

CORAZÓN
CABO | RESORT & SPA

• CATERING •
MENU





Breakfast

CONTINENTAL BREAKFAST

\$26 per person

Fresh Juice: Orange, Grapefruit, Green

Freshly Brewed Coffee, Decaffeinated
Coffee & Tea Blends

Seasonal Sliced Fruit

Cereals with Whole or Skim Milk

Yogurt & Granola

Croissants, Chocolates, Cinnamon Rolls,
Freshly Baked Rolls, White & Whole
Wheat Toast, Jams, Honey, Artisan Butter

BREAKFAST BUFFET - AMERICAN

\$38 per person

minimum for breakfast buffet is 20 guests

Fresh Juice: Orange, Pineapple, Melon

Freshly Brewed Coffee, Decaffeinated
Coffee & Tea Blends

Seasonal Sliced Fruit

Cereals with Whole or Skim Milk

Yogurt & Granola

Croissants, Chocolates, Cinnamon Rolls,
Freshly Baked Rolls & Bagels,
White & Whole Wheat Toast,
Jams, Honey, Artisan Butter

Scrambled Eggs

Scrambled Egg Whites with Spinach

Bacon & Baby Sausages

Sauteed Potatoes

Pulled Beef 'Tinga' Chilaquiles in Green or
Red Sauce

Refried Black Beans & Cotija Cheese

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 under cooked. 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

BREAKFAST BUFFET - CORAZON

*\$45 per person
minimum for breakfast buffet is 20 guests*

Fresh Juice: Orange, Pineapple, Melon
Freshly Brewed Coffee, Decaffeinated
Coffee & Tea Blends
Seasonal Sliced Fruit
Cereals with Whole or Skim Milk
Yogurt & Granola
Croissants, Chocolates, Cinnamon Rolls,
Freshly Baked Rolls & Bagels, Jams, Honey,
Artisan Butter
Cheese Board with Assorted Brie,
Camembert, Soft Goat & Manchego
Cheeses, Strawberries, Nuts & Grapes
Egg Station: Made to Order Scrambled Eggs
Bacon & Baby Sausages
Sautéed Potatoes
Chilaquiles in Green or Red Sauce
Refried Black Beans with Cotija Cheese

BREAKFAST BUFFET - MEXICAN

*\$55 per person
minimum for breakfast buffet is 20 guests*

Fresh Juice: Orange, Pineapple, Melon
Champurrado, Regular & Decaffeinated
Coffee, Café De Olla
Seasonal Sliced Fruit
Cereals with Whole or Skim Milk
Yogurt & Granola
Croissants, Chocolates, Cinnamon Rolls,
Freshly Baked Rolls & Bagels,
White & Whole Wheat Toast,
Jams, Honey, Artisan Butter
Cheese Board with Assorted Brie,
Camembert, Soft Goat & Manchego
Cheeses, Strawberries, Nuts & Grapes
Beaten Eggs with Cured Meat & Red Sauce
Mexican-Style Egg Whites
Chilaquiles in Green or Red Sauce
Hidalgo Style Lamb Barbacoa with
Consommé, Salsa & Traditional Garnishes
Refried Black Beans
Corn Tortillas
Mushroom Quesadillas, Poblano Chili
Peppers & Picadillo
Sopes with Cured Meat, Lettuce, Onion,
Cotija Cheese & Sour Cream
Sauces: Habañero, Macho Sauce

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Plated Breakfast

\$33 PER PERSON

BEVERAGES

Fresh Juice

orange, pineapple, melon

Regular & Decaffeinated Coffee

truffle oil & crème fraîche

Teas

lemon, milk, honey

SIDES

Assorted Pastries, White & Whole

Wheat Toast

artisan jams, organic honey, butter

STARTERS

select one

Seasonal Fruit Plate

Honey & Greek Yogurt

Papaya Plate

yogurt, granola, organic honey

Greek Yogurt Plate

green apple, guava, banana, berries,
homemade granola

Oatmeal Bowl

coconut milk, dates, red fruits, toasted almonds,
linseed, caraway

ENTRÉES

select one

Scrambled Eggs

bacon, ham or mexican-style, hash browns,
applewood bacon, breakfast sausage

Chilaquiles with Red or Green Salsa

shredded chicken, onion, cilantro, sour cream,
cotija cheese

Egg White Omelet

mozzarella, tomato, cilantro, onion, chorizo,
side salad, hash browns

Chicken Mole Enchiladas

house-made black mole, onion, cilantro, sour cream,
toasted sesame, cotija cheese

Green or Red Enchiladas

onion, cilantro, sour cream, cotija cheese

Huevos Rancheros

eggs over corn tortillas, red or green salsa, chorizo,
refried black beans, chicharrón gorditas

