

# BANQUET KIT

CASA **M**ALCA  
TULUM







# MENU

## • PLATING•

- KAWS
- HARING
- BASQUIAT
- FAMILY STYLE

## • BUFFETS•

- INTERNATIONAL
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  - ASIAN
- MALCA BARBECUE
  - BRUNCH

## • STATIONS•

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- TROMPOS
  - SUSHI
- DESSERTS

## • COFFEE BREAK•

- CHECHEN
- CHAAKAJ
- TZALAM CANAPÉS
  - COLD CANAPES
  - WARM CANAPES
  - SWEET TREATS

## • HORS D' OEUVRESS•

- COLD HORS D'OEUVRES
- HOT HORS D'OEUVRESS
  - SWEET SELECTION



# KAWS SELECTION

## • SOUPS AND CREAMS •

(first course to choose between soup or salad)

### **TORTILLA SOUP \$16 USD**

With avocado, panela cheese, guajillo chili, sour cream and tortilla chips.

### **ROASTED TOMATO CREAM \$16 USD**

With confit orange.

### **MISO SOUP \$14 USD**

With organic tofu, wakame and shitake.

### **SWEET CORN CREAM \$15 USD**

With "huitlacoche" quenel.

### **WATERMELON GAZPACHO \$14 USD**

With basil crostini.

## • SALADS •

### **GREEN PAPAYA SALAD \$20 USD**

With thai vinaigrett, peanuts and edamames.

### **MOZARELLA SALAD \$23 USD**

Marinated tomatoes with pesto, arúgula and balsámic vinaigrette.

### **MIXED LETTUCE SALAD \$18 USD**

With quinoa and raspberry vinaigrette.

### **CARIBEAN SALAD \$27 USD**

With organic lettuce, grilled pineapple, mango, coconut, grilled shrimp and "piña colada" vinaigrette.

### **LEGUMES SALADS \$18 USD**

With lentils, white beans, cherry tomatoe, chickpea and red onion.

### **GRILLED PALM HEARTS SALAD \$18 USD**

With dehydrated tomatoes and citrus fruits.

## • MAIN COURSES •

### **CORRAL GRILLED CHICKEN \$30 USD**

Breast marinated with "achiote", mashed local pumpkin and roasted vegetables.

### **CATCH OF THE DAY \$45 USD**

With "pipian" sauce, grilled vegetables and mashed cassava.

### **FILET MIGNON \$58 USD**

With red wine sauce and potato gratin with arugula salad.

### **TURKEY BREAST ROULADE STUFFED \$32 USD**

With spinach & cream cheese in red pepper and cherry sauce accopained with mashed rustic potato.

### **COCONUT SHRIMPS \$51 USD**

With tamarindo sauce, vegetables and jasmine rice.

## • DESSERTS •

### **YUCATECAN LIME CREAM \$15 USD**

Granola crumble, honey gelly, yogurt foam and Xtabentun crushed ice.

### **CHOCOLATE MILK GANACHE \$15 USD**

Red berries shot and amaranth praliné.

### **CARROT CAKE \$15 USD**

Coconut ice cream, cinnamon pearls and creamy carrot.

### **DARK CHOCOLATE \$15 USD**

Mousse cake glaze.

Includes American coffee, tea, bread and butter.  
Prices includes 16% VAT and 18% service will be applied.





# HARING SELECTION

## • SOUPS AND CREAMS •

### SEAFOOD CASSEROLE \$30 USD

Shrimp, clam, mussel, octopus, scallops in tomato) and guajillo chili cream.

### PUMPKIN CREAM \$21 USD

With amaretto and roasted brie cheese crostini

### COCONUT THAI SOUP WITH CHICKEN \$22 USD

Coconut milk, rice noodles and kafir.

### ANDALUZ GAZPACHO \$20 USD

With burrata cheese and pesto.

### PORTOBELLO CREAM \$21 USD

With mushrooms duxel and white truffle oil foam.

### COLD AVOCADO AND CUCUMBER SOUP \$19 USD

With essence of “Pernod” and cassava chip.

## • SALADS AND STARTERS •

### CATCH OF THE DAY AND SHRIMP CEVICHE \$35 USD

With sesame, cucumber, cherry tomatoe, coriander, red onion and truffle oil.

### TUNA SALAD \$32 USD

With pear, arugula, lettuce, and avocado with soy and lemon vinaigrett.

