

PLATED DINNERS

Treat your guests with any of our delectable plated menus for your private dinner event.



Pick & Choose - Starters (pick one)

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.

Price is per person based on the main course selection and includes full international bar for up to 4 hours.

(Choice of appetizer, salad, soup or pasta.)

APPETIZERS

- Shrimp ceviche with mango gelatine
- Spicy sea scallops, crispy won ton and mexican chutney
- Portobello carpaccio with goat cheese dressing
- Duck salpicon with fennel vinaigrette
- Teriyaki beef roll and grilled watermelon

SALADS

- Watercress and rocket salad, truffled mozzarella, green tomato sauce
- Spinach bouquet, crispy pancetta and avocado tartare
- Mixed lettuce tostada with cajun-fingers tuna and poblano pepper relish
- Asparagus meunière with parmesan foam
- Nopal cactus salad with oaxaca cheese and prosciutto vinaigrette
- Vanilla-rum flambéed mexican shrimp, mix lettuce bouquet with mango vinaigrette
- Mixed greens, Julienne carrot, cucumber and daikon radish, light soy dressing
- Mexican style cesar salad, shredded jicama root and "Cotija" cheese
- Red oak and frisée, with herbs cheese roulade, lemon-dill vinaigrette



Pick & Choose - Starters (continuation)

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.

Price is per person based on the main course selection and includes full international bar for up to 4 hours.

(Choice of appetizer, salad, soup or pasta.)

SOUPS

- Corn chowder with basil oil
- Roasted tomato cream and thyme-kalamata croustillant
- Oyster mushroom broth and cilantro-panela cheese croutons
- "Chile Poblano" veloute with chorizo crumble
- Sweet jam and tamarind vichyssoise, coconut-rum foam
- Tomato bisque, with goat cheese baguette crouton basil oil

PASTA

- Seafood lasagna with cardamon sauce
- Gnocchis and scallops, with tequila sauce

OPTIONAL ITEMS TO ENHANCE YOUR STARTER

Additional charge when substituting one of the above starters

– \$8.00 USD p.p

Charge for ordering as an additional course

– \$15.00 USD p.p

- Sautéed shrimp, Herb Risotto and Gorgonzola cheese sauce
- Foie Gras, Tagliatelle pasta and Porcini mushroom
- Three cheese Polenta, Roasted vegetable Ratatouille and Wilted spinach



Pick & Choose - Main Course (pick one)

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.

Price is per person based on the main course selection and includes full international bar for up to 4 hours.

POULTRY – \$19.00 USD P.P.

- Chicken breast stuffed with seafood, saffron sauce and corn custard
- Roasted chicken breast, red wine sauce reduction, porcini cous-cous
- Turkey roulade stuffed of mozzarella and pineapple, grilled polenta and tamarind sauce

CHOICE POULTRY – \$23.00 USD P.P.

- Herb roasted half chicken, fennel whipped potatoes and honey-ani glazed carrots
- Stuffed breast of chicken, with oaxaca cheese and Zucchini flower mexican rice cilantro cream sauce
- Maple leaf farm seared duck breast, potato puree Asparagus and orange sauce

PASTA – \$20.00 USD P.P.

- Oven baked "cappelacci", stuffed with spinach and Ricotta cheese, orange, tomato sauce
- "El Royale" penne pasta, with sauteed Shrimps, peppers and cilantro in tequila-lime sauce

FISH & SEAFOOD – \$24.00 USD P.P.

- Seared Mahi-Mahi fillet, with saffron risotto, zucchini gratin in tomato sauce
- Miso glazed salmon fillet, with spinach, oyster mushroom, miso broth and green onions
- Sole and scallop mousseline, potato puree and Spinach, crispy shallots with champagne and Caviar sauce (*\$7 surcharge)
- Citrus-lemongrass salmon and coconut risotto
- Poached mahi-mahi with annato pasta, zucchini in sundried tomato vinaigrette
- Grilled shrimp, Mayan spinach stir fry and smoked jalapeño pinto bean sauce (*\$9 surcharge)

VEGETARIAN – \$19.00 USD P.P.

- Vegetable and goat cheese strudel with red bell pepper sauce



Pick & Choose - Main Courses (continuation)

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.

Price is per person based on the main course selection and includes full international bar for up to 4 hours.

PORK – \$25.00 USD P.P.

- Braised pork loin in shitake essence, sweet potato purée
- Roasted pork chop, parmesan-sage polenta cake
Blue lake beans and sour cherry sauce

BEEF – \$25.00 USD P.P.

- Seared beef fillet mignon, caramelized onion, potato
Gratin and shiraz wine sauce
- Marinated Flank steak, with tamarind sauce, yukon potato
fondant and mix bell peppers and zucchini

CHOICE BEEF – \$35.00 USD P.P.

- Grilled flank steak with lobster enchilada and fried plantains
- Coffee crusted tenderloin, vegetables au gratin and
red bell pepper sauce
- New york steak, sweet & sour hibiscus sauce, spring onions
and lime confit

LAMB – \$36.00 USD P.P.

- Rack of lamb with mexican herbs-panko crust, shiitake-tapioca sauce
- Roasted leg of lamb with madras curry and four cheese lasagna
- Herb crusted rack of lamb, cous-cous with mixed Vegetable
and turmeric and sweet onion sauce

SURF & TURF – \$28.00 USD P.P.

- Petite filet Mignon and fillet of sole, with potato and pea puree,
crispy onion, sweet corn cream sauce
- Salmon steak and roasted chicken, crushed mustard seed sauce,
mushroom and mashed potatoes "tower"
- Petite fillet mignon and Caribbean lobster tail, goat cheese potato
gratin honey-shallot-pinot noir sauce (*\$7 surcharge)



Pick & Choose - Desserts (pick one)

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.

