



MEXICAN CONTEMPORARY STYLE BUFFET

Entrees

Mexico City-style Shredded Beef *Salpicon*, served with fresh tomatoes and avocado

Shrimp Cocktail with Marinara Sauce
Zucchini filled with cheese

Mogomogo Black beans with a touch of smoke pepper sauce

Roasted Sweet Corn Cream Soup with Light Cheese and Epazote oil

Salads

Mixed Salad

Lettuce, tomato, shredded carrots, mushrooms, onions and bell pepper with lime and xtabentun vinaigrette

Tropical fruit salad

Mango, papaya, jicama, grapefruit and parsil with a touch of citric vinaigrette

International Capresse salad bar With Mozzarella cheese, tomatoes

Dressings

(One creamy dressing, one oil - vinegar, one citrus vinaigrette)

CUSTOMER'S CHOICE, SERVED SEPARATELY

Main courses

Charcoal-grilled skirt steak arrachera (6oz per person)
Beef tenderloin in chichilo oaxaca mole (7oz per person)
Shrimps in chipotle sauce Veracruz style

Desserts

Caramel cheese cake with chocolate sauce
Cacao & vanilla trilogy
Banana Panque with crème Brule