### MIXED LETTUCE SALAD \$30 USD

With red berries, goat cheese, caramelized walnut with mint & herbs vinaigrett.

### MEXICAN APPETIZERS TRILOGY \$20 USD

Mini “tlacoyo” with beans, cactus salad and “reque-són” cheese. Mini pumpkin flower “empanada”. Mini “sope” with beans and skirt steak.

## • MAIN COURSES •

### CHICKEN BREAST \$32 USD

Saffron polenta, vegetables and “huitlacoche” sauce.

### PRIME FILET MIGNON GLAZED \$61 USD

With red wine and balsamic reduction accompa-  
ined with mashed roasted cassava & carrot and  
roasted vegetables.

### SALMON \$53 USD

With edamame crust and japanese  
mushrooms creamy rice.

### RACK OF LAMB \$66 USD

With dry peppers crust, in “manchamantel”  
sauce and roasted red potato.

### SEA BASS “TIKIN-XIC” \$49 USD

With mashed banana and grilled vegetables.

### MEDALLION RIBEYE \$57 USD

In adobo marrow sauce with mashed corn and  
epazote.

## • DESSERTS •

### CHOCOLATE COULANT \$16 USD

Chocolate volcano, almond crisp, vanilla ice  
cream and peanut mousse.

### SEA’S ROCK \$16 USD

Matcha mousse, cocoa butter coat and white  
chocolate, matcha biscuit, black sesame praliné,  
raspberry and chocolate coral.

### COQUITO \$16 USD

Mini coconut made with mousse, heart of pine-  
apple and rum with mixed vanilla and chocolate  
crumble.

### TARTUFFO \$16 USD

White and dark chocolate mousse, on  
biscuit with orange blossom syrup.

Includes American coffee, tea, bread and butter.  
Prices includes 16% VAT and 18% service will be applied.





# BASQUIAT SELECTION

## • SOUPS AND CREAMS •

### **CLAM CHOWDER SOUP \$32 USD**

With shrimp and parmesan grissini.

### **LOBSTER CREAM \$32 USD**

With lobster dumpling, mascarpone cheese and olives chip.

### **LENTIL CAPUCHINO \$24USD**

With "xcatic" chilli foam and duck quenel.

### **MALAYA COCONUT YELLOW CURRY SOUP \$28 USD**

With crab wonton.

### **CHEESE CREAM \$30 USD**

Emental, blue cheese, Edam) with white truffle oil and green grapes served in a rustic bread.

## • SALADS AND STARTERS •

### **LOBSTER CEVICHE \$59 USD**

With maracuyá, banana and malanga chips.

### **PRIME BEEF FILET CARPACCIO \$38 USD**

With strong root dressing, mixed lettuce and grana padano cheese slices.

### **BLUEFIN TUNA TATAKI SALAD \$28 USD**

Avocado, organic lettuce and sweet soy dressing.

### **ARTICHOKE SALAD \$32 USD**

With apricot jam, deshydrated tomato and goat cheese.

### **ENDIVES SALAD \$27 USD**

With roasted asparagus, grilled beetroot, figs and black berries dressing.

## • MAIN COURSES •

### **GRILLED LOBSTER \$92 USD**

With saffron risotto and asparagus.

### **PRIME FILET MIGNON \$72 USD**

With red wine sauce, mashed potato & cassava and banana chips.

### **GRILLED STRIPED BASS \$54 USD**

With champagne sauce, mashed pumpkin and vegetables in coconut oil.

### **ROGAN JOSH RACK LAMB \$78 USD**

With sauteed vegetables in garam masala and jasmine rice.

### **CHICKEN BREAST STUFFED \$53 USD**

With "huitlacoche" and ricotta cheese, accopained with quinoa risotto in guajillo chili.

### **SHORT RIB \$66 USD**

With meat juice reduction, smashed smoked cauliflower and vegetables.

## • DESSERTS •

### **APPLE TREE \$18 USD**

Green apple sorbet, cinnamon crumble, chocolate branch and cotton candy.

### **YUZU LEMON \$18 USD**

Yuzu lemon mousse, coconut and matcha heart with vanilla and chocolate crumble mix.

### **ART AT HOME \$18 USD**

Milk chocolate mousse filled with hazelnut praline on almond crunch and raspberry sphere.

