

Canapés and Cocktail Receptions

Selection per Dozen

Theme Canapés



All prices are in US\$ and are subject to 10% government tax and 15% Service Charge

Canapés and Cocktail Receptions

Minimum 12 Pieces per Selection and 4 Pieces per Person

Cold Selections

Cheese Truffles with Pecans

Fresh Spring Rolls with Caesar Salad and Grilled Chicken

▽ Grilled Eggplant Dip with Tahini, Garlic and Lemon
Served with Flat Bread Wedges

☺ Fresh Mozzarella and Cherry Tomato Skewers with Pesto

Thai Style Chicken Salad with Lime, Dried Chile and Shallots
Served In Cucumber Cups

☺ Garbanzo Bean Dip with Tahini, Lemon and Garlic
Served With Flat Bread Wedges

☺ Celery with Blue Cheese and Almonds

Fresh Spring Rolls with Bean Sprouts, Jicama, Egg, Chicken and Shrimp,
With Crispy Shallots, Peanuts and Chile Tamarind Sauce

▽ Bruschetta with Fresh Tomato, Basil
Or Broccoli With Olive Oil, Garlic And Chile Flakes

Spicy Avocado with Grilled Shrimp

Fresh Spring Rolls with Roast Duck, Greens, Avocado and Orange Vinaigrette

Tuna Tartare with Roasted Coconut, Cilantro, Tomato, Onion,
Chili, Soy Sauce, Sesame Seeds and Lime in Tortilla Baskets

Tostadas of Shredded Beef with Cilantro, Lime and Radish

\$ 35 Per Dozen

Premium Cold

Parma Ham Sticks with Grissini and Black Pepper

Steamed Prawns Skewers

Served Chilled with a Lime Chile and Cocktail Sauces

Smoked Salmon Sticks with Cream Cheese and Chives

Profiteroles with Parma Ham and Mascarpone Cheese

Prosciutto with Melon

☺ Sushi Rolls with Avocado and Vegetables

Sushi Rolls with Tuna

Sushi Rolls with Shrimp

Profiteroles with Smoked Salmon, Sour Cream and Salmon Caviar

Duck Liver Mousse Canapés with Guava Compote

Smoked Salmon Canapés with Capers and Onion

\$ 42 Per Dozen

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Hot Selections

- ☺ Empanadas de Queso (Cheese) with Cabbage Relish and Salsa
 - Empanadas de Cochinita (Pork) with Cabbage Relish and Salsa
 - Empanadas de Camarones (Shrimps) with Cabbage Relish and Salsa
 - Sopecitos with Potatoes and Chorizo Sausage
 - ☺ Crispy Jalapeños with Cheese
 - Chorizo Skewers with Local Green Onion
 - Tacos Dorados de Pollo (Chicken) with Cheese, Cream Lettuce and Tomato
 - Mini Pambacitos with Chorizo and Potatoes
 - ☺ Volcanoes Hand Made Tortillas Stuffed with Cheese,
Pumpkin Seeds and White Beans with Salsa
 - Mini Panuchos with Chicken Pibil
 - ☺ Arrancini, Crispy Risotto Balls with Saffron and Cheese
 - Mini Lamb Brochettes Marinated with Cumin, Onion, Cilantro and Lemon
 - Mini Quiche Lorraine with Bacon and Gruyere Cheese
 - Chicken Brochettes with Pineapple, Tomato,
Sweet Pepper and a Sweet Ginger Soy Sauce
 - ▽ Crispy Vegetarian Spring Rolls with a Sweet, Sour and Spicy Dipping Sauce
 - ▽ Grilled Vegetable Brochettes with Mushroom, Onion,
Sweet Peppers and Zucchini, Served with Olive Oil and Balsamic Glaze
 - ☺ Mini Pizzas Bianca with Gorgonzola, Mozzarella and Artichokes
 - Mini Thai Style Chicken Burgers with Green Curry Sauce
 - Cocktail Ribs with Honey and Soy
 - Chorizo in Puff Pastry
 - Chicken and Shrimp Wontons with a Sweet and Sour, Spicy Dipping Sauce
 - Pork or Chicken Satays with a Spicy Peanut Sauce
 - Crispy Spring Rolls with Goat's Cheese, Dried Fruit and Pecans,
Balsamic Dipping Sauce
- \$35 per Dozen

