

CORAZÓN
CABO | RESORT & SPA

• CATERING •
MENU





Breakfast

CONTINENTAL BREAKFAST

\$28 per person

Fresh Seasonal Sliced Fruits
Selection of Assorted Breakfast Pastries,
Muffins & Breads
Fruit Preserves & Artisan Butter
Assorted Dry Cereals with Assorted Milks
Assorted Individual Yogurts & Granola
Fresh Orange Juice & Assorted Juices
Freshly Brewed Coffee, Decaffeinated
Coffee & Herbal Tea Blends with Lemon

AMERICAN BREAKFAST BUFFET

*\$38 per person
minimum for breakfast buffet is 20 guests*

Fresh Seasonal Sliced Fruits
Selection of Assorted Breakfast Pastries,
Muffins & Breads
Fruit Preserves & Artisan Butter
Assorted Dry Cereals with Assorted Milks
Assorted Individual Yogurts & Granola
Fluffy Scrambled Eggs, Bacon
& Breakfast Sausage
Chef's Daily Breakfast Potato
Fresh Orange Juice & Assorted Juices
Freshly Brewed Coffee, Decaffeinated
Coffee & Herbal Tea Blends with Lemon

CORAZÓN BREAKFAST BUFFET

*\$48 per person
minimum for breakfast buffet is 20 guests*

Fresh Seasonal Sliced Fruits
Selection of Assorted Breakfast Pastries,
Muffins & Breads
Fruit Preserves & Artisan Butter
Assorted Dry Cereals with Assorted Milks
Assorted Individual Yogurts & Granola
Chilaquiles in Green or Red Sauce
Refried Black Beans
Mexican-Style Fluffy Scrambled Eggs,
Bacon & Breakfast Sausage
Chef's Daily Breakfast Potato
Fresh Orange Juice & Assorted Juices
Freshly Brewed Coffee, Decaffeinated
Coffee & Herbal Tea Blends with Lemon

SPECIAL DIETARY REQUIREMENTS:

Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies. Consumer Advisory: Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Some items contain nuts or nut products. Prices are subject to the prevailing service charge and applicable tax and are subject to change and will be confirmed 90 days prior to the event.

Breakfast Enhancements

CHOOSE FROM THE FOLLOWING TO COMPLIMENT YOUR CONTINENTAL OR BREAKFAST BUFFET
*CHEF ATTENDANT REQUIRED; \$150 PER CHEF. STATIONS REQUIRE MINIMUM OF 20 PEOPLE

HOT STEEL CUT OATMEAL

\$8.50 per person

Golden Brown Sugar, Cinnamon Dried
Cranberries, Raisins & Apricots

Whipped Butter & Milk

MOLLETES

\$8.50 per person

Chorizo, Cured Meat, Black Beans

Manchego Cheese, Mexican Salsa
& Guacamole

BREAKFAST BURRITOS

\$9 per person

Blend of Chorizo & Breakfast Sausage,
Fluffy Scrambled Eggs

Cheddar & Colby Jack Cheese

House Crafted Salsa

CROISSANT BREAKFAST SANDWICHES

\$10 per person

Choice of Two

Fluffy Scrambled Eggs & Cheddar Cheese

Fluffy Scrambled Eggs, Sugar Ham,
& Cheddar Cheese

Fluffy Scrambled Eggs, Bacon,
& Cheddar Cheese

Fluffy Scrambled Eggs, Sausage,
& Cheddar Cheese

STUFFED CHILE

\$10 per person

Scrambled Egg with Machaca a la Mexicana,
Mozzarella Cheese

Chipotle Hollandaise Sauce & Tortillas

CHILAQUILES WITH RED OR GREEN SALSA

\$12 per person

Shredded Chicken, Onion, Cilantro, Sour
Cream & Cotija Cheese

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*CHEF ATTENDANT REQUIRED; \$150 PER CHEF. STATIONS REQUIRE MINIMUM OF 20 PEOPLE