Muffin with Egg

scrambled eggs, ham or bacon, mozzarella cheese,
sauteed potatoes, bacon, breakfast sausage

Smoked Salmon Bagel

fresh salad, traditional garnishes

Egg Burrito with Machaca

stewed mexican style, refried black beans,
tortilla chips, guacamole

Stuffed Chile

scrambled eggs, machaca a la Mexicana,
mozzarella, chipotle hollandaise sauce, tortillas

Molletes

chorizo, cured meat, beans, manchego cheese,
mexican salsa, guacamole

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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

CLASSIC BAGEL

\$7 per person

Cream Cheese, Tomato,
Alfalfa Sprouts, Onion

SMOKED SALMON BAGEL

\$14 per person

Smoked Salmon, Cream Cheese, Capers,
Onion, Tomato, Lettuce, Asparagus,
Cherry Tomato, Baby Spinach

VEGETARIAN BAGEL

\$10 per person

Cream Cheese, Tomato, Cucumber, Lettuce,
Baby Spinach, Carrot, Alfalfa, Eggplant

HAM & CHEESE CROISSANT

\$6.50 per person

Turkey, Ham, Provolone Cheese,
Lettuce, Tomato

BREAKFAST BURRITOS

\$9 per person

Fluffy Scrambled Eggs

Chorizo & Breakfast Sausage

Cheddar & Colby Jack Cheese

House Crafted Salsa

OATMEAL

\$8.50 per person

Assorted Fruits

OMELETTE STATION*

\$10 per person

Fresh Farmer's Eggs

Ham, Bacon, Sausage, Shrimp

Peppers, Onions, Tomatoes, Mushrooms

Assorted Shredded Cheeses

EGGS BENEDICT- 2 PIECES

\$12 per person

Select one

Traditional Benedict

canadian bacon, hollandaise sauce

Smoked Salmon Benedict

smoked salmon, chipotle chili hollandaise sauce

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Specialty Breaks

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

DELI BREAK

\$16 per person

Select 3 Salads: Greek, Caesar, Burrata, Bleu Cheese Salad

Wraps: Chicken, Monterrey Beef, Shrimp al Pastor

SWEET BREAK

\$12 per person

Donuts: Chocolate, Maple, Sugar, Glazed, White Chocolate, Chi-Chi (Braided Donuts)

Berlin Balls

pastry cream, seasonal red fruit jam, apple purée

Assorted Churros



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À La Carte

REFRESHMENTS & SNACKS

BEVERAGES & JUICES

\$5 per person

Juices: Grapefruit, Pineapple, Green, Watermelon, Melon, Hibiscus Flower Infusion

Café de Olla

coffee, whole cane sugar, cinnamon, piloncillo, orange peel, anise, cloves

Grandma's Mexican Hot Chocolate

Atole

traditional mexican hot corn masa beverage
vanilla, strawberry, chocolate abuelita

DONUTS

\$3.50 per piece

Chocolate, Maple, Sugar, Glazed, White Chocolate, Chi-Chi (Braided Donuts)

BERLIN BALLS

\$4 per piece

Pastry Cream, Seasonal Red Fruit Jam, Apple Purée

CHURROS

\$3.25 per piece

Chocolate Sauce, Caramel Sauce, Eggnog Vanilla Sauce

MUFFINS & PASTRIES

\$3 per piece

Muffins: Vanilla, Whole Grain, Chocolate, Vanilla, Blueberry, Banana

Butter Croissant

Almond Croissant

Banana Bread

Chocolate Bread

Cinnamon Shells

Vanilla Shells

Pineapple Turnover

Cream Cheese Puff Pastries

Polvorones (Crumbly Shortbread)

Madeleine

Sugar Bread

Mantecado

BROWNIES

\$6 per piece

Classic, Black & White, Blueberry Nut

COOKIES

\$20 per dozen

Double Chocolate, Oatmeal Raisin, White Chocolate & Cranberry Cookies, Peanut Butter, Coconut, Shortbread, Amaranth Agave Honey

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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
ENTRÉE COUNTS DUE 14 DAYS PRIOR

SOUP

select one

Asparagus Cream

truffle cotija cheese

Tortilla Soup

Pumpkin Soup (VE)

Tomato Soup

SALAD

select one

Tijuana

Romaine lettuce, tomato, Parmesan, anchovies,
avocado dressing, focaccia bread

Palm

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

ENTRÉE

select one

Chorizo Crusted Pan-Dried Sea Bass Filet | \$57

tomato basil risotto

Brisket | \$62

potato salad, chorizo brussel sprouts

Blueberry Glazed Pork Loin | \$52

saffron goat cheese potato mash, swiss chard sauté

Stuffed Chicken Breast | \$52

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

Portobello Mushroom Lasagna | \$45

DESSERT

select one

Dark Chocolate Mousse

chocolate mousse, chocolate sponge cake,
raspberry cream, organic cacao nibs, raspberry jelly

