

Buffet Breakfasts

15 people minimum; 20% surcharge will be applied to smaller groups.

* All prices are per person, plus 7% ITBMS tax and 10% service fee.



All buffet breakfasts include:

Roasted Coffee from Volcan, Decaffeinated Coffee, Gourmet Teas, Milk, Skim Milk Natural fresh fruit juices: pineapple, orange, watermelon (\$3.00)

Bread Basket, Assorted Muffins, Croissant, and Danish Pastries (\$4.50)

EXPRESS DELUXE

Seasonal Fresh Fruit Platter
Cereal Selection, Homemade Granola, Artisanal Honey, Fresh Milk
Organic Scrambled Eggs with
Tomato and Basil
Butter and Homemade Guava Jelly

\$14.50

AMERICAN

Tropical Fruit & Spearmint Martini
Homemade Granola
Yogurt and Artisanal Honey
Organic Scrambled Eggs with Fine Herbs
Smoked Salmon
Smoked Bacon
Frankfurters from Volcan
Butter and Homemade Guava Jelly

\$19.50

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HEALTHY

Whole Grain Rolled Oats with Banana, Panela Fresh Fruit Parfait Plain Yogurt, Artisanal Honey Egg White Omelette and Roasted Vegetables Homemade Whole-Wheat Toast

\$18.00

PANAMAMIAN

Boquete Orange Salad
Toasted Almonds and Orange Blossom Water
Brûlée Organic Oatmeal
Scrambled Eggs with Artisanal Cheese,
Baby Veal Jerky smoked over Nance Tree Wood
Cassava Chips, Assorted Peppers, Roasted Onions
Mini Corn Fritters, Fried Dough Pockets, Mini Corn
Turnovers stuffed with Cheese
Panamanian-style Baguettes,
Butter and Homemade Guava Jelly

\$22.00

Breakfast Buffet your way

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Natural fruit juices: pineapple, orange, watermelon

\$3.00

Special Fresh Fruit Juices: Orange-Carrot, Watermelon Lemonade

\$4.50

Tropical Punch (pineapple, passion fruit, mint)

Tropical Fruit Platter

\$3.00

Seasonal Fruit Salad, Watermelon Carpaccio

\$3.50

Yogurt Parfait, Berries, Artisanal Honey, Homemade Granola

\$4.50

Imported Yogurt Selection

\$4.00

Whole Grain Rolled Oats, Banana, Panela

\$3.00

Assorted Cereal Selection, Fresh Milk, Skim Milk

\$4.50

Almonds, Pecans, Peanuts, Apricots, Prunes and Cranberries,

Homemade Granola \$7.50

Assorted Artisanal Cheeses

\$5.50

Eggs Your Way

\$3.00

Egg Whites with Scallions

\$4.00

Quiche Lorraine

\$4.50

Vegetable Frittatas

\$4.00

Breakfast Buffet your way

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All buffet breakfasts include:

Roasted Coffee from Volcan, Decaffeinated Coffee, Gourmet Teas, Milk, Skim Milk

French Toast Casserole

\$3.00

Ham in Guava Sauce

\$7.50

Beef Steak with Creole Sauce

\$9.00

Smoked Salmon with Bagels and Cream Cheese

\$8.00

Baby Veal Jerky smoked over Nance Tree Wood

\$7.50

Smoked and Canadian Bacon

\$ 6.50

Artisanal Frankfurters from Volcan

\$7.00

Scones served with Strawberries & Cream

\$3.00

Assorted Breads: Brioche, Whole Wheat, Baguette, Cornbread

\$4.00

Cheese Croissant, Almond Croissant, Ham Croissant

\$6.00

Mini Corn Turnovers with Cheese or Mini Shredded Beef

Turnovers

\$4.50

Assorted Muffins, Croissants, Danish Pastries

\$4.50

Fresh Sweet Corn Rolls, Panamanian-style Baguettes, Fresh Corn

Tortillas, and

Fried Dough Pockets

\$4.50

Butter and Marmalade

Breakfast Side Dish Station

Complementary stations require one chef per station. Cost per chef \$ 60.00

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WAFFLE OR PANCAKE STATION MADE TO ORDER

Blueberry Pancakes, Malted Waffles, Maple Syrup, Sugarcane Syrup, Whipping Cream, Berries, Strawberry Sauce, Nutella Sauce, Butter

