
- Turkey Mini sandwich
- Vegetable wraps
- Mini fried corn Chicken taquitos
- Tomato, basil, Skewers
- Turkey and mango chutney
- Mini chocolate brownies
- Mini apple strudel
- Pear Tarts
- Cheese cake
- Popsicles
- Spring rolls with soy dip and cilantro
- Loraine quiche
- Mini Churros with caramel sauce
- Red velvet
- Strawberry Mousse
- Lemon Pie
- Mini pineapple pie

# Plated Lunch

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## Chef's Suggestions

### Option A

Salads of sangria lettuces, roasted green apple, blue cheese, cherry tomato, toasted almonds, hibiscus vinaigrette.

Grilled flank steak, corn and poblano chile stew, green pepper sauce, balsamic caramelized onions.

Profiterole filled with orange cream, chocolate and vanilla sauce.

### Option B

Salad of fine lettuces, watermelon, cottage cheese, roasted peppers, field tomato, molasses vinaigrette.

Pastor marinated chicken breast, pineapple puree, green tomatillo and avocado sauce, seasonal vegetables with butter.

Carrot cake.

### Option C

Pumpkin and cilantro cream with croutons.

Seared pork loin, mushroom sauce, seasonal vegetables, creamy potato puree with garlic essence.

Apple cake with eggnog sauce.

# Plated Lunch

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## Chef's Suggestions

### Option I

Fiesta Salad( lettuce, chicken breast, cheddar cheese, tomato, ranchero dressing)

Penne pasta citrus shrimp,  
roasted garlic cream sauce, stir fry vegetables

Fresh berries and cream

Freshly brewed regular, decaffeinated coffee and specialty teas

### Option II

Roasted corn chowder, hint of cilantro and cumin,

Grilled chicken breast with chipotle orange barbeque sauce,  
Mushroom rice, grilled vegetables,

Cheesecake with blueberry and crème de cassis compote

Freshly brewed regular, decaffeinated coffee and specialty teas

# Plated Lunch

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## Gluten free options | Salads

- Beet Carpaccio salad, with red and golden Beet, Local Greens, Local Cheese, Roasted Caramelized Walnut, Balsamic Vinaigrette.
- Grilled Poached Pear Salad, Endive, Goat Cheese, Candied Nuts, Field Greens, Champagne Cardamom, Vinaigrette.

## Gluten free Options | Main course

- Seared Breast of Chicken Served With Mushrooms Tomato and Spinach Ragout Creamy Manchego Polenta.
- Chicken Breast with thyme Essence, season vegetables, picatta sauce, herb potato.
- Vegetarian lasagna, Bell Peppers, Spinach, Tomato roasted sauce. Blue Cheese Crusted Filet Mignon, port sauce, Baby Vegetables, Garlic Mash Potato.

## Gluten free options | Desserts

- Fruits Tart with vanilla sauce.
- Flourless Chocolate Cake, with Rompope sauce.
- Passion fruit crème Brule with a red fruit compote
- Blue Berry Cobbler with red fruit compote.
- Corn Soufflé, with vanilla sauce.

Freshly brewed regular, decaffeinated coffee and specialty teas

# Plated Lunch

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## Chef's Suggestions

### Option III

Chicken soup, lemon grass Infuse, mushrooms, bell pepper

Grilled skirt steak Chile poblano, mushrooms  
onions and Chile ancho glaze, Mexican rice

Three milk cake with Cocoa and vanilla sauce.

Freshly brewed regular, decaffeinated coffee and specialty teas.

### Option IV

Crisp romaine leaves with garlic herb crostini  
and parmesan cheese served with a creamy Caesar dressing

Fish filet with fennel sauce  
Sautee vegetables and cilantro rice

Apple strudel with vanilla sauce

Freshly brewed regular, decaffeinated coffee and specialty teas.

