

## HORS D'OEUVRES

Typical Dominican-style finger foods! All prices are per person, and subject to 16% tax and 10% service charge, and are subject to change without notice. Prices are per one-hour reception (6 pieces per person combined).

### DHD-1 \$16.00

#### Cold

- Ceviche Tart with Coriander
- Tropical Fruit Brochette with Country Cheese
- Russian Salad in Cabbage Leaf

#### Hot

- Dominican Casava Buns with Anise
- Pastelitos
- Beef Empanadas
- Crispy Chicken Crust
- Banana Wrapped in Bacon

### DHD-2 \$16.00

#### Cold

- Marinated Conch Tart
- Bread with Ham Mousse and Papaya
- Celery with Fresh Tuna Salad

#### Hot

- Cheese Empanadas
- Beef Meatballs in Creole Sauce
- Quipes
- Eggrolls

### DHD-3 \$17.00

#### Cold

- Mini Tart Shells filled with Ceviche
- Pineapple and Ham Bamboo Skewers
- Shrimp and Mango Canapés

#### Hot

- Creole Chicken Nachos
- Pork "Cracklings" Dominican-Style
- Lobster rolled in Coconut and Fried
- Beef and Cheese Yucca "Bolitas"
- Fried White Cheese wrapped in Ripe Plantains

### DHD-4 \$22.00

#### Cold

- Yucca, Plantain and Tropical Sweet Potato Chips and Dip
- Cheese and Fruit Brochettes
- Pineapple and Ham Skewers

#### Hot

- Pork and Pineapple Brochettes
- Chicken and Beef "Pastelitos"
- Plantains wrapped in Bacon
- Yucca Cheese "Bolitas"
- Fried Country Sausage
- Coconut Fish Fingers
- Mixed Empanadas
- Conch Fritters

### DHD-5 \$16.00

#### Cold

- Emmental Cheese Grougere
- Bread with Smoked Duck and Passion Fruit Marmalade
- Melon Pearls with Prosciutto Ham
- Cherry Tomato Brochette with Mozzarella Cheese

#### Hot

- Mini Turkey Brochettes with Grapes in an Amazing Cranberry Sauce
- Mini Shrimp Brochettes with Peppers in a Tartar Sauce
- Beef Empanadas
- Smoked Salmon Quiche

**DHD-6 \$22.00**

**Cold**

- Crepe Filled with Smoked Salmon Mousse
- Blue Cheese Profiterole
- Shrimp Tart with Tomato Chutney
- Roast Beef with Asparagus

**DHD-7 \$16.00**

**Cold**

- Fish Ceviche with Taino Casava
- Juicy Avocado Brochettes with Lobster
- Cucumber with Goat Cheese and Fresh Mint

**DHD-8 \$20.00**

**Cold**

- Bread with Shrimp and Mango Chutney
- Quail Eggs with Delicate Caviar
- Bread with Cheese and Nuts

**DHD-9 \$18.00**

**Cold**

- Endive Leaf with Fine Roquefort Cheese and Nuts
- Traditional Guacamole with Nachos
- Bread with Salmon Rillettes and Caribbean Mango Chutney
- Mediterranean Lobster Meat Salad Tart

**DHD-10 \$16.00**

**Cold**

- Pepper Puree with Feta Cheese
- Exquisite Carrot with Green Asparagus and a Mousse of Choux Herbs
- Quail Eggs with Delicate Caviar

**DHD-11 \$16.00**

**Cold**

- Traditional Guacamole with Nachos
- Shrimp Cocktail with Tropical Pineapple
- Cherry Tomato Filled with Cream Cheese and Anchovies
- Bread with Pork Loin, Caribbean Banana and Curry Mayonnaise

**DHD-12 \$16.00**

**Cold**

- Melon Sphere Wrapped in Prosciutto Ham
- Bread with Genoa Salami
- Sun-dried Tomato Marmalade with Parmesan Cheese

