

Dinner Buffets



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

Dinner Buffets

All prices are in US\$ and are subject to 10% government tax and 15% Service Charge
If less persons than minimum required,
Price will increase by \$7 per person

Taco Bar \$36 **Minimum 30 persons**

☺Cold Station

Caesar Salad

Salad with Nopal Cactus, Tomato and Cheese

Jicama and Orange Salad with Cilantro

Guacamole,

Trio of Mexican Salsas

Tortilla Chips

Hot Station

Bayo Beans a La Charra with Chorizo

Beef Tacos with Diced Angus Skirt Steak

Chicken Fajitas Seasoned with Cerveza Sol

Grilled Pork

Served with Tortillas, Sliced Tomatoes,

Shredded Lettuce, Cream, Fresh Cheese,

And A Variety of Spicy and Mild Salsas

Refried Beans

▽Mexican Rice

☺Poblano Peppers with Corn and Cream

Desserts

Fresh Fruit

Rice Pudding with Cinnamon

Three Milk Cake with Tequila

Chocolate Bread

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

Mayan buffet \$39
Minimum 50 persons

Cold Station

Salad Bar

☺Mixed Greens, Beets, Carrots, Radishes, Tomatoes, Onion,
Pumpkin Seeds, Fresh Cheese and Olives

☺Ranch, Jamaica Flower, Dijon Mustard Vinaigrettes

Guacamole,
A Trio of Salsas & Tortilla Chips

☺Nopales Salad Tizimin Style

Tzic de Res
Shredded Beef Salad with Radish and Lime

Ceviche of Conch Prepared Island Style
With Avocado, Onion, Habanero Chile and Cilantro

Panuchos De Pollo Pibil

Soup

Sopa De Lima
Lime Soup with Sweet Peppers, Onion,
Chicken, Crispy Tortilla Strips and Lime

Hot Station

Cochinita Pibil
Slow Roasted Pork Marinated In Sour Orange, Achiote and Spices
Wrapped In Fragrant Banana Leaf

Local Style Tamales with Chicken

Chicken Valladolid Style with Xcatiks (Mild) Chiles, Onion and Spices

Grilled Fish Fillet Tikin Xic Style with Onion, Sweet Peppers,
Tomato Sour Orange and a Local Spice Mixture

☺Rice with Platanos and Chaya

Calabaza Local
☺Local Style Squash with Tomato and Cheese

Desserts

Fresh Fruit Salad with Xtabentun Liquor

Guanabana Pie

Chocolate Coconut Tart

Mexican Buffet \$48

Minimum 50 persons

Cold Station

Salad Bar

☺Mixed Greens, Beets, Carrots, Radishes, Tomatoes, Onion,
Pumpkin Seeds, Fresh Cheese and Olives

☺Ranch, Jamaica Flower, Dijon Mustard Vinaigrettes

Guacamole,

A Trio of Salsas & Tortilla Chips

Ceviche of White Fish Fillet

Ceviche of Shrimp Acapulco Style

☺*Three Color Salad*

Tomato, Panela Cheese and Avocado

Oregano Vinaigrette

☺Nopal Salad

☺Salad of Jicama and Orange

Salpicón de Res

Shredded Beef Salad with Radish, Onion, Lime and Cilantro

Soup

Sopa de Tortilla

☺Tomato, Epazote and Garnished with Crispy Tortilla Strips, Avocado,
Cheese, Cream and Mild Chile Strips

Hot Station

Pollo en Mole Poblano

Braised Chicken in a Sauce of Mild Dried Chiles, Spices and Chocolate

Baked Fillet of Huachinango in Salsa Verde (As Available)