# Buffet Lunch

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## The Deli Market

### Salads

Traditional Cesar salad with parmesan croutons

Grilled vegetables with balsamic oil

Roasted potato salad, capresse salad

Artichoke, Ham and pasta salad

Bar salad( tomato, cucumber, red onion, bell peppers, olives,Corn, beetroot,carrot,lettuce.

### Soup

Seafood soup ,with potato,carrot, celery

### Deli station

Selection of roast beef, cured ham, turkey

American and manchego cheeses

Sliced breads and baguettes

Lettuce, sliced tomato, sliced onion

Dill pickle, mustard, ketchup and mayonnaise

### Dessert station

Individual mini pastries to include:

Old fashioned chocolate-layered cake, strawberry cheesecake & apple tart.

Freshly brewed regular, decaffeinated coffee and specialty teas.

# Buffet Lunch

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## Fiesta

### Salads

Field greens, cucumber, tomato, mushroom and croutons  
Spicy jicama and orange salad  
Roasted corn & bell pepper salad  
Tortilla chips with guacamole and Mexican salsa  
Lemon cilantro vinaigrette, ranch and creamy avocado Dressings

### Soup

Tortilla soup  
Artisan rolls, sliced breads and baguettes

### Fajitas

Skirt steak, chicken with bell peppers and onions  
Corn & flour tortillas, shredded lettuce, manchego cheese  
Guacamole, salsa Mexicana  
Red Snapper baked in adobo pasilla sauce  
Mexican rice and vegetables

### Dessert station

Three milk cake, caramel flan, Lemon pie,  
Individual fruit salad with mint, chocolate cake,

Fresh brewed regular, decaffeinated coffee and specialty teas



# Buffet Lunch

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## Tuscan

### Salads

Traditional Cesar salad with parmesan croutons  
Roasted tomato balsamic mushrooms salad, bread salad  
Marinated grilled vegetables salad, caprese salad,

### Soup

White bean, tomato and sage

### Pasta station

Spaghetti Scampi ( shrimp parsley, bell pepper , to choice sauce  
Pomodoro, white wine sauce, parmesan cheese,

### Hot entrées

Marinated grilled filet of fish with artichokes and bell peppers  
Grilled chicken breast with caper lemon butter sauce  
Beef slices with dehydrated tomato sauce  
Bolognese lasagna, tomato, white wine sauce  
Roasted rosemary and oregano potatoes  
Bread display to include: focaccia, grissini and baguette

### Dessert station

Individual mini pastries to include:  
Frangelica mousse, citrus almond tort, chocolate cake, Biscotti

Freshly brewed regular, decaffeinated coffee and specialty teas.

# Buffet Lunch

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## Gluten free

### Soup

Lentils and Carrot Soup

### Salads

Quinoa Tabbouleh, Mint, Cucumber, Tomatoes, Red Onion and Bell Peppers  
Mediterranean salad,( Fennel, dried Cranberries, Berries, Balsamic Dressing  
Spinach Salad, Feta Cheese, Cranberries, Mango, Coffee and Raspberries Dressing  
Russian salad(potato, mayonnaise, mustard, green onions, hard eggs)

### Main course

Vegetables Lasagna with tomato and basil  
Salmon with Lime Essence  
Chicken Breast with thyme Essence, paprika,  
Roasted Potato, Marinated with Olive Oil and herbs , Bell Peppers, Spinach, Tomato  
Beef slices with chimichurri sauce.

### Desserts

Flourless Chocolate Cake, with Rompope sauce.  
Corn Soufflé, with vanilla sauce.  
Blue Berry Cobbler with red fruit compote.  
Fruits Tart with vanilla sauce.  
Rice Creme Brule with baileys sauce.

Freshly brewed regular, decaffeinated coffee and specialty teas.

# Buffet Lunch

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## Latin

### Salads

Roasted cactus salads, roasted corn, avocado, fresh cheese, cilantro vinaigrette  
Cumin, and oregan.