\$7.50

OMELETTE STATION

Mushrooms, Onions, Tomatoes, Roasted Peppers Feta Cheese, American Cheese, Mozzarella Cheese, Bacon, Ham, Asparagus

\$8.00

CRÊPE STATION SAVORY

Ham, Swiss Cheese,
Bechamel Sauce
SWEET
Berries
Whipping Cream
Granola
Maple Syrup
Nutella Sauce
Dulce de Leche Sauce
Cinnamon Sugar

\$ 9.50

Served Breakfasts

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All served breakfasts include:

Roasted Coffee from Volcan, Decaffeinated Coffee, Gourmet Teas, Milk, Skim Milk Natural fruit juices: pineapple, orange, watermelon (\$3.00)
Assorted Muffins, Croissants and Danish Pastries (\$4.50)
Seasonal Fresh Fruit Salad with Artisanal Honey, Homemade Granola (\$7.50)

Malted Pancakes with Bacon \$9.50

Waffles with Sausage, Maple Syrup \$10.50

French Toast stuffed with Cream Cheese and Salmon \$12.50

Egg White Omelette, Grilled Asparagus, Tomato Chutney \$12.50

Poached Eggs served on Sausage and Corn Patties and dressed with a Hollandaise Sauce with Ancho Chiles and Orange \$12.50

Eggs to taste, served with a selection of Frankfurters from Volcan, Smoked Bacon, or Ham and Hashbrowned Potatoes \$15.50

Scrambled Eggs with Beef Steak and Creole Sauce, served with

Cassava Fritters and Green Plantain Fritters

\$18.50

Eggs and Smoked Salmon, served over a Potato & Apple Tart with Chive Cream \$20.50





COFFEE BREAKS



Morning Coffee Break

* All prices are per person, plus 7% ITBMS tax and 10% service fee.

Natural fresh fruit juices: pineapple, orange, watermelon (\$2.00)

Includes Roasted Coffee from Volcan, Decaffeinated Coffee, Gourmet Teas, and Flavored Waters



Option #1

Seasonal Fruit

Mini Pesto Chicken Sandwiches

in Homemade Cornbread

Assorted Pastries

\$10.00

Option # 2

Fruit Skewers

Mini Blueberry Pancakes

Ham & Cheese Croissant

Quiche Lorraine

\$12.00

Option # 3

Banana Muffins,
Dates, Danish Pastries
Egg and Fine Herb Salad Wraps
Apple Tart, Scones
with Marmalade and Pâté Cream
\$ 13.50

Option # 4

Fruit Salad

French Toast

Mini Corn Turnovers stuffed

with Cheddar Cheese

Parmesan Breadsticks

\$ 14.50

Option #5

Strawberry Parfait
Sweet Corn Rolls with
Farmer's Cheese
Frankfurters in Malaga Wine Sauce,
Bread Rolls, Butter and Marmalade
\$15.00

Afternoon Coffee Break

* All prices are per person, plus 7% ITBMS tax and 10% service fee.

Natural fresh fruit juices: pineapple, orange, watermelon (\$ 2.00)

Includes Roasted Coffee from Volcan, Decaffeinated Coffee, Gourmet Teas, and Flavored Waters



Option #1

Tea Sandwiches: Cucumber, Tomato, Kalamata Olives, Watercress with Cream Cheese Dulce de Leche Breadsticks \$10.00

Option # 2

Fried Ceviche with Chips Pizzas Fruit Tart \$10.95

Option #3

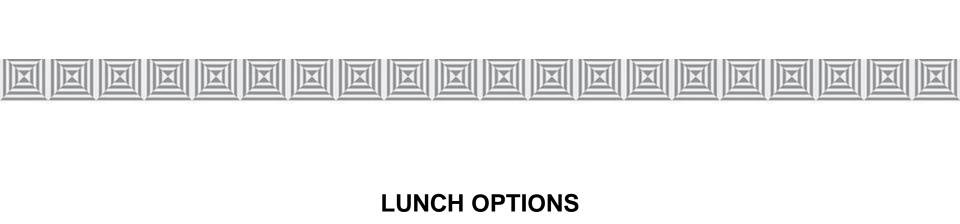
Crispy Sushi
Pesto Breadsticks
Sausage Pâté
Toast Points
Assorted Cupcakes
\$14.00

Option # 4

Curried Tuna Wraps Chicken Wrap Crudités Platter Assorted Cheeses Assorted Pastries \$16.50

