

BANQUETING EVENT MENU
2020 - 2021



LAURUS[®]
BY **MONALISA**





Sunset Monalisa Restaurant provides a Stunning View of The Arch of Cabo San Lucas that Divides the Sea of Cortez and The Pacific Ocean.

As its name indicates, the most spectacular sunset of all Los Cabos is here, our restaurant has been designed on several levels on a beautiful cliff facing the sea, each terrace takes advantage of the spectacular view of the bay; **Sunset Monalisa is the perfect place for weddings, corporate groups, welcome dinners, awards, incentive events or VIP dinners.**

To this visual experience is added the great **Chef Jacob Ramos**, who throughout his journey through the spontaneous concept with international dishes, transforms our cuisine and elevates it to a new Mediterranean Novel Style achieving a different culinary experience, combining the more select and fresh ingredients that Baja California Sur can offer.

Our highly trained staff will guarantee a first class service and experience to all your participants or guests.

RECEPTION HORS D'OEUVRES



RECEPTION HORS D'OEUVRES

Reception Hors D'oeuvres Packages Must Be Guaranteed For Full Attendance As Listed On Event Order.
Hors D'oeuvres May Be Tray Passed Or Displayed.



CHILLED HORS D'OEUVRES

VEGETARIAN

Truffle-Scented Corn and Boursin Cheese Cone

Eggplant and Tomato Caponata Mini Tartlet

Herbed Goat Cheese and Beet Tart

MEAT & POULTRY

Chicken Salad, Raisin and Cashew Tartlet

Grilled Spanish Chorizo with Olive
and Roasted Pepper on a Skewer

Lamb Loin on Polenta Cake
with Tomato Jam

SEAFOOD

Togarashi Seared Ahi Tuna Tartar Mini Taco
with Lime, Cilantro and Avocado Cream

Chipotle Shrimp Cocktail Shooter
with Celery Leaves

Smoked Salmon on Persian Cucumber
with Horseradish and Dill Cream

Lobster Salad on Mini Brioche Roll

HOT HORS D'OEUVRES

VEGETARIAN

Feta and Sun Dried Tomato Phyllo Triangle

Parmesan Artichoke Hearts

Vegetable Samosa in Phyllo

Wild Mushroom Beggar's Purse

Mini Tuscan Ratatouille Tart

Asiago Risotto Croquette

Balsamic Calimyrna Fig and
Goat Cheese Flat Bread

MEAT & POULTRY

Thai Chicken Peanut Satay

Chicken Marsala Pot Pie

Mediterranean Chicken, Fig and Tomato Kebab

Peking Duck Spring Roll

Beef Bourguignon Wellington

Szechuan Beef Satay

SEAFOOD

Maryland Lump Crab Cake with Caper Remoulade

Coconut Shrimp with Sweet Chile Sauce

Panang Shrimp Roll

**VEGETARIAN
À LA CARTE PRICING**
\$6 PER PIECE

PACKAGE PRICING

SELECT **FOUR** \$24 PER PERSON
SELECT **FIVE** \$30 PER PERSON
SELECT **SIX** \$36 PER PERSON

TASTE OF MEXICO HEAVY RECEPTION

\$145 Per Person



SALAD AND CEVICHEs STATION

Ceviche Verde

Baja California Seabass Marinated in Lime Juice with Avocado and Tomatillo

Ceviche de Atún Pacífico

Ahi Tuna With Maggi-Lime Marinade, Scallions, Avocado, Toasted Pecans, Fresno Chiles and Crispy Amaranth

Gazpacho

From The Historic City Of Morelia, a Salad of Seasonal Fruit, Jicama Root, Cucumbers, Queso Fresco and House-Made Hot Sauce

Ensalada de Alex-Cesar Cardini

The Classic Caesar Salad of Romaine Lettuce, Anchovies, Parmesan Cheese and House-Made Croutons

Ensalada De Remolachas con Berros

Roasted Beet Salad with Walnut Pipian, Epazote Cream, Pickled Red Onion and Watercress

VEGETABLE STATION

Frijoles Refritos con Queso: Refried Beans Slow-Cooked with Manteca, Stuffed with Melted Clover Hill Farms Monterey Jack Cheese, Served with Mexican Cream and Fresh Tortillas

Col de Bruselas Estilo San Quintín: Crispy Brussels

Sprouts With a Chile de Arbol Sauce, Pumpkin Seeds, Peanuts and Lime

Chilaquiles Con Salsa De Tomatillo, Queso Y Cilantro:

Fresh Hand-Made Tortilla Chips with Melted Clover Hill Farms Monterey Jack Cheese, Green Tomatillo Salsa, Cilantro, Cream and Onion

SEAFOOD AND MEAT STATION

Camarones al Mojo de Ajo Negro

Wild Caught Gulf Coast White Shrimp Sautéed with Shallots, Arbol Chile, Poblano Pepper, Lime and Sweet Aged Black Garlic

Tamal de Mole Poblano

Shredded Chicken Tamal with a Mole Poblano Sauce of Almonds, Chiles and a Touch Of Chocolate, Topped with Mexican Cream, Sesame Seeds and Onion

Costillas de Res Con Salsa Huitlacoche

Local Dry-Aged Beef Ribs in Ancho and Arbol Chile Rub, Mesquite Smoked with Salsa Huitlacoche

Cabrito Pastor Norteño

House Made Corn Tortillas Filled with Shredded Pipe Dreams Goat, Marinated in Chile Pequin and Garlic, Served with a Salsa Verde and House-Made Cream

DESSERT STATION

Pastel de Tres Leches con Piña

A Traditional Cake, Soaked In Coruba Rum and Three Milks, with Rum-Milk Espuma and Compressed Pineapple, Served with a Scoop of Caramel Ice Cream

Flan con Parcha

Flan with Passion Fruit, Vanilla Bean and Orange Sauce

Arroz con Coco

Coconut Rice Cream, Crispy Rice and Mango Ice

“Mi Casa es tu Casa”

Chocolate Mousse, Chocolate Cream, Hazelnut Praline Ice Cream, Olive Oil and Salt

TASTE OF MEDITERRANEAN HEAVY RECEPTION

\$145 Per Person



THE GROOVE

Selection Of Local Artisan Cheese And Farmhouse Cheeses, To Include Junipero Anejo, Pradua Tipo Camembert, Meonhirt Piramide, Vecchio, Trapola, Water Crakers, Grilled Bread, Marinated Dried Fruits, Fresh Local Fruit, Honeycomb, Almonds, Figs, Quince Paste

THE MARKET

Marinated Greek Olives, Muhammara, Baba Ghannouj, Feta Spread, Walnut Pesto, House Made Flat Bread

Baby Kale Salad

Dill Caraway Seed Vinaigrette, Feta, Spiced Walnuts, Oranges

Roasted Winter Squash

Orzo, Marjoram, Ras El Hanout, Hazelnut

Greek Salad

Cucumber, Tomato, Red Onion, Feta, Greek Olives, Lemon

DOWN BY THE SEA

Oysters

Chilled Shrimp

Crab Claws

Grilled and Chilled Scallops

Lemon, Cocktail Sauce, Mignonette, Yuzu Mayonnaise

CARNI PLACE

Chicken Picatta

Lemon and Caper

Veal marsala

Mushroom and Roasted Potato

VALENCIANA

Seafood Paella

Bomba Rice, Mussels, Clams, Lobster, Shrimp, Sofrito, Saffron

Pork Ribs Paella

Green Beans, Mushrooms, Onion, Sofrito

PASTRY

Eclairs

Opera Cake

Macaroons

Mille Fusille

Tarte Tatine

PLATED DINNER



PLATED DINNER

Plated Dinners Are Designed And Priced As A Three-Course Meal Including One Starter, One Entrée And One Dessert.



ENHANCE IT:

FOURTH COURSE

Enhance your Plated Dinner by adding a Fourth Course. Inquire with your Event Manager for Options and Pricing.

PLATED DINNER

Assorted Dinner Rolls and Lavash with Butter

BEVERAGES

Tableside Service Coffee, Decaffeinated Coffee, and Teas

STARTERS

PLEASE SELECT ONE

SOUPS

Wild Mushroom Soup En Croûte

Thyme and Garlic-Roasted Wild Mushroom Confetti and Marsala Cream

Butternut Squash Soup En Croûte

Caramelized Shallots, Currants, Braised Apples and Crushed Hazelnuts

Five Onion Soup En Croûte

Balsamic, Thyme and Brandied Peppercorn Beef Broth

Lobster Bisque En Croûte

Braised Fennel Lobster Salad and Pernod

SALADS

Caesar Salad

Baby Romaine Hearts, Purple Endive, Shaved Parmesan, Herb-Olive Oil Toasted Focaccia Shards and Creamy Garlic Dressing

Market Greens Salad

Mesclun Baby Greens, Hot House Cucumber, Garlic-Braised Tear Drop Tomatoes, Pt. Reyes Bleu Cheese, Ciabatta Crostini and Sherry Shallot Emulsion