**Hot**

- Garden Spinach Quiche
- Mini Grilled Octopus Brochettes
- Crab Meatballs with Chili
- Chicken Saté with Peanut Sauce

**Hot**

- Chicken Fingers in a Ginger Sauce
- Plantain Wrapped in Tasty Bacon
- Shrimp in Delicious Caribbean Coconut
- Rice Croquette
- Cheese Empanada

**Hot**

- Crab Croquette
- Beef Teriyaki
- Delicious Lobster in Fried Coconut
- Cheese Empanada

**Hot**

- Chicken Meatballs with Diablo Sauce
- Mini Thousand Leaf Pastry Filled with Escargot and Parsley Garlic Butter
- Shrimp in a Coconut Crust
- Tasty Mini Veal Sausages in a Sweet-and-Sour sauce

**Hot**

- Pistachio Sausage Feuilleté
- Delicious Crab Croquettes
- Chicken Saté with Peanut Sauce
- Coconut Crusted Shrimp

**Hot**

- Buffalo Chicken Wings
- Cheese Quesadillas
- Beef Empanadas
- Tasty Pork Ribs in a Delicious BBQ Tamarind Sauce

**Hot**

- Mini Pizza
- Fried Mozzarella
- Rice Croquette
- Cod Fish Polenta

**DHD-13** \$16.00

**Cold**

- Bread with Smoked Duck and a Delicious Plum Marmalade
- Variety of Sushi
- Variety of Sashimi
- Pork Roll with Tropical Pineapple

**Hot**

- Eggrolls
- Beef Saté in an Extraordinary Peanut Sauce
- Chicken Saté with a Delicious Sweet-and-Sour Sauce
- Fresh Vegetable Wonton

## International Canapes

Buffet style minimum 25 persons

**Cold:**

**C.C.1** \$21.00

Turkey rolls, Profiteroles stuffed with Cream and Nuts, Prosciutto with Cantaloupe, Chef's Pate, and Goat Cheese with fine herbs.

**C.C.2** \$27.00

Celery stuffed with Blue Cheese, Smoked Oysters over Melba toast, Smoked Salmon, Cold Meats and Cheeses, Chicken Galantine, and Pineapple with Shrimp.

**C.C.3** \$22.00

Salami with Cream Cheese, Tortilla toast with Shrimp, Ham and Pineapple Kebabs, Tuna salad over Melba toast, Cold Meats and Cheeses

**C.C.4** \$30.00

Tarts with Foie Gras, Smoked Oysters over Melba toast, Shrimp with Hollandaise sauce, Asparagus tips with Prosciutto, and Smoked Salmon

**Warm:**

**W.C.1** \$22.00

Grilled Beef Kebabs, Puff pastry with Brie Cheese, Quiche Lorraine, Shrimp "Tempura" style, and Smoked Oysters

**W.C.2** \$27.00

Vol au Vent puff pastry filled with Seafood, Potato stuffed with Cheese, Turnovers stuffed with Mushrooms, Mozzarella sticks, and Shrimp in a Phyllo pastry shell.

**W.C.3** \$24.00

Mini Vol au Vent stuffed with Wild Mushrooms, Mini Wellington, Tortilla toast with Shrimp, Turnovers stuffed with Cheese, and Calamari rings "Tempura" style.

**W.C.4** \$32.00

Vol au Vent stuffed with Lobster, Shrimp "Tempura" style, Turnovers stuffed with Mushrooms, Mushrooms stuffed with Spinach, Clams "Casino" style, and Scallops wrapped in Bacon

## Special Selection Stations

Here are some suggestions for a successful event. We would be happy to tailor menus to your personal needs. All selections listed below are priced for parties of 25 persons. The following prices are subject to 16% tax and 10% service charge, and are subject to change without notice.

**SS-1 ICE CREAM SUNDAE BAR \$175.00**

Scooped fresh with your selection of three flavors of ice cream; served with Chocolate, Strawberry & Butterscotch Sauces, and eight delicious toppings

**SS-2 SEASONAL CRUDITES \$175.00**

Served with a variety of dips and our famous salt crackers

**SS-3 PASTA STATION \$225.00**

Three kinds of pasta, four kinds of sauce: Primavera, Carbonara, Alfredo, and Spicy Tomato.

