

## MENU OF BANQUETS

### CELEBRATION BEFORE CHRISTMAS

#### PACKAGE

INCLUDE

Dinner

Rent of banquets hall

4 Plates of snack by table  
(To choose two options)

Centers of table

Table to place the gifts

Tómbola for the raffle

Corkage of wines and liqueur

Full service of waiters

Furniture and equipment of service

\$ 245.00 Pesos p.p.

#### HORS D'OEUVRES

Mousse of eggplant with cheese  
mozzarella

\*

Pate of liver of chicken

\*

Cake of Ham with pineapple

Mousse of Ham with fine herbs

\*

Cake of avocado with corn and pepper

\*

Pate of the house with sauce of bilberry

\*

Mousse of cheese to the curry

\*

Cheese Boursini with nut, fine herbs and  
black pepper

\*

Mousse de queso al curry

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## CELEBRATION BEFORE CHRISTMAS

### COMBINATION COLD PLATTERS

#### Option 1

Turkey sliced in cold with sauce of bilberries  
Puff pastry of salad of crab with peppers and  
olive oil  
Pear stuffed with cheese cottage  
Empanadas of tuna

\*

Band of fruits

#### Option 2

Back of pork roasted with sauce of plum  
Vol Au Vent stuffed with chicken salad Crepe  
of cheese with red peppers  
Waldorf salad

\*

Cake of fruits over wine

#### Option 3

Chicken breast to the oven with apples to  
the red wine

\*

Fillet of beef "Wellington"

\*

Traditional Sandwichón

\*

Salad of fussili (paste) with vinaigrette  
Balsamic

\*

Brownie

# MENU OF BANQUETS

## THREE COURSES MEALS

### OPTION 1

#### Creams

Cream of spinach with cruton

\*\*\*\*\*

Cream of brócoli

\*\*\*\*\*

Cream of nut to the frangelico

\*\*\*\*\*

Cream of mushrooms

\*\*\*\*\*

Cream of carrot

\*\*\*\*\*

Cream of Asparagus

\*\*\*\*\*

#### Main Course

Turkey breast to the oven with its traditional filling

\*\*\*\*\*

Chicken breast stuffed with shrimps, white sauce of mushrooms

\*\*\*\*\*

Medallion of back of pork with plum sauce passes and sweet apples

\*\*\*\*\*

Mixed kebab of chicken and beef with sauce of Cabernet Sauvignon

\*\*\*\*\*

Chop of pork to the grill with sweet apples

\*\*\*\*\*

#### Desserts

Trunk of Christmas

\*\*\*\*\*

Mousse of chocolate with pistaches

\*\*\*\*\*

Cheese cake with fresh strawberries

\*\*\*\*\*

Napoleon of apples

\*\*\*\*\*

Cocktail of fruits with amaretto

\*\*\*\*\*

Coffee or tea

**\$ 289.00 Pesos p.p.**

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# MENU OF BANQUETS

## THREE COURSES MEALS

### OPTION 2

#### Entree( First course)

Cream of hot peppers poblano with cheese

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Cream tandem of huitlacoche and flower of pumpkin

\*\*\*

Tandem of brócoli and cauliflower

\*\*\*

Vol Au stuffed Vent of crab to the Provenzale

\*\*\*

Cream of pistache

\*\*\*

Cream of Cheese

\*\*\*

#### Main Course

Medallion of fillet of beef to the pink pepper

\*\*\*

Fillet heart of beef to the grill with sauce of morillas and wood wine

\*\*\*

Cut of New York to the grill with sauce of mushrooms and cognac

\*\*\*

Rib eye marinade to the grill with sauce charon

\*\*\*

#### Desserts

White and dark chocolate cake with strawberry sauces and rompope

\*\*\*

Parfait frozen to the Grand Marnier

\*\*\*

French pastry shop miniature

\*\*\*

Cake of rompope and Kalúa

\*\*\*

Coffee or tea

**\$ 326.00 Pesos p.p.**

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# MENU OF BANQUETS

## MENU YUCATECAN

### Hors D' oeuvre

Panuchos

Salbutes

Codzitos con guacamole

### Entree

Cream of chaya

Soup of Lime

Roasted Pork sausage of Valladolid

### Main Course

Pibil chicken on banana leaf with fry beans and tanned onion

Stuffed cheese with sauce of tomato and Chile roasted X'catic

Chop of pork to the Yucatecan style

Corn tortillas

\*\*\*

### Desserts

Flan of the Coco with ciricotes in syrup

Candy of papaya in syrup with cheese

Cake of three milk with strawberry sauce

\*\*\*

Coffee or tea

**\$ 308.00 p.p.**

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## MENU OF BANQUETS

### CELEBRATION BEFORE CHRISTMAS

#### BEVERAGE

Refrescos a consumo	\$ 19.55
Ponche navideño de bienvenida	\$ 16.80
Botella de Vino Espumoso para el brindis	\$ 420.00

(Máximo 100 personas)

**Nota:**

En caso de querer nuestro servicio a domicilio favor de agregar un 10% adicional.

#### OTHER OPTIONS:

##### **MUSICAL GROUPS**

- Melanie Trío
- Dedos Jazz
- Cereza Mix
- Showtime
- Hit Parade
- Grupo Marfil
- Grupo Contraste
- Fiesta Latina
- Grupo Musical ¡YA!
- Los Dandys "Trío"
- Conjunto Jarocho
- Grupo Musical Trash
- Trío Fantasía Romántica
- El Piano de "Rosa Maria Torner

The musical groups that describe here, we can be contacted and to quote for your event, you will indicated to us you wishes.