EGGS BENEDICT

\$14 per person

Select one

Traditional Benedict

canadian bacon, hollandaise sauce

Smoked Salmon Benedict

smoked salmon, chipotle chili hollandaise sauce

CHICKEN GREEN OR RED ENCHILADAS

\$14 per person

Shredded Chicken, Onion, Cilantro,
Sour Cream & Cotija Cheese

OMELETTE STATION*

\$16 per person

Fresh Farmer's Eggs, Assorted Toppings:
Ham, Bacon, Sausage, Shrimp

Peppers, Onions, Tomatoes, Mushrooms, ,
Assorted Shredded Cheeses



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Specialty Breaks

SPECIALTY BREAK PRICES ARE BASED ON A SERVICE TIME OF 30 MINUTES

WAKE UP CALL

\$12 per person

Mini Assorted Muffins, Danishes,
Croissants, Multi Grain Bars, Mini Parfaits
& Fruit Skewers

SWEET BREAK

\$12 per person

Mini Churros & Assorted Mini Donuts
Sliced Fruit Display
Assorted Dipping Sauces

SALTY BREAK

\$14 per person

Assorted Bagged Chips
Bagged Vegetable Chips
House Made Guacamole with Tortilla Chips
& Vegetables

COOKIES & ICE CREAM BREAK

\$17 per person

Berlin Balls, Assorted Mini Cookies
& Brownies
Chocolate, Vanilla & Strawberry Ice Cream
Caramel, Chocolate Sauce, Whipped
Cream, Strawberries
Chopped Nuts, Mini Churros



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À La Carte

REFRESHMENTS & SNACKS

BEVERAGES & JUICES

Café De Olla

\$110 per gallon

Grandma Mexican Hot Chocolate

\$110 per gallon

Atole (Traditional Mexican Hot Corn
Masa Beverage)

\$110 per gallon

Regular & Decaffeinated Coffee

\$98 per gallon

Assorted Hot Teas

\$75 per gallon

Freshly Brewed Ice-Tea

\$75 per gallon

Freshly Squeezed Lemonade

\$68 per gallon

Assorted Chilled Juices

\$68 per gallon

Soft Drinks

\$7 each

Bottled Water

\$7 each

Sparkling Water

\$7 each

FRUITS & SNACKS

Sliced Seasonal Fruit

\$12 per person

Fruit Skewers

\$32 per dozen

Assorted Mixed Nuts

\$22 per pound

Yogurt Parfaits

\$8 each

Assorted Whole Fruit

\$6 each

Individual Bagged Potato Chips or Pretzels

\$6 each

Assorted Granola Bars or Protein Bars

\$6 each

Tortilla Chips & Salsa

\$8 per person

PASTRIES & SWEETS

Assorted Bagels

\$40 per dozen

Fresh Baked Croissants

\$40 per dozen

Freshly Made Churros with Dipping Sauce

\$40 per dozen

Fresh Baked Danish

\$36 per dozen

Fresh Baked Muffins

\$36 per dozen

Fresh Baked Assorted Cookies

\$36 per dozen

Fresh Baked Brownies

\$36 per dozen

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Plated Lunch

ENTRÉES INCLUDE CHOICE OF SOUP OR SALAD, DESSERT, FRESHLY BAKED ROLLS & BUTTER
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE HOT TEA & ICED TEA
PRE-SELECTED ENTRÉES WILL BE THE HIGHER OF THE TWO SELECTED

SOUPS

Choice of One

Tortilla Soup

tomato infused broth, crispy tortilla strips

Asparagus Cream

truffle cotija cheese

Tomato Soup

mascarpone cheese & basil

SALADS

Choice of One

Tijuana

romaine lettuce, tomato, parmesan, anchovies,
avocado dressing

Palm

palm of hearts, quinoa, wheat semolina, cumin,
honey, serrano ham & house dressing

Caesar

hearts of romaine, parmigiano reggiano, buttered
croutons & house dressing

DESSERT

Choice of One

Dark Chocolate Mousse

Passion Fruit & Mango Cheesecake

Crème Brûlée

Tropical Tres Leches Cake

Black Forest Cake

ENTRÉES

Portobella Mushroom Lasagna

\$45 per person

Stuffed Chicken Breast

\$52 per person

pumpkin & monterey jack cheese, creamy chipotle
sauce, puréed peas, seasonal vegetables