**SS-4 SHRIMP ON ICE \$450.00**

Giant ocean shrimp served chilled on ice with limes and cocktail sauce. (3 pieces per person)

**SS-5 TACO STATION \$430.00**

With the help of our chef, make your own tacos with three meats, sauces, and all the garnishes.

**SS-6 CARVED STEAMSHIP ROUND OF BEEF \$515.00**

Served with mini rolls, Beefeaters' Sauce and Au Jus

**SS-7 INDONESIAN SATE STATION \$420.00**

Sates of chicken, pork and beef served with pineapple, peanut and curry sauces.

**SS-8 BOWL OF TOTOPOS WITH GUACAMOLE \$150.00**

**SS-9 BOWL OF HUMUS WITH PITA BREAD \$150.00**

**SS-11 STATION OF INTERNATIONAL CHEESES WITH GRISSINI \$250.00**

**SS-12 VARIETY OF MIXED DOMINICAN TURNOVERS (6 per person) \$150.00**

**SS-13 VARIETY OF SANDWICHES (3 per person) \$175.00**

**SS-14 VARIETY OF DELUXE FINGER SANDWICHES (3 per person) \$250.00**

**SS-15 STATION OF SMOKED SALMON WITH BAGELS \$200.00**

**SS-16 VARIETY OF TACOS WITH CHICKEN AND BEEF \$350.00**

Served with pico de gallo, sour cream, and corn tortilla

**SS-17 SUSHI AND SASHIMI VARIETY STATION \$250.00**

**SS-18 WHOLE BEEF SIRLOIN STATION \$600.00**

Served with Perigueux and Merlot Wine Sauces and Country and Pumpernickel Breads

**SS-20 ROASTED LEG OF PORK STATION \$400.00**

Served with Honey-Mustard Sauce, Balsamic and Juice Sauce, and a Variety of Breads

**SS-21 LEG OF LAMB STATION \$500.00**

Served with Chili Pepper and Parsley Sauce, Mint Chutney, and Mini Kebab Bread

## COFFEE BREAKS

All prices are per person, and subject to 16% tax and 10% service charge and subject to change without notice.

**CB-1 BEVERAGES ONLY \$8.00**

Fresh Juices, Soft Drinks, Dominican Coffee, Decaffeinated Coffee, Tea, and Milk

**CB-2 \$13.00**

Coffee, Decaffeinated Coffee, Tea, Milk, Soft Drinks, and Mini Sandwiches

**CB-3 \$13.00**

Coffee, Decaffeinated Coffee, Tea, Milk, Soft Drinks, Fresh Juices, Assorted Danish.

**CB-4 \$13.00**

Coffee, Decaffeinated Coffee, Tea, Milk, Soft Drinks; Large Oatmeal Raisin, Chocolate Chip and Peanut Butter cookies

**CB-5 \$14.00**

Coffee, Decaffeinated Coffee, Tea, Milk, Virgin Piña Colada, Fruit Punch, Fresh Tropical Juices, Banana and Papaya cake.

**CB- 6 \$14.00**

Assortment of House Cookies, Soft Drinks, Milk, Coffee: regular & decaffeinated, or Tea (Replenished for a period of 4 hours).

**CB-7 \$15.00**

Cinnamon Muffins, Variety of Juices and Waters, Milk, Coffee: regular & decaffeinated, or Tea.

**CB-8 \$21.00**

International Cheese Platter with Grissini and Crackers, Ham and Cheese Quiche, Basket with Whole Fruit, Variety of Juices and Waters, Milk, Coffee: regular & decaffeinated, or Tea.

**CB-9 \$18.00**

Yogurts, Peach Filled Turnovers, Chocolate and Brioche Breads, Ham and Cheese Croissant, Tropical Fruit Platter, Variety of Juices and Waters, Milk, Coffee: regular & decaffeinated, or Tea.

