

LUNCHON ENTREES

All entrees are served with fresh baked rolls, butter and freshly brewed Dominican coffee, decaffeinated coffee or teas. All prices are per person, and subject to 18% tax and 10% service charge (subject to change without notice).

LE-1 \$28.00

Mixed Salad, Roasted, boneless half-chicken with BBQ sauce, Rice and Assorted Vegetables, Tropical Fruit Tart.

LE-2 \$28.00

Tropical Fruit Cocktail served in a half Coconut, Roast Pork Loin with a Sherryalmond-orange sauce; Roasted Potatoes and Seasonal Vegetables; Chocolate Cake.

LE-3 \$30.00

Chilled Zucchini Bisque topped with Floating Islands and a fried Leek-Mélange, Grilled Tuna Medallion on Couscous with Plantain Julianna, Lemon Merengue Pie.

LE-4 \$30.00

Pasta Salad with Fresh Mushrooms, Sun-dried Tomatoes and Basil Vinaigrette, Stuffed Chicken Breast with a light Creole Sauce, Rice and Fresh Vegetables; Fresh Fruit Tart.

LE-5 \$30.00

Chilled Gazpacho Soup, Cashew Chicken Breast with a Light Lemon Grass Sauce, Chives Mashed Potatoes, Broccoli, Coconut Pie.

LE-6 \$35.00

Avocado and Tomato Salad with a Sherry-Wine Vinegar Sauce, Coconut Crepes filled with Seafood and topped with Curry Sauce, Rice and Vegetables, Apple-Walnut Cake with Caramel Buttercream and Butterscotch Sauce.

LE-7 \$35.00

Bayahibe Salad of Onions, Roasted Peppers, Black Beans, thin "Tostones" and Tomatoes with Cilantro Vinaigrette, Salmon "Napoleon" with Carrots, Leeks and Orange Sabayon Sauce, Ginger In Cream "Coupe" with Fresh Tropical Fruits.

LE-8 \$38.00

Ensalada de calamares al estilo tailandés, pechuga de pollo salteada con jengibre y salsa de naranja, vegetales-stir fry y pasteles de arroz frito. Helado de Mango.

LE-9 \$40.00

Chilled Vichyssoise Chicken Breast Nicoise, braised in a Garlic-Chicken Broth with Fennel, Leeks, Olives, Tomatoes, Couscous; Tropical Trifle with Rum and Sherry Wine.

LE-10 \$30.00

Fresh Cucumber Salad with Feta Cheese Garnished with a Creamy Yogurt-dill Vinaigrette Chicken Breast Filled with Mushrooms in a Tasty Mustard Sauce Served with a Basil Purée Tropical Fruit Tart.

LE-11 \$30.00

Fresh Caprese Salad with Balsamic Vinegar, Mahi-Mahi Filet with a Passion Fruit Sauce and Spring Rice, Yogurt Pyramid.

LE-12 \$30.00

Tabouleh of Cucumber Watermelon, Anchovy and Raisin, Grilled Half Chicken with "Chimichurri" Sauce Accompanied by Sautéed Potatoes Vanilla Flan.

LE-13 \$30.00

Cream of Pumpkin, Fish Brochettes With Exotic Rice and an Aromatic Herbs, Luscious Chocolate Cake.

LE-14 \$30.00

Chef's Salad, Beef Fillet with Green Pepper Sauce and Pasta Penne with Fresh Tomato, Cheesecake.

LE-15 \$30.00

Half Melon with Ham Prosciutto, Fish Filet with Coconut Sauce and Vegetables Ballardise, Lime Tart.

LE-16 \$30.00

Tropical Fruit Cocktail Served Inside a Half Caribbean Coconut, Beef and Pepper Bell Kebab Marined with Páprika and Oil Olive Served with Vegetables, Couscous, Luscious Chocolate Cake.

LE-17 \$30.00

Tropical Salad Served in a Sea Grape Leaf, Tasty Stewed Chicken Creole Style with Typical Dominican Rice with Red Beans and Fried Plantain, Sweet Corn Inside Coconut.

LE-18 \$30.00

Cold Gazpacho with Croutons, Delectable Pasta Fettuccini with Mixed Seafood and Alfredo Sauce, Coconut Pie.

LE-19 \$30.00

Delicious Cold Vichyssoise, Fillet Pork Loin with Plum Sauce and Wild Rice, Cuban Natilla Cream.

LE-20 \$30.00

Melon Soup with Julianna of Prosciutto Ham and Coriander Flavored, Salmon Pave with Carrot, Leek and Orange Sauce, Sweet Island Mousse.

LE-21 \$30.00

Fresh Tropical Salad, Caribbean Grouper Filet with Leaf of Plantain with a Butter, Lemon and Capers Sauce and Dominican Puree, Passion Fruit Mousse.

LE-22 \$35.00

Caesar Salad with Parmesan Cheese Sticks, Grilled Sirloin Steak with a Delicious Red Wine Sauce and Served with Potatoes Palaisson, Sautéed Broccoli and Crispy Bacon, Apple Tart.

LE-23 \$39.00

Roll of Crab with Beet and Orange Dressing, Fresh Filet of Fish Cook A La Papillote Style Nicoise, Napoleón of Red Fruits with Vanilla Cream.

LE-24 \$35.00

Typical Farmer's Heart of Palm Salad, Exquisite Garlic Shrimp, Typical Dominican Rice with Red Beans, Cheese Cake with Coconut.

LE-25 \$35.00

Creme of French Petit Pois with Scallops Poelees and Slice of Black Truffe, Chicken Supreme with Lobster Filling, Trio of Mini Desserts.