Blueberry Glazed Pork Tenderloin

\$52 per person

saffron goat cheese mashed potatoes,
natural pan sauce, seasonal vegetables

Chorizo Crusted Pan-dried Sea Bass

\$57 per person

tomato basil risotto, seasonal vegetables

Beef Brisket

\$62 per person

garlic mashed potatoes, classic red wine sauce,
seasonal vegetables

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Lunch Buffets

BUFFETS REFLECT A 90-MINUTE SERVICE

BUFFETS ARE OFFERED FOR 20 GUESTS OR MORE

LUNCH BUFFETS INCLUDE FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, TEA & ICED TEA

CABO DELI

\$60 per person

Choose one

Tortilla Soup

tomato infused broth, crispy tortilla strips

Asparagus Cream Soup

truffle cotija cheese

Tomato Soup

mascarpone cheese & basil

Fingerling Potato Salad

grilled red peppers, parsley, mustard, olive oil,
white balsamic

Grilled Vegetable Salad & Farmers Cheese

Deli Meats

oven roasted turkey, roast beef, local ham, salami
& mortadella

Sliced Provolone, Swiss & Cheddar Cheese

Romaine Hearts, Vine Ripe Tomatoes,
Shaved Onions, Deli Pickles

Assorted Condiments

Fresh Sandwich Breads & Artisan Rolls

Dark Chocolate Mousse

Passion Fruit & Mango Cheesecake

LIGHTER SIDE OF CABO

\$68.00 per person

Hearts of Romaine, Baby Spinach,
Applewood Bacon, Chopped Eggs,
Tomatoes, Crumbled Blue Cheese,
Ciabatta Croutons, Jekyll Vinaigrette

Chilled Shrimp & Herb Salad

Roasted Red Potato, Summer Sausage
& Scallion Salad

Chilled Grilled Sliced Herb Chicken Breast

Chilled Sliced Marinated Sirloin Steak

Assorted Artesian Breads & Rolls,
Whipped Butter

Fresh Fruit Tartlets & Assorted Cheesecake

MEXICAN FIESTA

\$72 per person

Tortilla Soup

Corn Salad, Tomato Salad

Create your own Fajitas

grilled chicken, sliced beef & shrimp

Grated Cheddar Cheese, Diced Tomatoes
& Onions, Shredded Lettuce

Sautéed Peppers, Jalapeño Peppers,
Guacamole & Sour Cream

Chile Rubbed Grouper Filets

Creamy Ancho Chili Sauce

Spicy Pork Pinto Beans & Mexican Rice

Tortilla Chips, Salsa & Guacamole

Traditional Flan, Warm Churros
with Caramel Sauce

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Lunch Buffets

BUFFETS REFLECT A 90-MINUTE SERVICE

BUFFETS ARE OFFERED FOR 20 GUESTS OR MORE

LUNCH BUFFETS INCLUDE FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, TEA & ICED TEA

MEDITERRANEAN BUFFET

\$75 per person

Roasted Eggplant Salad

toasted pine nuts, goat cheese & basil, basil dressing

Greek Salad

tomatoes, cucumbers, feta cheese, kalamata olives & red onion, greek vinaigrette

Steamed Cous Cous, Golden Raisins, Mint, Cucumbers, Lemon & Olive Oil

Turmeric & Vinegar Chicken, Castelvetrano Olives

Make Your Own Gyro Station:

sliced lamb gyro meat, pork souvlaki, chicken souvlaki, feta, tzatziki, sliced tomatoes, shredded lettuce, sliced onion, garlic & lemon potatoes, thyme & oregano

Warm Pita, Hummus & Tabbouleh

Baklava

pistachio, golden syrup

Caramelized Figs, Shortbread & Whipped Cream

ITALIAN BUFFET

\$75 per person

Minestrone Soup

Antipasto Salad

arugula & radicchio with shaved onions, salami, artichokes, olives & sundried tomatoes

Salad Bar

romaine lettuce, pecorino, chopped egg, croutons, black olives, roma tomatoes, pepperoncini's caesar & ranch dressing

