

BANQUETING EVENT MENU
2023 - 2024



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 Héctor Morales**, 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.

GENERAL INFORMATION

At Sunset Monalisa the service exceeds expectations with international gourmet cuisine made with locally sourced and imported ingredients that delight the palate and the senses.

DIETARY NOTATION GUIDE

Ensuring all of your guests have an enjoyable dining experience with us is of paramount importance. Please find the codes below for each menu item on the following pages, for ease of navigation and selection of offerings.



Gluten Free



Vegan



Dairy Free



Vegetarian



Nuts Free

OUTSIDE FOOD & BEVERAGE

No outside food and beverage of any kind is permitted to be brought into the restaurant by the client or guest without special permission from the Operation. If permission is granted for outside food, additional proof of insurance and liability waivers will be required. The Restaurant reserves the right to charge for the service and corkage of such food and beverage.

LABOR CHARGES & FEES

Bartender Fee for extra bar
Bartender for 4 hours of service.

All Labor Charges are subject to service charge and tax.

ESTIMATED GUEST COUNTS GUARANTEES

It is required that the Event Manager be informed of the final guest count for all meal functions thirty (30) days prior to the event.

The guaranteed guest count may not fluctuate more than 15% from the estimated guest count submitted thirty (30) days in advance. The final guarantee submitted thirty (30) days in advance will be a guaranteed minimum guest count, and is not subject to reduction. For functions serving a guarantee of more than 100 guests, the restaurant will set and prepare for an additional 10% overage.

Please note that the minimum food and beverage as indicated on the catering contract at the time of signing must be met; If the actual guest count served exceeds the guarantee, the charge will be for the final count served.

SERVICE OF ALCOHOLIC BEVERAGES

We reserve the right to refuse alcohol service to underage guests and to guests who appear to be intoxicated. Any and all guests may be asked to provide a valid ID before being served alcoholic beverages.

A Corkage Fee will apply to each bottle of wine or champagne brought in and not purchased from Sunset Monalisa. Service charge and tax will apply. Contact Sunset Monalisa for details and pricing.

LUNCH BUFFETS



LUNCH BUFFETS

Lunch Buffets Are Designed And Priced For Up To 2 Hours Of Service. 25 Guests Minimum Is Required.



SONORAN LUNCH BUFFET

SOUP

Tortilla Soup

Corn Tortilla Strips, Cilantro, Asadero and Oaxaca Cheese Blend

SALADS

Tijuana Caesar Salad

Crisp Romaine Leaves, Cotija Cheese, Toasted Sourdough Croutons, Roasted Tomatoes and Caesar Dressing

Chunky Tomato and Avocado Salad

Roasted Corn, Jicama, Spiced Pepitas

ENTRÉES

Build Your Own Taco Bar

Grilled Carne Asada, Achiote Roasted Chicken and Cilantro Lime Sea Bass

Flour Tortillas, Shredded Romaine, Shredded Cabbage, Diced Tomatoes, Diced Red Onion, Cilantro, Lime Wedges, Crema, Mexican Cheeses, Pico De Gallo, Salsa Casera, Salsa Verde, Guacamole and Corn Tortilla Chips

Three Cheese Enchiladas

Rolled Corn Tortillas Filled with Mexican Cheeses, Baked in Red Chile Sauce and Topped with Pico de Gallo

ACCOMPANIMENTS

Barrera Rice

Ranchero Style Pinto Beans

DESSERTS

Tres Leches Cake

Fresas Con Crema Pot de Crème

Abuelita's Chocolate Cheesecake

Chipotle Chocolate Tart with Pecan Crumble

BEVERAGES

Black Coffee and Tea Service

LUNCH BUFFETS

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COMFORT LUNCH BUFFET

SALADS

BLT Salad

Chopped Iceberg and Romaine, Diced Cucumbers, Tomatoes, Smoked Bacon, Pickled Red Onion, Crumbled Bleu Cheese, Ranch Dressing and Balsamic Vinaigrette

Tri-Color California Slaw

Shredded Green and Purple Cabbage, Pea Sprouts, Carrot and Parsnip Match Sticks, Toasted Sunflower Seeds, Creamy Celery Seed and Pommery Mustard Dressing