Tomato salad, grape tomatoes, & red onions tossed with carrot, roasted beetroot, bell  
peppers, balsamic vinaigrette and fresh cilantro

Pineapple salad, mustard, shrimp, and coconut

Jicama, cucumber, orange segment, avocado,

Tossed with citrus vinaigrette

### Soup

Potato, tomato

Traditional Cuban soup made with chorizo, white onions, & green and red bell  
peppers

### Entrees

Jerk chicken, aromatic chicken breast cooked with smokey seasoning and spices. served  
with creamy sauce

Ropa vieja, flank steak stew simmered slowly with mirepoix and tomatoes.

Tomatoes, red onions, & spinach sautéed with garlic and white wine, steamed white rice,  
roasted sweet plantains, black beans, roasted pork loin mojo marinated with tamarindo.

Breaded fish serve with cilantro sauce.

Bread roll assortment lightly toasted, white, onion, multigrain

### Dessert

Mini flan, Bread pudding, guava turnover and banana flambé with sugar, pecans butter  
raisin.

Freshly brewed regular, decaffeinated coffee and specialty teas.

# Buffet Lunch

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## The Grill

### Salads

Spinach salad with roasted tomato & bacon

Carrot and raisin salad,

pasta salad Marinated,

mushrooms salad

Bar salad( lettuce, tomato,cucumber,carrot,jicama,green beans,olives,red onion, heart palm,bro

### Soup

Potato and leek cream

### From the charcoal grill

Cheese burgers, Hot dogs with condiments, Lettuce leaves, sliced tomato,

sliced onion, Dill pickle, mustard, ketchup and mayonnaise,

Sliced bread and baguettes

### BBQ

Baby back ribs, Cajun fillet of fish with creamy pesto lemon

Grilled chicken breast, mustard sauce.

Corn on the cob, Baked beans, Roasted potato wedges, poblano rajas, chorizo,

### Dessert station

Key lime pie, fruit tartlets, chocolate cake, Individual fruit salad

Freshly brewed regular, decaffeinated coffee and specialty teas.

# Buffet Lunch

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- **Oriental**
- **Salads**
- Letucce, spinach,tangerine segments, cucumber,carrot,beetroot,bell pepper mushrooms
- Lo-mein salad
- Rice noodles with shrimp salad
- Chicken curry salad
- Sour spicy shrimp soup
- **Main course**
- Chicken breast with creamy ginger sauce
- Fish filet with mango sauce
- vegetables Fried rice
- Beef and vegetables teppanyaki
- Fried spring rolls,sour and sweet sauce
- Spicy sauce,soy con lime, serrano chili ,
- **Dessert stations**
- Mango flan,pineapple turn over,coconut pie, guava cheese cake

# Plated Dinner

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## CHEF'S SUGGESTION

### Option A

Lobster bisque with brandy essence, focaccia bread croutons.

Fish fillet filling with seafood, white wine sauce, parmesan creamy risotto, seasonal vegetables.

Thousand leaf cake, red fruit compote.

### Option B

Cream of 3 cheeses with crutons

Beef fillet, red wine sauce, crispy onions, potato souffle, seasonal vegetables

Traditional tiramisu with vanilla sauce

### Option C

Crispy lettuces, apple, dry blueberries, walnuts, cider vinaigrette

Chicken breast stuffed with spinach and bacon, cheese sauce, creamy polenta

3 milks chocolate cake, strawberry sauce

# Plated Dinner

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## CHEF'S SUGGESTION

(select one salad or one soup to complete your 3 course dinner)

### Option I

Marinated vegetables, tomatoes,  
Mozzarella cheese with balsamic vinaigrette  
or  
Minestrone and pesto croutons

Pecan crusted fillet of fish  
Saffron rice served with a lobster emulsion

Chocolate cake with vanilla cream sauce and frangelico liquor

Freshly brewed regular, decaffeinated coffee and Specialty teas.