Passion Fruit & Mango Cheesecake

cinnamon crunchy cookie, passion fruit,
mango cream cheese, vanilla beans & chipotle
pepper sauce, hazelnut mousse

Crème Brûlée

vanilla bean creme brûlée, blue corn crumble,
mascarpone cheese cream, tulip leaf, mint

Black Forest Cake & Black Cherry

Chocolate Mousse

chocolate sponge cake, white chocolate mousse,
black cherry ganache, raspberry jelly, kirsch liqueur

Tropical Tres Leches Cake

butter sponge cake, coconut chantilly,
tres leches syrup, passion fruit jelly,
impregnated mango, cinnamon crunch

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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

ITALIAN BUFFET

\$115 per person

Antipasti Bar

Salad

organic mixed lettuce and romaine lettuce, caesar dressing, italian dressing, ranch dressing, balsamic vinaigrette, olive oils, infused balsamic vinegars, croutons, grana padano cheese, olives, turkey ham, chicken breast, canned tuna, cucumber, carrot, beet, broccoli, cauliflower, alfalfa, cherry tomato, mushroom, pepper, red onion, jicama

Bread Station

focaccia, ciabatta, crispy breadsticks

Cheese

asiago, provolone, grana padano, compote, olives, grapes, strawberries, walnuts

Cold Meats

prosciutto, genoa salami, pastrami

Fusilli Salad

fusilli, olive, cherry tomato, basil, shrimp, anchovy, shallot

Tuna Carpaccio

parmesan, olive oil, arugula, pine nuts, gremolata, caper

Caprese Salad

mozzarella, tomato & basil pesto, mushroom, portobello, arugula, broad beans

Hot Station

Pasta & Accompaniments

penne, fettuccine, spaghetti, pomodoro sauce, bolognese sauce, alfredo sauce, 4 cheese sauce, white wine, olive oil, butter, caper, anchovies, olive, pepperoni, garlic, onion, mushroom, spinach, peppers, cherry tomatoes, chopped tomato, parsley, basil, rosemary, thyme italian sausage, bacon, ham, shrimp and squid, parmesan cheese

Cacciucco Fish Stew

beef, fresh leaves, seasonal vegetables, mattone chicken roasted chicken breasts, butter, tuscan herbs, garlic & citrus roman saltimbocca beef, pancetta, sage, green beans, gravy, primavera rice, carrot, peas, corn, aglio olio vegetables, fresh seasonal vegetables, garlic, olive oil

Dessert

Sweet Corn Cake

corn cake, mascarpone cream cheese, vanilla beans, caramel popcorn, chamomile gel, gold leaves

Dark Chocolate Mousse

chocolate mousse, chocolate sponge cake, raspberry cream, organic cacao nibs, raspberry jelly

Passion Fruit & Mango Cheesecake

cinnamon crunchy cookie, passion fruit, mango cream cheese, vanilla beans & chipotle pepper sauce, hazelnut mousse

Crème Brûlée

vanilla bean creme brûlée, blue corn crumble, mascarpone cheese cream, tulip leaf, mint

Black Forest Cake & Black Cherry

Chocolate Mousse

chocolate sponge cake, white chocolate mousse, black cherry ganache, raspberry jelly, kirsch liqueur

Tropical Tres Leches Cake

butter sponge cake, coconut chantilly, tres leches syrup, passion fruit jelly, impregnated mango, cinnamon crunch

Roasted Pineapple & Crispy Meringue (GF)

vacuum roasted pineapple, zacate lemon syrup, coconut tapioca, mango fresh, crispy meringue

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

MEXICAN FIESTA

\$125 per person

Salad

select three

Corn Salad

Tomato Salad

Chicken Salad

chipotle chile mayonnaise

Seafood Salad

mango dressing

Ceviche

select one

Acapulco Shrimp Cocktail

Yucatecan Fish Ceviche

Mixed Seafood Ceviche

Entrée

select three

Beef, Chicken or Shrimp Fajitas

Pork Loin

achiote sauce

Mole Poblano Chicken

Smothered Fish Fillet

Grouper Filet

creamy ancho chili sauce

Cheese Stuffed Poblano Peppers

Soup

select one

Tortilla Soup

Corn Bisque

coriander essence

Seafood Bisque

tequila

Sides

select three

Sweet Potato Gratin

Mashed Sweet Potatoes

Grilled Mixed Vegetables

Corn on the Cob with Cilantro Butter

Creamy Garlic Mushrooms

Grilled Tomatoes

Mexican Rice

Rice with Corn

Dessert

select two

Churros

caramel & goat cheese sauce,
guajillo pepper & dark chocolate sauce,
condensed milk