Option #5

Mini Salmon Cheesecake
Caprese Skewers
Mini Beef Turnovers with Chimichurri
Sauce
Chocolate Chip Cookies
Brownies
\$17.00





Buffet Menu

15 people minimum; a 20% surcharge will be applied to smaller groups. All our menus include bread rolls and breadsticks

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Option #1

Mesclun, Blueberries, Red Onion, Crispy Breadsticks, Parmesan Vinaigrette Cilantro Chicken Curried Sea Bass Rice with Coconut Squash Soufflé Dessert Three-Chocolate Tartlets Coconut Custard

\$30.00

Option # 2

Broccoli and Green Grape Salad Pork Cutlets in Guava and Panela Sauce Squash Soufflé Confetti Potatoes Desserts Cuatro Leches Cake Fresh Fruit Tartlets

\$35.50

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Option #3

Caesar Salad
Romaine Lettuce, Parmesan Cheese, Rice Croutons
Breasts Stuffed with Ripe Plantain and Cheese,
in Black Bean Sauce
Grilled Steak Medallions, Hollandaise Sauce
Plantain Soufflé
Rice with Coconut and Pigeon Peas
Desserts
Flourless Chocolate Cake
Cuatro Leches Cake

\$35.50

Option #4

Mushrooms, Avocado and Chickpea Salad with Basil Vinaigrette Romaine Lettuce, Parmesan Cheese Shavings, and Rice Croutons Sea Bass Roasted Salmon with Dill Mayonnaise Rice with Plantain and Avocado Roasted Vegetables Desserts Assorted Pastries

\$40.00

Option #5

Assorted Sushi
Salad made with Organic Lettuce,
Feta Cheese, Caramelized Pecans,
Raspberry Vinaigrette
Small Beef Steaks with Mushrooms in
Mustard Cream Sauce
Wild Rice, Mushrooms, and Almonds
Desserts
Dulce de Leche Cheesecake
Key Lime Pie

\$40.00

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Option #6

Fried Sea Bass Ceviche, Plantain Chips
Waldorf Salad, Brussels Sprouts, Toasted Bacon
Steak in Pepper Sauce
Pork Tenderloins in Guava Sauce
Wild Rice with Mushrooms
Sweet Corn Crème Brûlée
Desserts
Berry Napoleon
Mocha Cake

\$42.50

Option # 7 Lite

Ceviche de Corvina
Ensalada de Apio, Hinojo y Rabano, Berro,
Uvas y Granola preparada en casa,
Vinagreta Lite
Tuna Sellada, Salsa de Maracuya y
Coco, Ajonjoli
Pechugas de Pollo Rostizados, Vinagreta
de Hiervas Finas
Arroz Integral con Crocante de Ajo
y Jengibre
Frutas Frescas de la Temporada

\$45.50

Served Menus

* All prices are per person, plus 7% ITBMS tax and 10% service fee.

Includes Salad or Soup, Main Course, and one Dessert Option per person.



Salads or Soups Choose One

Asparagus Soup Black Bean Soup with Avocado Ripe Plantain Soup

Roasted Vegetable Salad with Vinaigrette Mesclun, Caramelized Pears, Herb Vinaigrette Caesar Salad Greek Salad with Feta Cheese

Main Courses Choose One

Penne, Mushrooms, Pesto Cream, Manchego Cheese \$30.00 Curried Chicken, in Coconut Milk, Jasmine Rice \$31.00 Poeached Sea Bass in Tamarind Sauce, Rice with Plantain and Avocado, Green Plantain Fritters \$33.50

Veal Jerky, Rice with Coconut, Pigeon Peas, Crispy Green Plantain Fritters **\$35.50** Soupy Rice, with Seafood and Coconut, Pickled Squid, Avocado Relish **\$38.00** Steak, Balsamic Fig Reduction, and Wild Rice with Mushrooms **\$45.00**

Desserts Choose One

Coffee Crunch Cake
Homemade Coconut Custard
Cuatro Leches Cake
Cheesecake with Ferrero Rocher Chocolates
Baked Alaska
Pineapple and Strawberry Carpaccio with Yogurt Sauce

Special Served Lunch

15 people minimum; a 20% surcharge will be aplied to smaller groups

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Option #1

Scallop Minestrone Fresh Corn, Fava Beans, White Beans

Pork Chops Smoked Pork, Guava Sauce, Pixbae Emulsion, Crab Cake

DESSERT

Lemon Sponge Cake Condensed Milk, Meringue, Blueberries, Lemon Curd, Caramelized Lemons, Vanilla Ice Cream