Creamy Baked Ziti with Chicken & Italian Sausage

Cheese Tortellini with Baby Shrimp & Scallops in House Marinara

Chef's Choice of Vegetables

Garlic Bread, Parmesan & Mozzarella Bread Sticks

Tiramisu & Ricotta Cheesecake



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Boxed Lunch

ALL BOXED LUNCHES ARE \$48

EACH & INCLUDE: POTATO CHIPS, WHOLE FRESH FRUIT, GOURMET COOKIE & BOTTLED WATER.
MAXIMUM OF 2 CHOICES. OFFERED ON A TO-GO BASIS ONLY

Turkey on Ciabatta

turkey breast & boursin cheese, leaf lettuce, tomatoes, crisp bacon, baked ciabata bread

Steak Wrap

grilled sirloin steak caramelized onions, spinach, tomatoes, horseradish aioli & herb tortilla wrap

Classic Spanish

sliced serrano ham & manchego, romaine lettuce, tomatoes, stone ground mustard aioli, ciabatta bread

Vegetable Wrap

baby spinach, grilled squash & red onions, roasted mushrooms, red pepper hummus & whole wheat wrap

Chicken on Ciabatta

grilled lemon herb chicken breast, romaine lettuce, pecorino, caesar aioli & classic wrap



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Reception Hors d'Oeuvres

PASSED OR DISPLAYED

MINIMUM ORDER - 12 PIECES PER SELECTION

SEAFOOD

Crab Arancini

siracha dressing

\$9 each

Crab Bites

bacon bbq dressing

\$9 each

Mezcal Adobo Marinated Octopus

siracha dressing

\$8 each

Tuna Taco Bell

chipotle chili cream, avocado

\$8 each

Tequila Jalapeno Shrimp Cocktail

\$8 each

Crispy Won Ton Salmon

tahini, candied yellow lemon

\$8 each

Ahi Poke Tuna

seaweed salad, avocado wasabi

\$7 each

Scallop Crudo

pineapple, mint, jalapeño

\$7 each

Coconut Shrimp

mango tarragon dressing

\$6 each

Jumbo Lump Crab Cake

Yuzu Lemon Aioli

\$6 each

Shrimp & Chorizo Quesadilla

\$6 each

MEAT

Beef Carpaccio on Crostini

asiago extra virgin olive oil

\$8 each

Mini Tenderloin Sliders

caramelized onions, tomato jam

\$8 each

Chicken Poblano Mini Tamales

\$7 each

Mini Angus Burgers

aged cheese & red pepper ketchup

\$7 each

Short Rib Empanada

salsa verde

\$8 each

Pulled Pork Sliders

\$6 each

Pork Carnitas

black mole, cojita, avocado salsa

\$6 each

Tapenade & Chicken

\$6 each

Chicken Flautas

\$6 each

Siracha & Honey Spiced Chicken Satay

\$6 each

Baja Brisket

beef stew, mashed carrots, habanero chili, demi

\$8 each

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Reception Hors d'Oeuvres

PASSED OR DISPLAYED

MINIMUM ORDER - 12 PIECES PER SELECTION

VEGETARIAN

Falafels & Tahini Dip

\$7 each

Mexican Red Gazpacho

corn bread crouton, goat cheese

\$7 each

Watermelon Nigiri

sesame oil, soy sauce, ponzu

\$7 each

Fried Tofu

\$7 each

Huitlacoche Quesadillas

\$7 each

Mushroom Empanadas

truffled chimichurri

\$7.00 each

Tomato Mozzarella Napoleon & Basil

on crostini

\$6 each

Poblano Chili Mini Tamales

\$6 each

Black Bean Tamalito

\$6 each

Blue Corn Sope with Roasted Vegetables

\$6 each

Seasonal Vegetable Tempura

\$6 each

Portobello Mushroom Ratatouille

\$6 each

Vegetable Spring Roll

mango chili

\$6 each



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Reception Displays

ITALIAN ANTIPASTO

\$28 per person

Charcuterie

prosciutto, salami, mortadella & capicola

Aged Provolone & Fresh Mozzarella Cheese

Assorted Olives & Marinated Mushrooms

Fresh Baked Italian Bread

MEDITERRANEAN DISPLAY

\$24 per person

Roasted Red Pepper Hummus, Tzatziki,
Tabbouleh, Feta Cheese & Marinated Olives

Warm Pita Bread & Chips

CHEESE & FRESH FRUIT DISPLAY

\$18 per person

Served with Local Honey

Toasted French Bread and Crackers

FRESH ORGANIC VEGETABLE CRUDITÉ

\$14 per person

Locally Sourced & Seasonal,
Artfully Presented Red Pepper Hummus,
Bleu Cheese & Herb Dips