### **CHOCOLATE TEXTURES \$18 USD**

Almond and hazelnut crunch, dark chocolate mousse, milk chocolate glaze and orange & mint compote.

Includes American coffee, tea, bread and butter.  
Prices includes 16% VAT and 18% service will be applied.





# FAMILY STYLE

## • SOUPS AND CREAMS •

**ROASTED TOMATO CREAM \$61 USD**  
With confit orange.

**SWEET CORN CREAM \$61 USD**  
With huitlacoche quenel and poblano chili slices.

**PUMPKIN CREAM \$63 USD**  
With amaretto and roasted brie cheese crostini.

**WATERMELON GAZPACHO \$47 USD**  
Grilled crostini with basil.

**MOLE DE OLLA WITH SHORT RIB \$67 USD**  
Beef broth with guajillo chili and vegetables, accompanied with lemon, onion and coriander.

## • MAIN COURSES •

**ZARANDEADO STYLE \$169 USD**  
Fish (1.3 kg to 1.5 kg aprox.

**SLOW COOKED SHORT RIB \$138 USD**  
With meat juice.

**PIBIL LAMB \$116 USD**  
With handmade tortillas.

**STUFFED POBLANO CHILI \$61 USD**  
With quinoa and sweet corn grain in tomato sauce.

**VEGETABLE MIXIOTE \$50 USD**  
With integral rice.

**STUFFED CHICKEN BREAST \$75 USD**  
With ricotta and kale in ginger-honey and mustard sauce.

**GRILLED MEATS MOLCAJETE \$121 USD**  
Chicken breast, skirt steak, turkey sausage, shrimps, grilled cactus, cambray onion and grilled panela cheese with tortillas and mexican sauces.

**TRADICIONAL LASAGNA BOLOGNESE \$75 USD**

**CHARCOAL GRILLED \$119 USD**  
Milk chick marinated with Recado chili and spices paste. Can be white or red.

## • SALADS AND STARTERS •

**GUACAMOLE AND TOTOPOS \$32 USD**

**SIKIL PAK DIP \$30 USD**  
Roasted tomato, onion, ground pumpkin seeds, lemon juice, habanero chili accompanied with "tlayuda" chips.

**MOZARELLA SALAD \$51 USD**  
Marinated tomatoes with pesto, arúgula and balsámic vinaigrett.

**LEGUMES SALAD \$45 USD**  
With lentils, white beans, cherry tomatoe, chickpea, mint leaves and red onion with olive oil.

**MIXED LETTUCE SALAD \$53 USD**  
With red berries, goat cheese, caramelized walnut with mint & herbs vinaigrett.

**MIXED SEAFOOD CEVICHE \$70 USD**  
Octopus, catch of the day and shrimp.

**TUNA BLUEFIN CEVICHE \$83 USD**  
With mango, hazelnuts and ponzu sauce.

**STUFFED AVOCADO \$45 USD**  
With esquites corn grain with mayonnaise.

**ORANGE COUS COUS \$45 USD**  
With grilled avocado, baby spinach and roasted brussels sprouts with lemon.

Each dish is to share between 4 people.

## • SIDES •

**RUSTIC MASHED POTATOES WITH FINE HERBS \$44 USD**

**GRILLED MIXED VEGETABLES \$44 USD**

**MEXICAN STYLE RICE \$44 USD**

**SMASHED CASSAVA & CARROT \$44 USD**

**FIREWOOD SWEET POTATO \$44 USD**

**GRATÍN POTATO \$44 USD**

**CHARROS BEANS \$44 USD**

Includes American coffee, tea, bread and butter.  
Prices includes 16% VAT and 18% service will be applied.



## • D E S S E R T S •

Price and presentation per person.

### **COCONUT TAPIOCA \$12 USD**

With mango sphere.

### **DARK CHOCOLATE CREAM \$12 USD**

Red berries, granola and yogurt.

### **VANILLA PAVLOVA \$12 USD**

With pasión fruit (italian meringue, chesse cream and red berries.

### **VANILLA AND LEMON PANNA COTTA \$12 USD**

With chocolate sticks.

### **CARROT CAKE \$13 USD**

Coconut ice cream, carrot foam and cinnamon pearls.

### **SACHER CAKE \$13 USD**

Dark chocolate cake glazed.