\$40.00

Option # 2

Roasted Shiitake Mushrooms, Balsamic Reduction,

Mini Cones stuffed with Sweet Corn

Market-fresh Sea Bass in a Green Vegetable Emulsion, Roasted Asparagus, Truffled Potatoes, Prosciutto

DESSERT

Geisha Custard, Coffee Syrup, and Rum, Caramelized Tobacco Leaves

\$45.00

Executive Lunches

* All prices are per person, plus 7% ITBMS tax and 10% service fee. 15 people minimum; a 20% surcharge will be applied to smaller groups.



Include chips or french fries
Natural fresh fruit juices: pineapple, orange, watermelon (\$3.00)
Sodas (\$2.00)

Option #1

Lentil Soup Pesto Chicken Sandwich Chocolate Sundae Cupcake \$14.50

Option # 2

Corn Chowder Philly Steak Sandwich Baked Alaska **\$15.00**

Option #3

Cream of Ripe Plantain Soup Curried Tuna Wraps Roasted Vegetable Wrap Coffee Crunch Cake \$18.50

Option # 4

Pasta & Mushroom Salad Baby Veal Sausage Sandwich, Caramelized Onions Cuatro Leches Cake \$ 18.50

Option #5

Black Bean Soup with Avocado Oriental Steak Salad Cheese Custard with Butterscotch Sauce \$22.00

Option #6

Cream of Tomato Soup Chicken Salad Three-Chocolate Tartlets \$18.50





SPECIAL OPTIONS





Option #1

COLD DISHES STATION

Cassava and Pork Crackling Ceviche
Fried Ceviche
Octopus Ceviche with Olives
Pastry Shells, Plantain Chips

CARVING STATION

Roasted Beef Steak, Chimichurri, Chipotle and Three Pepper Sauce, Split Rolls Pork Tenderloins in Guava Sauce

SIDE DISHES STATION

Rice with Plantain and Avocado Tortellinis in Pesto and Manchego Cheese Sauce Crêpes stuffed with Sweet Corn Mousse

DESSERT STATION

Mini Dulce de Leche Cheesecake
Heart-shaped Chocolate Brownies
Lemons filled with Key Lime Pie Mousse
Mini Cuatro Leches Cake
Date Brownies
Mini Meringues stuffed with Berries
\$45.00

Option # 2

APPETIZERS

Wontons stuffed with Green Plantain and Sausage, served with Mango Sauce Shredded Beef, Black Beans & Cheese Mini Turnovers, served with Chimichurri Sauce and Hot Pepper Jelly

SEAFOOD STATION

Peruvian-Style Seafood Salad
Prawns served with Calypso, Chow Chow and Worcestershire Sauces
Plantain Chips, Cassava Chips, and Pastry Shells
Roasted Vegetables with Feta Cheese

CARVING STATION

Beef Steak Skewers served with Horseradish, Chipotle, Three Peppers and Chimichurri Sauces Buffalo-style Fried Turkey with Blue Cheese Sauce

SIDE DISHES STATIONS

Chicken Paella Tortellinis in Pesto Sauce Crêpes stuffed with Sweet Corn Mousse

DESSERT STATION

Coconut Custard Tartlets
Key Lime Pie Mousse served in Lemon Boats
Flourless Chocolate Cake with Mini Fruit Skewers
Dulce de Leche Cheesecake
Mini Victoria Cake
Mini Cuatro Leches Cake

\$55.00



Option #3

COLD DISHES STATION

Pixbae Ceviche
Pigeon Pea Ceviche
Fried Sea Bass Ceviche
Octopus Ceviche with Olives
Prawns in Isidora and Calypso Sauce
Pastry Shells, Plantain Chips

CARVING STATION

Peking-style Tuna with accoutrements: Crêpes,
Cucumber, Cabbage, Scallions, Peking Sauce, and Wasabi Mayonnaise
Beef Steak with Pesto & Pistachio Crust served with
Three Pepper, Chipotle and Chimichurri Sauce, with Split Rolls, Multi-colored Breadsticks and Crackers
Cuban-style Leg of Pork