### Option II

Spinach salad, parsnips  
Sugar roasted beets and oregano citrus vinaigrette  
or  
Sweet roasted corn chowder

Seared chicken breast with glazed grapes  
Riesling cream sauce

Cinnamon apple strudel with vanilla sauce

Freshly brewed regular, decaffeinated coffee and Specialty teas.



# Plated Dinner

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## CHEF'S SUGGESTION

(select one salad or one soup to complete your 3 course dinner)

### Option III

Iceberg wedges with bacon, tomato  
focaccia croutons and blue cheese dressing

or

Potato and leek soup

Grilled fillet of beef tenderloin with cabernet thyme sauce,  
Herb roasted potato

Glazed lemon tart over orange salsa

Freshly brewed regular, decaffeinated coffee and Specialty teas.

### Option IV

Traditional Caesar salad, romaine leaves  
Shaved parmesan cheese, olive crostini

or

Cream of broccoli and cheddar cheese

Filet of fish with orange chipotle glaze  
Roasted onion tequila comfit & creamy polenta puree

Parfait White chocolate mousse strawberries salad

Freshly brewed regular, decaffeinated coffee and Specialty teas.

# Plated Dinner

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## CRAFT YOUR OWN MENU

(Select your 3 course dinner)

### Appetizers

- Yukon Gold Potato Gnocchi, Mushrooms, Parmesan, Truffle Cream and Brioche Croutons
- Lobster Bisque
- Sweet roasted corn soup, cilantro oil, vermicelli cake
- Seared Scallop, Cauliflower Mouseline, Capers, Parsley, White Raisins
- Sweet Potato Ravioli, Braised Berkshire Pulled Pork, Sage Brown Butter

### Salads

- Poached Pear Salad, Watercress, Arugula Bleu Cheese, Candied Walnuts Port Wine Vinaigrette.
- Hearts of Romaine, Freshly Grated Parmesan, Herb Croutons, Caesar Dressing
- Heirloom Tomato, Fresh Burratta Salad, Baby Arugula Basil Vinaigrette.
- Salad of Roasted Beets, Feta Cheese, Butterleaf Lettuce, Wild Arugula, Vincatto Vinaigrette
- Salad of Organic Mixed Greens, Heirloom Tomato, Herb Croutons
- Dijon Vinaigrette.
- Baby Spinach salad, Candied Pecans, Bermuda Onion, Goat Cheese, Dried Cherry, Vanilla Balsamic Vinaigrette.
- Jicama and mango salad- medley of field green salad mango, jicama, red sweet onions, avocado and herb garlic croutons served with a honey cider vinaigrette.
- Baby spinach, roasted bell pepper, plum tomatoes, gorgonzola and balsamic vinaigrette.
- Coconut crusted goat cheese salad, warm bacon, jicama, mango, ginger vinaigrette.

# Plated Dinner

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## CRAFT YOUR OWN MENU

(Select your 3 course dinner)

### Entrees

- Herb Crusted Bone in Chicken Breast leek and Mushroom Potato Hash, Asparagus
- Chicken Saltimbocca, Sage, Prosciutto, Mushroom Polenta, Baby Spinach, Sage Cream Sauce
- Coriander Crusted catch of the day, Lemon Infused Risotto, Pea Tender Salad, Sweet Peas, Sorrel Cream Sauce
- Pan Seared Pacific Fish filet, Orzo, Roasted Peppers, Artichoke, Baby Spinach, Sauce Verge
- Beef Filet grilled Chile ancho sauce Fingerling Potatoes, Corn, Tomato and Bacon Hash
- Beef Tenderloin potato, Shallot and Bacon Hash, Potato Gnocchi with Baby Spinach
- Grilled Beef Filet Fingerling, Spinach and Tomato Hash, Sherry Mushroom Reduction
- Rigattoni with Pacific shrimp tomato basil sauce
- Crab Crusted mahi-mahi, with lobster cream sauce
- Stuffed Chicken With Tomato Basil Sauce, Artichokes, Sun Dried Tomato, Basil Mozzarella
- Lemon Rosemary Scented Chicken With Just Lie, Baby Veggies
- Salmon with Grilled Pineapple and Mango Sauce, and Quinoa Warm Salad