LE-26 \$50.00

Fresh Asparagus Salad with an Orange Vinaigrette, Veal Escalopine Style Milanese with Limon Sauce and Pasta Fetuccini with Mushrooms, Mousse of Chocolate Stuffed with Pistachio.

LE-27 \$65.00

Croquet of Goat Cheese with Arugula Salad and Provencale Vinaigrette Tail Lobster with Traditional Bisque Sauce And Glazed Vegetables, Pasion Fruit Mousse.

PLATED LUNCH

The Price of your Entrees includes your Choice of Starter and Dessert selection, as well as Freshly Baked Rolls and Butter, Assorted Teas and Herbal Infusions, Freshly Dominican or Decaffeinated Coffee. All prices are per person, and subject to 18% tax and 10% service charge (subject to change without notice).

Starters

- Hearts of Romaine Lettuce with Homemade Parmesan Bread Crisps, Caesar Dressing
- Chicken Lime Soup with Julianna Fried Tortilla
- Seafood Ceviche on a bed of Mixed Greens
- Baby Spinach and Wild Mushroom Salad, Raisins and a Goat Cheese Dressing
- Chilled Gazpacho with Grilled Shrimp and Avocado
- Mixed Green Salad with Bacon Lardons and Goats Cheese Fritters
- Beet and Eggs Salad
- Chilled Seafood Orzo Salad
- Smoked Salmon Salad with a Lemon Vinaigrette
- Mixed Greens, Strawberries, Chives, Toasted Pine Nuts, Balsamic Reduction and Vinaigrette
- Tuna Tartar, Spicy Ginger Dressing, Herb salad, Root Vegetable chips
- Delicious Pumpkin Cream Flavored with Star Anise
- Light Broccoli Cream with a Julianna of Smoked Salmon
- Red Beans Cream with its Side Dish
- Duo of Bean Cream with Coriander and Onion
- Fine Wild Mushroom Cream with Truffle Oil
- Seafood Soup with a Flavor of Pernod
- Aztec Style Tortilla Soup
- Fresh Mixed Lettuce Salad with Herbs and an Italian Vinaigrette
- Traditional Caesar Salad
- Exotic Salad on a Bed of Green Lettuce Garnished with a Wild Berry Vinaigrette
- Crudite Salad Constanza with a Tartar and Pineapple Sauce
- Tropical Salad with Wine Leaves and a Fine Herb Dressing
- Herb Crusted Goat Cheese Salad with a Yogurt Vinaigrette
- Romaine Salad with a Duo of Cheese and Red Peppers Garnished with a Lemon Vinaigrette
- Feta Cheese Salad with Kalamata Olives, Fresh Tomato and Cucumber
- Caprese Salad with a Taponade in a Fine Balsamic Vinegar Dressing
- Fresh Conch Salad with Candied Red Peppers and a Coriander Vinaigrette
- Couscous Salad with Saffron and Poached Shrimps Bathed in a Mandarin Vinaigrette
- Fresh Arugula Salad Served with Bacon and Croutons with an Alioli Vinaigrette
- Mixed Lettuce Salad with Fine Slices of Serrano Ham and Nuts Bathed in a Blue Cheese Dressing
- Oriental Chicken Breast Salad with Noodles and Ginger in a Tasty Sesame Oil Sauce
- Arugula Salad with Parmesan Cheese and Prosciutto Juliannas
- Salmon Carpaccio with Beetroot and an Caper Vinaigrette
- Fish Ceviche Flavored with Coriander Served inside a Half Coconut
- Tuna Ceviche with Soy and Orange Juice
- Conch Cocktail a la Dominicana
- Melon with Prosciutto Ham
- Half Avocado Filled with Fresh Shrimp in a Cocktail Sauce

PLATED LUNCH (Continued)

Entrees

- Grilled Tamarind Glazed Breast of Chicken, Herb Roasted Potatoes **\$30.00**
- Fettuccini Pasta, Prosciutto, Kalamata Olives, Fresh Basil and Roasted Tomatoes **\$30.00**
- Curried Chicken Skewers, Saffron Basmati Rice, Cucumber Mint Sauce **\$30.00**
- Teriyaki Beef, Glass Noodles Salad, Spicy Avocado Dressing **\$37.00**
- Penne Pasta, Sweet and Spicy Italian Sausage Sauce, Tapenade Focaccia Crisp **\$32.00**
- Beef Paillard Stuffed with Vegetables, Balsamic Reduction and Cherry Tomatoes **\$39.00**
- Grilled Jumbo Shrimp, Bed of Coconut Rice and Tropical Salsa **\$40.00**
- Mahi Mahi Filet with an Exotic Coconut Sauce and Spring Rice **\$33.00**
- Mahi Mahi Filet with a Tomato Sauce a Variety of Mushrooms and Spaghetti **\$34.00**
- Grilled Grouper Filet Tikin Xic with Sauce and an Accent of Coriander **\$34.00**
- Shrimp and Fish Curry with Rice, Pineapple and Chutney de Mango **\$38.00**
- Red Snapper Filet Meniere with a Creamy Garlic Sauce Served with a Ratatouille from South France **\$38.00**
- Lobster Fricassee with Vegetable Pearls and a Shitaki Mushroom Veloute Sauce **\$65.00**
- Salmon Scallopine Served with a Small Arugula Salad in a Dill and Shrimp Oil Dressing **\$38.00**
- Caribbean Fish Brochette with Plantain Crackers and Cinammon Apple in a Salsa Cruda with a Touch of Brugal Rum **\$38.00**
- Sea and Land Combination of Lobster Tail and Beef Fillet with Potatoes Gratiné and a Duo of Sauces **\$80.00**
- Shrimp and Chicken Brochettes Marinated with a Nuoc-ma Sauce Served with Vietnamese Noodles **\$38.00**
- Chicken Breast Stuffed with Spinach and Mozzarella Cheese a Tarragon Sauce **\$32.00**
- Half Grilled Chicken with Tossed and Roasted Potatoes in a Diablo Sauce **\$30.00**
- Pork Loin Stuffed with Plum with a Tasty Sweet Plantain Pastelón **\$31.00**
- Beef Fillet with Barley Crackers and Porcini Mushrooms in a Truffle Flavored Sauce **\$38.00**
- Lamb Chop Stuffed a la Provenzale with Basil Puree and Olive Oil **\$42.00**
- Beef Brochette Marinated with Aromatic Herbs, Paprika, Baked Potatoes and Tomatoes a la Provenzale **\$34.00**
- Beef Tenderloin covered with Dominican Style Onion served with rice with peas **\$34.00**
- Veal Style Saltimboca with Sautee Spaghetti with Black Pepper **\$45.00**
- Veal Stuffed with Povolon Cheese and Broccoli Served with Mushroom Risotto **\$60.00**
- NY Angus Sirloin Steak with Merlot Sauce, with Paillason Potatoes and Broccoli **\$50.00**