**CB-10 \$22.00**

Variety of Sandwiches: Turkey and Swiss Cheese, Ham and Mozzarella Cheese, Salami and Provolone Cheese, Mayonnaise and Dijon Mustard, Tropical Fruit platter, Assortment of house cookies, Milk, Coffee: regular & decaffeinated, or Tea.

## BREAKFASTS

All breakfasts include freshly brewed Dominican coffee or decaffeinated coffee, milk, a selection of teas, marmalades, jams and butter. All prices are per person, subject to 16% tax and 10% service charge, and subject to change without notice. All are served buffet style, regardless of the number of people.

### **BF-1 CONTINENTAL BREAKFAST \$15.00**

Selection of fresh squeezed Fruit Juices, assorted Danish, fresh Croissants, Muffins and Breads, fresh Fruit and Cheese.

### **BF-2 FULL AMERICAN BREAKFAST \$22.00**

Selection of fresh squeezed Fruit Juices and fresh sliced Fruit, assorted Yogurts, Scrambled Eggs, Ham, Bacon and Sausage, Potatoes, assorted Danish, Muffins, Croissants and Breads.

### **BF-3 DOMINICAN BREAKFAST \$21.00**

Selection of Fresh Fruit and Juices, Scrambled Eggs with Creole Sauce, Bacon, Ham and Sausage, Mashed Plantains ("Mangu"), fried Dominican Cheese, Croissants and Breads.

### **BF-4 OMELETTE STATION \$8.00 (per person surcharge)**

Add this station to any of the breakfast choices listed above.

## Continental Breakfasts

### **CBB-1 \$15.00**

Orange Juice, Seasonal Fruit platter, Basket with house-made Sweet Rolls, Milk, Coffee: regular & decaffeinated, or Tea.

### **CBB-2 \$16.00**

Your choice of Fresh Juice, Tropical Fruit, Bagels with Cream Cheese, Basket with Sweet rolls, Milk, Coffee: regular & decaffeinated, or Tea.

### **CBB-3 \$21.00**

Your choice of Fresh Juice, Seasonal Fruit platter, Cheeses, Toast: white or wheat, Basket with house-made Sweet Rolls, Milk, Coffee: regular & decaffeinated, or Tea.

### **CBB-4 \$21.00**

Grapefruit Juice, Yogurt, Tropical Fruit, Assortment of Cereals or Granola, Muffins and Banana Bread, Coffee: regular & decaffeinated, or Tea.

### **CBB-5 \$23.00**

Your choice of Fresh Juice, Seasonal Fruit platter, Yogurt, Smoked Salmon, Bagels with Cream Cheese, Basket with house-made Sweet Rolls, Coffee: regular & decaffeinated, or Tea.

### **CBB-6 \$23.00**

Freshly Squeezed Orange, Passion Fruit, Grapefruit, and Tomato Juice, Chef's Juice of the Day, Whole and Sliced Seasonal Fruit with Berries, Pastry Chef's Selection of Freshly Baked Danish, Croissants, Bran and Blueberry Muffins, Assorted Mini Bagels with Regular and Flavored Cream Cheese, Whipped Butter and Fresh Fruit Preserves, Coffee: regular & decaffeinated, Assorted Fruit and Herbal Infusion Teas.

## BRUNCH BUFFETS

### **BB – 1 MEDITERRANEAN BRUNCH \$27.00**

Selection of sliced Fresh Fruit and Juices, Selection of Croissants and Breads, Mediterranean Salad Bar with Garnish and Dressings, Chilled Gazpacho Soup, Assorted Cheeses, Smoked Salmon with Bagels and Garnish.