CHILAQUILES

\$12 per person

Monterrey Jack Cheese, Cream, Coriander,
Red Onion

Green Tomato Sauce, Red Chili Tomato
Sauce, Creamy Chipotle Sauce

SUSHI BOAT DISPLAY

\$1,400.00 per display ~ 200 Pieces

To Include Nigiri, Maki & Sashimi Soy,
Wasabi & Pickled Ginger

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Reception Stations

STATIONS REFLECT A 60-MINUTE SERVICE
STATIONS ARE OFFERED FOR 20 GUESTS OR MORE

TACOS AL PASTOR STATION

\$24 per person

Corn & Flour Tortillas
Cilantro, Chopped Onion, Roasted Pineapple
Guacamole
Lemon, Chili Habanero Sauce, Tamada
& Avocado Sauce

BEEF & CHICKEN FAJITA STATION

\$24 per person

Corn & Flour Tortillas
Cilantro, Onion, Guacamole, Lemon
Chili Habanero Sauce, Tamada & Avocado
Sauce, Chiptole Mayonnaise

SLIDER BAR

\$24 per person

Bacon Cheeseburger, Grilled Onions
Mini Brioche Bun, Crispy Chicken Breast,
Buffalo Sauce, Bleu Cheese Crumbles
Toasted Mini Kaiser, Marinated Portobello
Mushroom, Boursin Cheese
Crunchy Tater Tots & Sweet Potato Fries,
Dipping Sauces

CAESAR SALAD STATION

\$20 per person

Chopped Romaine Lettuce Herb
Croutons, Fresh Parmesan, Anchovies,
Seared Chicken & Roasted Shrimp
Homemade Caesar Dressing

GUACAMOLE STATION

\$18 per person

Avocados, Onion, Tomato, Jalapeño,
Cilantro, Lime
House-Made Chips

CHICKEN NACHO STATION

\$18 per person

Beans, Cilantro, Jack Monterrey Cheese,
Sour Cream, Onion, Jalapenos, Serrano
Peppers, Guacamole, Salsa

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Reception Action Stations

STATIONS REFLECT A 60-MINUTE SERVICE
STATIONS ARE OFFERED FOR 20 GUESTS OR MORE
FEATURED CHEF AT \$150 PER ACTION STATION

FRESH CEVICHE STATION

\$45 per person

Scallop, Shrimp, Tuna, Snapper & Grouper Mixed to Order with Various Accompaniments: Avocado, Tomato, Shaved Red Onion, Cilantro, Pineapple, Mango, Ginger & Sesame Seeds Stone Ground Tortilla Chips & Plantain Chips

PASTA STATION

\$25 per person

Penne Pasta, Herbed Chicken & Classic Alfredo

Cheese Tortellini, Roasted Vegetables, White Wine Cream Sauce

Wild Mushroom Ravioli, Tomatoes, Peas, Roasted Garlic Butter Sauce

Fresh Garlic Breadbasket & Shaved Parmesan Cheese

ROASTED BEEF TENDERLOIN

\$700 each. Serves 25 people

Salt & Pepper Roasted Beef Tenderloin

Arugula Chimichurri, Red Wine Sauce, Horseradish Cream & Mini Buns

SLOW ROASTED PRIME RIB

\$650 each. Serves 40 people

Classic Roasted Prime Rib

Red Wine Demi-Glace, Horseradish Sour Cream, Miniature Rolls

OVEN ROASTED TURKEY BREAST

\$600 each. Serves 30 people

Butter Basted Turkey Breast

Cranberry Chutney, Whole Grain Mustard, Duke's Mayonnaise Miniature Rolls

COCHINITA PIBIL

\$600 each

Achiote Sauce

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Reception Dessert Stations

STATIONS REFLECT A 60-MINUTE SERVICE
STATIONS ARE OFFERED FOR 20 GUESTS OR MORE

MINI DESSERTS

\$14 per person

An assortment of the Pastry Chefs miniature pastries, such as eclairs, tartlets, and a variety of petit fours