SIDE DISHES STATION

Rice with Seafood infused with Coconut and served with
Avocado Relish and Pickled Squid
Crêpes stuffed with Sweet Corn Mousse
Manchego Cheese Tortellinis with Pesto Sauce
Rolls, Breadsticks, Crackers

DESSERT STATION

Heart-shaped Brownies
Mini Flourless Chocolate Cake shaped as a wedding cake
Mini Dulce de Leche Cheesecake
Mini Victoria Cake
Mini Fruit Napoleon
Mini Coffee Cupcake
Key Lime Pie Mousse served in Lemon Boats

\$65.00



Option #4

APPETIZERS

Seared Tuna, Edamame, Passion Fruit Emulsion, and
Wasabi Macarons
Asparagus with Strawberry Relish
Manchego Cheese with Nuts and Pecans
Prosciutto, Cantimpalos Sausage, Salami
Prawns with Condensed Milk & Wasabi Mayonnaise,
Beet Marshmallows
Cherry Tomatoes, Mozzarella, Basil Oil
Tuna Tartare, Horseradish Mousse, Wasabi Macaron
Roasted Shiitake in Balsamic Vinegar, Mini Cones
stuffed with Sweet Corn Mousse

ICE STATION

Octopus Ceviche with Olives Scallop Ceviche with Chow Chow Sauce Prawns with Calypso and Isidora Sauce

CARVING STATION

Cuban-style Roasted Suckling Pig with Crackling and Corn Rolls
Imported Lamb Chops served with Mint Sauce
Imported Prime Ribs in Pistachio Crust, served with
Horseradish and Chimichurri Sauce
Fried Turkey in Blue Cheese Sauce

SIDE DISHES STATION

Crêpes stuffed with Sweet Corn Mousse Coconut and Pigeon Pea Rissotto with Beef Jerky Tortellinis in Pesto and Manchego Cheese Sauce Mini Plantain Skewers with Passion Fruit Sauce

DESSERT STATION

Mini Guava Tartlets
Green Plantain Confection
Lemon Pie with Toasted Meringue
Sopa de Gloria Trifle Cake and Sopa Borracha Rum Cake
Cheese Custard
Coconut Pie
Manjar Blanco Cheesecake
Date Brownies

\$90.00



COCKTAIL





Option #1

APPETIZER TRAYS

Cubed Tuna Tartare served with Peking Sauce Plantain Wontons with Spanish Sausage Mini Shredded Beef Turnovers served with Chimichurri Sauce and Hot Pepper Jelly Peruvian-style Sea Bass Ceviche Focaccia Triangles Cheese Sticks

Mini Baked Alaska Key Lime Pie Macarons stuffed with Manjar Blanco Mini Flourless Chocolate Cake

\$40.00

Option # 2

Crispy Sushi Rolls Crisp Rice Chips with Chicken Salad Pixbae Truffles with Tuna & Avocado Salad

Prawns with Calypso Sauce Mini Butter Rolls stuffed with Beef Jerky

Steak Skewers served with Guava Sauce Black Sesame Seed Seared Tuna Skewers served with Wasabi Mayonnaise and Peking Sauce

Fried Sea Bass Ceviche served in Lemon Boats Potato, Beet & Crab Salad Tartlets

Mini Baked Alaska served in Shot Glasses Mini Coconut Tartlets garnished with Toasted Coconut Mini Dulce de Leche Cheesecake

\$43.00



Option #3

Wasabi Macarons stuffed with Tuna Tartare
Crisp Rice with Lobster and Hot Pepper Caviar
Manchego Cheese with Figs wrapped in Prosciutto
Caprese Salad Skewers
Mini Chicken Pies, Grapes, Truffle Oil
Cold Beet Soup
Potato Timbale with Salmon Mousse
Tartlet stuffed with Caponata and Fresh Mozzarella Cheese

Chocolate Lollypops
Pistachio Macarons
Macadamia Nut Macarons
Mini Meringue Baskets with Lemon Cream and Raspberries
Flourless Chocolate Cake, Mini Victoria Cake
Multicolored Profiteroles
Strawberries stuffed with Key Lime Pie Mousse
Mini Date Cakes with Toasted Meringue and Nuts

\$45.00

Option #4

Seared Tuna served over Mini Wonton Toasts
Cherry Tomatoes, Imported Mozzarella, Basil Oil
Mini Steak Skewers
Sea Bass Ceviche
Crisp Rice Chips served over Chicken Salad
Cassava Fritters stuffed with Manchego Cheese,
served with Aioli Mayonnaise
Plantain Wontons with Spanish Sausage and Mango Sauce
Mini Shredded Beef Turnovers served with Chimichurri Sauce
and Hot Pepper Jelly

