

## WEDDING MENU # 1 =====DISH SERVED=====

### BOUNTY OF THE SEA

#### 1.-APPETIZERS

- 1.1-Mini tuna turnovers in pastry shell.
- 1.2.-Chilled shrimp canapés in cream cheese mousse.
- 1.3.-Mini chicken brochettes with coconut and mango chutney.

#### 2.-FIRST COURSE—ENTRY--- Choose one of the following options:

- 2.1.-Acapulco shrimp cocktail scented with oregano.
- 2.2.-Mixed Mexican ceviche with shrimp, fish and tender octopus.
- 2.3.-Salad with three varieties of lettuce with shrimp in Caesar dressing.
- 2.4.-Terrine or cold pâté with shrimp and fresh salmon served with raspberry sauce.
- 2.5.-Bounty of the Sea salad with oven-baked marinated scallops and fish.

#### 3.-SECOND COURSE—Choose one of the following options:

- 3.6.-Seafood soup with shrimp, fillet of grouper and, if desired, octopus.
- 3.7.-Creamy bass bisque with paprika and rosemary.
- 3.8.-Vegetable soup with fresh crab from Puerto Juárez, Quintana Roo.
- 3.9.-Creamed fresh potatoes in white wine with smoked salmon.
- 3.10.-Spinach soup with shrimp and bacon mini brochettes

#### 4.-THIRD COURSE – Choose one of the following options:

- 4.11-Fillet of fresh grouper stuffed with vegetables, served with white rice and broiled mushrooms.
- 4.12-Shrimp in mild guajillo sauce served with rice, sweet corn and vegetables julienne in butter.
- 4.13 Fillet of red snapper in butter, [meunière](#) or garlic sauce, served with rice jardinière and steamed vegetables.
- 4.14.-Seafood casserole with shrimp, grouper and octopus, served with rice and vegetable patty
- 4.15.-Crabs stuffed with mixed seafood in white wine sauce, served with baby potatoes and finely sliced vegetables.

#### 5.-WEDDING CAKE

## WEDDING MENU #2 =====DISH SERVED=====

### MEXICAN

#### 1.-APPETIZERS

- 1.1- Mini chicken sopes (canapé with lettuce, sliced tomato, grated fresh cheese and cream)
- 1.2.-Cheese turnover made with wheat tortillas and ham
- 1.3.-Toasted sausage mini tacos with potatoes.
- 1.4.-Guacamole, pico de gallo sauce with tortilla chips

#### 2.-FIRST COURSE—Entrée— Choose one of the following options:

- 2.1.-Mixed salad (combination of colorful greens and cherry tomatoes) with coriander vinaigrette.
- 2.2.-Tender lettuce salad with vegetables marinated in Yucatecan sweet orange supreme sauce.
- 2.3.-Seafood ceviche Campeche marinated with local sour orange.
- 2.4.-Green salad with Oaxaca cheese and mustard and honey dressing.
- 2.5.-Stuffed avocado with chicken salad on fresh lettuce with balsam vinegar dressing.

#### 3.-SECOND COURSE—Choose one of the following options:

- 3.1.-Cream of sweet corn with crusty coating of parmesan cheese.
- 3.2.-Cream cheese with vegetables in white wine with golden bacon.
- 3.3.-Delicious Xochitl soup, chicken broth served with toasted corn tortillas, chicken breast and pico de gallo sauce.
- 3.4.-Delicious lime soup with chicken, prepared with local aromatic herbs, red and green peppers.
- 3.5.-Traditional Azteca soup of tortillas with tomatoes, served with panela cheese, avocado, Julienne style tortilla chips and cream.

#### 4.-THIRD COURSE—Choose one of the following options:

- 4.1.-Chicken breast stuffed with panela cheese in chile pasilla sauce served with rosemary flavored potatoes and steamed vegetables.
- 4.2.-Marinated strips of charcoal grilled beef, served with baked potatoes and sour cream with bacon, mixed vegetables with poblano chiles.
- 4.3.-Fresh fish fillet encrusted with sesame seeds, with two sauces: garlic butter and white wine.
- 4.4.-Chiles stuffed with shrimp and manchego cheese, served with rice a la Mexicana and tomato sauce.
- 4.5.-Pork loin stuffed with vegetables julienne and panela cheese, served with mashed potatoes and plum or cranberry sauce.

#### 5.-WEDDING CAKE.

## WEDDING MENU #3 =====DISH SERVED=====

### CARIBBEAN

#### 1.-APPETIZERS

- 1.1.-Grouper ceviche and tortilla chips.
- 1.2.-Chicken fingers coated with coconut breading.
- 1.3.-Chicken tacos with flour tortillas and cream.

#### 2.-FIRST COURSE—ENTRÉE— Choose one of the following:

- 2.1.-Romaine lettuce salad with vegetable mini brochettes with honey and parsley dressing.
- 2.2.-Seafood tureen with almonds and pureed fresh strawberries and red lettuce.
- 2.3.-Chilled cream of potato with the bounty of the sea and concentrate of red wine with balsam vinegar.
- 2.4.-Garden salads: lettuce sprouts colored with French dressing.
- 2.5.-Shrimp cocktail on a quarter pineapple and red fruits with Thousand Island dressing.