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Premium Hot

Grilled Jumbo Scallops on Rosemary Skewers,
Lemon and Extra Virgin Olive Oil

Grilled Shrimp Skewers Wrapped with Parma Ham and Balsamic Glaze

Crispy Shrimp in a Sarong with a Sweet & Sour, Spicy Dipping Sauce

Crispy Crab Claws with Shrimp and Bread Crumbs,
Sweet and Sour, Spicy Dipping Sauce

Mini Beef Brochettes with a Chipotle Chile Sauce

Shrimp and Beef Satays with a Spicy Peanut Sauce

Grilled Shrimp Cakes on Sugar Cane, Tamarind Sauce

\$42 per Dozen

Theme Canapés

Passed or Buffet Style Depending On Number of Guests

Mexican Style

Guacamole, House Made Tortilla Chips and Trio of Mexican Salsas

Cheese Empanadas

Taquitos Dorados

Crispy Rolled Tacos with Chicken, Lettuce, Tomato, Cheese and Cream

Mini Pambacitos with Potato and Chorizo

Jalapeños with Bread Crumbs and Cheese

Tostada de Salpicón De Res

\$27 per Person

Yucatán Style

Empanadas de Cochinita Pibil

Pork Roasted In Banana Leaves, Seasoned with Achiote,
Wrapped In a Crispy Corn Masa Crust

Tamales with Strips of Poblano Chiles and Cream

Mini Chicken Panuchos

Black Bean Stuffed Corn Tortilla with Lettuce, Pickled Red Onion and Avocado
Topped with Chicken Breast Seasoned with Achiote

Canasta de Ceviche de Camarones,

Crispy Tortilla Baskets Filled with Shrimp Ceviche,
Prepared Island Style with Avocado, Onion, Cilantro and Lime

Quesadillas with Black Beans and Cheese

Guacamole, House Made Tortilla Chips and Trio of Mexican Salsas

\$30 per Person

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Thai Style

Mixed Satays with Chicken, Shrimp and Beef,
Served with a Spicy Peanut Sauce

Minced Chicken Salad with Shallots, Lime and Dried Chile
Served In Cucumber Cups

Crispy Vegetarian Spring Rolls with a Sweet & Sour, Spicy Dipping Sauce

Crispy Crab Claws with Shrimp and Bread Crumbs,
Sweet & Sour, Spicy Dipping Sauce

Grilled Shrimp Cakes on Sugar Cane with Tamarind Sauce

Tropical Fruit Brochettes with a Salt, Sugar and Chile Dip

\$31 per Person

International Selection

Smoked Salmon Sticks with Mascarpone Cheese

Caesar Salad Spring Rolls with Grilled Chicken

Crispy Shrimp in a Sarong with a Sweet and Sour, Chile Dipping Sauce

Fresh Mozzarella and Cherry Tomato Skewers with Basil Pesto

Grilled Mini Brochette of Angus Beef with Onion and Sweet Peppers

Roast Eggplant Puree with Tahini, Garlic and Lemon,
Served with Flat Bread Wedges

\$30 per Person

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Italian

▽ Bruschetta with Porcini and Wild Mushrooms,

White Wine and Shaved Parmesan Cheese

Bresaola Sticks with Arugula Butter and Black Pepper

☺ Arrancini, Risotto with Saffron, Fontina Cheese and Bread Crumbs

Grilled Mini Brochette of Lamb with Garlic, Olive Oil, Rosemary and Lemon

Mini Pizzas with Fresh Tomato, Basil and Shrimp

Stuffed Dates with Goat's Cheese, Almonds and Parma Ham

\$32 per Person

☺ Enhancements for Your Cocktail Party

With Other Canapés Selection

Imported and Domestic Cheeses

With Assorted Breads, Olives, Dried Fruits and Nuts

\$12 per Person

Assorted Crudités with Salt Chile, Lime and Chipotle Salsa

\$2 per Person

Guacamole, House Made Tortilla Chips and Trio of Mexican Salsas

\$3.50 Per Person

Fresh Tropical and Imported Fruits

\$2.50 per Person

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