Michoacan Style Carnitas

Pork Slowly Roasted and Chopped, Garnished with Onion and Cilantro

Barbacoa of Beef, Braised with Mild Chiles, Herbs, Onion and Avocado Leaves

Assorted Breads and Tortillas

☺Mexican Style Rice with Tomato, Onion and Peas

Refried Beans

☺Mixed Vegetables with Epazote

Desserts

Buñuelos

Three Milk Cake with Tequila

Rice Pudding with Cinnamon

Fresh Fruit

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

Beach BBQ Buffet \$48
Minimum 50 persons

Cold Station

▽ *A Trio of Middle Eastern Style Salads*

Baba Ghanoush: Eggplant with Tahini, Garlic, Lemon

Tabouleh: Couscous with Tomato and Parsley

Hummus: Garbanzo Beans with Lemon, Garlic and Tahini

Served with Flat Bread Wedges

▽ Mixed Greens with Tomatoes, Cucumbers, Radish, Parsley, Mint,
Flat Bread Croutons, Lemon Vinaigrette

▽ Grilled Vegetables with Balsamic Syrup

Peel and Eat Shrimp, Cocktail Sauce and Lime

Mixed Seafood and Fish Salad with Tomato, Onion and Lime

Grilled Beef Salad Thai Style

Tomato, Cucumber, Celery, Green Onion,
Spicy Chile Lime Vinaigrette

Guacamole,

A Trio of Salsas & Tortilla Chips

Assorted Breads

Soup

Gazpacho

Traditional Spanish Cold Tomato Soup

Garnished with Shrimp, Croutons, Avocado and Hard Cooked Egg

Grill Station

Chorizo, Spanish Style Sausage

Grilled Marinated Skirt Steak

Fillet of Red Snapper (As Available)

Fresh Tomato Basil Sauce, Lemon Butter and Green Tomato, Avocado Salsa

Hot Station

BBQ Pork Ribs with a Zesty Sauce

Grilled Chicken with Rosemary, Garlic and Lemon

▽ Braised Beans with Tomato and Herbs

☺ Baby Baked Potatoes with Sour Cream And Chives

Desserts

Coconut Layer Cake

Lime Tart

Chocolate Brownies

Banana Cake with Chocolate

Fresh Fruit Salad with Tequila

*For Live Grill Station Please Add \$75 per Chef Required

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

Seafood buffet \$60
Minimum 50 persons

Cold Station

Salad Bar

☺Mixed Greens, Beets, Carrots, Radishes, Tomatoes, Onion,
Pumpkin Seeds, Fresh Cheese and Olives

☺Ranch, Jamaica Flower, Dijon Mustard Vinaigrettes

Peel and Eat Shrimp, Crab Claws with Cocktail Sauces and Lime

White Fish Ceviche with Onion, Lime and Cilantro

Carpaccio of Sea Scallops with Arugula, Olive Oil and Lemon

Seafood Salad with Tomato Fillet and Herbs

Pasta Salad with Shrimp, Dried Tomato, Olives, Capers and Marjoram

Guacamole,

A Trio of Salsas & Tortilla Chips

Assorted Breads

Soup

Mediterranean Style Seafood Chowder with White Wine, Saffron and Tomato

Grill Station

Shrimp Brochettes with Artichokes and Lemon

Grilled Fillet of Swordfish with Fresh Tomato, Basil and White Wine

Mahi Mahi with Baby Shrimp, Chardonnay Wine and Cream

Scallops with Rosemary, Olive Oil, Garlic and Lemon

Seafood Paella

Broccoli with Oyster Sauce

Desserts

Flourless Chocolate Torte with Raspberry Sauce

Cake with Three Milks and Tequila

Fresh Fruit Tart

Carrot Cake

Fresh Fruit

*For Live Grill Station, Please Add \$75 per Chef Required

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

Mediterranean Buffet \$42

Minimum 50 persons

Cold Station

Arugula Salad with Crispy Parma Ham, Oven Dried Tomato,
Shaved Parmesan Cheese and Balsamic Vinaigrette

