



## FAMILY STYLE DINNERS

Casually elegant, family style dining provides guests with served gourmet cuisine while still maintaining an intimate setting for guests to enjoy each other's company.

# International Family Style

## FAMILY STYLE:

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Salads, side orders and desserts served on the center of the table to share.  
All main courses are tray passed.

Price is per person based on the listed items and includes full international bar for up to 4 hours.

### SALADS

- Cucumber salad with honey and tequila
- Crab salad with spinach
- Shrimp salad with pineapple
- Potato salad with cured ham
- "Caprese" mozzarella cheese and tomato salad

### SIDE ORDERS

- Baked potatoes
- Corn with butter
- Mixed vegetables

### MAIN COURSES

- Shrimp skewers
- Salmon fillet
- Beef tenderloin steak
- Roasted meat "arrachera style"
- New york steak
- Chicken breast
- BBQ ribs
- Beef and chicken skewers
- Lobster Tail

### DESSERTS

- Rompope (egg nog) custard
- Fruit tartlet
- White and dark chocolate cake
- Cheesecake

### **\$44.00 USD P.P.**

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar



# Italian Family Style

## FAMILY STYLE:

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Salads, side orders and desserts served on the center of the table to share.  
All main courses are tray passed.

### ANTIPASTO

- Roasted bell peppers
- Prosciutto,
- Stuffed eggplant with goat cheese,
- Salame
- Cesar salad with parmesan cheese
- Focaccia bread croutons

### PRIMO PIATTO / PENNE PASTA FORESTIERE

- Served with chicken
- Portobello mushrooms
- Light cream sauce

### SECONDO / MIXED GRILL

- Flank steak
- Salmon fillet
- Chicken breast
- Shrimp

**\$38.00 USD P.P.**

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar

### OPTIONAL ITEMS TO ENHANCE YOUR DINNER:

- |                                   |                  |
|-----------------------------------|------------------|
| • Caprese salad                   | \$3.00 USD P.P.  |
| • Orange, olive and arugula salad | \$3.00 USD P.P.  |
| • Bresaola and coppa              | \$4.00 USD P.P.  |
| • Shrimps scampi                  | \$6.00 USD P.P.  |
| • Clams & white wine              | \$6.00 USD P.P.  |
| • Sicilian meatballs              | \$4.00 USD P.P.  |
| • Beef tenderloin                 | \$4.00 USD P.P.  |
| • Lobster tail                    | \$12.00 USD P.P. |
| • Lamb chops                      | \$11.00 USD P.P. |
| • Swordfish                       | \$4.00 USD P.P.  |
| • Grilled polenta                 | \$3.00 USD P.P.  |
| • Asparagus                       | \$3.00 USD P.P.  |
| • Roasted tomato                  | \$3.00 USD P.P.  |

### CONTORNI

- Sautéed spinach with extra virgin olive oil and garlic
- Rosemary roasted potatoes

### DESSERTS

- Tiramisu
- Panna cotta
- Fruit tartlet



# Mexican Family Style

## FAMILY STYLE:

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Salads, side orders and desserts served on the center of the table to share.  
All main courses are tray passed.

### SALADS

- Mixed green salad with dressing
- Traditional sea food ceviche with corn chips
- Jicama salad with fresh orange, cilantro
- Cucumber salad with chargrilled corn
- Traditional: Red & Green salsas

### GARNISH

- Sauteed potato with rosemary
- Mixed steamed vegetables with basil oil
- Refried beans "yucatan" style
- Gratin of chayote lightly spice

### MAIN COURSES

- Caribbean grouper fillet
- Stewed pork loin "pibil style"
- Chicken fajitas with flour tortilla
- Sauteed shrimp with garlic and vegetables julienne
- Achiote marinated grill flank steak
- Poc-chuc pork chop

### DESSERTS

- Tartelet of sweet potato
- Black Sapote Mousse
- Guava crème brulle
- Mexican cookies with dried fruits

### **\$38.00 USD P.P.**

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar



# International Open Bar

## BEVERAGE LIST:

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Includes blended drinks and wine of the house by glass

### HOUSE WINES

SPARKLING WINE  
SPARKLING ROSE

### WHITE WINE

CHARDONNAY  
SAUVIGNON BLANC

### RED WINE

CABERNET SAUVIGNON  
MERLOT  
PINOT NOIR

### BEER

BEER BARREL  
DARK BEER BARREL  
SOL CERO

### WHISKYS

RED LABEL  
SEAGRAMS V.O.  
JACK DANIELS  
CROWN ROYAL  
EARLY TIMES  
CANADIAN MIST  
JIM BEAM  
CANADIAN CLUB

### VODKA

BARTON  
SMIRNOFF  
SVEDKA CLEMNTINA  
SVEDKA CITRON  
SVEDKA RASPBERRY  
SVEDKA VAINILLA  
SVEDKA NATURAL  
SKOL LIME  
SKOL RASPBERRY  
SKOL VAINILLA  
SKOL ORANGE  
SKOL APPLE  
STOLICHNAYA

### GIN

BARTON  
TANQUERAY  
BEEFEATER

### RUM

APLETON ESPECIAL  
BACARDI AÑEJO  
BACARDI BLANCO  
CAPITAN MORGAN  
MALIBU  
GENERAL BLANCO  
GENERAL ORO  
APPLETON BLANCO  
COCONUT SAN MARINO

### TEQUILAS

MEZCAL  
CUERVO ESPECIAL  
DON JULIO BLANCO  
DON JULIO REPOSADO  
GRAN CENTENARIO REPOSADO  
JIMADOR BLANCO  
JIMADOR REPOSADO  
ORENDAIN ALMENDRADO  
CUERVO TRADICIONAL  
SAUZA HORNITOS  
TEQUILA JALEO BLANCO  
TEQUILA JALEO ORO

### MARTINI

CAMPARI BITER  
MARTINI WHITE SWEET  
MARTINI RED  
MARTINI ROSSI EXTRA DRY

### BRANDY & COGNAC

BRANDY DON PEDRO  
BRANDY FUNDADOR  
COGNAC MARTELL V.S.

### LIQUORS

KAHLUA  
LIQUOR 43  
AMARETTO DIAMORE  
AMARGO D ANGOSTURA  
DEKUYPER GREEN APPLE  
LIQUOR DEKUYPER WATERMELON  
DRY SEC JEREZ  
FRANGELICO  
FRAY DOMENICO  
SAMBUCA DIAMORE  
XTABENTUN DARISTI  
OPORTO FERREIRA  
ROMPOPE SANTA CLARA  
GALIANO  
CREAM WHISKY FITZ PATRICK  
WATERMELON LIQUOR SAN MARINO  
CURACAO BLUE SAN MARINO  
CHABACANO SAN MARINO  
PEACH SAN MARINO  
TRIPLE ORANGE SEC SAN MARINO  
COFFEE SAN MARINO  
MINT SAN MARINO  
WHITE MINT SAN MARINO  
BANANA SAN MARINO  
CHERRY SAN MARINO  
CASIS SAN MARINO  
DARK CACAO SAN MARINO  
AMARETO SAN MARINO  
WHITE CACAO BLANCO SAN MARINO  
GRAMANIER  
STRAWBERRY SAN MARINO

### PACKAGES:

For an extra hour of beverages service after your Gourmet Inclusive® Experience meal package.

- Cocktail or Group Dinner, surcharge of \$15.00 USD per person applies
- For beverages service only without food service Requires 2 hours minimum of \$20.00 USD per person per hour

KARISMA  
GOURMET  
INCLUSIVE®  
WEDDING EVENTS