### **TIRAMISU AND NIBS CACAO \$13 USD**

### **LIME YUCATECA CREAM \$13 USD**

Granola crumble, honey jelly and crushed ice of xtabentun.

### **CHOCOLATE TEXTURES \$14 USD**

Almond and hazelnut crunch, dark chocolate mousse, milk chocolate glaze and orange & mint compote.

### **MATCHA MOUSSE WITH AMARENA CHERRIES \$14 USD**

### **MILK CHOCOLATE MOUSSE \$14 USD**

Hazelnuts and strawberries with chocolate textures.

### **VIETNAMESE COFFE \$14 USD**

Coffee panna cotta, coffee sponge cake, mocha ice cream, and cardamom foam.

Includes American coffee, tea, bread (In some dishes it includes "tortilla" instead of bread) and butter. Prices includes 16% VAT and 18% service will be applied.





# INTERNATIONAL BUFFET

**\$110 USD PER PERSON**

Minimum 30 people and máx. 2hrs

## • SOUPS AND SALADS •

### **TOMATO CREAM AND BLACK OLIVES**

With garlic croutons.

### **ORGANIC MIXED LETTUCE SALAD**

With raspeberry vinaigrette, cherry tomatoe, cucumber, carrot slices and grilled avocado.

### **MEDITERRANEAN SALAD**

With Kalamata olive, peppers, capers, tomato, feta cheese, cucumber, olive oil, chickpeas, white beans and basil.

### **CAPRESS SALAD**

Tomato, mozzarella cheese, pesto and arugula.

## • MAIN COURSES AND SIDES •

### **GRILLED CATCH OF THE DAY**

With tomatoe and basil sauce.

### **CHICKEN BREAST**

With mushroom sauce.

### **GRILLED SKIRT STEAK**

With roasted cambray onion.

### **VEGETARIAN LASAGNA**

### **SHRIMP AND OCTOPUS SKEEWER**

With onion and peppers.

### **CAMBRAY POTATOES SAUTEED**

With garlic and rosemary.

### **SPRING RICE**

### **SPAGHETI**

With creamy tomato sauce.

## • DESSERTS •

### **TIRAMISU**

### **LEMON CREAM**

### **COCONUT TAPIOCA WITH MANGO SPHERE**

### **CARAMEL CHEESE CAKE**

### **VANILLA AND LEMON PANNA COTT**

### **CHOCOLATE “METATE” GANACHE WITH CINNAMON**

Includes American coffee, tea, bread (In some dishes it includes “tortilla” instead of bread) and butter.  
Prices includes 16% VAT and 18% service will be applied.





# MEXICAN BUFFET

**\$119 USD PER PERSON**  
Minimum 30 people and max 2hrs.

## • SOUPS AND SALADS •

### TORTILLA SOUP

With sour cream, avocado, panela cheese, and tortilla chips.

### SEAFOOD CEVICHE

Shrimp, octopus and catch of the day.

### CESAR SALAD

With garlic croutons.

### SALPICON OF SIRLON

Shredded beef marinated with orange juice, vinegar, onion, radish and coriander) accopained with "Tostadas" tortilla chips.

### XEK SALAD

Jicama, cucumber and orange marinated with orange juice and coriander.

### LETTUCE SALAD WITH QUELITES AND WATERMELON

Goat cheese with mezcal and agave honey vinaigrette.

## • MAIN COURSES AND SIDES •

### ZARANDEADO STYLE CATCH OF THE DAY

### PIBIL LAMB

### MIGNON FILET IN TABASCO BLACK PEPPER SAUCE

### CHICKEN BREAST IN "ADOBO"

Sauce guajillo chilli, ancho chilli and pulque.

### CHICKEN TAMALES

### POBLANO CHILI SLICES

With sour cream and corn grain.

### MEXICAN STYLE RICE

### GRILLED VEGETABLE

### RUSTIC MASHED POTATO

## • DESSERTS •

### YUCATECAN LIME CREAM

Granola crumble, honey gelly, yogurt foam and xtabentun crushed ice.

### CRUNCHY TRIPLE CHOCOLATE CAKE

Dark, white and milk chocolate mousse.

### CHURROS WITH CHOCALATE AND CARAMEL SAUCE

### TARTLET WITH SWEET MILK RICE CREAMY AND FRUITS

### 3 MILKS VAINILLA CAKE

### GAZNATES

Fried vanilla cone filled with Italian meringue.