# Plated Dinner

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## CRAFT YOUR OWN MENU

(Select your 3 course dinner)

### Desserts

- Raspberry French Almond Macaroon, Vanilla Bean Crème Anglaise
- Vanilla Bean Roasted Fig Crostata, Caramelized Meringue
- Dark Cherry Cheese Strudel, Calvados Anglaise
- Espresso Chocolate Crème Brulee, Chocolate Dipped Madeline
- Crispy Dark Chocolate Timbale, Fresh Raspberries
- Orange and strawberry Zabaglione, Amarentini Cookie
- Chocolate terrine with white and dark chocolate mousse
- Coconut panna cotta, mango coulis
- Passion fruit cake, fresh berries and macadamia nut ice cream

# Buffet Dinner

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## Mexico

### Salads

Garden greens, tomatoes, cucumber, carrot  
red onion Mushrooms and croutons  
Cilantro-herb vinaigrette and avocado lemon dressing and ranch  
Spiced jicama orange and pineapple salad  
tomato and cucumber salad, cactus salad

### Soup

Tortilla soup, avocado, sour cream, pasilla Chile

### Fajitas station

Fajitas of marinated skirt steak beef and chicken  
With bell peppers, onion, cilantro, garlic and Jalapenos  
Manchego cheese, sour cream, lettuce, Mexican salsa Guacamole

### Hot entrées

Pork loin with chili adobo, pineapple and cumin  
Grilled filet of fish with chipotle and roasted pepper sauce  
Mexican rice, Sautee vegetables  
Zucchini casserole  
Flour and corn tortilla

### Dessert station

Three milk cake with Rompope, flan Napolitano  
Rice pudding, Kahlua chocolate cake  
Freshly brewed regular, decaffeinated coffee and specialty teas.

# Buffet Dinner

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## Caribbean

### Salads

Mixed field greens, carrot, beet, cucumber, mushroom  
Habanero avocado dressing, passion citrus vinaigrette  
Northern white bean salad  
Jicama citrus salad  
Tomato cilantro salad

### Soup

Lime soup, roasted tomato and fried tortilla strips

### Tinga

Chicken and beef, escabeche, lettuce  
pickled red onion tomato, green onions,  
Grated cotija cheese, sour cream

### Entrées

Pork loin marinated with sweet lime sour sauce  
Oven baked fillet of fish rubbed with achiote  
Beef medallions with a black pepper sauce  
Roasted potatoes  
Steamed white rice, black beans  
Assorted baked breads and rolls

### Dessert station

Chilled banana cheesecake  
Pineapple upside down cake, three milk cake  
Rice pudding, chocolate flan

Freshly brewed regular, decaffeinated coffee and specialty teas.

# Buffet Dinner

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- **Cocktail /dinner La pachanga**
- Salad station
- Jicama, mango, ancho chilli dressing Salad
- Chayote, sunflowers seeds mango cumin dressing salad
- Cactus panela cheese, oregan, and chili dressing
- **Soup station**
- Tortilla soup, sour cream, cheese, avocado, and guajillo chili
- **Sopes Station**
- Serve with fried beans, Chorizo, potatoe, sour cream, cheese, lettuce, ranchera sauce.
- **Tostadas station**
- Shreded chicken breast, tomato sauce, avocado, fried beans, lettuce
- **Hard tacos station**
- Filled with potato. ranchera sauce, cheese, sour cream
- **Tamales stations**
- Oaxaca style ,pork ribs, served with spicy sauce
- Dessert station
- Churros ,corn soufflé, rice with milk, guava cheese cake, napolitan flan



# Buffet Dinner

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## Barbeque

## Salad Bar

Mixed field greens with cucumber, carrots, and mushrooms  
Croutons, black olives, Lime tomato onion salad, Corn roasted pepper salad  
Carrot and pineapple slaw, Passion fruit vinaigrette, avocado cilantro dressing, ranch dressing