Grilled Tomatoes

Mexican Rice

Lemon Meringue Pie

sweet potato crust

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Boxed Lunch

ALL BOXED LUNCHES ARE \$32 EACH

INCLUDES WHOLE FRUIT, CHIPS, COOKIE, WATER OR SOFT DRINK
MAXIMUM OF 2 CHOICES. OFFERED ON A TO-GO BASIS ONLY

Classic Bagel

cream cheese, tomato, alfalfa sprouts, onion

Smoked Salmon Bagel

smoked salmon, cream cheese, capers, onion,
tomato, lettuce, asparagus, cherry tomato,
baby spinach

Ham & Cheese Croissant

turkey ham, swiss cheese

Caprese Wrap

vegetables, buffalo cheese, black olives, basil,
tomato pesto dressing

Chicken Breast Ciabatta

cucumber, lettuce, parmesan cheese, tomato,
herb mayonnaise

Brisket Ciabatta

cucumber, lettuce parmesan cheese, tomato,
herb mayonnaise

Greek Salad

iceberg lettuce, caramelized feta cheese, tomato,
peppers, olives, cucumber, red onion, pita bread,
lemon, cumin, balsamic honey dressing

Caesar Salad

baby romaine lettuce, parmesan cheese, tomato,
focaccia croutons, anchovies dressing

Burata Salad

burrata cheese, organic tomatoes, arugula,
truffled cilantro pesto



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Reception Hors d'Oeuvres

PASSED OR DISPLAYED

MINIMUM ORDER 24 PIECES PER SELECTION

\$8 PER PERSON

COLD CANAPES

Mexican Gazpacho

watermelon, tomatoes, peppers, cucumber, chili, basil, olive oil, coriander, mint

Burrata Cheese Pesto Tapenade

Chicken Curry

pickle relish bao bun

Salmon

crispy won ton, tahini, candied yellow lemon

Tuna Taco Bell

chipotle chili cream, avocado

Tequila Jalapeño Shrimp Cocktail

HOT CANAPES

Flat Bread Caprese

arugula, fig strawberry compote

Crab Arancini

sriracha dressing

Coconut Shrimp

mango tarragon dressing

Baja Brisket

beef stew, mashed carrots, habanero chili, beet demi-glace

Crab Bites

bacon bbq dressing

Chicken Poblano Mini Tamales

Smoked Oyster Mini Tamales

Tapenade & Chicken

grilled chicken, dried tomato tapenade, chimichurri mayonnaise, sprouts

Blue Corn Sope with Roasted Vegetables

dried tomato tapenade, goat cheese emulsion, basil pesto, green pumpkin seeds

Huitlacoche Quesadillas

cheese, corn smut

Chicken Flautas

cream, lettuce, cotija cheese

Black Bean Tamalito

banana leaf, tatemada sauce, goat cheese

Smoked Oyster in the Shell

au gratin, tarragon

Mezcal Adobo Marinated Octopus

sriracha dressing

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Reception Hors d'Oeuvres

PASSED OR DISPLAYED

MINIMUM ORDER 24 PIECES PER SELECTION

\$8 PER PERSON

VEGETARIAN

Watermelon Nigiri

sesame oil, soy sauce, ponzu

Vegetarian Spring Roll

wrapped in rice paper

Seasonal Vegetable Tempura

mango chili habanero dressing

Portobella Mushroom Ratatouille

Fried Tofu

pineapple and cumin compote

Poblano Chile Mini Tamales

Falafels

tahini dip

Mushroom Empanadas

truffled chimichurri

Seasonal Fruit Skewers

SWEET CANAPES

Dark Chocolate Mango Mousse

Crunchy Almonds

caramelized almonds, chocolate ganache, amaretto liqueur

After Ten

marzipan, cinnamon dark chocolate biscuit

Caramel Fudge Brownie

Caramel Truffle

caramel chocolate truffle, jamaican rum

White Chocolate Coconut Truffle

“Piña Colada” Cream

Chocolate Mini Tamales

White Chocolate & Coconut Cheesecake

Chocolate & Guava Cheesecake

Flan

Vanilla, Mezcal & Red Fruit Crème Brûlée

Vanilla and Guajillo Chili Creme Brulé

Passion Fruit Brownie Lollipop

Red Velvet Lollipop

Fruit Skewers

star anise, mezcal, cinnamon

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Brunch Reception

\$100 PER PERSON

EGG STATION

Chilaquiles

Hot Cake/Waffles

whipped cream, cajeta, agave honey, bee honey, vanilla sauce, caramel sauce, red fruit sauce, pineapple jam, red fruit jam, watermelon jam, apple-pear-cinnamon-raisin jam

