



PRESIDENTE  
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COZUMEL RESORT & SPA

**BANQUET MENUS**

**Mexican**

30 Pax minimum

**Salad bar**

Mixed lettuce  
Prickly pear salad Mexican style  
Jicama salad

White fish ceviche  
Guacamole and chips

**Soup**

Azteca soup

**Main Courses**

Beef tips Mexican style  
Fish fillet Veracruz style  
Chicken pibil style

**Garnish**

Mexican rice  
Poblano chile stripes with corn  
Fried beans  
Vegetables with epazote  
Flour and corn tortilla

**Desserts**

Doughnuts / Cruller  
Rice pudding  
Corn and coconut Pie  
Jericayas

Coffee

Price: USD\$ 49.00

Chef services per hour USD\$ 50.00

Prices in US dollars, subject to 10% tax and 15% service charge



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**Mexican**

50 Pax minimum

**Lettuce and Mixed Salad Bar**

Spinach, beetroot, cucumber, sweet pepper, carrots, lettuce, arugula, radicchio, Belgian endive, small radish, tomatoes, jicama, broccoli, corn, asparagus

**Garnish**

Onion, pico de gallo, silver skin onion in vinegar, parsley, bread croutons, olives, pickles, alfalfa sprouts, artichoke

**Dressing**

Balsamic, caesar, citroneta, mustard, jamaica flower vinegar, avocado sauce,  
Red chile sauce  
Prickly pear salad Mexican style  
Jicama salad

Beef Tzic style

Tricolour salad (tomato, panela cheese and avocado)  
Acapulco style ceviche  
White fish ceviche  
Guacamole and ships

Sopes, panuchos and turnovers a la minute

**Bread station**

(Corn, regular, fine herbs and wholemeal)

**Soups**

Azteca soup  
Or Beans soup



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**Choose your favorite four Main Courses**

Chicken with Poblano mole  
Beef tips Mexican style  
Beef tips albañil style  
Pork chop with pasilla chile sauce  
Fish fillet Veracruz style  
Red snapper with pumpkin flower sauce  
Trompo al pastor

**Choose your favorite four Garnish**

Poblano chile stripes with corn and cream  
Mexican rice  
Rice with vegetable cubes  
Fried beans  
Prickly pears with green tomato, serrano chile and oregano  
Potato with sausage  
Potatoes with sweet pepper and onion  
Flour and corn tortilla

**Choose your favorite four Desserts**

Doughnuts / Cruller  
Rice pudding  
Three milk and tequila cake  
Corn and coconut pie  
Coconut and peanut candy  
Jericayas

Mexican coffee

Price: USD\$ 45.00

Chef services per hour USD\$ 50.00

Prices in US dollars, subject to 10% tax and 15% service charge



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**Mayan Dinner**

50 Pax minimum

**Choose your three favorite entrances from our salad bar**

**Lettuce and Mixed Salad Bar**

Spinach, beetroot, cucumber, sweet pepper, carrots, lettuce, arugula,  
Radicchio, Belgian endive, small radish, tomatoes,  
Jicama, broccoli, green beans, asparagus

**Garnish**

Onion, pico de gallo, silver skin onion in vinegar, parsley, bread croutons,  
Olives, pickles, alfalfa sprouts, artichoke

**Dressings**

Balsamic, caesar, citroneta, mustard, jamaica flower vinegar,  
Avocado sauce, red chile sauce

Jicama, orange, cucumber Xeck with dried chile  
Marinated vegetables salad  
Prickly pears Tizimin style salad  
Fish ceviche with habanero chile  
Guacamole and ships  
Chicken pibil panuchos

**Soup**

Oxcutzcab lime soup or Corn cream

**Choose your favorite four Main Courses**

Baked chicken with "Valladolid" sausage  
Fish "Tikin Xik"  
Cheese stuffed tamales  
Pork stew Yucatan style  
Baked pork  
Hogfish fillet wrapped with Xtabentún sauce  
Chicken served with a black sauce  
"Pock Chuk" marinated with sour orange and onions  
Skirt steak a la minute  
(Chef services USD\$ 50.00)



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**Choose your favorite four garnish**

Rice with coriander pesto and almonds  
Rice with fried banana and chaya  
Black beans with bacon, epazote and tequila  
Silver skin onion  
Boiled vegetables  
Chicken tamales  
Baked potatoes  
Breaded smash potato with chaya  
Potatoes with sausage  
Chiltomate sauce, red sauce (habanero chile and tomato), avocado,  
Mexican dried chile sauce