Mini Flourless Cake Skewers Dulce de Leche Cheesecake

\$45.00



Option #5

APPETIZERS

Chicken Salad over Crisp Rice Cups Wasabi Macarons stuffed with Pigeon Peas Caprese Skewers Manchego Cheese with Guava Paste Green Plantain Fritters served with Shredded Beef

BUFFET

Antipasto

Manchego Cheese served with Nuts

Pickled Olives

Prawns with Wasabi Mayonnaise and Beet Marshmallows

Salmon Tartare

Cherry Tomatoes in Basil Oil

Roasted Asparagus with Strawberry Relish

Shiitake Mushrooms

Multicolored Breadsticks

COLD DISHES STATION

Prawn Cocktail with Calypso and Isidora Sauces Fried Sea Bass Ceviche Peruvian-style Ceviche with Green Grapes Mixed Seafood Ceviche CARVING STATION

CARVING STATION

Peking-style Tuna served with accoutrements, Sesame Seeds, Scallions, Cucumber, Rice Crêpes Beef Steak with Pesto & Pistachio Crust served with Chimichurri and Chipotle Sauces, Rolls

STATION OF DISHES MADE TO ORDER MONGOLIAN BBQ

Alfalfa Sprouts, Bean Sprouts, Yellow
Onion, Red Onion, Mushrooms,
Green Peppers, Red Peppers,
Yellow Peppers, Zucchini, Carrot, Bok Choy,
Spinach. Baby Corn, Red Cabbage, Green
Cabbage, Celery,
Snow Peas, Green Beans, Cellophane
Noodles, White Rice
MEATS
Prawns, Chicken, Beef
SAUCES
Hoisin, Chili Sauce, Sweet & Sour, Soy,
Mango Sauce,
Sesame Seed Oil, Vegetable Oil

DRESSINGS

Cilantro, Ginger, Garlic, Mint Sesame Seed, Basil, Scallions

DESSERTS

Passion Fruit Panna Cotta Key Lime Pie Nutella Macarons Date Crunch Flourless Chocolate Cake

\$70.00



Option #6

Mini Wontons stuffed with Plantain and Sausage, served with Mango Sauce Black Bean Mousse served over Corn Tortillas Fried Sea Bass Ceviche

Buffalo-style Prawns with Blue Cheese Sauce Cassava Fritters stuffed with Manchego Cheese and served with Hot Pepper Jelly Tuna Tartare served over Crisp Rice

Green Plantain Fritters with Octopus in Chombo-style Sauce Sesame Seed Seared Tuna, served with Wasabi Sauce Beef Jerky served over Corn Tortilla

Prawns served with Condensed Milk & Wasabi Sauce Assorted Sushi Hamburger Patties with Pork Crackling

Rice with Coconut and Seafood, served with Avocado Relish and Pickled Squid

Cheese Souffle Mini Baked Alaska Option # 7

Black Beans & Rice served with Avocado Relish, Plantain Chips and Pork Crackling

Tuna Taquitos served with Wasabi Mayonnaise, Pico de Gallo and Guacamole

Assorted Sushi: Tuna, Salmon, Vegetable Lobster Medallions served with Five-Herb Vinaigrette

Entrails served with Chimichurri Sauce Buffalo-style Prawns

Truffled New Potatoes wrapped in Prosciutto

Chow Mein served in Cones, Plantain Chips

Served Dessert
Coffee Crunch Cake

\$98.00

\$90.00



Option #8

Shiitake Mushrooms
Sesame Seed Seared Tuna Skewers
with Chipotle Mayonnaise
Caramelized Figs with Manchego Cheese wrapped in
Prosciutto
Mini Chinese Baskets
Siu Mai and Har Gow stuffed with Pork and Shrimp

CARVING STATION

Barbecued Entrails and Lobster

SERVED IN MINI CONES

Green Plantain Fritters with Fried Pork
Mini Fresh Corn Turnovers stuffed with Assorted Cheeses
Buffalo-style Prawns with Plantain Chips
Fried Sea Bass Ceviche
Beef Jerky with Fried Dough Pockets

DESSERT

Cotton Candy

\$100.00



Thank you!