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Reception Package

\$115.00 PER PERSON

STATIONS REFLECT A 90-MINUTE SERVICE

STATIONS ARE OFFERED FOR 20 GUESTS OR MORE

FEATURED CHEF AT \$150.00 PER ACTION STATION

PRIME RIB*

Red Wine Demi-Glace, Horseradish Sour
Cream, Miniature Rolls

FRESH VEGETABLE CRUDITÉ

Locally Sourced & Seasonal, Raw
& Grilled Vegetables Artfully Presented

Red Pepper Hummus, Bleu Cheese
& Herb Dips

SALAD ON THE ROCKS

Baby Spinach, Goat Cheese, Strawberry,
Candied Pecans

Maple Balsamic Vinaigrette

PASTA STATION*

Penne Pasta, Herbed Chicken
& Classic Alfredo

Cheese Tortellini, Roasted Vegetables White
Wine Cream Sauce

Wild Mushroom Ravioli, Tomatoes, Peas,
Roasted Garlic Butter Sauce, Fresh Garlic

Breadbasket & Shaved Parmesan Cheese

HOT & COLD HORS D' OEUVRES

Choose 3 selections - 2 pieces per person

Mini Tenderloin Sliders,
Caramelized Onions, Tomato Jam

Chicken Poblano Mini Tamales
Mini Angus Burgers, Aged Cheese
& Red Pepper Ketchup

Short Rib Empanada, Salsa Verde

Pulled Pork Sliders

Mezcal Adobo Marinated Octopus,
Siracha Dressing

Tuna Taco Bell, Chipotle Chili Cream,
Avocado

Tequila Jalapeno Shrimp Cocktail

Crispy Won Ton Salmon, Tahini,
Candied Yellow Lemon

Ahi Poke Tuna, Seaweed Salad,
Avocado Wasabi

Mushroom Empanadas,
Truffled Chimichurri

Tomato Mozzarella Napoleon
& Basil on Crostini

Poblano Chili Mini Tamales

Black Bean Tamalito

Blue Corn Sope with Roasted Vegetables

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Plated Dinner

ENTRÉES INCLUDE CHOICE OF SOUP OR SALAD, DESSERT, FRESHLY BAKED ROLLS & BUTTER
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE HOT TEA & ICED TEA
PRE-SELECTED ENTRÉES WILL BE THE HIGHER OF THE TWO SELECTED | ENTRÉE COUNTS DUE 14 DAYS PRIOR

SOUPS

Choice of One

Tortilla

tomato infused broth, crispy tortilla strips

Asparagus Cream

truffle cotija cheese

Tomato Soup

mascarpone cheese & basil

SALADS

Choice of One

Tijuana

romaine lettuce, tomato, parmesan, anchovies, avocado dressing

Palm

palm of hearts, quinoa, wheat semolina, cumin, honey, serrano ham & house dressing

Caesar

hearts of romaine, parmigiano reggiano, buttered croutons & house dressing

DESSERTS

Choice of One

Dark Chocolate Mousse

Passion Fruit & Mango Cheesecake

Crème Brulee

Tropical Tres Leches Cake

Black Forest Cake

ENTRÉES

Filet of Beef & Lobster Tail

\$162 per person

potato gratin, seasonal vegetables, red wine demi-glace

Filet of Beef & Shrimp

\$145 per person

mushroom & asparagus risotto, seasonal vegetables, rosemary red wine demi-glace

Lime-Seared Sea Bass

\$120 per person

mashed potato, seasonal vegetables

Filet of Beef

\$120 per person

au gratin goat cheese potatoes, red wine portobella mushroom reduction, seasonal vegetables

Salmon

\$110 per person

corn risotto, coriander confit vegetables, creamy tequila sauce

Pork Belly Al Pastor

\$100 per person

oaxaca cheese croquette, xni-pec pineapple relish, chili mole bean sauce, grilled avocado