**Choose your favorite four Desserts**

Fruits and sweet potato puff pastry turnovers  
Mamey cake  
"Chichen Itzá" coconut pyramid  
Corn Pie  
Papaya mousse  
Melon mousse  
Mixed fruit chocolate fudge  
Fruit salad with Xtabentún  
  
Mayan coffee and tea

Price: USD\$ 38.00

Prices in US dollars, subject to 10% tax and 15% service charge



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**Tacos Bar**

50 Pax minimum

**Mixed salad bar**

Prickly pears salad Yucatan  
Mustard potato salad  
Guacamole and ships

**Sauces**

Mexican sauce, habanero chile sauce,  
Habanero chile and tomatoes sauce,  
Avocado sauce, chipotle chile sauce

Drunk beans soup

Make your own skirt steak tacos,  
Chicken strips, regular and smoked pork chop

Beef tips with chipotle chile  
Shrimp Fajitas  
Trompo al pastor  
Baked potatoes  
Sweet pepper Ratatouille with serrano chile  
Grilled silver skin onion  
Flour or corn tortilla

Sweet potato pie  
Fruit sticks  
Rice pudding  
Cajeta dessert cup  
"Trinitario" chocolate cake

Coffee and tea

Price: USD\$ 34.00

Prices in US dollars, subject to 10% tax and 15% service charge



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**Gala Buffet**

50 Pax minimum

**Lettuce and Mixed Salad Bar**

Spinach, beetroot, cucumber, sweet pepper, carrots, lettuce, arugula, radicchio, Belgian endive, small radish, tomatoes, jicama, broccoli, green beans, asparagus

**Garnish**

Onion, pico de gallo, silver skin onion vinegar, parsley, bread croutons, olives, pickles, alfalfa sprouts, artichoke

**Dressing**

Balsamic, caesar, citroneta, mustard, jamaica flower vinegar, Avocado sauce, red chile sauce

**“Bella vista” seafood and “Nigiri” sushi**

Shrimp platter  
Mixed ceviches  
Cocktails  
Marinade fish  
Octopus salad

**Carpaccio**

Beef carpaccio with mushrooms, celery, nuts and parmesan cheese  
Salmon carpaccio with lime, fennel and habanero chile  
Tuna carpaccio with sesame seeds and raspberry vinegar  
Red snapper carpaccio with Caribbean sauce

**Soups**

Lobster with epazote and rum bisque  
Chaya and Xcatic chile cream served with blackened shrimp crouton



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**Carving Station**

**A la minute attended by our Chef**

Angus beef fillet

Rib eye angus

New Zealand lamb chop

Veal Paillard with cure ham

Baked prime rib

Served with meat sauce, mushrooms with green pepper or chorno sauce

Sea bass skewer fillet served with lemon and capers

Giant shrimps wrapped in brick pasta with achiote

Fresh salmon served in a crispy crust mousse with coriander sauce

Shrimps and lobster made a la minute by our Chefs

**Garnish**

Arena potatoes sauté with bread and rosemary

Vichy carrots

Green asparagus boiled with mixed cheeses sauce

Wild rice with orange and almonds taste

Italian zucchini with basil

**Desserts**

White and dark chocolate mousse

Honey with crunchy almonds semifreddo

Glazed profiteroles

Strawberry tart

Tropical fruit mini strudel

Specialties of our pastry chef

Coffee and tea

Price: USD\$ 81.00

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**Fish and Seafood**

50 Pax minimum

**Choose your three favorite entrances from our salad bar**

**Lettuce and Mixed Salads Bar**

Spinach, beetroot, cucumber, sweet pepper, carrots, lettuce, arugula, radicchio, Belgian endive, small radish, tomatoes, jicama, broccoli, green beans, asparagus

**Garnish**

Onion, pico de gallo, silver skin onion in vinegar, parsley, bread croutons, olives, pickles, alfalfa sprouts, artichoke

**Dressing**

Balsamic, caesar, citroneta, mustard, jamaica flower vinegar, avocado sauce, red chile sauce

Mexican octopus salad  
Sweet and sour red snapper  
Smoked salmon served with mustard potatoes salad  
Pasta and seafood salad  
Shrimp ceviche  
White fish ceviche  
Acapulco ceviche style

**Soup**

Pirate soup or lobster bisque



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**Choose your favorite three main courses**

Fish fillet Veracruz style  
Salmon served with fennel sauce  
Mixed fish and seafood paella  
Stuffed crepes with shrimps and sea scallops  
Giant shrimps with caramelized pineapple and bacon  
Caribbean sea fish served with lemon and caper sauce

