

MENU

buffet

STARTERS

Serrano Ham Salad

Panela cheese, vegetables and local fruits

Canapés

Serrano ham, shrimp and tuna.

Table of Cold Meats

Ham, salami, porqueta, variety of cheeses, strawberries and grapes.

Jalapeño Poppers

Wrapped in bacon, stuffed with cheese and shrimp.

Tempura Shrimp

Grated coconut and sesame with mango sauce.

MAIN COURSE

Mexican-style meat and seafood roast

Arrachera, smoked fish with chipotle, braised octopus, grilled salad with smoked vegetables and nuts, guacamole and tortillas.

Raw seafood table

Fresh tuna sashimi, Shrimp aguachile in tatemada habanero sauce, Mango mahi mahi ceviche and homemade sauces with tostadas.

Seafood Tray

Fried or baked fish, shrimp fried in tempura or cooked in butter and garlic, breaded squid with salad, Mexican vegetable sauce and rice.

Taco buffet

Mexican tacos
chicharrón in green sauce, chicken in red sauce, rajas with cheese and cream, with handmade tortillas, salsas and guacamole.

DESSERTS

Seasonal Fruit Pie

Chocolate Mousse

Corn Pudding

Rice Pudding