### **BB – 2 SEA BREEZE BRUNCH \$35.00**

--Selection of Fresh Juices, Sliced Mixed Tropical Fruit, Yogurt, Cottage Cheese, Fruit Marmalade, Granola, and Assortment of Cereals with Regular or Skim Milk

--Pasta and Tuna salad, Cantonese Chicken Salad, Cucumber, Tomato and Onion Salad, Seafood Cocktail, House Mixed Salad, Avocado stuffed with Tuna salad, Smoked Salmon with Cream Cheese and Bagels, garnished with Capers, Onion and Boiled Egg.

--Omelet Station, New Potatoes with Rosemary, Bacon and Sausage, Grilled Mixed Vegetables, Chicken Parmesan, Grouper seasoned with Capers, Roasted Beef.

--House-made Bread, Cakes and Pies, Fruit Tarts, Butter and Preserves,

-- Freshly Brewed Dominican Coffee, Decaffeinated Coffee, Assorted Fruit and Herbal Infusion Teas

### **BB – 3 PUNTA MARINA BRUNCH \$48.00**

--Freshly Squeezed Orange, Grapefruit, and Passion Fruit Juices, Chef's Juice of the Day, Baskets of our finest Morning Pastries, Croissants, Breakfast Breads, Homemade Muffins and Munchkin Donuts, Seasonal Sliced Fruit and Berries, Yogurts, Mini Belgian Waffle Station, Fruit Marmalade, Whipped Cream and Warm Chocolate Sauce

--Smoked Salmon, Roma Tomatoes, Shaved Red Onions, Capers, Cream Cheese and Assorted Bagels, Platter of Sliced Cold Cuts, Imported Cheese and Dried Fruit, Basket of Bakers Artisan Breads, Penne Pasta Salad, Sundried Tomatoes, Buffalo Mozzarella, Pesto Vinaigrette, and Roasted Bell Peppers

--Omelet Station with the Chef's Selection of Meats, Cheeses and Vegetables, Assorted Homemade Sausage Patties and Crispy Smoked Bacon, Carving Station with Smoked Leg of Pork, Grilled Breast of Chicken, Tomato and Grain Mustard Jus, Shrimp and Scallop in a Tarragon Chardonnay Sauce, Potatoes Lyonnais Style

--Pastry Chef's Selection of Cakes, Tarts, and Parfaits

--Freshly Brewed Dominican Coffee, Decaffeinated Coffee, Assorted Fruit and Herbal Infusion Teas.

### **BB – 4 FRENCH BRUNCH \$35.00**

--Sweet Bread Station, Croissants, Chocolate Bread, Raisin Bread, Banana Bread, Apple Chausson, Cold Crepes with a selection of toppings including Marmalades, Chocolate, Chantilly, Ricotta, Coconut, Almonds, Pastry Cream, Sugar, & Orange Juice

--Hot Crepes with Cooked Ham & Swiss Cheese, Chicken Fingers, Smoked Salmon, Turkey, Ham, Eggs Benedict, Cold Meat, French Cheese and Smoked Salmon Platters, Pork Leg with Gravy Sauce and Candied Apple Station

--Chocolate Mousse, Apple Tart, and Fruit Cocktail with Lemon Sorbet.

### **BB – 5 DOMINICAN BRUNCH \$37.00**

--Corn Bread, Papaya Bread, Banana Bread, and Sweet Potato Bread

--Russian Salad, Tomato Salad with Onions, Farmer Salad, Tropical Fruit Salad, Bananas with Onions, Yucca Marinated With Olive Oil and Onions, and Typical Dominican Rice Mixed with Black Beans

-- Whole Roasted Pork with a Balsamic Vinegar Reduction Sauce, Whole Baked Red Snapper in a Creole Sauce, Typical Dominican Stew "Sancocho" with 6 Types of Meats with White Rice, Fried Eggs, and Scrambled Eggs,

--Rice Pudding, Typical Dominican Tres Leches Cake, Dominican Candy.