Includes American coffee, tea, bread (In some dishes it includes "tortilla" instead of bread) and butter.  
Prices includes 16% VAT and 18% service will be applied.





# ASIAN BUFFET

**\$116 USD PER PERSON**  
minimum 30 people and max. 2hrs.

## • SOUPS AND SALADS •

### COCONUT THAI SOUP

Coconut milk, rice noodles and kafir.

### MAKIS VARIETY

Spicy tuna, salmón maki, vegetarian maki, tempura roll.

### TUNA AND SALMÓN TIRADITOS WITH PONZU SAUCE

### ORGANIC LETTUCE MIXED SALAD

With mango, seaweed, tofu, edamames and yuzu honey vinaigrette.

### THAI SALAD

With rice noodles, peanuts, green papaya, pickled cucumber and spicy vinaigrette.

## • MAIN COURSES AND SIDES •

### WOK TERIYAKI BEEF

With vegetables.

### SWEET AND SOUR CHICKEN WITH VEGETABLES

With vegetables.

### FRIED GROUPEL FILLET

With tamarindo thai sauce.

### WOK NOODLES, SHRIMPS AND VEGETABLES

With spicy soy.

### VEGETABLE STIR FRY

### VEGETARIAN YAKIMESHI

### SPRING ROLLS

## • DESSERTS •

### COCONUT TAPIOCA

With lychie and mango sphere.

### MATCHA CREME BRULEE

### CRISPY SACK

With white chocolate, mango and red berries flamed.

### DARK CHOCOLATE MOUSSE

In miso biscuit and cacao nibs.

### JAPANESE CHEESE CAKE

With red berries sauce.

Includes American coffee, tea, wasabi, ginger, ponzu, soy and spicy sauces.  
Prices includes 16% VAT and 18% service will be applied





# MALCA BARBECUE

**\$165 USD PER PERSON**

Minimum 25 people and 2hrs max

## • SIDE AND SALAD •

### MIXED LETTUCE SALAD

Avocado, cucumber, red onion, olives and tomato.

### GUACAMOLE WITH TOTOPOS

### MIXED CEVICHE

Shrimp, octopus and catch of the day.

### POTATO WEDGE

### GRILLED SWEET CORN

### FIREWOOD SWEET POTATO

### GRILLED VEGETABLES

## • MEATS AND GRIL •

### PICAÑA

### RIBEYE

### RACK OF LAMB

### LOBSTER

### OCTOPUS

### SHRIMPS

### CHICKEN BREAST

BBQ sauce.

### CATCH OF THE DAY

Marinated with garlic and herbs  
or zarandeado style.

## • DESSERTS •

### CHURROS

With chocolate, vanilla and caramel sauce.

### BROWNIE

With metate chocolate sorbet.

Includes American coffee, tea, focaccia and variety of mexicans sauces.

Prices includes 16% VAT and 18% service will be applied.



# BRUNCH

\$119 USD PER PERSON

Minimum 50 people and máx. 3hrs.

## • SOUPS, SALADS AND APPETIZERS •

SHRIMP SOUP

MIXED CEVICHE

Shrimp, octopus and catch of the day.

GREEN SALAD

With organic lettuce, baby corn, cucumber, peas, cherry tomatoes. Peppers and palm hearts.

POTATOES SALAD

With mayonnaise and turkey bacon.

SEASON’S FRUIT

YOGURTS VARIETY

SUSHI ROLLS

Salmon, spicy tuna, vegetarian and california.