Three Bean Salad

Black Beans, Kidney Beans, Chickpeas and Sweet Marjoram-Mustard Vinaigrette
Asiago and Red Wine and Thyme Vinaigrette

ENTRÉES

8-Hour BBQ Brisket

Dry-Rubbed, House-Smoked and Slow-Roasted Brisket and Cider BBQ Sauce

Garlic Chicken

Herb-Garlic Roasted Free-Range Chicken Breast, Grilled Sweet Corn Succotash and Thyme-Scented Jus

ACCOMPANIMENTS

Mac n' Cheese Please

Fusilli Pasta Baked in Vermont Cheddar Fondue with Sourdough Parmesan Gratinée

Cauliflower Carnival

Herb-Roasted Multi-Color Cauliflower Florets, Grilled Asparagus and Blistered Cherry Tomatoes

DESSERTS

Caramelized Banana Cream Pie

Seasonal Fruit Cobbler

Chef's Choice Flourless Chocolate Cake

BEVERAGES

Black Coffee and Tea Service

LUNCH BUFFETS

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MEDITERRANEAN LUNCH BUFFET

APPETIZERS

Mezze

Roasted Garlic Hummus, Kalamata Olive Tapenade and Toasted Pita

SALADS

Vine Ripe Tomato Salad

Cous Cous Salad
Moroccan and Israeli Cous Cous, Lemon Zest, Parsley, Tomato and Garlic-Infused Olive Oil

Greek Salad

Hot House Cucumbers, Vine Ripe Tomatoes, Kalamata Olives, Red Onion, Feta Cheese and Caper Balsamic Vinaigrette

San Isidro Salad

Frisée, Spinach, Romaine, Radicchio Roasted Tomato, Citrus-Roasted Spanish Olives and Aged Sherry Vinaigrette

ENTRÉES

Greek-Style Chicken

Lemon-Oregano Marinated Roasted Chicken Breast, Caramel Cippolini Onions and Preserved Lemon Caper Sauce

Aegean Snapper

Pan-Roasted Snapper, Garlic, Olive Oil, Sea Salt and Fresh Thyme

Shrimp Marmara

Sautéed Turkish Spiced Shrimp, Warm Chickpea Salad, Dill and Parsley

Braised Lentils

Multi-Color Lentils, Curry-Roasted Cauliflower, Toasted Pistachios and Dried Apricots

Eggplant Caponata

Roasted Eggplant, Peppers, Onion, Zucchini, Savory Tomato Sauce, Fresh Herbs and Garlic

DESSERTS

Baklava

Cherry Almond Financiers

Greek Yogurt Pot de Crème with Berries

BEVERAGES

Black Coffee and Tea Service

COCKTAIL HORS D'OEUVRES



COCKTAIL HORS D'OEUVRES




CHILLED HORS D'OEUVRES




VEGETARIAN

Mini Inflated Tortilla with Truffle Scented Corn 

Hummus and Mini Pickles Flat Bread 

Herbed Goat Cheese and Beet Tart with pistachios 

MEAT & POULTRY

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  

Cream Cheese and Salmon Blini

Lobster Salad on Mini Brioche Roll 

Sea Bass with Lemon Mouseline 

HOT HORS D'OEUVRES

VEGETARIAN

Feta and Sun Dried Tomato Phyllo Triangle

Parmesan Artichoke Hearts  

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 

Mediterranean Chicken, Fig and Tomato Kebab  

Peking Duck Spring Roll  

Beef Bourguignon Wellington 

Szechuan Beef Satay  

SEAFOOD

Grilled Octopus Skewer with Caper Remoulade

Maryland Lump Crab Cake with Caper Remoulade 

Coconut Shrimp with Sweet Chile Sauce 

Tempura Cod with Citrus Vinaigrette

Bluefin Tuna Spring Roll

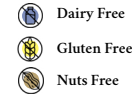
Panko Mahi Mahi with Chipotle Aioli

SELECT FOUR
SELECT FIVE
SELECT SIX

RECEPTION DISPLAY STATIONS

Reception stations are offered for a maximum of 2 hours. 25 guest minimum is required.

*Chef attendant required for 2 hours of service. One chef attendant required per every 50 attendees.