Assorted Desserts

Apple Cobbler Tart, Strawberry Angel Food Cake, Mango Chiboust, Chocolate Peanut butter Torte, Key Lime Tart, Pecan Pie, Apple Strudel, Baba Rum, Passion Fruit & Coconut Cake, Espresso Chocolate Torte, Three Milk Cake, Tropical Fruit Tart, Crème Caramel, Churros, Guava Squares, Berried Rice Pudding, Cups Tiramisu, Cannoli, Zeppole, Panna Cotta Cup, Biscotti, Amaretto Cheese Cake, Passion Fruit Mousse, Chocolate Half Moon, New York Cheese Cake, Coconut Cheese Cake, Carrot Cake, Dominican Three Milks Cake, Pumpkin Pie.

Dominican Lunch Entrees

All entrees are served with fresh baked rolls and butter and freshly brewed Dominican coffee, decaffeinated coffee or tea.

AD-1 \$28.00

Conch Salad served in a Coconut, Creole Style Chicken with Tomatoes, Bell Peppers and Onion, Rice with Red Beans, Fried Plantains, Corn Pudding.

AD-2 \$30.00

Black Bean Soup with Garnishes, Creole-style Beef Tips with Onions, Rice with Red Beans, Fried Plantains, Coconut Custard Pie.

Light Cold Lunches

All light lunches are served with brewed Dominican coffee, decaffeinated coffee or tea, and your selection of bread.

LL-1 DUCK SALAD \$23.00

Marinated and smoked duck breast combined with Belgium endive, apples, mangoes, green beans salad with raspberry vinegar dressing, dessert of strawberries Romanoff.

LL-2 SMOKED CASA DE CAMPO CHICKEN SALAD \$23.00

Chilled melon soup, Casa de Campo chicken salad on whole wheat bread, chocolate cake.

LL-3GRILLED CAESAR CHICKEN SALAD \$27.00

Chilled vichyssoise soup, grilled chicken Caesar salad, sliced tropical fruit with ricotta cheese, chocolate cake.

LL-4 ASSORTED DELUXE SANDWICHES \$44.00

Light assortment of sandwiches, ham and cheese, roast beef, roasted chicken, corned beef and the classic club with potato chips, potato salad, and garnishes, vanilla flan and carrot cake.

MAKE YOUR OWN TRAVEL BAGS BOX LUNCH

- **Luxury Sandwich**

Smoked Salmon, Fresh Lettuce and Philadelphia Cream Cheese in Whole Grain Bread

- **Apple Chicken Sandwich**

Chicken Breast, Apple, Celery and Mustard in Pumpernickle Bread

- **Classic Sandwich**

Cooked Ham, Swiss Cheese and President Butter in Whole Grain Bread

- **Vegetarian Sandwich**

Peppers, Eggplant, Zucchini, Roasted Tomatoes and Light Mayonnaise in Ciabatta Bread

- **Portobello and Mozzarella Sandwich**

Onion Focaccia Bread Filled with Fine Portobello Mushrooms and Mozzarella Cheese Marinated with Balsamic Vinegar

- **Turkey and Bacon Sandwich**

Tomato and Basil Bread with Turkey Ham, Bacon, Danish Cheese, Cabbage Salad and Tomatoes

- **Italian Combo Sandwich**

Ciabatta Bread with Roast Beef, Ham, Genoa Salami, Swiss Cheese, Pepperoncini, Lettuce, Tomatoes, Red Onions and Creamy Mayonnaise

- **Tuna Salad Sandwich**

Tuna Salad, Lettuce Leaves, Tomatoes, Red Onion, Celery, Mayonnaise and Spicy Mustard in a Crispy Baguette Bread

- **Mediterranean Veggie Sandwich**

Tomato and Basil Bread with Feta Cheese, Cucumber, Cabbage Lettuce, Tomatoes, Onions and Coriander

- **Turkey Caprese Sandwich**

Sesame Bread with Roasted Onions, Turkey Ham, Fresh Mozzarella and Pesto

- **Asiago Roast Beef**

Roasted Beef, Smoked Cheddar, Lettuce, Tomatoes, Purple Onions and a Horse Radish Sauce

- **Mediterranean Veggie**

Feta Cheese, Cucumber, Lettuce, Tomatoes, Onions and Coriander, Fresh Humus with our Basilian Bread

- **Bacon Turkey Bravo**

Smoked Turkey Breast, Ham and Smoked Gouda, Lettuce, Tomatoe, Basilian Bread

- **Tuscan Chicken**

Fresh Chicken Breasts, Legumes from the Garden and Tomatoes, Purple Onions and Pesto Alioli with Rosemary and Focaccia Onions