Salad Bar

romaine, baby spinach, sangria, iceberg, mixed greens, watercress, alfalfa germ, purslane, hearts of palm, corn, green beans, heirloom tomatoes, cherry tomatoes, parmesan cheese, blue cheese, goat cheese, marinated panela cheese, caramelized walnuts, caramelized granola, black olives, green olives, baba ganoush, hummus, roasted eggplants, mushrooms hummus, roasted eggplant, balsamic mushrooms, boiled eggs, white onion, red onion, lychees, dried fruit, almonds, raisins, dates, chickpeas, lentils, beans, julienne tortilla chips, avocado, cucumber, raspberries, blueberries, strawberries, caramelized pears, caramelized apples, grilled green asparagus, spring potatoes, fried bacon

Dressings

red fruit dressing, caesar, ranch, 1000 island, balsamic, italian, mango, curry, mustard, honey, herbal yogurt, balsamic vinegar, red wine vinegar, olive oil, garlic oil, rosemary oil, chili oil, tomato oil, sesame oil, charcoal oil

SALADS

Shrimp & Wild Rice

chipotle mayonnaise, cilantro, vegetables, grilled pineapple

Salmon Tabbouleh

dried fruits, cumin, vegetables, olive oil, lemon

Cactus and Panela

cherry tomato, cherry onion, cilantro, sour orange vinegar

Root

turnips, carrots, beets, lettuce, balsamic reduction, honey

Tropical Fruit Salad

CHEESE & COLD MEATS STATION

Cheese

brie, camembert, natural goat, ash goat cheese, blue, parmesan, cream cheese, swiss cheese, provolone cheese, manchego cheese

Cold Meats

turkey ham, serrano ham, pastrami, salami

BREAD STATION

Breads

focaccia, bagels, natural rolls, parmesan cheese rolls, whole wheat rolls, baguette, rye, peasant sliced, pita, mini hamburgers buns, grissini, gluten free bread

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Brunch Reception cont.

\$100 PER PERSON

BAGEL STATION

Bagels

plain, parmesan cheese, sesame

Smoked Salmon

cured salmon, serrano ham, smoked trout

Accompaniments

cream cheese, chipotle chile cream cheese, fine herbs cream cheese, red onion, cilantro, capers, parsley, gherkins, egg, olive oil, roasted vegetables, olives, dried olives, dried tomatoes, red fruit jams, lemons, mixed lettuces, romaine lettuces, heirloom tomato slices

SEAFOOD STATION

Acapulco Mezcal Ceviche

Orange Octopus Ceviche

Yucatecan Ceviche

Sesame Seeds Tuna Ceviche

Shrimp Cocktail

Green, Yellow Tail Tiradito

Fresh Oyster

Chocolate Clams

Shrimp to Peel

Accompaniments

lemons, lettuce, habanero peppers, onion, cilantro, pickled serrano peppers, mexican sauce, chipotle mayonnaise, cilantro mayonnaise, saffron mayonnaise, oyster sauce mayonnaise, avocado mousse, avocado habanero sauce, valentina sauce, buffalo sauce, huitchol sauce, tabasco, chimichurri, tostadas, tortilla chips

SUSHI STATION

Sushi Variety

Fresh Tuna Filet

Yellow Tail Sashimi

Tuna Sashimi

Accompaniments

soy sauce, prepared soy sauce, prepared eel-oyster sauce, pickled ginger, wasabi, tampico dressing

GRILL STATION

Suckling Pig

corn tortillas, flour tortillas, tatemada green sauce, tatemada red sauce, avocado sauce, xni pec onion, sliced lettuce, chopped onion, chopped coriander

Rib Eye

tarragon mustard

Cheese Birria, Zarandeado Grilled Fish, Butterfly Shrimp, Grilled Octopus, Spades, Picaña, Chicken Parmesan, Sweetbreads, Spanish Sausage, Cured Sausage, Beef Fillet Wrapped in Bacon, Stews, Cochinita Pibil, Carnitas Michoacan, Pressed Pork Rind, Chicken Mole, Barbacoa, Shrimp Fajitas, Tacos al Pastor

Mixed Paella

pork, beef, chicken, shrimp, octopus, tripe, squid

Accompaniments

argentine chimichurri, onion, cilantro, guacamole, lemons, cambray onion, salsa borracha, chile toreados, habaneros toreados, xni-pec, red tematada sauce