MARKET-STYLE VEGETABLE CRUDITÉ

Crisp Local Farm Vegetables to Include Baby Carrots, Celery, Broccoli, Cucumber, Purple Cauliflower and Cherry Tomatoes with Buttermilk Ranch Dip and Roasted Garlic Hummus

GRILLED VEGETABLE DISPLAY

Herb-Garlic Marinated, Grilled and Roasted Vegetables to Include Lemon-Grilled Asparagus, Balsamic Roasted Mushrooms, Roasted Zucchini, Yellow Squash, Bell Peppers and Blistered Tear Drop Tomatoes with Toasted Onion Dip, Balsamic Vinegar and Herb-Infused Olive Oil

BAJA CALIFORNIA CHEESE DISPLAY

Selection of Local Artisan and Farmhouse Cheeses to Include Water Crackers, Sliced Baguettes, Grissini, Star-Anise Infused Honey, Dried Fruit, Spiced Almonds and Fruit Preserves

MEDITERRANEAN ANTIPASTO TABLE

Display of Salami, Soppressata, Prosciutto, Fresh Mozzarella, Provolone, Marinated Greek Olives, Roasted Artichoke Hearts, Mushrooms À La Grecque, Pepperoncinis, Roasted Red Pepper and White Bean Dip, Extra Virgin Olive Oil and Lavash

TAPAS-STYLE CRAFTED BITES

PLEASE SELECT THREE



Cider Braised Spanish Chorizo
Beef Picadillo Empanada
Albondigas con Tomate
Bacon Wrapped Bleu Cheese Roasted Stuffed Dates
Garlic-White Wine Sautéed Mushrooms with Arbol Chile
Patatas Bravas

Served with a Family-Style Display to Include Lemon Aioli, Chimichurri, Serrano Ham, Spanish Olive Tapenade, Whole Grain Mustard, Grilled Flatbread, Lemon-Garlic Rock Shrimp and Chickpea-Lemon-Cucumber and Feta Salad

BREADS & SPREADS

Toasted Pita Bread, Artisan Bread, Flatbread, Roasted Artichoke-Spinach Dip with Smoked Bacon, Whipped Greek Feta with Kalamata, Lemon and Oregano, Sun-Dried Tomato Tapenade, Edamame-Cilantro Hummus and Classic Hummus

ENHANCE IT:

Add Jumbo Lump Crab Dip

CHILLED SEAFOOD BAR

-5 PIECES PER PERSON -   

Court Bouillon-Poached Jumbo Shrimp and Snow Crab Claws with Cocktail Sauce, Remoulade, Lemon Wedges and Tabasco™ Sauce

ENHANCE IT:

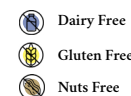
Add Freshly Shucked Oysters on the Half Shell*

ADDITIONAL - 2 PIECES -

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SHRIMP SAUTÉ STATION

Lemongrass Ginger Shrimp Galanga

Kaffir Lime, Coconut Curry, Steamed Jasmine
Rice and Sriracha

Shrimp Veracruz

Olives, Capers, Roasted Peppers, Onion, Savory Tomato
Broth and Cilantro Basmati Rice

CUCINA ITALIANA ISPIRATA*

Soft Bread Sticks, Rosemary Focaccia, Chile Flakes and
Parmesan

Substitute Gluten-Free Pasta - Inquire with Your Event
Manager for Pricing

PLEASE SELECT TWO

Ravioli Di Manzo Ai Porcini

Beef Short Rib Ravioli, Caramelized Cipollini, Porcini-
Wild Mushroom Sauce, Herbs and Pt Reyes Bleu Cheese

Gemelli Marinara Con Salsiccia

Twisted Pasta, Italian Sausage, Roasted Peppers, Garlic,
Parsley and House-Made Tomato Sauce

Semplice

Five Cheese Tortellini, Sun Dried Tomatoes, Roasted
Garlic, Extra Virgin Olive Oil and Fresh Basil

Gnocchi

Roasted Cherry Tomatoes, Wild Organic Arugula,
Radicchio, Toasted Pine Nuts and Ricotta Cheese