A Different Beet In Thyme Salad,

Cider-Thyme Roasted Beets, Wild Organic Arugula, Humbolt Fog Goat Cheese Mousse, Lavender Honey, Candied Pecans and Citrus Gastrique

California Bistro Salad

Kale, Mizuna, Frisée, Red Romaine, Apple-Braised Barley, Coachella Valley Dates, Radishes, Goat Cheese, Toasted Pistachios and Champagne Dijon Vinaigrette

Farmer's Harvest Salad

Baby Spinach, Radicchio, Curly Endive, Maple-Roasted Squash, Dill Potatoes, Grilled Asparagus, Rainbow Carrots, Dry Jack Cheese, Sea Salt Pepitas and Lemon-Thyme Vinaigrette

Burrata Caprese Salad

Baby Tomatoes, Creamy Burrata, Arugula, Frisée, Balsamic Reduction and Sea Salt

PLATED DINNER

Plated Dinners Are Designed And Priced As A Three-Course Meal Including One Starter, One Entrée And One Dessert.



MAIN ENTRÉES PLEASE SELECT ONE

CHICKEN

Tuscan Chicken

Oregano-Olive Oil Marinated, Artichoke-Fingerling Potato Medley, Haricots Verts and Lemon Scented Jus
\$95 PER PERSON

Herb-Garlic Roasted Chicken Tri-Color Quinoa

Baby Carrots, Wilted Kale, Baby Spinach, Caramelized Shallots and Pinot Grigio Sauce
\$95 PER PERSON

Coq Au Vin

Garlic-Thyme Marinated Chicken Breast, Roasted New Potatoes, Braised Swiss Chard, Smoked Bacon, Balsamic-Braised Cipollini Onions, Wild Mushroom Hash and Pinot Noir Braising Sauce
\$95 PER PERSON

Roasted Moroccan Chicken

Spice Rubbed Chicken Breast, Warm Lentil Salad, Curry-Roasted Cauliflower, Dried Apricots, Toasted Pistachios, Lemon Grilled Asparagus and Chardonnay-Currant Ver Jus
\$97 PER PERSON

SEAFOOD

All fish entrées are subject to seasonal availability. When unavailable, a suitable substitute will be made.

Dungeness Crab-Crusted New England Cod

Celery Root-Yukon Potato Purée, Roasted Baby Turnips and Globe Carrots and Creamy Chowder Sauce
\$103 PER PERSON

Pargos Wharf

Lemon-Oregano Roasted Sea Bass, Crushed Red Bliss and Chive Potatoes, Feta, Garlic-Roasted Heirloom Cauliflower, Oven Dried Tomato and Vin Blanc
\$105 PER PERSON

Citrus Glazed Mediterranean Salmon

Chickpea Barley Medley, Chorizo, Fava-Roasted Corn Succotash, Roasted Green Grape and Fennel Coulis
\$101 PER PERSON

BEEF & LAMB

Cabernet Braised Beef Short Rib

Parsnip Celery Root Purée, Wilted Swiss Chard, Garlic Roasted Carrots and Braising Demi Glace
\$103 PER PERSON

Port Wine Slow-Braised Short Rib

Herb Polenta, Gouda, Caramelized Root Vegetables, Truffled Mushroom Ragout and Port Wine Reduction
\$105 PER PERSON

Angus Beef Filet

Herb-Garlic Seared, Roasted Garlic Yukon Mashers, Asparagus, Baby Carrots and Cabernet Dijon Demi
\$115 PER PERSON

Horseradish Crusted Filet Mignon

White Cheddar-Gruyere Potato Gratin, Grilled Asparagus, Baby Squash-Green Peppercorn Creamy Demi-Glace
\$116 PER PERSON

Center Cut Filet

Herb-Shallot Butter, Pee Wee Marble Potatoes, Cabernet Cipollini-Wild Mushroom Ragout, Haricots Verts and Chanterelle-Infused Demi Glace
\$122 PER PERSON

Roasted Double Lamb Chop

Garlic-Parsley Rub, Lemon, Dill, Turnip Quinoa Medley, Roasted Asparagus, Heirloom Carrots and Dijon-Cranberry Jus
\$107 PER PERSON

Sweet Soy-Glazed Sea Bass

Forbidden Chinese and Jasmine Rice, Bok Choy, Beech Mushrooms, Sautéed Ginger Broccolini and Coconut-Lemongrass-Curry Reduction
\$87 PER PERSON **

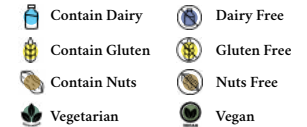
Garlic Butter-Broiled Beef Filet Mignon

Aged White Cheddar Potato Gratin, Haricots Verts, Baby Carrots and Sherried Mushroom Sauce
\$92 PER PERSON **

****Apply to buy out 200 people.**


PLATED DINNER


Plated Dinners Are Designed And Priced As A Three-Course Meal Including One Starter, One Entrée And One Dessert.