GUACAMOLE

## • MEATS AND CHEESE PLATTER •

SMOKED TURKEY HAM AND ROAST BEEF

VEGAN CHEESE

## • SEAS STATION •

FRESH OYSTERS

CHOCOLATE CLAMS

MORO CRAB PINCERS

SHRIMP WITH SHELL

MUSSELS

## • EGG STATION •

OMELETE, FRIED EGGS, SCRAMBLE EGGS AND POACHED EGGS

CHILAQUILES WITH RED AND GREEN TOMATO SAUCE

PANCAKES

## • SIDES •

REFRIED BEANS

GRILLED VEGETABLES

TURKEY BACON

HASH BROWN POTATO

FRIED PLANTAIN

TORTILLAS, MEXICAN SAUCES AND TORTILLA CHIPS

## • MEXICAN APPETIZERS •

FRIED BEEF TACO

FRIED CHICKEN TINGA TACO

CHEESE EMPANADA



# BRUNCH

## • GRILL STATION •

SALMON  
SKIRT STEAK  
CHICKEN BREAST  
SHRIMP SKEWERS  
OCTOPUS  
CATCH OF THE DAY  
MINI HAMBURGERS

## • MINI PIZZAS •

MARGARITA  
VEGETARIAN  
HAWAIANA

## • JUICE STATION •

ORANGE JUICE  
GREEN JUICE  
SEASONAL FRUIT JUICE

## • BREAD STATION •

OUR SELECTION OF SWEET AND TABLE  
BREAD BEAKED AT HOME

## • DESSERTS •

TIRAMISÚ  
CHEESE CAKE WITH CHOCOLATE AND STRAWBERRIES  
BROWNIE WITH ITALIAN MERINGUE AND CARAMEL SAUCE  
STUFFED CHOUX WITH COFFE CREAM  
TAPIOCA WITH COCONUT MILK, KIWI, BANANA,  
RED BERRIES AND CACAO NIBS  
APPLE PIE, CINNAMON AND RAISINS  
FRUITS ROLL AND VAINILLA CREAM  
DARK CHOCOLATE MOUSSE WITH MINT AND RED BERRIES

Includes American coffee, tea and butter.  
Prices includes 16% VAT and 18% service will be applied.





# TACOS BUFFET

**\$51 USD PER PERSON**

Minimum 30 people and max 2hrs.

**SKIRT STEAK**

**CHICKEN BREAST**

**CATCH OF THE DAY (TEMPURA OR GRILLED)**

**SHRIMPS**

**VEGETABLES**

Peppers, zucchini, carrots, mushrooms, onions.

Includes station of mixed lettuce salad, Guacamole, topos and mexican sauces.

# TROMPOS STATION

**Mínimum 30 people and max 2hrs.**

**PASTOR CHICKEN**

\$34 USD PER PERSON · \$75 USD PER PERSON (Price including taco station)

**PICAÑA**

\$43 USD PER PERSON · \$88 USD PER PERSON (Price including taco station)

**SIRLOIN**

\$41 USD PER PERSON · \$81 USD PER PERSON (Price including taco station)

**LAMB**

\$53 USD PER PERSON · \$94 USD PER PERSON (Price including taco station)  
Includes tortillas and mexican sauces.

Prices includes 16% VAT and 18% service will be applied.



A top-down view of a sushi station on a dark wooden table. In the top left, a row of sushi rolls is drizzled with dark sauce. In the bottom right, a bowl contains a salmon sashimi platter with garnishes. A small dish of soy sauce is visible in the top right.

# SUSHI STATION

**\$61 USD PER PERSON**

Minimum 25 people and max 1 ½ hrs.

## SUSHI ROLLS

Salmon, spicy tuna, vegetarian and california.

## POKE BOWLS AND TIRADITOS

Tuna and salmon

\*Soya sauce, ginger and wasabi

Prices includes 16% VAT and 18% service will be applied.

A close-up shot of a dessert being prepared. A white, round dessert, possibly a meringue or cake pop, is being drizzled with a thick, golden-brown caramel sauce from a small wooden stick. The dessert sits on a light-colored, speckled ceramic plate.

# DESSERT STATION

**\$38 USD PER PERSON**

To choose 6 options from the following)

Minimun 25 people 2 hrs max.

## · DESSERTS STATIONS ·

**VANILLA AND CHOCOLATE CUP CAKES WITH WHIPPED CREAM TOPPING**

**MINI 3 MILK CAKE VANILLA**

**BROWNIE WITH CARAMEL SAUCE AND ITALIAN MERINGUE**

**RED BERRIES CHEESECAKE**

**APPLE AND CINNAMON TARTLET**

**CANDY POP**

Sponge cake popsicle, covered with white and dark chocolate.



### **MACAROONS**

Passion fruit, sesame, yuzu, lavender, butter and caramel.