Scampi All'arrabbiata

Mini Shell Pasta, Olive Oil, Garlic Sautéed Rock Shrimp,
Chile Flakes, Fresh Parsley and San Marzano Tomato
Sauce

SLIDER BAR

PLEASE SELECT THREE

Angus Beef Slider

Aged Cheddar, Maple Peppercorn Bacon and
Mighty Moe Sauce

Pulled BBQ Chicken Slider

Havarti Cheese, Roasted Sweet Corn and
Molasses Mustard

Lump Crab Cake Slider

Fennel, Tarragon and Remoulade

Green Chile-Braised Smoked Pork Slider

Monterey Jack and Cilantro Aioli

Caprese Slider

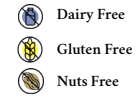
Vine Ripe Tomato, Fresh Mozzarella
and Basil Pesto

Black Bean-Cumin Basmati Slider

Green Cabbage and Red Chile Hummus

LATE NIGHT SNACK

*Chef attendant required for 2 hours of service. One chef attendant required per every 50 attendees.



MEXICO CITY STREET FARE*



PLEASE SELECT TWO

Arrachera Grilled Carne Asada Tacos

Achiote Grilled Chicken Tacos

Tempura Sea Bass Tacos

Slow-Roasted Pork Carnitas Tacos

Served with Warm Flour and Corn Tortillas, Salsa Casera, Pico De Gallo, Guacamole, Pickled Poblano Rajas, Sour Cream, Cotija Cheese, Cilantro and Lime Wedges

PIZZA STATION

ASSORTED FLAVORS

Meat Lovers

Bacon, salami, fennel sausage, guanciale, tomato, buffalo mozzarella.

Margherita

Stracciatella, tomato, basil, olive oil.

Diavola

Stracciatella, tomato, spicy salami, basil, olive oil.

Mortadella

Pistachio, mortadella, burrata.

Benny

Speck, pineapple, jalapeños, mozzarella, tomato.

Classica Napolitana

Salami, mushroom, tomato, basil, mozzarella.

RECEPTION CARVING STATIONS

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Nuts Free



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PETIT FILET STATION*



Celery Root-Parsnip Purée, Thyme-Caramelized Onions, Cabernet-Braised Wild Mushroom Demi, Pt Reyes Bleu Cheese and Pretzel Rolls

GARLIC & SAGE RUBBED ROASTED TURKEY*



Rosemary Stuffing, Gravy, Crushed Roasted Chive Fingerlings, Cranberry Chutney and Walnut Cranberry Pull-Apart Rolls

TARRAGON & MUSTARD BAKED SALMON*



Cedar Planked, Multi-Color Herb Lentils, Citrus Aioli and Roasted Garlic Rolls

PACIFIC SEA BASS*



Baked with Cilantro, Mint, Orange and Lime, Coconut Forbidden Rice, Kaffir Lime-Lemongrass Sambal and Potato Rolls

HERB & SEA SALT-CRUSTED BEEF TENDERLOIN*



Wild Mushroom Cavatappi Bechamel, Cabernet Reduction and Pretzel Rolls

HERB & GARLIC BEEF STRIPLOIN*



Balsamic Cippolini and Smoked Bacon Hash, Caramelized Fennel Demi and Artisan Ciabatta Rolls

ROSEMARY & POMMERY MUSTARD PRIME RIB*



Whole Bone-In Rib Roast, Slow-Roasted with Merlot Jus Reduction, Mascarpone Yukon Mashers, Creamed Horseradish and Brioche Rolls

CITRUS & GARLIC-ROASTED COLORADO LAMB RACK*



Tabouleh, Apricot-Mint Chutney, Raita and Warm Pita

RECEPTION DESSERT STATIONS

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Nuts Free

SWEET TOOTH SAMPLING

Lemon Cheesecake Mousse
Chocolate Layer Cake
Coffee Crème Brûlée S'mores Tarts
Miniature Coconut Macaroons

DULCES DE MEXICO

Traditional Tres Leches Cake
Cinnamon Rice Pudding
Vanilla Flan
Cinnamon Snap Cookies
Churros with Chocolate Sauce

VIVA ITALIA

Chocolate Cannoli
Tiramisu
Miniature Gelato Cups to Include Pistachio, Salted
Caramel, Chocolate, Vegan Mango Amaretto Cookies