- **Chicken Caesar**

Fresh Red Peppers Accompanied with a Delicious Caesar's Dressing, Aciago Parmesan Cheese, Tomatoes, Purple Onions and Spices with a Trio of Cheese with Handmade Bread

- **Italian Combo**

Roast Beef, Smoked Turkey, Ham, Salami, Swiss Cheese, Pepperoni, Lettuce, Tomatoes, Purple Onions and our Special Sauce to the Ciabatta

- **Traditional**

Ham, Lettuce, Tomato, Purple Onions with Mayonnaise, Salt and Pepper in your Favorite Bread

- **Tuna Salad**

Tuna Salad, Lettuce, Tomato and Purple Onions with Mayonnaise, Salt and Red Pepper, Served with a sandwich with your Favorite Bread

Appetizer Selection

- Dominican Lettuce Salad with Fresh Vegetables and an Italian Vinaigrette
- Caprese Salad with Tapenade
- Russian Salad with an Exotic Curry Mayonnaise
- Greek Salad with Feta Cheese, Cucumber, Black Olives, Onion and a Yogurt Vinaigrette
- Fruit Brochette with Farmer Cheese
- Cheese Platter with Crackers
- Chickpeas Humus with Pita Bread
- Guacamole with Totopos

Desserts Selection

Fresh Tropical Fruit • Wild Berry Fruit • Cinnamon Muffin • Cookies • Banana Bread • Papaya Bread • Chocolate Brownie

All Gourmet Travel Bags/Box Lunch contain Potato Chips, Plantain Chips

(1 Sandwich + 1 Salad + 1 Dessert)

One option

\$ 25.00

Two options

\$ 46.00

COMPLETE TRAVEL BAGS / BOX LUNCH

BXL-1

\$25.00

Three assorted deluxe sandwiches on assorted breads, cole slaw, fresh fruit, potato chips and a large chocolate chip cookie.

BXL-2

\$29.00

Half Roasted chicken sandwich on country bread, coleslaw, potato salad, fresh seasonal fruit, garnishes, potato chips and chocolate brownie.

BXL-3

\$30.00

Potato Salad with Tasty Bacon and Capers, Fresh Tuna Sandwich, Chicken Sandwich Camembert Cheese Sandwich , Sliced Fruits.

BXL-4

\$30.00

Dry Snacks, Caprese Salad, Vegetarian Sandwich, Salmon sandwich, Croissant Filled with Roast Beef and Swiss Cheese, Sliced Fruits, Cookies.

BXL-5

\$30.00

Potato Chips, Coleslaw, Focaccia Filled with Prosciutto Ham, Avocado Sandwich with Mozzarella Cheese, Fruit Cocktail, Coconut Cake.

BXL-6

\$20.00

Mixed Salad, Tuna Sandwich in Pumpernickel, Turkey Sandwich in Whole Grain Bread, Eggs, Crackers, Whole Fruits: Mandarin, Banana, Apple.

LUNCH BUFFETS

All buffets are served with assorted fresh baked rolls and butter, freshly brewed Dominican coffee, decaffeinated coffee or tea. More options available upon request. All prices are per person, and subject to 18% tax and 10% service charge (subject to change without notice).

Minimum of 25 people.

LB-1 LIGHT, GRILLED BUFFET

\$29.00

Sliced Fruits, Hamburgers, Cheeseburgers, Hot Dogs, BBQ. Chicken, Potato Salad, Coleslaw, Mixed Salad, Garnishes, **Assorted Desserts.**

LB-2 MINITAS BARBECUE LUNCH BUFFET

\$38.00

Salad Bar, Fresh sliced tropical fruits, Half BBQ chicken, Beef brochettes, BBQ Ribs, Fresh Fish Filet, Baked potatoes, fresh vegetables, **Assorted desserts.**

LB-3 MEXICAN BUFFET

\$38.00

Antipasto, Balsamic and Tarragon Marinated & Grilled Vegetables, Aged Parmesan Shavings, Display of Imported Cold Cuts and Sausages, Artichoke Hearts and Kalamata Olives, Spinach Penne Pasta, Sun Dried Tomatoes, Walnuts and Gorgonzola Blue Cheese, Roasted Bell Peppers, Eggplant and Zucchini Pasta Salad, Bakers Basket of Focaccia, Ciabatta, Bruschetta and Flat breads, Accompanied by Flavored Vinegars and Olive Oils, Calamari Fritti, Marinara Sauce with Arugula and Basil, Veal Piccatta, Peppered Lemon Caper Sauce, Rigatoni Pasta with Mushrooms and Vodka Sauce, Grilled Bell Peppers and Asparagus with Anchovy and Herb Roasted Potatoes, **Desserts:** Your 3 Choices from, Tiramisu, Zeppole, Panna Cotta Cup, Biscotti, Amaretto Cheese Cake, Freshly Dominican Coffee, Decaffeinated Coffee, Assorted Fruit and Herbal Infusion Teas.

LB-4 LA TAVOLA BUFFET

\$45.00

Antipasto, Balsamic and Tarragon Marinated & Grilled Vegetables, Aged Parmesan Shavings, Display of Imported Cold Cuts and Sausages, Artichoke Hearts and Kalamata Olives, Spinach Penne Pasta, Sun Dried Tomatoes, Walnuts and Gorgonzola Blue Cheese, Roasted Bell Peppers, Eggplant and Zucchini Pasta Salad, Bakers Basket of Focaccia, Ciabatta, Bruschetta and Flat breads, Accompanied by Flavored Vinegars and Olive Oils, Calamari Fritti, Marinara Sauce with Arugula and Basil, Veal Piccatta, Peppered Lemon Caper Sauce, Rigatoni Pasta with Mushrooms and Vodka Sauce, Grilled Bell Peppers and Asparagus with Anchovy and Herb Roasted Potatoes, **Desserts:** Your 3 Choices from, Tiramisu, Zeppole, Panna Cotta Cup, Biscotti, Amaretto Cheese Cake, Freshly Dominican Coffee, Decaffeinated Coffee, Assorted Fruit and Herbal Infusion Teas.