### **FRUIT ROLL AND VANILLA CREAM**

### **MINI GLASS OF RED VELVET AND PHILADELPHIA CREAM**

### **TRIPLE CHOCOLATE MOUSSE**

### **TIRAMISU**

### **MANGO CHEESECAKE WITH CHOCOLATE AND STRAWBERRIES**

### **RICE WITH COCONUT MILK AND CARDAMOM**

### **MINI CHOCOLATE AND STRAWBERRY TARTLET**

### **COCONUT TAPIOCA WITH MANGO SPHERE**

### **DARK CHOCOLATE MOUSSE**

### **PASSION FRUIT AND VANILLA PAVLOVA**

### **VANILLA AND LIME PANNA COTTA**

### **TARTLET WITH VANILLA CREAM AND FRESH FRUIT**

### **MINI GLASS OF MOCHA**

White chocolate and chocolate biscuit.

Prices includes 16% VAT and 18% service will be applied.

## **· V E G A N   O P T I O N S ·**

### **CHIA PUDDING**

With coconut milk, banana and sliced almonds.

### **FRUIT MIX**

With mint, jamaica or passion fruit syrup.

### **PUMPKIN AND WHIPPED CREAM PARFAIT**

### **APPLE, CINNAMON AND RAISIN TART**

### **DATES CAKE**

On chickpeas paste, covered with dark chocolate ganache.

Prices includes 16% VAT and 18% service will be applied.





Minimum 10 people for each option.

• C H E C H E N •

VARIETY OF FRESHLY BAKED SWEET BREAD AND COOKIES

AMERICAN COFFEE

DESCAFFEINATED COFFEE

TEA SELECTION

BOTTLED WATER

30 min · \$21 usd per person  
1 hr · \$23 usd per person  
2 hrs · \$28 usd per person  
3 hrs · \$32 usd per person  
4 hrs · \$37 usd per person

• C H A A K A J •

VARIETY OF FRESHLY BAKED SWEET BREAD AND COOKIES

BOTTLED WATER

AMERICAN COFFEE

DESCAFFEINATED COFFEE

TEA SELECTION

CRUDITES

MIXED NUTS

Pistache, Pepita de calabaza, almendra, cacahuete, nuez de la india  
4 hrs · \$39 usd per person

HAND FRUIT

1 hr · \$25 usd per person  
2 hrs · \$30 usd per person  
3 hrs · \$35 usd per person  
4 hrs · \$39 usd per person

• T Z A L A M •

VARIETY OF FRESHLY BAKED SWEET BREAD AND COOKIES

BOTTLED WATER

AMERICAN COFFEE

DESCAFFEINATED COFFEE

TEA SELECTION

SEASONAL FRUIT WITH YOGURT AND GRANOLA

SELECTION OF MINI SANDWICH:

ROAST BEEF

CREAM CHEESE AND SMOKED SALMON

GRILLED VEGETABLES

TURKEY HAM AND CHEESE CROISSANT

FRESH WATERS:

Cucumber with lemon · Jamaica · Orange juice

VARIETY OF MACAROONS AND MUFFINS

1 hr · \$38 usd per person  
2 hrs · \$43 usd per person  
3 hrs · \$47 usd per person  
4 hrs · \$52 usd per person



## • EXTRAS •

**PRINGLES POTATO**  
\$7 usd Per pcs

**GRANOLA BAR**  
\$7 usd Per pcs

**NUTELLA & GO**  
\$8 usd Per pcs

**GUACAMOLE & TOTOPOS**  
\$9 usd Per pcs

**CRUDITES**  
\$8 usd Per pcs

**MIXED NUTS**  
\$7 usd Per pcs

**HAND FRUIT**  
\$9 usd Per pcs

**MACAROONS VARIETY**  
\$44 usd Per dozen

**TURKEY HAM AND CHEESE CROISSANT**  
\$12 usd Per pcs

**SMOKED SALMON AND CREAM  
CHEESE CHAPATA**  
\$16 usd Per pcs

**VEGETARIAN SANDWICH**  
\$10 usd Per pcs

Prices includes 16% VAT and 18% service will be applied.





