



DINNER MENU FOR RESIDENCES & VILLAS

All dinner menu include finger foods, please choose 3 of the following options.

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| 1 Shrimps aguachile. | 5 Sun dried tomato bruschetta. | 9 Chicken skewer w/r rosemary . | 13 Beef skewer borracha sauce. |
| 2 Pork pibil tostada. | 6 Fruit Skewer mint yoghurt dressing. | 10 Tuna spicey tostada. | 14 Blue cheese and pear won-ton. |
| 3 California roll, soy and serrano. | 7 Shrimps pop corn, ponzu sauce. | 11 Octopus tostada. | 15 Wild mushroom empanadas. |
| 4 Tuna kurrikane cilantro sauce. | 8 Sea Scallops ceviche. | 12 Asparagus w/ prosciutto. | 16 Shredded beef burritos. |

All dinner include appetizer, please choose 1 option.

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| 1 Traditional tortilla soup | 5 Green apple and cucumber with kanikama and chipotle. | 7 Corn chowder, poblano pepper and bacom. | 11 Potato & Leek Cream Soup. |
| 2 French onion soup | 6 Capresse salad, mozzarella and pesto basil. | 8 Traditional cesar salad. | 12 Conde (Black Bean Soup). |
| 3 Greek salad with goat cheese and radish. | | 9 Asparagus cream soup. | 13 Arugula Salad |
| | | 10 Vegetable ratatouille. | |

TO CHOOSE 1 MAIN COURSE PER GROUP.

MENU 60USD

Op. 1 Roasted chicken breast served with mole sauce, poblano brown rice & crispy plantain.

Op. 2 Skinless cheese stuffed chile relleno, served over garden rice and tomato sauce.

MENU 70USD

Op. 1 Enchiladas chicken or beef green or red sauce, garden rice and refried beans.

Op. 2 Chicken and beef fajias, guacamole, tomatillo sauce, tortillas rice and beans.

Op. 3 Fettuccini, or tagliatelli or penne or spaghetti pasta (a la creme), leek and chicken strips.

MENU 75USD

- Op. 1 Grilled rib eye or new york, baked potato and vegetables (old fashion).
Op. 2 Sea food lasagna, octopus, shrimps, scallops pesto basil and bechamel sauce.
Op. 3 Mexican combo enchilada, chile relleno, carne asada, guacamole, rice & beans.

- Op. 4 Fettuccini, or tagliatelli or penne or spaghetti pasta (a la creme), leek and chicken strips.
Op. 5 Grilled beef fillet, served with soft boiled egg on top, potato salad and bacon.

MENU 85USD

- Op. 1 Roasted lobster tail (cuban style) moros con tranchetes (white rice and beans).
Op. 2 Coconut jumbo shrimps, served with mango sauce, green salad with sweet mustard dressing.

- Op. 3 Grilled rack of lamb, marinated with mint gelly served w/grilled asparagus & eggplant.
Op. 4 Surf & turf (beef fillet & shrimps) portobello mushrooms with garlic and butter creamy sauce.

DESSERTS OPTIONS CHOOSE ONE:

Chocolate cake, baja lime pie, cheese cake with raspberry sauce, vanilla cremebrulee, 3 leches cake, bananas flambec with caramel ice cream, berries crepes, brownie and ice cream, churros with condense milk, carrot cake.

GRATUITIES NOT INCLUDED

CANCELLATION POLICY: RESERVATION COULD BE CANCEL 24 HOURS IN ADVANCE, AFTER THAT PERIOD 50% WILL BE CHARGED, PAYMENT COULD BE CASH IN USD OR WITH CREDIT CARD THE DAY OF SERVICE, ALL PRICES DO NOT INCLUDE 16% FEDERAL TAX. PRICES ARE PER PERSON.

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