DUO ENTRÉES

Herb-Marinated Chicken and Tiger Prawn 
Pesto Risotto, Fire-Roasted Baby Tomatoes, Heirloom
Roasted Carrots, Citrus Sauce
\$115 PER PERSON

Slow-Braised Beef Short Rib and Salmon 
Port Wine Reduction, Citrus-Sea Salt Seared Salmon,
Caramelized Shallot Jus, Yukon Gold Potato Purée,
Roasted Root Vegetable and Kale Hash
\$122 PER PERSON

Grilled Petite Filet Mignon and Shrimp Scampi 
Sage-Nutmeg Rubbed Filet, Jumbo Shrimp, Creamy
Parmesan Polenta, White Wine-Garlic Roasted
Asparagus and Caramelized Shallot Butter Sauce
\$124 PER PERSON



**Horseradish Crusted Filet
and Herb Roasted Sea Bass**  
Broiled Petite Beef Filet, Madeira Demi Glace, Apple
Shallot Chardonnay Sauce, Crushed Red Bliss and
Chive Potatoes and Roasted Carnival Cauliflower
\$124 PER PERSON

Braised Short Rib and Lobster 
Red Wine-Herb Beef Short Rib, Butter-White Wine
Poached Lobster Tail, Chanterelle Mushroom Potato
Medley, Seasonal Vegetables and
Lobster Bordelaise Sauce
\$139 PER PERSON

VEGETARIAN ENTRÉES

Select One Vegetarian Entrée Alternative Priced The
Same As Selected Main Entrée

Porcini and Portobello Mushroom Ravioli  
Garlic-Herb Roasted Wild Mushroom Confetti,
Broccolini and Porcini Cream

Quinoa  
Multi-Grain Medley of Red and White Quinoa,
Basmati Rice, Chickpeas, Herb-Garlic Roasted
Seasonal Vegetables, Arugula and Watercress with
Sherry Vinaigrette and Gingered Purple Carrot Purée

Asparagus Risotto 
Risotto, Grilled Asparagus Spears, Herb-Garlic
Roasted Baby Globe Carrots and Turnips, Shaved
Asparagus Parsnip Salad and English Pea Purée

Grilled Vegetable Ravioli  
Roasted Zucchini, Squash, Bell Pepper Confetti,
Shaved Fennel and Heirloom Carrot Salad and Basil
Cream Sauce

Eggplant Involtini 
Grilled Eggplant Stuffed with Sun Dried Tomatoes,
Capers and Olives, Saffron Risotto, Garlic, Wilted Pea
Tendrils, Spinach, Dill and Greek Yogurt Pomodoro

DESSERTS

PLEASE SELECT ONE

Passionfruit Pot De Crème  
White Chocolate Coconut Crumble, Dulce Chantilly
and Fresh Berries




Flourless Chocolate Raspberry Gâteau   
Vanilla Anglaise and Pistachio Mascarpone Cream

Hazelnut Cake   
Praline Milk Chocolate Mousse and Salted Caramel
Sauce

Pina Colada Cake  
Lime Coconut Cake, Piña Colada Mousse, Raspberry
Gelée and Raspberry Coulis

Chocolate Sampling Plate   
White Chocolate Pot De Crème, Milk Chocolate
Mousse Cake and Dark Chocolate Raspberry Tart
ADDITIONAL \$4 PER PERSON

Lemon Raspberry Tart   
Lemon Cream, Toasted Meringue and
Sweet Dough Crust

Traditional Tiramisu   
Lady Fingers and Coffee Syrup

Caramel Pear Mousse   
Caramelized Pears and Chocolate Fudge Cake

Design-Your-Own Dessert Trio   
PLEASE SELECT ONE FROM EACH CATEGORY

Cheesecake:

Strawberry, Tropical or Chocolate

Crème Brûlée Tartlet:

Vanilla, Coffee or White Chocolate

Chocolate Cake:

Flourless, Milk Chocolate Peanut Butter
or Hazelnut Dulce

ADDITIONAL \$6 PER PERSON