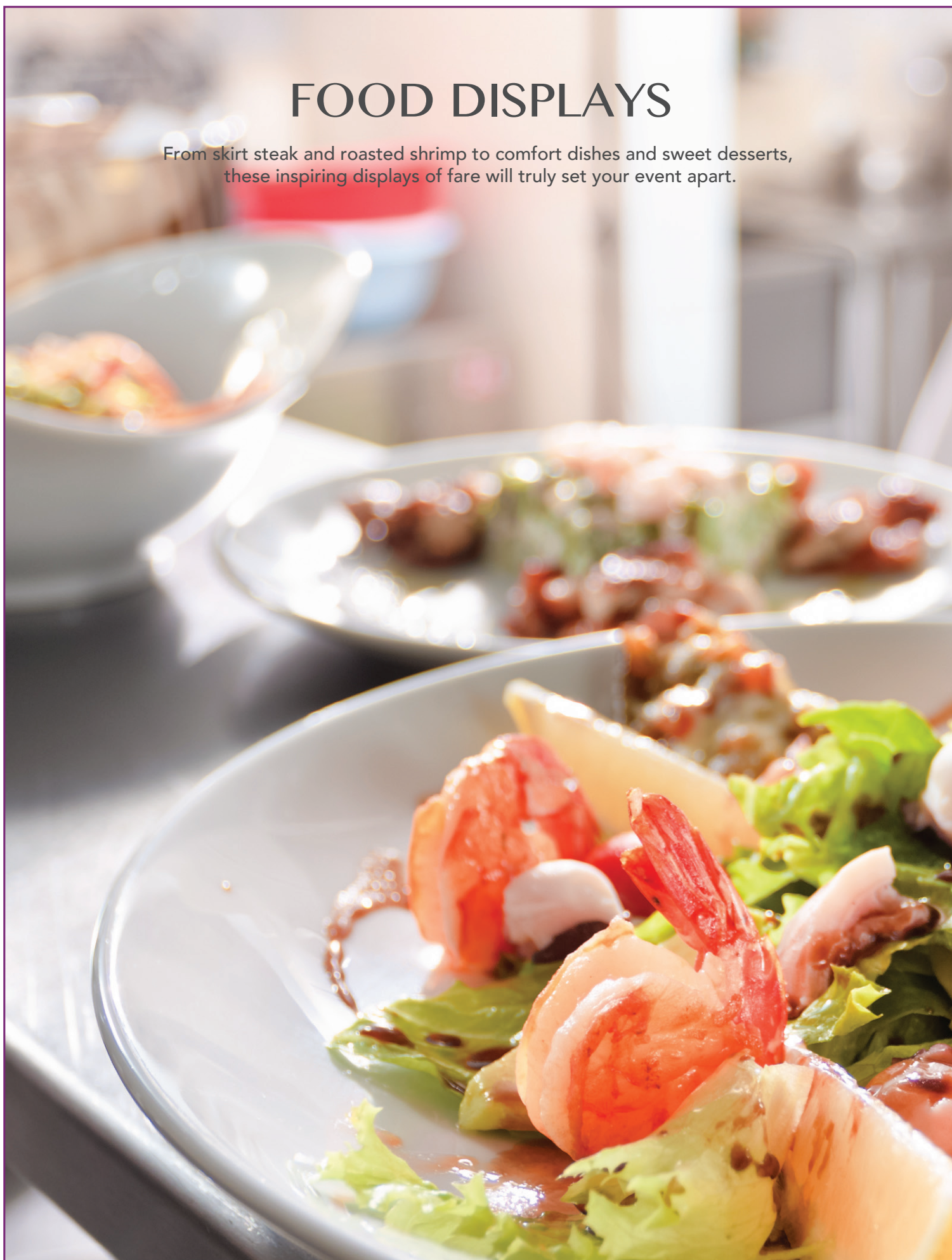


# FOOD DISPLAYS

From skirt steak and roasted shrimp to comfort dishes and sweet desserts, these inspiring displays of fare will truly set your event apart.



# BBQ Deluxe

## FOOD DISPLAY:

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

### SALADS

- Spinach salad with bacon and fresh cheese
- Mixed lettuce salad
- Shrimp cocktail
- Jicama salad
- Pasta salad
- Cucumber salad with corn

### DRESSINGS

- Ranch dressing
- Thousand island dressing
- Italian dressing
- Croutons

### GARNISH

- Mashed potatoes
- Mixed vegetables
- Baked potato
- Spinach florentine

### FROM THE GRILL

- Caribbean fish fillet
- BBQ ribs
- Chicken breast
- Shrimp skewers
- Roasted flank steak
- Spanish sausage

### DESSERTS

- Cheesecake
- Fruit tartlet
- Cajeta custard
- Lime pie

### \$32.00 USD P.P.

Minimum 30 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar

### OPTIONAL ITEMS TO ENHANCE YOUR BBQ

- |                          |                  |
|--------------------------|------------------|
| • Portobello pasta salad | \$6.00 USD P.P.  |
| • Crab salad             | \$10.00 USD P.P. |
| • Lobster tail           | \$14.00 USD P.P. |
| • Rack of lamb           | \$8.00 USD P.P.  |
| • Beef medallions        | \$10.00 USD P.P. |
| • New York steak         | \$9.00 USD P.P.  |
| • Salmon fillet          | \$8.00 USD P.P.  |



# Gourmet Brunch

## FOOD DISPLAY:

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

### SALADS

- Mixed green salad with traditional vinaigrette
- Cesar salad with parmesan cheese and anchovies bread
- Red beet and orange salad
- Marinated roasted endive

### MAIN COURSES

- Roasted beef tenderloin with shiitake mushrooms
- Chicken breaded with coconut
- Potatoes au Gratin
- Steamed Fresh seasonal vegetables

### DESSERTS

- Mango mousse
- Three milk cake
- Fresh tropical fruits

### \$26.00 USD P.P.

Minimum 30 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar

### OPTIONAL ITEMS TO ENHANCE YOUR BRUNCH

- |   |                 |
|---|-----------------|
| • Fresh button mushrooms in pesto                                 | \$3.00 USD P.P. |
| • Palm heart and artichoke salad                                  | \$3.00 USD P.P. |
| • Avocado and surimi salad  | \$3.00 USD P.P. |
| • Wild mushroom cream soup  | \$4.00 USD P.P. |
| • Cooked to order pasta station<br>with two pastas and two sauces | \$6.00 USD P.P. |
| • Fresh salmon in grape butter                                    | \$7.00 USD P.P. |
| • Roasted lamb leg in rosemary juice                              | \$8.00 USD P.P. |
| • Seafood paella  | \$7.00 USD P.P. |
| • Black forest cake   | \$3.00 USD P.P. |
| • Profiterols   | \$2.00 USD P.P. |



# Petit Gourmet

## FOOD DISPLAY:

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

### SALADS

- Tropical fruit salad
- Mixed lettuce salad
- Tomato and fresh cheese salad
- German potato salad
- Cucumber and yogurt salad

### DRESSINGS

- Ranch dressing
- Thousand island dressing
- Cesar dressing
- Croutons

### SIDE ORDERS

- Corn on the cob
- Baked potato
- Mixed vegetables

### \$26.00 USD P.P.

Minimum 30 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar

### MAIN COURSES

- Beef tenderloin skewer
- Chicken breast
- Bbq ribs
- Fish fillet
- Roasted flank steak

### DESSERTS

- Cheesecake
- Lime pie
- Caramel custard
- Apple pie





# 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