LB-5 SOUTH OF THE BORDER LUNCH BUFFET

\$45.00

Tomato Soup, Cheesy Ravioli, Bib Lettuce, Shaved Red Onion and Cucumber Wedges, Carrots, Crumbled Fresh Cheese, Sourdough Croutons, Roasted Garlic Herb Vinaigrette, Nicoise Salad, Smoked Salmon, Red Bliss Potatoes, Haricot Vert Beans, Cherry Tomatoes, Balsamic Vinaigrette, Grilled Filet of Beef, Bakers Bread Basket and Whipped Butter, Herbed & Tangy Roasted Chicken, Pan Seared Reef Fish, Clam caper Veloute and Toasted Cashews, Broccoli and Cauliflower Casserole, Wild Mushroom Lyonnaise Potatoes, **Desserts:** Your 3 Choices from: Key Lime Tart, Pecan Pie, Apple Strudel, Baba Rum, Passion Fruit & Coconut Cake, Espresso Chocolate Torte, Freshly Dominican Coffee, Decaffeinated Coffee, Assorted Fruit and Herbal Infusion Teas.

LB-6 GRILLING AND CHILLING LUNCH BUFFET**\$42.00**

Chilled Gazpacho with Grilled Shrimp, Five Spice Grilled Breast of Duck Salad, Radicchio, Snow Pea and Wonton Crisps, Sesame Orange Dressing, Wild Mushroom and Zucchini Salad, Greens Mixed Salad, Prosciutto and Shallot Vinaigrette, Bakers Bread Basket and Whipped Butter, Fire at the Grill, Assorted Sausages and Patties, Grilled Mahi Mahi Marinated with Extra Virgen Oil, Flank Steak, Chili Rubbed Corn on a Cobb, Baked Potatoes with Cream, **Desserts:** Your 3 Choices from: Fruity Bread Pudding, Apple Cobbler Tart, Strawberry Angel Food Cake, Mango Chiboust, Chocolate Peanut Butter Tort, Freshly Dominican Coffee, Decaffeinated Coffee, Assorted Fruit and Herbal Infusion Tea.

LB-7 DELI-DALI LUNCH BUFFET**\$35.00**

Chefs Salad Bar, Romaine Lettuce, Bib Lettuce, Mixed Greens, Slice Tomatoes, Cucumber Slivers, Artichoke Hearts, Asparagus, Crispy Bacon Bits, Hearts of Palm, Roasted Peppers, Monterey Jack Cheese, Assorted Dressings, Flavored Vinegars and Oils, Smoked Turkey Potato Salad with Beetroot and Green Onions, Artisan Sandwich Platters Your 3 choice from: Pulled Barbecued Pork with Grilled Pineapple Cabbage Slaw on Kaiser Roll, Roasted Chicken Salad with Goat Cheese, Toasted Walnuts on Brioche, Corned Beef & White Cheddar, Spiced Dijon Mustard on Pumpernickel, Camembert and Celery on Baguette, Genoa Salami, Provolone, Sweet Peppers, and Red Onion on Focaccia , **Desserts:** Your 3 Choices from: Key Lime Tart, Chocolate Peanut Butter Tart, Guava Squares, Blondies and Brownies, Amaretto Cheese Cake, Freshly Dominican Coffee, Decaffeinated Coffee, Assorted Fruit and Herbal Infusion Teas.

LB-6 YOU'RE HY-NES LUNCH BUFFET**\$50.00**

Corn and Crab Bisque, with Brioche Croutons, Israeli Couscous Salad with Blackened Scallops and Middle Eastern Spices, Green Bean Salad with Chilled Grilled Chicken and a Sesame Saki Dressing, Mixed Greens with Caramelized Pear, Goat Cheese, Toasted Walnuts, Cherry Vinaigrette, Lobster Cobb Salad, Tomato, Bacon, Balsamic Dressing, Spice Studded Tenderloin of Pork with Dried Fruit Bordelaise Sauce, Roasted Filet of Sea Bass, Saffron and Clam sauce, Carving Rib Eyes Steak, Provencale Herbs, Potato Au Gratin, Truffle Butter Vegetables. **Desserts:** Chocolate Pear, Raspberry Tart, Mini Paris Brest, Chocolate Petit Fours, Freshly Dominican Coffee, Decaffeinated Coffee, Assorted Fruit and Herbal Infusion Teas.

LB-7 LIGHT BUFFET FROM THE GRILL**\$28.00**

Mixed Salad, Potato Salad, Coleslaw Salad, Sliced Tropical Fruits, BBQ Chicken, Hamburgers, Hot Dogs, Mashed Potatoes, Vegetable Stew, Variety of fruits, Coconut cake.

LB-8 FAJITAS BUFFET**\$25.00**

Country salad, Texana Salad, Guacamole, Tortilla Chips, Pico de Gallo, Cheese Fajitas, Chicken Fajitas, Beef Fajitas, Mexican Rice, Fried Beans, Corn Pie, Elote Tart, Fresh fruits.

LB-9 TACO BUFFET**\$25.00**

Caesar Salad, Pasta Salad, Guacamole, Pork Taco with Pico de Gallo, Chicken Fried, Vegetarian Wrap, Carrots Cake, Variety of Fruits.