**Choose your favorite four garnish**

Fish Mexican style turnovers  
Seafood tamales  
Boiled potatoes with garlic butter  
Potatoes and onion  
Mixed boiled vegetables  
Rice with squid ink and pearls of vegetables

**Desserts**

Three milk cake  
Mixed meringues  
Cheesecake  
Tropical fruit tart  
Apple strudel

Coffee and tea

Price: USD\$ 58.00

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**Caribbean Buffet**

30 Pax minimum

**Choose your three favorite entrances from our salad bar**

Mixed lettuce

Jamaica flower vinegar, avocado sauce, papaya sauce, caesar

Shredded beef Mexican salad

Grilled vegetables marinated in papaya vinegar

Rice with squid and Caribbean seafood salad

**Soup**

Yellow zucchini cream served with olive oil

**Main courses**

Shrimp and pineapple kebab

Gratin grilled skirt steak

White fish fillet served with corn and poblano chile sauce

Fish fillet served with mango sauce

**Garnish**

Baked potato

Grilled corn

Rice with mushrooms Cuban style

**Desserts**

Tropical fruit mousse

Tortuga tart

Lime tart

Coffee and tea

Price: USD\$ 46.00

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**Caribbean Buffet**

50 Pax minimum

**Choose your three favorite entrances from our salad bar**

**Lettuce and Mixed Salads Bar**

Spinach, beetroot, cucumber, sweet pepper, carrots, lettuce, arugula, radicchio, Belgian endive, small radish, tomatoes, jicama, broccoli, green beans, asparagus

**Garnish**

Onion, pico de gallo, silver skin onion in vinegar, parsley, bread croutons, olives, pickles, alfalfa sprouts, artichoke

**Dressing**

Balsamic, caesar, citroneta, mustard, jamaica flower vinegar, avocado sauce, Red chile sauce, papaya sauce

Shredded beef Mexican salad  
Grilled vegetables marinated in papaya vinegar  
Rice with squid and Caribbean seafood salad  
Spinach, goat cheese, grapefruit supreme and nuts salad  
Chicken with cheese and ham salad

**Choose your favorite soup**

Barley and lentil soup with shrimps and potatoes  
Yellow zucchini cream soup with olive oil

**Choose your favorite four Main Courses**

White fish fillet served with corn and poblano chile sauce  
Fish fillet with lemon and caper sauce  
Breaded shrimps with coconut served with mango sauce  
Shrimps and pineapple kebab  
Paella with chicken, beef and pork  
Chicken and tomato kebab  
Pork loin scallops with ham served with rum sauce  
Beef meatballs served with dried chile sauce  
Gratin grilled skirt steak



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**Choose your favorite four garnish**

Rice with mushrooms Cuban style  
Rice served with coriander cream  
Broccoli anchovy and garlic sauce  
Gratin cauliflower  
Grilled corn  
Potatoes and mushrooms sauté  
Baked potato  
Gratin mash potato

**Desserts**

Tropical fruit mousse  
Bella vista Caribbean fruit  
Chocolate and meringue pyramid  
Tortuga tart  
Lime tart

Coffee and tea

Price: USD\$ 42.00

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**Mediterranean Buffet**

50 Pax minimum

**Choose your three favorite entrances from our salad bar**

**Lettuce and Mixed Salads Bar**

Spinach, beetroot, cucumber, sweet pepper, carrots, lettuce, arugula,  
radicchio,  
Belgian endive, small radish, tomatoes, broccoli, green beans, asparagus

**Garnish**

Onion, silver skin onion in vinegar, parsley, bread croutons, olives, pickles,  
artichoke

**Dressing**

Balsamic, caesar, citroneta, mustard

Vegetables and pasta salad

Caprese salad

Salmon carpaccio

Olives Madrileña style

Greek salad

Niza salad

Artichoke salad

**Choose your favorite soup**

Broccoli cream or Onion soup

**Choose your favorite four Main Courses**

Ossobuco "Gremolada"

Chicken scallop Roman style

Half chicken devil style

Chicken breast stuffed with spinach and ricotta cheese

Beef fillet with mushrooms

Spaghetti served with seafood sauce

Beef Emencé with paprika sauce

Vegetarian lasagna

Fish fillet Mediterranean style

Sauté shrimps served with white wine sauce

Fish fillet with meuniere sauce



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**Choose your favorite four garnish**

Gratin stuffed tomatoes provenzal  
Italian zucchini with basil  
Semolina gnocchi  
Wholemeal polenta  
Saffronated potatoes  
Risotto and figs nuggets  
Figs and portobello with garlic and parsley  
Italian broccoli