CHOCOLATE TO REMEMBER

Dark Chocolate Panna Cotta
Milk Chocolate Ganache Cake
White Chocolate Crème Brûlée
Locally-Crafted Truffles
Chocolate Cheesecake

RED CARPET

Raspberry Panna Cotta
Red Velvet Cupcakes
Strawberry Cheesecake
Strawberry-Glazed Éclairs
Raspberry Chocolate Tarts
Red Berry Macarons

HAND-ROASTED RETRO CLASSICS

S'mores and Baked Alaska Station
Graham Cracker-Crusted Marshmallow with Chocolate Ganache,
Roasted-by-Hand
Miniature Baked Alaska on-a-Stick with Caramelized Meringue
Assorted Toppings and Crushed Nuts

ICE CREAM PARLOR*

Miniature Gelato Cups to Include Chocolate, Pistachio,
Salted Caramel and Vegan Mango
Assorted Chef Prepared Ice Cream and Fruit Bars Hand
Dipped-to-Order
Chef's Selection of Dark, Milk and White Chocolate Dips
and Assorted Toppings and Sauces

RUM BABA BANANAS FOSTER

Baba Bouchon, Hot Brown Sugar Caramel Sauce, Vanilla
Ice Cream, Crispy Funnel Cake
and Choice of Rum

PLATED DINNER



PLATED DINNER

Plated Dinners Are Designed And Priced As A Three-Course Meal Including One Starter, One Entrée And One Dessert.
Enhance your Plated Dinner by adding a Fourth Course. Inquire with your Event Manager for Options and Pricing.



*Bread & Butter Service
Black Coffee and Tea Service*

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

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

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

SEAFOOD

Dungeness Crab-Crusted New England Cod

Celery Root-Yukon Potato Purée, Roasted Baby Turnips and Globe Carrots and Creamy Chowder Sauce

Sea Bass Wharf

Crushed Red Bliss and Chive Potatoes, Feta, Garlic-Roasted Heirloom Cauliflower, Oven Dried Tomato and Vin Blanc

Herb Crusted Sea Bass

Lobster bouillabaisse, mussels, spätzle, peas.

Citrus Glazed Mediterranean Salmon

Chickpea Barley Medley, Chorizo, Fava-Roasted Corn Succotash, Roasted Green Grape and Fennel Coulis

BEEF

Cabernet Braised Beef Short Rib

Parsnip Celery Root Purée, Wilted Swiss Chard, Garlic Roasted Carrots and Braising Demi Glace

Port Wine Beef Cheek

Herb Polenta, Gouda, Caramelized Root Vegetables, Truffled Mushroom Ragout and Port Wine Reduction

Angus Beef Filet

Herb-Garlic Seared, Roasted Garlic Yukon Mashers, Asparagus, Baby Carrots and Cabernet Dijon Demi

Horseradish Crusted Filet Mignon

White Cheddar-Gruyere Potato Gratin, Grilled Asparagus, Baby Squash-Green Peppercorn Creamy Demi-Glace

Center Cut Filet



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


PLATED DINNER


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DUO ENTRÉES

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

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

**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

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

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

Roasted Cauliflower 
Romesco sauce with black & white rice, piquillo and
tatin, peas.

Risotto Milanese  
Saffron, aged parmesan and Plugrá butter.

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

Eggplant Umami 
Miso with basmati rice, sesame and brava sauce.

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

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 ADDITIONAL

PLEASE SELECT ONE FROM EACH CATEGORY

Cheesecake:

Strawberry, Tropical or Chocolate

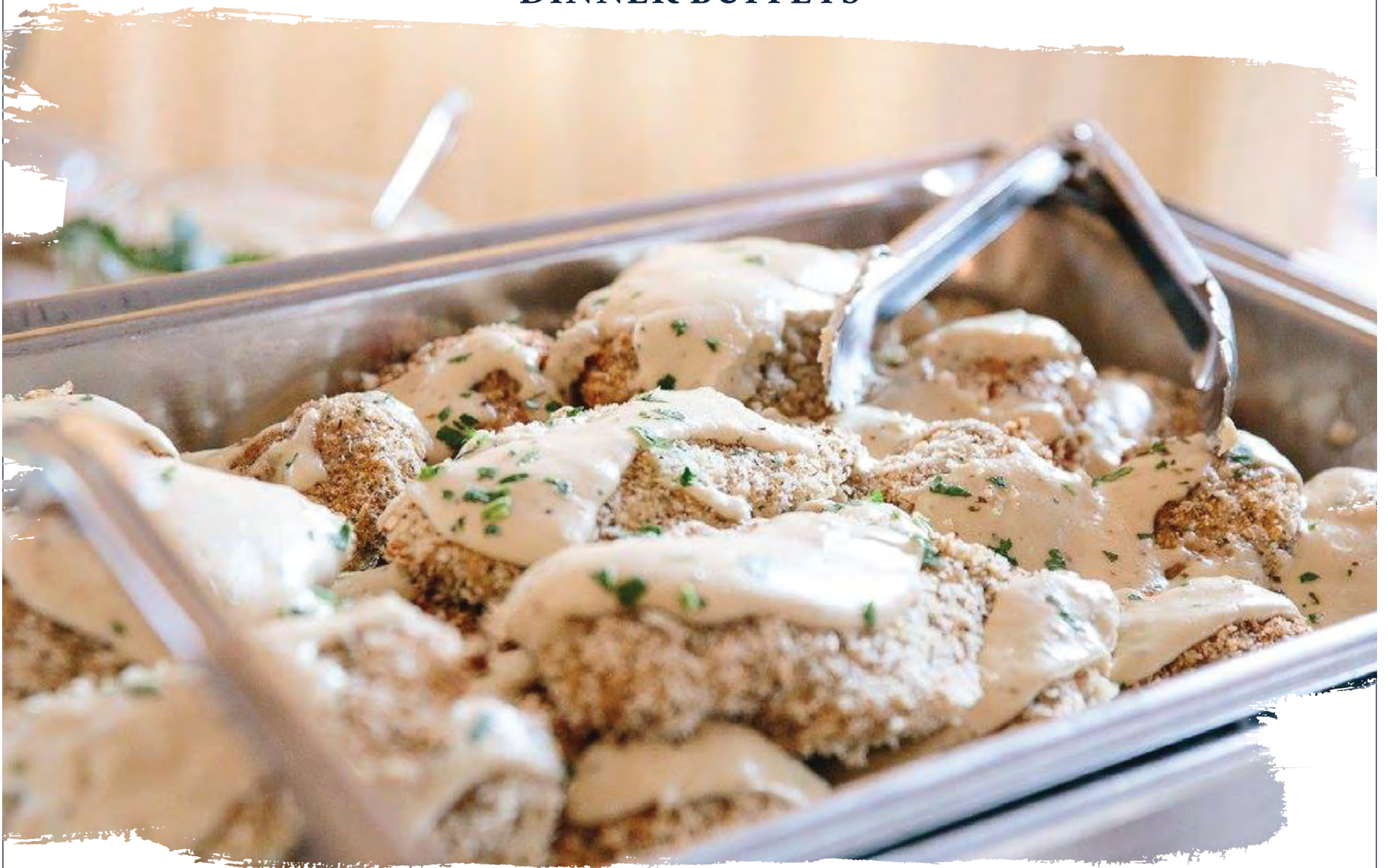
Crème Brûlée Tartlet:

Vanilla, Coffee or White Chocolate

Chocolate Cake:

Flourless, Milk Chocolate Peanut Butter
or Hazelnut Dulce

DINNER BUFFETS



DINNER BUFFET

Are designed and priced for up to 2 hours of service. 50 guest minimum is required.