#### 3.-SECOND COURSE—Choose one of the following options:

- 3.1.-Delicious vegetable soup scented by fine herbs with red corn and coconut.
- 3.2.-Cold cream of avocado soup a la tequila with prawns.
- 3.3.- Fish soup with port and garlic-scented salted mushrooms.
- 3.4.-Fresh crab soup with leeks and potatoes, and tortilla chips julienne.
- 3.5.- Three Seas Consommé: shrimp from Puerto Juárez, Quintana Roo, Caribbean bass and grouper from the piers of Campeche.

#### 4.-THIRD COURSE—Choose one of the following options:

- 4.1.-Whole fish marinated in achiote Tik-n-xic Punta Sam served with braised vegetables, purple onion, marinade and white rice.
- 4.2.-Shrimp brochette or shrimp and Cajun marinated beef brochette served on a bed of primavera rice and braised vegetables.
- 4.3.-Chicken breast mole, traditional chili sauce lightly sweetened with chocolate, served with white rice and vegetables.
- 4.4.-Combination of fresh filleted salmon and red snapper, served with baby potatoes and vegetable cake.
- 4.5.-Pork loin stuffed with vegetable puree in shrimp sauce, with rosemary scented potatoes and vegetable bisque timbale.

#### 5.-WEDDING CAKE

## WEDDING MENU # 4 =====DISH SERVED=====

### INTERNATIONAL

#### 1.-APPETIZERS

- 1.1.-Spanish style Serrano ham open sandwiches.
- 1.2. - Argentine meat turnover with South American native spices.
- 1.3.- Meat and wheat kebabs India

#### 2.-FIRST COURSE—ENTREE—Choose one of the following options:

- 2.1.-Traditional Caesar salad, served with chicken, shrimp or smoked salmon with crusty coating of parmesan cheese.
- 2.2.-Heart of palm salad with Italian dressing.
- 2.3.-Mixed salad with black olives and red pepper valenciana.
- 2.4.- German potato salad with bacon served on a bed of fresh lettuce with vinaigrette dressing.
- 2.5.-Stuffed avocados with chicken Campeche

#### 3.-SECOND COURSE—Choose one of the following options:

- 3.1.-Three variety onion soup scented with red wine with and covered with a crusty parmesan topping.
- 3.2.-Juicy meat lasagne or vegetables in fresh Italian tomato sauce.
- 3.3.-Shrimp bisque with sherry and California pureed tomatoes.
- 3.4.-Cream of spinach with chicken on Arabic bread shell.
- 3.5.-Crepes filled with mixed seafood and vegetables in English white wine sauce.

#### 4.-THIRD COURSE—Choose one of the following options:

- 4.1.-Salted whole fish Mediterranean served with saffron-flavored rice and braised vegetables.
- 4.2.-Chicken breast stuffed with mozzarella cheese marinated in five spices, with three-pepper sauce served with French fries, vegetables with parsley.
- 4.3.-Roast pork loin marinated in chile pasilla and spices on finely cut mixed buttered vegetables and mashed potatoes.
- 4.4.-From the rotisserie: Texas style rib eye marinated in mushroom sauce served with baked potatoes and tender corn.
- 4.5.-Fillet of grouper in fine herbs served with steamed potatoes and vegetable kebabs flavored with paprika butter.

#### 5.-WEDDING CAKE

## WEDDING MENU # 5 =====DISH SERVED=====

### GALA

#### 1.-APPETIZERS

- 1.1.-Puff pastries filled with turkey breast, cream cheese and bacon.
- 1.2.-Mini tarts filled with salmon mousse.
- 1.3.-Cheese or meat ravioli in tomato fricassee.

#### 2.-FIRST COURSE—ENTREE— Choose one of the following options:

- 2.1.-Asparagus salad on a bed of fresh lettuce and honey vinaigrette dressing.
- 2.2.-Cream of shrimp dip served with chips and saltines.
- 2.3.-Squid stuffed with seafood in wine sauce.
- 2.4.-Combination of two attractive cold cream dishes: creamed potatoes and creamed seafood with cheese croutons.
- 2.5.-Crab salad and smoked salmon with fresh lettuce.

#### 3.-SECOND COURSE — Choose one of the following options:

- 3.1.-Minestrone vegetable soup with smoked bacon and parmesan cheese topping.
- 3.2.-Saffron fish soup with biscuits in fine herbs.
- 3.3.-Chicken bisque with white wine and mushrooms.
- 3.4.-Cream of asparagus with roast chicken.
- 3.5.-Melted cheese with sausage or mushrooms served with flour tortillas.

#### 4.-FOURTH COURSE — Choose one of the following options:

- 4.1.-Cordon Bleu chicken breast filled with serrano ham and gruyère cheese.
- 4.2.-Seafood combination: grouper fillet with shrimp sauce served with braised vegetables and mashed potatoes.
- 4.3.-Beef and pork brochette with bacon and sweet peppers served with mixed vegetables and baby potatoes.
- 4.4.- Loin of beef in mushroom or pepper sauce served with mixed vegetables, and baked potatoes and sour cream.
- 4.5.- Combination from the grill: beefsteak, chicken breast and shrimp served in a rich raspberry sauce and coriander rice.

#### 5.- WEDDING CAKE.