LB-10 PICK BUFFET**\$25.00**

Tomatos stuffed with macedoine of vegetales, Spanish tortilla, Humus with pita bread, Quiche of spinach and mushroom, Cold cuts, grissini and cookiestray, Creole cheese tray, Fresh tropical fruits tray, Chocolate Brownie.

LB-11 MINITAS BBQ LUNCH BUFFET**\$30.00**

Mixed Salad with a Lemon Vinaigrette, Sliced Tropical Fruit, Fresh Vegetables in a Mustard Vinaigrette, Avocado Salad, Beef Brochettes with Peppers, Pork Chops with onions, Half Chicken with BBQ Sauce and Tamarind, Fresh Fish Filet with a Sauce of Mussel and White Wine, Roasted Potatoes, Rice.

LB-12 LUNCH BUFFET**\$35.00**

Andalusian Gazpacho, Tomato and Onion Salad Garnished with Balsamic Vinegar, Pasta Salad with Peppers and Black Olives, Cucumber Salad with Feta Cheese and Fresh Herbs, Fresh Tropical Fruit in Slices, Mahi Mahi Filet with Raw Sauce, Plum Filled Pork Loin, Roast Chicken with Lemon Sauce, Eggplant Lasagna with Parmesan Cheese, Steamed Vegetables. **Desserts:** Fruit Tarts, Chocolate Cake, Caramel Custard.

LB-13 TYPICAL DOMINICAN BUFFET**\$32.00**

Juicy Avocado Salad, Fresh Salad with Tomato, Cucumber and Cabbage, Salad potatoes and carrots with eggs, Mahi Mahi Filet with a Tropical Coconut Sauce, Roast Pork in an Exquisite Mustard Sauce, Savory Fried Chicken, Typical Dominican Rice with Red Beans, Duo of Carrot and Chayote with a Great Flavor of Coriander. **Desserts:** Dominican Three Milk Cake, Coconut Cake, Dominican Sweet.

LB-14 LIGHT LUNCH BUFFET**\$32.00**

Mixed Green Salads, Farmer's Salad with Corn and White Cheese, Crab Meat Salad with Fresh Fruit, Classic Dominican Sweet Plantain Pastelón and Beef meat, Kebab chicken marined with paprika, Fresh River Shrimp Adorned with a Tropical Fruit Sauce, Mixed Vegetables Ballardie, Rice with peas. **Chef' Selections Dessert.**

LB-15 MEETING LUNCH BUFFET**\$30.00**

Caesar's Salad with Crispy Chicken Fingers, Caprese Salad with Balsamic Vinegar, Beetroot Salad with White Baby Onions, Lentil Salad with Rustic German sausage, Fish Filet with a Mild Seafood Sauce, Appetizing Pork Brochette with spicy marined, Chicken Breast Filled with Fresh Mozzarella Cheese and Spinach in an Exquisite Mustard Sauce, Pasta Penne Primavera, Carrot Vichysoise. **Desserts:** Passion fruit Mousse, Fried Caramel Custard, Carrot Cake, Tropical Fruit.

LB-16 PROVENCAL LUNCH BUFFET**\$30.00**

Melon Soup with a Mild Coriander Flavor and Shreds of Prosciutto Ham, Fresh Green Salad with Purple Cabbage and a Touch of Italian Vinegar, Fresh Avocado Salad in a Citric Vinaigrette, Fresh taboule with cucumber and watermelon, Sliced Tropical Fruits with Fresh Coconut, Fish Brochette in a Pernod Sauce, Chicken Marinated with Wild Berry Sauce and Balsamic Vinegar, Pork Chop Covered in Delicious Onions, Cantonese Rice, Vegetable Ratatouille with a Touch of Thyme. **Desserts:** Bread Crumb Pudding, Chocolate Cheesecake, Pear Tarts with Almonds.

LB-17 LA BROCHETTE LUNCH BUFFET**\$30.00**

Typical Ranch Salad, Traditional Guacamole with Totopos, Fresh Fruit Brochette with Farmer's Cheese, Nicoise Salad with a Mustard Vinaigrette, Chicken Brochettes with pineapple and curry sauce, Beef Brochettes with aromatic herbs, Fish Brochettes with anchovy vinaigrette, Mexican Rice, Grilled vegetables. **Desserts:** Strawberry Cake, Coffee Flan, Chocolate Mousse.

Lunches “On The Run” \$25.00 p/p

Please select your choice of two Sandwiches or Wraps, Salad, Whole Fruit, Dessert.

Salads

- Grilled Vegetables
- Bellpeppers, Zucchini, Asparagus, Eggplant, Marinated in Balsamic Vinegar
- Pasta with Mozzarella and Bellpepper with Pesto Dressing
- Cajun Style Potato Salad with Bacon
- Crudités with a Garlic Alioli Dip
- Crispy Cabbage Cole Slaw

Sandwiches and Wraps

- Turkey Breast, Swiss Cheese, Mixed Greens and Spicy French Mustard on French Baguette
- Tuna Salad Sandwich with Lettuce, Tomatoes, Onion, Mayonaise and Spicy Mustard in a Baguette Bread
- Roast Beef Sandwich
- Horseradish Cream and Caramelized Onions, on Pumpernickel Loaf
- Oriental Vegetable Wrap
- Grilled Pineapple, Bell Peppers, Bean Sprouts, Cabbage, Carrot Ginger Dressing on Scallion Tortilla Wrap
- Italian Panini
- Air Dried Ham, Rocket Lettuce, Buffalo Mozzarella Cheese and a Sun Dried Tomato Pesto
- Fajita Wraps Chicken or Beef
- Bell Peppers, Chipotle Mayonnaise on a Whole Wheat Tortilla
- Pulled Pork & Brie Sandwich
- Sour Apple Chutney on a Rosemary Roll
- Vegetarian Tortilla Wrap with Sour Cream
- Fajitas Wraps with Chicken and Cheese with Pico de Gallo and Guacamole

Whole Fruit: Banana, Apple, Pear or Peach

Desserts

- Granola Bar
- Chocolate
- Macadamia Cookies
- Oatmeal Cookies
- Brownie

PLATED DINNER MENUS

All menus are served with assorted fresh baked rolls and butter, freshly brewed Dominican coffee, decaffeinated coffee or tea. All prices are per person, and subject to 18% tax and 10% service charge (subject to change without notice).