## Soup

Corn & potato chowder

## From the Charcoal Grill

Marinated skirt steak  
Grilled chicken breast  
Chimichurri and pineapple raisin

## Entrées

Fillet of fish with a pesto olive relish and pesto  
Mango & molasses glazed barbecue spare ribs  
Sautéed vegetables  
Rice and fried plantains  
Grilled potato wedges with cilantro butter  
Assorted resort baked breads and rolls

## Dessert station

Rum chocolate cake  
Coconut Malibu mousse, mango rice pudding  
Lemon meringue pie, upside down pineapple  
Freshly brewed regular, decaffeinated coffee and specialty teas.

# Buffet Dinner

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## Sea

### Salads

Field Salad with tomato, cucumber, olives and carrots  
Basil and balsamic vinaigrette  
lemon shallot basil vinaigrette and ranch dressing  
Jicama and orange salad, artichoke salad  
Seafood salad with lime aioli

### Soup

Mediterranean soup

### Hot entrées

Oven baked filet of fish with orange and chipotle glaze  
Spicy chicken breast with papaya pineapple relish  
Medallion beef with sundries tomato sauce  
Penne pasta with sea food and lobster cream sauce  
Grilled mixed vegetables  
Steamed potatoes with butter  
Assorted baked breads and rolls

### Dessert station

Orange Infused chocolate mousse  
Coconut flan, caramelized apple tart  
Tropical fruit tart, white chocolate & banana bread pudding

Freshly brewed regular, decaffeinated coffee and specialty teas.

# Buffet Dinner

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## Cocktail / Dinner with Stations

### Salad Station

Caesar salad, romaine lettuce, Caesar dressing, parmesan cheese, croutons focaccia bread, capresse salad, tomato, mozzarella cheese, pesto herbs.

### Skewers Station

Beef and chicken served with herbed olive essence, chimichurri.

### Fish station

Roasted tomato, olives, mash potatoe pure

### Pasta Station

A choice of Linguini, penne, fusilli pastas, served with onions, peppers mushrooms, Parmesan cheese, basil cream sauce

### Antipastos Station

Cold meats, cheeses, grilled vegetables, served with homemade bread, Parmesan grisinis.

### Desserts Station

Tiramisu, fruit tarts, mocha cake, apple strudel, amaretto cake

Freshly brewed regular, decaffeinated coffee and specialty teas.

# Buffet Dinner

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## International

### Salad bar

Fresh lettuce, tomatoes, jicama, green beans, beets, carrots, peas, cucumbers, corn, mushrooms, olives,

Dressings: blue cheese, ranchero, pepper, oil vinaigrette.

Spinach salad, mango, apple, bacon vinaigrette and lemon pasilla

### Soup

Corn Chowder

### Hot Entrees

Grilled beef medallions , mushroom sauce

Fish fillet with lemon and capers

Chicken breast au Merlot

Penne pasta with shrimp and lobster sauce

Mashed potatoes with roasted garlic essence.

Sautéed vegetables with herb butter

Corn and flour tortillas

### Dessert Station

Passion fruit mouse, Caramel flan,

Chocolate cake with almonds, Pecan pie, Tiramisu

Freshly brewed regular, decaffeinated coffee and specialty teas.

# Enhance your Dinner

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## **Fish Taco Station**

Battered fried fish, Warm flour tortilla  
shredded cabbage, black bean sauce, and cilantro aioli.

\$15 USD

## **Red Snapper a la Talla**

Marinated achiote and orange, guajillo aioli  
corn tortillas and steamed white rice

\$14 USD

## **Carved Filet of Beef Tenderloin**

Horseradish mash, cabernet and pasilla demi  
choron and béarnaise sauces.

\$18.00 USD

## **New York Strip Loin**

Red wine reduction and Mini baguettes.