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After Party Reception

MINIMUM 20 GUESTS

CHILAQUILES

\$10 per person

Monterrey Jack Cheese, Cream,
Coriander, Red Onion

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

GUACAMOLE STATION

\$11 per person

Tortilla Chips

Salsa, Cotija Cheese

TACOS AL PASTOR STATION

\$14 per person

Corn & Flour Tortillas

Cilantro, Chopped Onion,
Roasted Pineapple

Guacamole

Lemon, Chili Habanero Sauce,
Tamada Sauce, Avocado Sauce

FAJITA STATION

chicken fajitas: \$12 per person

beef fajitas: \$19 per person

shrimp fajitas: \$17 per person

mixed fajitas (beef, chicken, shrimp): \$18 per person

Corn & Flour Tortillas

Cilantro, Onion, Guacamole, Lemon

Chili Habanero Sauce, Tamada Sauce,
Chipotle Mayonnaise, Avocado Sauce

ASSORTED SANDWICHES WITH CAJUN WEDGE FRIES

Pork | \$4

avocado dressing

Curried Chicken | \$4.50

avocado dressing

Beef Brisket | \$5

tarragon dressing

Portobello Mushroom | \$5

ratatouille, parmesan cheese, white truffle aioli

SLIDERS & CAJUN WEDGE FRIES

1 piece per person

Angus Beef | \$5.50

chipotle & honey dressing

Fresh Seared Tuna | \$6

cilantro & lemon dressing

Blackened Chicken | \$5.25

spicy tomato pesto dressing

Fried Crab | \$7

yellow curry dressing

NACHO PARTY

cheese nachos: \$11 per person

chicken nachos: \$12.50 per person

beef nachos: \$14.50 per person

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

QUESABIRRIA TACOS

\$14.50 per person

Beef, Cilantro, Onion, Lemon, Red Sauce,
Chili Sauce

After Party Reception cont.

MINIMUM 20 GUESTS

GRILL STATION

\$75 per person

Beef Sliders

Chipotle BBQ Ribs

Grilled Fish 'a la Talla'

Guajillo Adobo Chicken

Skirt Steak Skewers

Shrimp Skewer

Sausage

DESSERTS

Churros

chocolate sauce, vanilla sauce, caramel sauce

S'mores

SIDES/CONDIMENTS

Grilled Panela Cheese

Guacamole

Loaded Baked Potato

Grilled Corn on the Cob

Charro Beans

Roasted Spring Onions

Cactus leaves on the Grill

Tortillas

Roasted Jalapeño Peppers

Chili Sauce

Green Sauce

Chipotle Mayonnaise

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Reception Displays

TACO STATION

\$115 per person

COLD

Guacamole

lime, toast, tlayuda

Shrimp Aguachile

pickled shrimp, green sangrita, cucumber, red onion, coriander

Fish Ceviche

pickled fish, onion, coriander, tomato, house sauce

Accompaniments

crackers, tortilla chips

SAUCES

Mexican, Habanero, Macha, Molcajeteadas
Red, Pickled Onion, Xnipek, Jalapeño

HOT

Chicken Tinga, Chicken Breast

Grilled Marinated Flank Steak

Pork Carnitas, Pork Al Pastor, Chicharron

Battered Fish, Grilled Fish, Smoked Tuna,
Battered Scallops

Potato With Chorizo, Poblano Pepper Strips

Accompaniments

corn & flour tortillas, chili peppers (serrano peppers, sautéed onion), charro beans (beans, pork shank, chorizo, bacon, jalapeño, coriander), mexican rice

DESSERTS

Eggnog Flan

Sweet Potato Pie Corn Pie

Lemon Cake

RAW SEAFOOD

Sushi/Sashimi Boat Display

\$1,400 per display | 200 Pieces

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

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 Tarter Tots & Sweet Potato Fries,
Dipping Sauces

GUACAMOLE STATION

\$18 per person

Hass Avocados, Onion, Tomato, Jalapeño,
Cilantro, Lime

House-Made Chips

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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

Scallops, Shrimp, Tuna, Snapper, Grouper
Made to Order

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



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Reception Dessert Stations

STATIONS REFLECT A 60-MINUTE SERVICE

STATIONS ARE OFFERED FOR 20 GUESTS OR MORE

Apple Cinnamon Tart

White Chocolate & Coconut Cheesecake

Brownie Lollipop

Red Berry Mezcal Mousse

Amaretto Creme Brulee

Strawberry Tiramisu



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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 & BISQUES