☺ Fresh Mozzarella and Tomato Salad with Basil, Olive Oil and Olives

Parma Ham with Melon

▽ Eggplant Salad with Capers, Olives, Tomato, Red Wine Vinegar

Grilled Asparagus with Chopped Egg, Shaved Parmesan Olive Oil and Balsamic Syrup

Breast of Turkey with Tuna Sauce

Beef Carpaccio with Olive Oil, Lemon and Arugula

Assorted Breads

Soup

Minestrone Soup with Parmesan Toast

Pasta Station

Fusilli Carbonara with Parmesan, Egg and Bacon

Penne with Fresh Tomato, Basil, White Wine and Shrimp

Lasagna Bolognese

Roast Leg of Lamb with Rosemary, Garlic and Natural Juices

▽ Broccoli with Olive Oil, Garlic and Chile Flakes

Polenta

Desserts

Tiramisu

New York Style Cheese Cake

Strawberry Tart

Chocolate Hazelnut Torte

*For Live Pasta Station, Please Add \$75 per Chef Required

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

Land and Sea Buffet \$75

Minimum 50 persons

Cold Station

Salad Bar

☺Mixed Greens, Beets, Carrots, Radishes, Tomatoes, Onion,
Pumpkin Seeds, Fresh Cheese and Olives

☺Ranch, Jamaica Flower, Dijon Mustard Vinaigrettes

Steamed Shrimp and Crab Claws

Served Chilled with Cocktail Sauces and Lime

Carpaccio of Tuna with Lemon, Olive Oil and Arugula

Cold Roast Beef with Green Sauce

▽Potato Salad with Olive Oil, Roasted Peppers, Lemon and Parsley

Seafood Salad with White Beans, Fresh Tomato and Basil

Guacamole,

Trio of Mexican Salsas & Tortilla Chips

Assorted Breads

Soup

Mussel bisque with white wine and cream

Grill Station

Grilled Shrimp A La Plancha with Artichokes White Wine and Parsley

Grilled Scallops with Rosemary, Olive Oil, Lemon and Garlic

Medallions of Lobster with a Lemon Beurre Blanc

Roast New York Striploin,

Red Wine Portobello Mushroom Sauce and Béarnaise Sauce

Sautéed Medallions of Chicken with Tomato and Herbs

☺Baked Baby Potatoes with Sour Cream, Bacon and Chives

▽Sautéed Asparagus with Mushrooms

Desserts

Apple Tart

Chocolate Crème Brulée

Banana Cheesecake

Profiteroles with Pastry Cream and Chocolate

Fresh Fruit

*For Live Grill Station, Please Add \$75 per Chef Required

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

Gala buffet \$90
Minimum 50 persons

Cold Station

Smoked Salmon Wontons with Sour Cream, Salmon Roe and Chives
Red and White Carpaccio, Caribbean Lobster and Tuna,
Served with Extra Virgin Olive Oil, Capers, Olive, Lemon, Garlic and Herbs
Arugula Salad with Roast Pears, Crispy Parma Ham,
Shaved Parmesan Cheese and Sweet Sherry Vinaigrette
Seafood Bar
Steamed Shrimp, Crab Claws and Fresh Oysters (As Available)
Warm Shrimp Cakes on Sugar Cane with Tamarind Sauce
☺Goats Cheese Spring Rolls with Dried Fruit, Nuts and Balsamic Sauce
Crab Meat Empanadas
Assorted Imported and Domestic Cheeses,
Assorted Breads, Nuts and Olives

Soup

Duck Consommé with Foie Gras Dumplings

Hot Station

Fillet of Salmon en Croute with Spinach and Shrimp
Sautéed Scallops with White Wine and Cream
Jumbo Shrimp Stir Fried Sweet and Sour,
With Pineapple, Onion, Tomato and Mushrooms
Fillet of Red Snapper with Tomato, Basil and White Wine
Roast Rack of Lamb with an Herb Crust, Roasted Garlic Sauce
Braised Veal Shanks with White Wine and Gremolata
▽Saffron Rice with Peas
▽Stir Fried Asparagus with Mushrooms
▽Braised Lentils
☺Scalloped Potatoes with Cream and Gruyere Cheese

Dessert

Tarte Tatin
Fresh Fruit Bands
Chocolate Cheese Cake
Mini Chocolate Crèmes Brulées
Profiteroles with Pastry Cream and Chocolate
Marinated Strawberries with Sambucca and Crème Anglaise

*For Live Grill Station, Please Add \$75 per Chef Required

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