\$15.00 USD

## **Oven Roasted Turkey Breast**

Pineapple ginger sauce and orange cranberry relish  
assorted miniature rolls.

\$10.00 USD

## **Tuscan Pasta Table**

Fusilli, cheese tortellini, penne  
spinach and oven dried tomatoes  
pesto and Pomodoro sauce  
asparagus spears, onions, roasted garlic  
Parmesan cheese, focaccia, and oregano grissini

\$14.00 USD

Prices per person, include tax and service.

# Inclusive Gold Beverages

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|----------------------|--|
| <b>Whisky</b>        | Jim Beam, Jack Daniels, Passport, J&B, Johnny Walker Red, Canadian Mist, Jameson   |
| <b>Ginebra</b>       | Beefeater, Bombay,   |
| <b>Vodka</b>         | Smirnoff, Stolichnaya,   |
| <b>Tequila</b>       | Jimador Reposado, Orendain Reposado, Tequila 100 años Reposado, Sauza Reposado, Cuervo Tradicional                                       |
| <b>Ron</b>           | Bacardi blanco, Bacardi Añejo, Bacardi 8 años  |
| <b>Brandy</b>        | Don Pedro, Azteca de Oro, Torres 10  |
| <b>Wine</b>          | Chenin Blanc LA Cetto, Cabernet Sauvignon LA Cetto, Zinfandel L.A Cetto  |
| <b>Digestive</b>     | Kahlua, Crema de Tequila, Licor de Tequila   |
| <b>Domestic Beer</b> | Corona, Corona light, Pacifico, Modelo, XX Lager, Bohemia, Indio, Tecate.  |
| <b>Mezcal</b>        | El Zacatecano Joven / Jaral de Berrio  |
|                      | Assorted soft drinks (PepsiCo), bottled water<br>Peñafiel mineral water and assorted juices<br>Cocktails with the mentioned brands above |

# Inclusive Premium Beverages

|                      |  |
|----------------------|--|
| <b>Whisky</b>        | Jim Beam, Jack Daniels, Passport, Buchanan's, Johnny Walker, Black label, Canadian Mist, Jameson, Crown Royal, Dewar's   |
| <b>Ginebra</b>       | Beefeater, Bombay  |
| <b>Vodka</b>         | Smirnoff, Stolichnaya, Absolut Azul, Absolut Citron, Absolut Mandarine, grey goose y Belvedere   |
| <b>Tequila</b>       | Jimador Reposado, Orendain Reposado, Tequila 100 años Reposado, Sauza Reposado, Cuervo Tradicional, Cazadores Añejo, cazadores reposado, Herradura reposado, Don julio Reposado, Don Julio Blanco, 1800 añejo, Patron Blanco, Don Julio 70 |
| <b>Ron</b>           | Bacardi blanco, Bacardi Anejo, Bacardi 8 años, Bacardi Solera, Malibu, Captain Morgan  |
| <b>Brandy</b>        | Don Pedro, Azteca de Oro, Torres 10.   |
| <b>Wines</b>         | Chenin Blanc LA Cetto, Chardonnay Chileno Cabernet Sauvignon LA Cetto , Cabernet Chileno Zinfandel L.A Cetto.  |
| <b>Digestive</b>     | Sambuca, baileys, Midori, Kahlúa, Crema de Tequila,  |
| <b>Domestic Beer</b> | Corona, Corona light, Pacifico, Modelo, XX Lager, Bohemia, Indio, Tecate.  |
| <b>Imported Beer</b> | Budweiser, Coors light, Heineken, Beer without alcohol   |
| <b>Craft Beer</b>    | Agave María, Mac Sánchez, Mexicana Rubia.  |
| <b>Mezcal</b>        | El Zacatecano Joven, Jaral de Berrio, 400 conejos, Mezcal wahaka, Espadín, mezcal Alacrán Blanco   |
|                      | Assorted soft drinks (PepsiCo), bottled water<br>Peñafiel mineral water and assorted juices<br>Cocktails with the mentioned brands above   |