**Choose your favorite four desserts**

Catalana cream  
Cappuccino semifreddo  
Pear and raisins mini strudel  
White and dark chocolate mousse  
Tiramisu  
Black forest cake  
Cheesecake with raisins  
Nuts pie

Coffee and tea

Price: USD\$ 42.00

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**BBQ Buffet**

50 Pax minimum

**Lettuce and Mixed Salads Bar**

Spinach, beetroot, cucumber, sweet pepper, carrots, lettuce, arugula,  
radicchio,  
Belgian endive, small radish, tomatoes, broccoli, green beans, asparagus

**Garnish**

Onion, silver skin onion in vinegar, parsley, bread croutons, olives, pickles,  
artichoke

**Dressing**

Balsamic, caesar, citroneta, mustard

**Soup**

Figs cream, potatoes and bay leaf

**Main Courses**

Beef with tomato kebab  
Fine herbs chicken breast kebab  
Beef fillet medallions  
T-Bone  
Shrimp and sea scallops kebab  
Grilled mahi mahi  
Salmon fillet marinated with eneldo  
Grilled lobster tail

Chef to do it a la minute USD\$ 50.00 per hour



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**Sauces**

Mushrooms sauce, veal,  
White wine, green pepper,  
Mango, caribbean, lemon and caper,  
Sour orange and lime, habanero chile  
Rice with toast almonds and broccoli  
Gratin potato with bacon  
Boiled carrots and coriander  
Poblano chile strips

**Desserts**

Profiteroles stuffed with cream covered with chocolate  
Three milk and tequila Cake  
Almond and chocolate rolls  
Cheesecake

Price: USD\$ 46.00

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**Wild Buffet**

50 Pax minimum

**Entrances and salads**

Cold meats: Chicken, duck and turkey  
Chicken with cheese, duck ham, prickly pear and mayonnaise salad  
Mixed lettuce with dressings bar  
Balsamic, citroneta, mustard, sauce caesar, pico de gallo  
Quail terrine with cranberry sauce  
Wild salad (figs mixed with garlic and parsley)  
Crunchy Guinea fowl rolls with soy sauce

**Bread Station**

Focaccia bread, grissini, regular bread, rye bread, wholemeal bread  
and cheese bread

**Soup**

Chicken consommé with vegetables Parisina and a touch of brandy

**Main Courses**

Baked crunchy quail stuffed with Xtabentún served with tortilla sauce  
Grilled chicken devil style served with potatoes and smoked bacon  
Guinea fowl breast served with white figs sauce  
Ostrich fillet served with pepper sauce and sweet pepper ratatouille  
Five chiles duck breast with maple and potatoes with almond

**Desserts**

Whipped cream and chestnuts cup  
Amaretto mousse  
White chocolate and strawberry tart  
Cheese and raisin tart grand marnier style  
Sweet salame

Price: USD\$ 44.00

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**Paradise fruits**

50 Pax minimum

**Lettuce and Mixed Salads Bar**

Spinach, beetroot, cucumber, sweet pepper, carrots, lettuce, arugula,  
radicchio,  
Belgian endive, small radish, tomatoes, jicama, broccoli, green beans,  
asparagus

**Garnish**

Onion, pico de gallo, silver skin onion vinegar, parsley, bread croutons,  
olives, pickles, alfalfa sprouts, artichoke

**Dressing**

Balsamic, caesar, citroneta, raspberry vinegar, jamaica flower vinegar,  
Avocado sauce, red chile sauce, apple dressing,  
Papaya coulis, mango and melon  
Red snapper carpaccio with papaya coulis and white vinegar  
Grilled fine herb vegetables with tropical fruit drops  
Pineapple, apple, raisins, cabbage and nuts salad

**Bread station**

Focaccia bread, grissini, regular bread, rye bread,  
Wholemeal bread and cheese bread

**Soup**

Sweet pepper cream soup served with goat cheese crouton

**Main Courses**

Roast chicken served with strawberry and dried fruit sauce  
Beef fillet served with crispy crunch fruit and blackberry sauce  
Breaded shrimps with dried coconut  
Fish and sea scallops with caramelized pineapple kebab served with nuts  
sauce



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**Garnish**

Rice with strawberry and pinenuts froth  
Boiled vegetables  
Gratin potatoes  
Vegetarian turnovers

**Desserts**

Raspberry thousand leave cake  
Tropical fruit macedonia  
Chocolate and pear tart  
Cheesecake with raspberry sauce

Price: USD\$ 40.00

Prices in US dollars, subject to 10% tax and 15% service charge