D-1

\$54.00

Coconut and chicken soup with chicken dumplings, Grilled snapper filet with a Rose wine and golden caviar Butter, fresh vegetables in a wild rice crepe, Pistachio-baklava mousse in a phyllo dough cup.

D-2

\$45.00

Lobster bisque soup, Chicken breast stuffed with mozzarella cheese and spinach with a port wine, Fresh Vegetables, fresh fettuccini, fruit tart.

D-3

\$54.00

Goat Cheese Salad, Filet Of Snapper "Exotico" (wrapped In Plantain Slices) With Passion Fruit Sauce, Rice and Vegetables; Chocolate Mousse in Cookie Tulip.

D-4

\$54.00

Beefeaters salad (romaine lettuce, thick tomato slices and red onions, herbed croutons and creamy garlic-thyme dressing), Roast Sirloin with roasted potatoes, fresh vegetables and chocolate profiteroles filled with ice cream.

D-5

\$54.00

Seafood sausage with ginger-lemongrass sauce, Veal scaloppini stuffed with wild mushroom mousse, Madeira wine sauce and a potato tartlette with a vegetable mélange, tropical fruits in passion fruit syrup with peppermint ice cream.

D-6

\$98.00

Hearts of palm, tomato and avocado salad with creamy curry dressing, Surf and Turf (lobster tail & fillet mignon), saffron rice and broccoli; chocolate Terrine with raspberry and Gran Marnier sauces.

D-7

\$45.00

Tropical Salad, Cassolet of seafoods with saffron velouté and served with spring Rice, Exotic Passion Fruit Mousse.

D-8

\$40.00

Pumpkin cream with grisini parmesan cheese, Salmon filet with tropical chutney, leek cookies and corn, Chocolat terrine with sauces duo.

D-9

\$40.00

Fresh mediteranean Octopus Salad, Tuna Filet with Vegetable Couscous and a Fumet Sauce of Tomatoes and Mustard, Classic Tiramisu.

D-10

\$35.00

Tuna carpaccio with cucumber and dill salad, Tian of Pork fillet served with a light cappers and herbs sauce, Exotic Passion Fruit Crème Brulée.

- D-11** **\$35.00**
 Half melon with prosciutto ham, Chicken breast filled with forest mushroom and raisin marinated with brandy served with roasted potatoes, Fruits plate with strawberry ice cream sorbet.
- D-12** **\$40.00**
 Ravioli of 4 cheese with tomato and basil sauce, medallion beef with grilled portobello mushroom with sage and bacon sauce turned potatoes, Charlotte of red fruits and vanilla sauce.
- D-13** **\$35.00**
 Crepe with smoked salmon and mango chutney, Fricasse of chicken cooked in Beaujolais wine served with fresh pasta fettuccini, Tart pear with almonds.
- D-14** **\$40.00**
 Consome of seafood and curry, Kebab shrimps and chicken Thailand style with pasta noodles and shitaki mushroom, Lichise fruit with juice of lime and mint.
- D-15** **\$35.00**
 Clam chowder, River shrimps with garlic and parsley sauce with tropical puree, Three milk cake with vanilla sauce.
- D-16** **\$40.00**
 Two Cheese Salad with Fresh Lettuce and Bacon Bathed in a Dijon Mustard Dressing, Prime Grilled Sirloin Steak with merlot wine, Sauce Potatoes Paillason and Sautéed Broccoli, Assorted Desserts.
- D-17** **\$40.00**
 Goat cheese salad with fresh herbs sprinkled with a yogurt vinaigrette, Beef fillet with cassis sauce and broccoli flan, Dream duo of passion fruit mousse and wild berry mousse.
- D-18** **\$45.00**
 Palm salad with shrimps sautéed and vinaigrette coconut oil, Surf and turf of fish and beef medallion with wild rice and fresh mushroom, Plate of gourmet dessert.
- D-19** **\$48.00**
 Salad Pastores, Veal stuffed with provolone cheese and broccoli served with porcini mushroom risotto, Tortini of chocolate.
- D-20** **\$48.00**
 Misto olio salad with vegetables marinated and Italian prosciutto ham, Veal style Satimbocca with spaghetti sautéed with black pepper, Cassata.
- D-21** **\$55.00**
 Seafoods salad with asparagus and balsamic vinegar dressing, Beef fillet with potato and a Roquefort cheese sauce, toasted almonds, Tropical mango mousse with kiwi marmalade.
- D-22** **\$56.00**
 Mushroom cream flavored with truffle oil, Seafood and asparagus salad with a wild berry vinaigrette, Juicy veal medallions with polenta white wine sauce and sage, Chocolate croquant with a refreshing mint sauce.

D-23**\$98.00**

Pata negra iberico Ham and Manchego cheese Duo, Seafood Paella, Tart almonds with kirch vanilla sauce. (Should be ordered 36 hours in advanced).

D-24**\$75.00**

French String Bean Salad with Smoked Duck Breast and Foie Gras Mousse Garnished with a Blueberry Vinaigrette, Lobster Tail in a Vanilla Sauce with Glazed Vegetables, Chocolate Half-moon with Strawberry Sauce.