# HORS D'OEUVRES

## • COLD HORS D'OEUVRES •

### TRADICIONAL MIXED CEVICHE OR MIXED CEVICHE PASSION FRUIT

Shrimp, Octopus and Catch of the Day.  
\$58 USD (BY DOZEN)

### WATERMELON GAZPACHO (VEGETARIAN)

Watermelon, Cucumber, Cherry Tomato and Fresh Mint.  
\$40 USD (BY DOZEN)

### SHRIMP VOLOVÁN

Mushroom Duxel, Parmesan Mousse, aromatized with White Truffle Oil.  
\$58 USD (BY DOZEN)

### GRAVLAX SALMON MINI CHAPATA

Cream cheese, Arugula Baby, Tomato and Olive.  
\$58 USD (BY DOZEN)

### SHRIMP IN COCTELERA SAUCE

House's Sauce.  
\$58 USD (BY DOZEN)

### VIETNAMESE ROLL WITH LOBSTER

\$75 USD (BY DOZEN)

### VIETNAMESE ROLL (VEGAN)

\$40 USD (BY DOZEN)

Wrapped in Rice paper, Cucumber, Carrot, Mint, Basil, Mango, shiso leaf  
and rice noodles with sweet and sour sauce.

### CAPRESSE BRUSCHETTA (VEGETARIAN)

Creamy Avocado, Cherry Tomato, Pesto, Mozzarella Spheres, Arugula Baby and Chia Seeds.  
\$46 USD (BY DOZEN)

### CRISPY RICE

Crispy Sushi Rice with Fresh bluefine Tuna Tartar, marinated with Yuzu and Rocoto.  
\$58 USD (BY DOZEN)

### MEDITERRANEAN BRUSCHETTA

Seed Bread, Goat cheese mousse, prosciutto, figs and tomato Jam.  
\$56 USD (BY DOZEN)

### WATERMELON MEZCAL (VEGAN)

With Dried Chili Powder, Tatemada Tortilla powder and Smoked Quinoa.  
\$37 USD (BY DOZEN)

Minimum 12 pieces per selection and 4 pieces per person.  
Prices includes 16% VAT and 18% service will be applied.



## • HOT HORS D'OEUVRESS •

### RIB EYE MINI BURGER

Smoked Cheese, Tomato confit, Onion confit in Red Wine and Arugula.  
\$81 USD (BY DOZEN)

### MINI RACK OF LAMB

In Red Pipian Sauce.  
\$87 USD (BY DOZEN)

### BEEF SKEWER

Grilled and marinated with chimichurri and Vegetables.  
\$70 USD (BY DOZEN)

### CHICKEN SATAY

Grilled Chicken Breast Skewer with Peanut Sauce.  
\$49 USD (BY DOZEN)

### MINI SOPE

Chicken \$46 USD (BY DOZEN)  
Skirt steak \$58 USD (BY DOZEN)  
Carrot Tinga (Vegan) \$37 USD (BY DOZEN)  
Refried Beans, Sour Cream, Panela Cheese, Tomato and Pickled Onion.

### MINI EMPANADAS

Chicken \$46 USD (BY DOZEN)  
Cheese \$41 USD (BY DOZEN)  
Huitlacoche (Vegan) \$38 USD (BY DOZEN)  
Mushroom-Corn Empanadita with Cream, Fresh Cheese and Pickled Onion.

### MINI PAMBAZO

Sándwich grilled stuffed with Potato and Chorizo, Cream , Fresh Cheese and Lettuce.  
\$44 USD (BY DOZEN)

### SPRING ROLL

Duck \$67 USD (BY DOZEN)  
Vegetables \$40 USD (BY DOZEN)  
Accompanied by Sweet and Sour Sauce.

### CRISPY POLENTA

Prosciutto \$56 USD (BY DOZEN)  
Smoked Salmon \$58 USD (BY DOZEN)  
Vegetarian \$40 USD (BY DOZEN)  
Fried Creamy Polenta with Cherry Tomato and Raspberry Balsamic.

### SEA'S TEMPURA

Shrimp and Fish in tempura with spicy mayonnaise.  
\$58 USD (BY DOZEN)

Minimum 12 pieces per selection and 4 pieces per person.  
Prices includes 16% VAT and 18% service will be applied.

## • SWEET SELECTION •

### SHOT OF LIMA YUCATECA

64 USD (BY DOZEN)

### CHOCOLATE CAKE AND RED FRUITS

### PAVLOVA WITH PASSION FRUIT AND VAINILLA

### TIRAMISU CUP

### PROFITEROLES. WHIPPED CREAM, VANILLA OR CHOCOLATE

### MANGO CHEESECAKE

### MINI RED BERRIES CAKE

### COCONUT AND PINEAPPLE PANNA COTTA

### FRANGIPAN PUFF PASTRY

### MACARRON

Minimum 12 pieces per selection and 4 pieces per person.  
Prices includes 16% VAT and 18% service will be applied.