
Weddings Menu



2016-2017

Gourmet Menu

OPTION 1

- Crab cake and snook with mixed salad and mango vinaigrette.
- Surf and turf: beef steak medallion , shrimps to skillet with creamy risotto with chipotle, tender vegetables and red wine sauce.
- Moka cake with seasonal fruits

OPTION 2

- Mediterranean salad: peppers, fresh tomatoes, olives, eggplant, cucumber and red onion marinated with olive oil and balsamic vinegar
- Salmon fillet on creamy chipotle fettuccini
- Fruit tartlet





Medium Menu

OPTION 1

- Traditional caesar salad.
- Chicken breast stuffed with shrimp, peppers with mashed potatoes, baby vegetables and goat cheese sauce.
- Temptation chocolate cake.

OPTION 2

- Aztec soup (julienne tortilla, avocado, manchego cheese, sour cream and cascabel chili)
- Fresh fish fillet on risotto with mushrooms and coriander sauce.
- Napolitano flan with caramel and seasonal fruit





Medium Menu

OPTION 3

- Spinach salad with shrimp and balsamic vinegar reduction.
- Grilled beef steak medallion, mashed potatoes, topped with Oaxaca cheese, mixed julienne vegetables and guajillo chili sauce.
- Mango cheesecake with raspberry sauce.

OPTION 4

- Pernod lobster bisque.
- Skirt steak envoltini stuffed with shrimp and cream cheese, mashed potatoes and bordelaise sauce.
- Three milk cake