select one

Tortilla Soup

Tomato, Watermelon Cilantro Gazpacho

Seafood Corn Chile Poblano Chowder

cotija cheese, huitlacoche

RISOTTO

Seafood Risotto

guajillo chilis

Black Risotto

scallops, asparagus

Lobster Risotto

SALADS

Tijuana Salad

romaine lettuce, tomato, anchovies, parmesan,
avocado dressing, focaccia bread

Tuna Seared Kalamata Crust Salad

parmesan cheese shavings, avocado, mustard,
red pepper dressing

Burrata Serrano Ham & Peaches Salad

arugula, caramelized walnuts, fig pesto

Watermelon Feta Cheese Salad

mint lemon vinaigrette

ENTRÉE

FISH

Salmon | \$105

coriander confit vegetables, corn risotto,
creamy tequila sauce

Zarandeado Fish Filet | \$100

pickled xni-pec, fruity cumin couscous,
pineapple & chili adobo

Steamed Sea Bass Filet | \$100

seafood bouillabaisse sauce, saffron aioli
mashed potatoes

Chorizo Crusted Pan-dried Sea Bass | \$95

tomato basil risotto

Blackened Yellow Fin Tuna | \$100

creamy green sauce, potato corn purée

Ratatouille & Parmesan Cheese-Crusted
Sea Bass | \$97

truffled mashed potatoes and rosemary sauce

Chipotle Miso Cabrilla | \$97

coriander lime alioli, asparagus, daikon sauté

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Plated Dinner cont.

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

ENTRÉE

SEAFOOD

Lobster Tail | \$142

chili ancho and cilantro béarnaise, pozole risotto

Lobster Tail au Gratin | \$142

coriander seed butter sauce, sweet potato confit, vegetables stew

Lobster enchiladas | \$116

creamy guajillo tomato sauce

Wrapped Scallops In Holy Leaf & Bacon | \$95

japanese mushrooms, masago white butter

Coconut Shrimp | \$102

coconut mango chipotle sauce, coconut rice

Butterfly Shrimp au Gratin | \$102

serrano butter, chorizo pappardelle

Lemon & Oregano Barbecued Octopus | \$95

candied pasilla chili garlic potatoes

Saffron Seafood Rice | \$95

parsley sauce

Seafood Lasagna | \$92

creamy garlic sauce

SURF & TURF

Lobster Tail & Filet of Beef | \$162

red pepper sauce, white tarragon lime butter, sweet potato gratin, grilled vegetables

Shrimp & Filet of Beef | \$145

rosemary red wine sauce, creamy guajillo sauce, mushroom & asparagus risotto

BEEF

Mezcal Marinated Filet of Beef | \$124

pink pepper sauce, yellow sweet potato gratin

Beef Filet | \$126

green bell pepper sauce, red wine portobello mushroom reduction, au gratin goat cheese potatoes

Brisket | \$100

potato salad, chorizo brussel sprouts

Grilled Flank Steak | \$95

oaxaca cheese, guacamole, sweet potatoe gratin

Pibil Beef Rib | \$100

sweet corn purée, cabernet red wine sauce, pickled onion, chimichurri

VEAL

Veal Ossobuco | \$98

pumpkin & banana risotto

PORK

Pork Belly Al Pastor | \$95

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

POULTRY

Stuffed Chicken Breast | \$92

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

Agave Honey & Herb-Roasted

Chicken Breast | \$92

creamy truffled celery purée

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Plated Dinner cont.

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

DESSERT

select one

Sweet Corn Cake

corn cake, mascarpone cream cheese, vanilla beans, caramel popcorn, chamomile gel, gold leaves

Dark Chocolate Mousse with Raspberry Sauce

dark chocolate mousse, chocolate sponge cake, raspberry cream, organic cacao nibs, raspberry jelly

Passion Fruit & Mango Cheesecake

cinnamon crunchy cookie, passion fruit, mango cream cheese, vanilla bean sauce

Crème Brûlée

vanilla beans, blue corn crumble, mascarpone cheese cream, tulip leaf, mint

Black Forest Cake with

Black Cherry Chocolate Mousse

chocolate sponge cake, white chocolate mousse, black cherry ganache, raspberry jelly, kirsch liqueur

Tropical Tres Leches Cake

butter sponge cake, coconut chantilly, tres leches syrup, passion fruit jelly, impregnated mango, cinnamon crunchy

Roasted Pineapple with Crispy Meringue

vacuum roasted pineapple, zacate lemon syrup, coconut tapioca, mango fresh, crispy meringue

VEGETARIAN & GLUTEN FREE

Vegan Harvest Sweet Potato and Quinoa Salad | \$8.50

yellow curry dressing

Baby Root Salad | \$9.50

balsamic, watermelon, honey vinaigrette, babaganush

Hearts of Palm Salad | \$8.50

honey and serrano dressing

Vegetable Stew | \$12

Roasted Tomato & Ratatouille Tartare | \$9

Mushroom & Lentil Pasta | \$9.50

Portobello Mushroom Lasagna | \$11

Vegan Black Bean Burger | \$10

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Dinner 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

SEAFOOD BUFFET

\$135 per person

Cold Station

Salad

organic mixed lettuce and romaine lettuce, caesar dressing, thousand island dressing, ranch dressing, balsamic vinaigrette, olive oils, infused balsamic vinegars, croutons, grated parmesan cheese, turkey, ham, chicken breast, canned tuna, cucumber, carrot, beet, broccoli, cauliflower, alfalfa, cherry tomato, mushroom, pepper, red onion, jicama