Agave Honey & Herb-Roasted Chicken Breast

\$100 per person

mashed potato, seasonal vegetables

Vegetable Coulibiac

\$90 per person

wild mushrooms, seared tomatillo salsa, coconut mousse

SPECIAL DIETARY REQUIREMENTS:

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Dinner Buffets

BUFFETS REFLECT A 90-MINUTE SERVICE

BUFFETS ARE OFFERED FOR 20 GUESTS OR MORE

DINNER BUFFETS INCLUDE FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, TEA & ICED TEA

SEAFOOD BUFFET

\$170 per person

Organic Mixed & Romaine Lettuce

cherry tomatoes, mushrooms, peppers, red onions, jicama, caesar, ranch, thousand island, balsamic vinaigrette

Caprese Salad

mozzarella, tomato & basil pesto

Assorted Rolls and Lavosh

Fish Ceviche

pickled sea bass, lemon, macha sauce, pico de gallo

Tuna Tiradito

baja tuna, yuzu, soy, sesame, coriander, thai vinaigrette

Guacamole

tortilla chips & vegetables

Paella

paella rice, crab, octopus, shrimp, mussels

Grilled Fish Talla-Style

baked fish, butter, chili marinade, spices

Beef & Chicken Skewers

zucchini, onion, bell peppers

Grilled Vegetables

seasonal vegetables marinated in fine herbs & oil

Au Gratin Potatoes

Passion Fruit & Mango Cheesecake

Tropical Tres Leches

Dark Chocolate Mousse Cake

MEXICAN BUFFET

\$140 per person

Tortilla Soup

Ensalada Española

rustic organic lettuces, shredded jicama, avocado, roasted corn, baby tomatoes, cucumber, radish, green onion, cilantro-lime vinaigrette
cotija cheese & pepitas served

Fire Grilled Beef Fajitas

sweet peppers, onions

Sautéed Pacific Seabass

lime butter, charred scallion, cilantro

Traditional Mexican Rice & Charro Beans

Mojo Marinated Chicken

street corn, pickled onions, cotija

Roasted Zucchini, Squash, Chayote

Totopos, Flour Tortillas, Shredded Lettuce,

Jalapeno, Jack Cheese, Guacamole, Pico de Gallo, Salsa Verde, Salsa Roja

Ensalada de Frutas

Churros, Bavarian Crème Filling

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DINNER BUFFETS INCLUDE FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, TEA & ICED TEA

SUNSET GRILL

\$140 per person

Seafood Corn Chile Poblano Chowder
cotija cheese, huitlacoche

Tijuana Salad
romaine lettuce, tomato, parmesan, anchovies,
avocado dressing

Watermelon Feta Cheese Salad
mint lemon vinaigrette

Pasta Salad

The Grill
flank steak, barbecue pork ribs,
sea bass, chicken breast

Vegetable Skewers

Mexican Rice & Charro Beans

Baked Potato Bar

Butter, Sour Cream, Bacon, Parsley, Chives

Lemon Pie, Brownies, Alfajors

TUSCANY

\$130 per person

Caprese Salad
basil & balsamic vinegar

Classic Caesar Salad
hearts of romaine & parmesan reggiano

Italian Orzo Salad

**Antipasto: Imported & Domestic Cheeses,
Cured Salami, Prosciutto, Black Olives,
Grilled Artichokes, Pepperoncini &
Cherry Peppers**

Grilled Chicken Piccata
capers, lemon & artichokes

Grilled Market Fish Balsamic Glazed

Beef Sirloin

Roasted Fingerling Potatoes

Tortellini Bolognese

Garlic Focaccia

Sautéed Market Vegetables

Tiramisu & Cannoli's

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Bar Service

BANQUET BARS ARE WELL STOCKED WITH PREMIUM BRAND LIQUORS; HOUSE WHITE & RED WINES; DOMESTIC & IMPORTED BEERS; FRUIT JUICES, MIXERS AND FRESH FRUIT GARNISHES
SPECIFIC BRANDS LISTED ARE SUBJECT TO CHANGE WITHOUT NOTICE AS AVAILABILITY AND PRICING MAY CHANGE
THERE IS A \$150.00 BARTENDER FEE PER BAR. WE SUGGEST ONE BARTENDER FOR EVERY 100 PEOPLE
NO ALCOHOL MAY BE BROUGHT INTO THE HOTEL BY OUTSIDE SOURCES