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ITALIAN DINNER BUFFET

SOUP

Cioppino

Classic Fisherman's Stew of Fresh-Caught Seafood, Savory Tomato Broth with Sliced Sourdough and French Baguettes

SALADS

Caprese Salad

Fresh Mozzarella and Marinated Tomato Salad Basil, Extra Virgin Olive Oil and Balsamic

Hearts of Romaine Salad

Arugula, Radicchio, Toasted Sourdough Croutons, Shaved Parmesan and Aged Sherry Vinaigrette

Italian Chickpea Salad

Lemon-Rosemary Marinated Chickpeas, Cucumber, Tomato, Capers, Parsley and Red Wine Vinaigrette

ENTRÉES

Bistecca Alla Fiorentina

Slow-Roasted Beef Strip Loin, Rosemary, Sea Salt, Cracked Black Pepper, Olive Oil and Balsamic-Glazed Cipolini Onions

Chicken Marsala

Pan-Seared Chicken Breast, Marsala-Sage Roasted Mushroom Sauce

Sea Bass Provençal

Lemon-Basil Marinated Roasted Sea Bass, Tomatoes, Capers and Olives

ACCOMPANIMENTS

Miniature Muffuletta Sliders

Olive Tapenade, Pepperoncini Relish on Pretzel Rolls

Soft Mascarpone Basil Polenta

Parsley and Garlic-Roasted New Potatoes
Vegetable Primavera

DESSERTS

Monterosa Tart

Mascarpone-Ricotta Cream and Fresh Strawberries

Amaretto Torte

Cappuccino Cheese Cake and Amaretto Cookies

Choco Nocciola Verrine

Piedmont Hazelnut Filling and Chocolate Sponge Dust

Assorted Italian Cookies

BEVERAGES

Black Coffee and Tea Service

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LATIN EXPEDITION DINNER BUFFET


SOUP

Chicken Sancocho    
Deep Earthen-Flavored Stew of Chicken, Root Vegetables and Fresh Herbs

SALADS

Tropical Fruit Salad   
Cantaloupe, Pineapple, Papaya, Red Bell Pepper, Red Onion, Jalapeño, Lime and Cilantro

Shrimp and Gandules Salad  
Marinated Beans, Chopped Romaine, Sautéed Ginger Shrimp and Mojo Vinaigrette

Mixed Greens Salad  
Baby Greens, Watercress, Jicama-Mango Relish, Marinated Hearts of Palm, Toasted Cashews and Guava Vinaigrette

ENTRÉES

Achiote Chicken  
Citrus-Herb Rubbed and Roasted with Date, Fig and Cognac Sauce

Banana Leaf Grouper  
Ginger, Lemongrass and Kaffir Lime Rub, wrapped in Banana Leaves and Steam-Baked in Coconut Water with Lime Aioli

12-Hour Brisket  
Adobo-Braised Beef Brisket, Onion Escabeche and Sweet Potato Plantain Mash

Paella Mixta  
Saffron Rice, Vegetables, Savory Bouillabaisse Broth, Langoustine and Smoked Pork Belly

ACCOMPANIMENTS

Elote Loco  
Char-Grilled Corn, Hominy, Ancho Cilantro Butter, Spring Shoots and Popcorn

Vegetable Barigoule  
White Wine, Garlic-Lemon Braised Artichokes, Potatoes, Baby Fennel, Cauliflower and Carrots

DESSERTS

Dos Leches Panna Cotta and Fresh Tropical Fruit  

Guava Y Queso Cake

Suspiro
Cajetta Mousse, Mexican Wedding Cookies, Passion Fruit Gelee

Mini Churros and Chocolate Sauce 

BEVERAGES

Black Coffee and Tea Service

DINNER BUFFET

Are designed and priced for up to 2 hours of service. 50 guest minimum is required.

*Chef attendant required for 2 hours of service. One chef attendant required per every 50 attendees.



TASTE OF MEXICO HEAVY RECEPTION

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

Cooked with Manteca, Hill Farms Monterey Jack Cheese, Served with Mexican Cream and Fresh Tortillas

Col de Bruselas Estilo San Quintín

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

Chilaquiles Con Salsa De Tomatillo

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

SEAFOOD AND MEAT STATION

Camarones al Ajillo

Wild Caught Gulf Coast White Shrimp Sautéed with with Garlic, Chile Guajillo, Butter and White Wine

Sopes de Tinga de Pollo

Shredded Chicken with onion, Tomato, Sour Cream And Cotija Cheese.

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

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

BEVERAGES

Black Coffee & Tea Service

DINNER BUFFET

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Dairy Free



Vegan



Gluten Free



Vegetarian



Nuts Free

TASTE OF MEDITERRANEAN HEAVY RECEPTION

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

BEVERAGES

Black Coffee & Tea Service