D-25**\$85.00**

Exotic Salad with Heart of Palm, Mango and Avocado on a Sea Grape Leaf, Served with a Wild Berry Vinaigrette, "Sea and Land" Special with Beef Fillet and Lobster Tail Served with Potato Gratiné and Camembert Cheese, Chocolate and Caramel Banana Mousse.

D-26**\$78.00**

Foie Gras with Pear Poched with Bourgogne Red Wine and Cinnamon Served with Bread Brioche, Rack of Lamb with a Confite Fruits Crusted, Cauliflower and Almonds Purre, Chutney of Mango and Mint with Peperonccini, Duo of Chocolat with Marmelade of Strawberries, Pistacchio Sauce. (Should be ordered 72 hours in advanced).

D-27**\$88 .00**

Fresh Herbs Salad with Foie Gras of Duck Poeele and Apple Fig Confit, Langoustine with Spring Vegetables and Renville Sauce, Papilotte of Fish Nicoise Style, Duck Breast with Orange Confit and Potatoes Gratinated, Napoleon of Strawberries with Chantilli Cream. (Should be ordered 72 hours in advanced).

SERVED DINNERS

Make your own menu

The Price of your Main Course includes your Choice of Soup, Salad and Dessert selection, as well as Freshly Baked Rolls and Butter, Assorted Teas and Herbal Infusions, Freshly Dominican or Decaffeinated Coffee.

Soup or salad and dessert included.

SOUPS

Cold: Gazpacho, Avocado, Cantaloupe, Grilled Tomatoes

Warm: Mushroom, Corn, Mexican Lime, Traditional Tortilla, Pumpkin, Vegetables

Please add \$5.00 in groups smaller than 25 persons

SALADS

Garden

Mixed Lettuce
Tomatoes
Red Cabbage and Carrots
Your choice of dressing

Romaine

Romaine Lettuce
Tomatoes
Fresh Mozzarella
Basil Leaves
Balsamic Vinegar

Arugula

Spinach
Mushrooms
Cherry Tomatoes
Apple
Raspberry vinegar

Three Hearts

Mixed Lettuces
Heart of Palm
Heart of Artichoke
Asparagus
Papaya dressing

Caesar

Cos Lettuce
Parmesan Cheese
Croutons
Caesar dressing

Greece

Mixed Lettuces
Tomatoes Tomatoes, Onion
and Bellpeppers
Olives: green and black
Fetta cheese
Mediterranean dressing

Mixed

Spinach Assortment of Lettuce
Almonds
Sun Dried Tomatoes
Jicama and Carrots
Ranch dressing

Fruits Salad

Slices of Seasonal Tropical Fruit
Honey and Yogurt
Dressing Optional

FISH MAIN COURSES

Soup or salad and Dessert included

Fish Filet Dominican style Mahi Mahi Filet with Coconut Sauce Accompanied with Rice	\$30.00
Baked Salmon filet Served with Asparagus and Rice	\$35.00
Mahi Mahi with Dijon mustard custard Served on Couscous and Vegetables in Butter and White Wine Sauce	\$30.00
Grouper Filet "Ajillo" style Served with Garlic and Parsley Sauteed with Olive Oil, Accompanied with Rice and Vegetables	\$35.00
Red Snapper Filet "Veracruz" style With Tomatoes, Bellpeppers and Olives sauce Accompanied with Rice	\$40.00
Grouper in Coriander sauce Covered with Coriander sauce Served with Rice, Lentils and Vegetables	\$35.00
Mahi Mahi Filet in a Delicious Island Sauce With Yautia Puree and Zucchini Pearls	\$30.00
Mahi Mahi Filet With an Exotic Coconut Sauce and Spring Rice	\$30.00
Mahi Mahi Filet With a Tomato Sauce, a Variety of Mushrooms and Spaghetti	\$30.00
Grouper Filet With a Bed of Moroccan Couscous and Apricot Sauce	\$35.00
Tender Grilled Grouper Filet in a Fresh Herbs Served with a Broccoli Flan	\$35.00
Grilled Grouper Filet "Tikin Xic" With Sauce and an Accent of Coriander and Jalapeño Chili	\$35.00
Grouper Stew Matelotte Style With Saffron Rice and Asparagus Shoot	\$35.00
Red Snapper Filet with a Vegetable Tian In a Marinated Tomato Fumet Sauce with Mustard	\$40.00

POULTRY MAIN COURSES

Soup or salad and Dessert included

Chicken "Rollentini" style Chicken breast stuffed with Ham, Spinach and Mozzarella cheese Served with Gravy sauce and Mashed Potatoes	\$27.00
Chicken "Florence" style Chicken breast served over Spinach and Almonds, covered with Butter and white Wine sauce	\$27.00
Chicken au Lime Chicken breast with Lime sauce Accompanied with Rice and Vegetables	\$27.00
Chicken Kebabs Grilled Chicken, Onions and Bell Peppers Sweet and sour sauce, Served with Rice and Vegetables	\$27.00
Chicken "Maxwell" style Chicken breast stuffed with Broccoli and Surimi Au gratin with Swiss Cheese, Served with Mashed Potatoes, Vegetables and Gravy sauce	\$27.00
Chicken "Louise" style Chicken breast stuffed with Swiss Cheese and Artichokes, wrapped with Bacon, Served over Fettuccini	\$27.00
Baked Chicken glazed with Honey Served with Rice and Vegetables	\$27.00
Chicken Breast Stuffed with Spinach and Mozzarella Cheese Bathed in a Tarragon sauce	\$27.00
Chicken Breast Stuffed with Shrimp In a Crustace Sauce Served with Gnocchi de la Piazzetta	\$30.00
Chicken Fricasse With a Citrus Sauce	\$27.00
Half Chicken with BBQ Sauce Served with Lyonnaise Potatoes	\$27.00