BEVERAGE BREAK

Coffee Break Basic
Coffee, biscuits and water
One hour of service - $5.68 per person
Two hours of service - $9.47 per person
Three hours of service - $13.02 per person
Four hours of service - $16.58 per person
Eight hours of service - $23.69 per person

Coffee Break Business
Coffee, tea, water, soda and biscuits
One hour of service - $10.89 per person
Two hours of service - $18.95 per person
Three hours of service - $27.24 per person
Four hours of service - $35.53 per person
Eight hours of service - $53.30 per person

BREAKFAST

Oaxaqueño Breakfast**
Orange juice
Fruit platter
Oaxaca cheese omelette
Regular bread and boulangerie with butter
Tea or coffee
$18.71 per person

Yucateco Breakfast**
Orange juice with Chaya leaves
Papaya
Eggs on tortillas with black beans and cheese
Regular bread and boulangerie with butter
Tea or coffee
$18.95 per person

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Healthy Breakfast**
Carbon and orange juice
Fruit platter topped with granola and yogurt sauce
Mushroom and tomato sauce omelette with grilled cheese
Wholemeal bread
Tea or coffee
$23.09 per person

Traditional Breakfast Buffet**
Fruit platter
Yogurt and cereals
Enchiladas (tortilla rolled and filled with seasoned chicken and covered with spicy sauce and cheese)
Scrambled eggs with ham
Sausage
Potatoes with fine herbs
Beans
French toast
Regular bread and boulangerie
Coffee, orange and grapefruit juice
$21.55 per person

A LA CARTE

Coffee or Hot Tea
Sugar, no calorie sweetener and creamer included
40 cups - $71.07
100 cups - $112.53

Bottled Water
$1.30 per bottle

Soda
Coca-Cola, Diet Coke, Sprite, Fresca, Fanta
$1.65 per bottle

Dry Snacks
Salted peanuts, spicy peanuts and pistachio nuts (0.5 lbs – serves 8-10 people)
$5.92 per bag

Cheese Assortment
Mozzarella, dutch, panela, olives and sliced baguette (serves 8-10 people)
$15.39 per person

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Deli Platter
York ham, salami, Iberian ham, roast beef or pastrami roll
Side of olives, sliced regular bread and crackers
(serves 8-10 people)
$15.99 per person

Seasonal Fruit Tray
Watermelon, melon, pineapple, papaya or any other seasonal fruit served on a platter
$10.89 per person

Biscuits (Cookies)
2.20 pounds of homemade biscuits (serves 8-10 people)
$17.18 per order

AM & PM BREAKS

Coffee Break Premium
Coffee, tea, water, soda, biscuits and crudités
One hour of service - $16.81 per person
Two hours of service - $27.24 per person
Three hours of service - $36.71 per person
Four hours of service - $43.82 per person

All Inclusive Finger Sandwich**
Coffee, water, soda, tea, biscuits
Finger sandwiches: roast beef mini baguette, chicken sandwich, Iberian ham tapas, salmon and cheese bagel
Four hours of service - $29.61 per person
Eight hours of service - $30.79 per person

Coffee with Fresh Fruit
Coffee, tea, milk, soda, water, orange and grapefruit juice, fruit assortment, cookies and boulangerie
Four hours of service - $31.86 per person
Eight hours of service - $36.64 per person

BOXED LUNCH

Box Lunch**
Turkey, ham and cheese sandwich
Pasta with salad
Apple
Biscuit
Water or soda
$13.74 per person

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Traditional Box Lunch**
Grilled chicken submarine
Pasta and tuna salad
Apple
Chocolate brownie
Water or soda
$14.81 per person

Free Gluten Lunch (Vegan)**
Gluten free ciabatta with panela cheese, tomato and olive oil
Rice and vegetables noodle salad
Banana
Peach panna cotta
Water or soda
$15.75 per person

BUFFET LUNCH OR DINNER

Italian Buffet**
Appetizers:
Caprese salad, Antipasto, Mixed lettuce with balsamic vinaigrette and minestrone soup
Main Courses:
Veggie lasagna al pomodoro
Rosemary roasted potatoes
Beef medallioncini al Oporto madeira
Saltimboca chicken
Roche fish
Impanatto pork cotoletta
Rustic bread, focaccia
Desserts:
Tiramisu
Melon cannoli
Mint macaron
Soda and ice included
$47.87 per person

Mexican Buffet**
Appetizers:
Cactus salad, Pork rind salad, Tomatoes, salad, corn and cheese, Azteca soup (made with ancho and guajillo pepper, chicken and corn)
Main Courses:
Chicken in Mole Poblano
White rice with banana
Grilled fish Veracruzan style
Barbacoa Hidalgo style
Michoacan style carnitas
Tamales oaxaqueños
Tortillas and bread bun, green and red sauce

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**Desserts:**
- Tapatia custard
- Fritters
- Mexican candy assortment

*Soda and ice included*

$47.38 per person

**International Buffet**

**Appetizers:**
- Niçoise salad, Endive salad, Russian salad with shrimps, Velouté with truffle oil

**Main Courses:**
- Paella Valenciana
- Grilled asparagus with almonds
- Mashed potatoes with dill
- Mustard beef filet
- Salmon with capers
- Parmesan chicken breast
- Baguette, brioche, onion bread

**Desserts:**
- Opera cake
- Sacher tart
- Berries mousse

*Soda and ice included.

$52.71 per person

Additional menus available upon request.

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**RECEPTION**

**Reception Package 1**

- Canapés assortment (6 per person)
  - 1 spicy shrimp skewer
  - 1 smoked salmon and pesto roll
  - 1 pepper and epazote mini quesadilla
  - 1 pibil (spicy marinated) chicken casserole
  - 1 mini sope (fried shell made from corn, covered with spicy pork and chocolate sauce)
  - 1 mini fruit tart

International open bar: white rum, tequila, house wine, white and red wine, beer and sodas

$40.74 per person

**Reception Package 2**

(Must have at least 25 people)

- Canapés assortment (6 per person)
  - 1 octopus with garlic mini quesadilla
  - 1 spicy squid skewer
  - 1 picadillo and coriander mini quesadilla
  - 1 finger fish fry with aioli
  - 1 gazpacho shot, made from shrimp and cucumber
  - 1 papaya mini strudel

International open bar: white rum, vodka, house wine, white and red wine, whiskey, buchanans, beer and sodas

$40.74 per person
Reception Package 3**
(Beer and wine only)
Canapés assortment (6 per person)
1 huarachito (fried shell made from corn, covered with marinated chicken)
1 squash blossom mini quesadilla
1 salbute de poc chic (puffed deep fried tortilla topped with pork)
Cheese sticks
1 tostada de salpicon (fried tortilla, topped with marinated meat)
1 eggnog liquor and creme choux
National open bar per hour: wine house, white and red wine, beer and sodas
$37.90 per person

BAR

Drink Tickets*

- Actual cost of each beverage:
  - Beer - $4.00 per drink
  - Wine - $5.00 per drink
  - Cocktail - $5.00 per drink
- There is no bartender fee.

Alcohol Bar
- White Bacardi Rum
- Dark Bacardi Rum
- Torres 10 Brandy
- Smirnoff Vodka
- Traditional Cuervo Tequila
- William Lawsons Whiskey
- Simplicity White Wine
- Beer
- Sodas (Coke, Diet Coke, Sprite, Fanta, Fresca, sparkling water & tonic water)

One hour of service - $27.82 per person
Two hours of service - $32.20 per person
Three hours of service - $37.46 per person
Four hours of service - $42.82 per person
Five hours of service - $46.24 per person

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