Bread Station

lavosh, crispy breadsticks, rolls, baguette, rye, whole wheat, sourdough

Fish Ceviche

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

Tuna Tiradito

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

Guacamole

avocado, roasted jalapeño pepper, tomato, lemon, red onion, coriander, corn tortilla chips

Accompaniments

crackers, tortilla chips, toast, grilled tlayudas, lavosh

Caprese Salad

mozzarella, tomato & basil pesto, mushroom, portobello, arugula, broad beans

Hot Station

Shrimp Broth

guajillo broth, garlic, epazote

Rice with Seafood

paella rice, crab, octopus, shrimp, dried shrimp, mussels

Grilled Fish Talla-Style

Baked fish, butter, chili marinade, spices

Ajillo Seafood

garlic sauce, white wine, guajillo chili, butter, parsley

Octopus Skewers

zucchini, onion, bell peppers marinated in basil oil

Sides

Primavera Rice

carrot, peas, corn

Grilled Vegetables

seasonal veggies marinated in fine herbs oil

Tortillas

Corn and flour

Cold Sauces

aurora with bourbon, mignonette, gremolata

Spicy Sauces

roasted red molcajete, macha sauce, xnipek, flavored habanero & green tomato with coriander

Dessert

Sweet Corn Cake

corn cake, mascarpone cream cheese, vanilla beans, caramel popcorn, chamomile gel, gold leaves

Dark Chocolate Mousse

chocolate mousse, chocolate sponge cake, raspberry cream, organic cacao nibs, raspberry jelly

Passion Fruit & Mango Cheesecake

cinnamon crunchy cookie, passion fruit, mango cream cheese, vanilla beans & chipotle pepper sauce, hazelnut mousse

Crème Brûlée

vanilla bean creme brûlée, blue corn crumble, mascarpone cheese cream, tulip leaf, mint

Black Forest Cake & Black Cherry

Chocolate Mousse

chocolate sponge cake, white chocolate mousse, black cherry ganache, raspberry jelly, kirsch liqueur

Tropical Tres Leches Cake

butter sponge cake, coconut chantilly, tres leches syrup, passion fruit jelly, impregnated mango, cinnamon crunch

Roasted Pineapple & Crispy Meringue (GF)

vacuum roasted pineapple, zacate lemon syrup, coconut tapioca, mango fresh, crispy meringue

Dinner 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

GRILLED LUNCH BUFFET

\$125 per person

Cold Station

Salad

organic mixed lettuce and romaine lettuce, caesar dressing, thousand island dressing, ranch dressing, balsamic vinaigrette, olive oils, infused balsamic vinegars, croutons, grated parmesan cheese, turkey, ham, chicken breast, canned tuna, cucumber, carrot, beet, broccoli, cauliflower, alfalfa, cherry tomato, mushroom, pepper, red onion and jicama

Bread Station

lavosh, crispy breadsticks, rolls, baguette, rye, whole wheat, sourdough

Endivias Salad

red onion, sweet corn, cherry tomato, smoked lime mayonnaise

Pasta Salad

fusilli, cherry tomatoes, shrimp, onion, basil, coriander dressing

Pickled Vegetables

cauliflower, jalapeños, chambray potato, carrot, nopal cactus, house-made pickled sauce

Accompaniments

crackers, tortilla chips, toast, grilled tlayudas, lavosh

Guacamole

avocado, roasted jalapeño pepper, tomato, lemon, red onion, coriander, corn tortilla chips

Hot Station

Mushroom Soup

mushrooms, roasted garlic, morita chili, epazote

Mexican Rice

traditionally prepared in tomato and coriander soup

Charro Beans

Bay beans, pork shank, pork rinds, jalapeño, bacon, coriander, Baked Potato Baked with butter, sour cream, bacon, parsley, chives

Toreados

serrano peppers, chambray onion, nopal cactus

Grill

Rib Eye

Flank Steak

BBQ Pork Ribs

Chorizo

Chicken Breast

Sea Bass

Shrimp skewer

Tortillas

corn and flour

Sauces

chimichurri, roasted red molcajete, green tomato, coriander, onion, habanero, red sauce

Desserts

Lemon pie

Brownie with Walnut

Alfajor

Tres Leches (milk) cake

Bomboloni with pastry cream

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General Information

VALET PARKING

Available on a complimentary basis.

SERVICE CHARGE

Food and beverage prices along with location fees are currently subject to a 15% service 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), access to relaxation zone at Sparitual 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 provides round tables, white garden chairs, 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, an electrical fee might apply. If the electrical power of your service exceeds the venue capacity, an electrical generator would be required and quote separately.

LABOR CHARGES

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

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