Price is per person based on the main course selection and includes full international bar for up to 4 hours.

- Bittersweet chocolate mousse and passion fruit crème brulee, mango coulis
- Vanilla macaron, pastry cream and fresh strawberries napoleon with Pistachio sauce
- "Sable" style cookie, with mexican coffee custard cream with dark rum sauce
- Mango cheese cake, with guava coulis
- Tropical fruit tartlet, with kalhúa coffee sauce
- Authentic "Three milk cake" with mexican fruits
- Oaxaca chocolate mousse and green peppercorn-grapefruit sauce
- Three chocolate parfait with coffee essence
- Cheesecake with sweet tomato jam and pumpkin seed praliné
- Coconut cake and grilled pineapple sauce
- Bread fruit bavaroise and red fruit coulis
- Pistachio-goat cheese tartalette, pear, with poached pear
- Rice pudding with tropical fruits

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar

16-30 people must select only 1 entrée

31-60 people can select up to 2 entrées

61 + can select up to 3 entrées



Set Menu for Groups - Menu 1

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.

Price is per person based on the main course selection and includes full international bar for up to 4 hours.

FIRST COURSE (Please select one)

- Green pea soup with pernod and fish dumplings
- Endive salad with parmesan cracker, bacon and sun dried tomatoes

MAIN COURSES – \$18.00 USD P.P. (Please select one)

- Stuffed chicken breast with cottage, sun dried tomatos and olives accompanied with potato gratin and mixed vegetables
- Pork tenderloin with bell pepper pesto crust, roasted endive and corn cake

DESSERT (Please select one)

- Flan; mexican style custard with caramel
- Mexican rice pudding with raisins and nuts

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar



Set Menu for Groups - Menu 2

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.

Price is per person based on the main course selection and includes full international bar for up to 4 hours.

FIRST COURSE (Please select one)

- Beef carpaccio with truffle vinaigrette and parmesan foam
- Textures of salmon with jicama chipotle salad

OPTIONAL ITEMS TO ENHANCE YOUR STARTER

Additional charge when substituting one of the above starters

– \$8.00 USD p.p

Charge for ordering as an additional course

– \$15.00 USD p.p

- Cajun seafood with warm artichoke gelee, balsamic sauce
- Iced melon rum soup with seafood skewers

MAIN COURSES – \$22.00 USD P.P. (Please select one)

- Braised beef in burgundy sauce, green asparagus and potato cookies
- Mahi-Mahi on apple curry risotto and glazed vegetables
- Pork rib eye marinated with herbs accompanied with sweet potato puree, glazed shallot and Cactus flan
- Chicken breast stuffed with shrimp, champagne sauce, truffle rice and green asparagus

DESSERT (Please select one)

- Flan; mexican style custard with caramel
- Mexican rice pudding with raisins and nuts

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar



Set Menu for Groups - Menu 3

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.

Price is per person based on the main course selection and includes full international bar for up to 4 hours.

FIRST COURSE (Please select one)

- Oriental marinated duck breast with salad and lychee-campari mousse
- Tuna in cajun with coconut texture, herbs and spring blossoms

OPTIONAL ITEMS TO ENHANCE YOUR MENU

Additional charge when substituting one of the above starters

– \$8.00 USD p.p

Charge for ordering as an additional course

– \$15.00 USD p.p

- Jumbo shrimp saltin boca on green pees puree with mint
- Strawberry gazpacho with green pepper and jicama shrimp skewer

MAIN COURSES – \$24.00 USD P.P. (Please select one)

- Salmon steak with coffee oil and sesame sauce saffron rice
- Spring chicken thai style with sweet potato ginger
- Roasted lamb shank with polenta and mediterranean vegetables
- Chicken breast stuffed with shrimp, champagne sauce
- Mahi-mahi with crispy potato crust, apple cilantro relish and tequila sauce

DESSERT (Please select one)

- Nut biscuit with apples and yogurt basil foam
- Piemontois with caramelized hazelnut and lychee sorbet

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar



Set Menu for Groups - Menu 4

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.

Price is per person based on the main course selection and includes full international bar for up to 4 hours.

FIRST COURSE (Please select one)

- Veal tenderloin carpaccio with foie gras and cheese dumplings in a truffle vinaigrette
- Trio of ceviches; salmon, scallop and shrimp

OPTIONAL ITEMS TO ENHANCE YOUR MENU

Additional charge when substituting one of the above starters

– \$8.00 USD p.p

Charge for ordering as an additional course

– \$15.00 USD p.p

- Tuna tempura with portobello capuccino

MAIN COURSES (Please select one)

- | | |
|--|------------------|
| • Rack of lamb with olive tapanade crust, red wine risotto and basil oil | \$36.00 USD P.P. |
| • Surf and turf; beef tournedo with lobster tail, white bean puree and vegetables | \$36.00 USD P.P. |
| • Salmon and scallop cannelloni, tomato basil confite and champagne sauce | \$33.00 USD P.P. |
| • Half lobster baked with green mango relish, tagliatella and baby artichokes | \$37.00 USD P.P. |
| • Pork prime rib with sweet potato purée, caramelized vegetables and dark beer sauce | \$31.00 USD P.P. |
| • Beef roll stuffed with lobster, champagne sabayon and warm truffle aspic with jicama | \$33.00 USD P.P. |

DESSERT (Please select one)

- Three kinds of chocolate with raspberries
- Dessert symphony of chocolates

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar



International Open Bar

BEVERAGE LIST:

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