SELECT BRANDS

Smirnoff Vodka
Captain Morgan Blanco
Captain Morgan Spice Rum
Tanqueray Gin
J&B Scotch
Canadian Club Whiskey
Don Julio Blanco Tequila

PREMIUM BRANDS

Ketel One Vodka
Captain Morgan Blanco
Captain Morgan Spice Rum
Tanqueray Gin
Johnnie Walker Red
Jim Beam
Don Julio Blanco
Reposado & Anejo Tequila

SUPER PREMIUM BRANDS

Grey Goose Vodka
Tanqueray 10 Gin
Appleton Estate Rum
Johnny Walker Black Scotch
Nob Creek Bourbon
Crown Royal Whiskey
Don Julio Blanco
Reposado & Anejo Tequila

DOMESTIC BEER

Budweiser
Bud Light
Miller Lite

IMPORTED BEER

Heineken
Amstel Light
Corona

HOUSE PREFERRED WINE

Chardonnay
Sauvignon Blanc
Pinot Grigio
Cabernet Sauvignon
Merlot

*Additional wine selections available.
Please consult your Catering Manager.*

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Beverage Pricing

HOSTED BAR

Per Person/Per Hour

All Hosted Bar Packages Include: Preferred Wine, Imported & Domestic Beer, Fruit Juices, Soft Drinks & Bottled Water

	<i>First Hour</i>	<i>Second Hour</i>	<i>Third Hour</i>	<i>Fourth Hour</i>	<i>Fifth Hour</i>
SELECT BRANDS	\$29	\$49	\$69	\$89	\$99
PREMIUM BRANDS	\$39	\$59	\$79	\$99	\$119
SUPER PREMIUM BRANDS	\$49	\$69	\$89	\$109	\$129

CONSUMPTION BAR

Select Brands	\$14.50 per drink
Premium Brands	\$19.50 per drink
Super Premium Brands	\$24.50 per drink
Preferred Wine	\$12 per glass
Imported Beer	\$10 each
Domestic Beer	\$8 each
Soft Drinks	\$7 each
Bottled Water	\$7 each

CASH BAR

Tax & Service Included

Select Brands	\$18 per drink
Premium Brands	\$25 per drink
Super Premium Brands	\$31 per drink
Preferred Wine	\$16 per glass
Imported Beer	\$13 each
Domestic Beer	\$11 each
Soft Drinks	\$9 each
Bottled Water	\$9 each

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General Information

VALET PARKING

Available on a complimentary basis.

BANQUET CHARGE

Food and beverage prices along with location fees are currently subject to a 15% banquet charge.

TAXES

Food and beverage prices along with location fees are currently subject to a 16% tax. Tax is subject to change based upon government regulations.

RESORT FEE

Resort fee includes, wireless internet access, coffee capsules in room, access to beach club services, access to Rooftop 360 (exclusive of cabana and beach chair usage), and access to the fitness center. The current resort fee is 15% of the applicable room rate per night.

AMENITIES

Gift bags at the front desk: \$2 each, room deliveries \$4 each

OUTDOOR EVENTS

All outdoor events must end by 11:00PM.

LOCATION FEE

The location fee will be determined by the day of the week and time of year.

VENDORS

Contact our wedding expert for a list of preferred vendors, if you wish to bring your own, vendor must contact our wedding expert to coordinate delivery and pick up at the end of the event. We are not responsible for any damage or loss of external vendors.

BANQUET RENTALS

The resort includes round tables, white garden chairs, resort white linens, silverware, glassware, tableware, and string lights (Sundeck & Rooftop Only). Our Catering Sales Manager will be happy to recommend outside vendors who can provide specialty rental items at an additional cost.

AUDIO VISUAL

For external services not provided by the resort's preferred audio-visual vendor, an electrical fee might apply. If the electrical power of your service exceeds the venue capacity an electrical generator would be required and quoted separately.

LABOR CHARGES

Bartender, cashier and chef fees are \$150 each.