**BB – 6 CASA DE CAMPO BRUNCH \$40.00**

--Black Bean Cream Soup, Bread and Roll Station, Marmalades and Butter,

--Casa de Campo Chicken Salad, Caprese Salad with Fruity Mango, Mixed Seafood Salad with Orange Cinnamon Dressing, Mixed Green Salad, Smoked Salmon and Caper Salad with Onions, Tomato, Ham, Corn, Bacon, Cuban Pepper and Mushrooms

--Pasta of the Day with Pomodoro, Bolognese or Alfredo sauce, Mahi Mahi Filet with a Tropical Fruit Sauce, Scrambled Eggs, Chicken Fricassee with Orange & Green Pepper Sauce, Smoked Pork with Honey-Mustard Sauce, Typical Dominican Rice Mixed with Red Beans, and Grilled Vegetables

--Fresh Fruit Tart, Apple Strudel, Sweet Corn Cream Served in a Half Coconut, Tropical Fruit Cocktail.

--Freshly Brewed Dominican Coffee, Decaffeinated Coffee, Assorted Fruit and Herbal Infusion Teas.

## LUNCHEONS

All entrees and buffets are served with fresh baked rolls and butter and freshly brewed Dominican coffee, decaffeinated coffee or tea. Prices are per person, and subject to 10% of service charge and 16% tax.

### Plated Luncheons

**PL – 1 \$33.00**

Hearts of Romaine Lettuce with Homemade Parmesan Bread Crisps, Caesar Dressing, Mahi Mahi Fillet with an Exotic Coconut Sauce, Spring Rice, and Strawberry Angel Food Cake

**PL – 2 \$30.00**

Seafood Ceviche on a bed of Mixed Greens, Grilled Tamarind Glazed Breast of Chicken, Herb Roasted Potatoes, and Mango Chiboust

**PL – 3 \$38.00**

Baby Spinach Salad with Wild Mushrooms and Raisins served with Goat Cheese Dressing, Salmon Scaloppini Served with a Fresh Arugula in a Dill and Shrimp Oil Dressing, Coconut & Passion Fruit Cake

**PL – 4 \$39.00**

Melon with Prosciutto Ham, Beef Paillard Stuffed with Vegetables, Balsamic Reduction and Cherry Tomatoes, and Chocolate Half Moon

**PL – 5 \$31.00**

Tuna Tartare with Herb Salad and Spicy Ginger Dressing, Root Vegetable Chips, Pork Loin Stuffed with Plum, Tasty Sweet Plantain Pastelón, and Tropical Fruit Tart.

**PL – 6 \$30.00**

Delicious Pumpkin Cream Soup Flavored with Star Anise, Curried Chicken Skewers with Cucumber Mint Sauce, Saffron Basmati Rice, and Crème Caramel.

**PL – 7 \$30.00**

Fresh Conch Salad with Candied Red Peppers and Coriander Vinaigrette, Fettuccini Pasta with Prosciutto, Kalamata Olives, Fresh Basil and Roasted Tomatoes, and Espresso Chocolate Torte

**PL – 8 \$40.00**

Romaine Salad with a Duo of Cheese and Red Peppers Garnished with Lemon Vinaigrette, Grilled Jumbo Shrimp on a Bed of Coconut Rice with Tropical Salsa, and Coconut Cheese Cake

**PL – 9 \$38.00**

Herb Crusted Goat Cheese Salad with Yogurt Vinaigrette, Red Snapper Filet Meniere with a Creamy Garlic Sauce served with Ratatouille of South France and Berried Rice Pudding.

**PL – 10 \$65.00**

Arugula Salad with Parmesan Cheese and Prosciutto Juliana, Lobster Fricassee mixed with Vegetable Pearls and Shitake Mushroom Veloute Sauce, and Tres Leche Cake

**PL – 11 \$38.00**

Salad of Mixed Greens, Strawberries, Chives, Toasted Pine Nuts, with Balsamic Reduction Vinaigrette, Shrimp and Fish Curry with Rice, Pineapple and Mango Chutney, and Passion Fruit Mousse

## **Dominican Luncheon Entrees**

**DL – 1 \$23.00**

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

**DL – 2 \$30.00**

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

## **Light Cold Lunches**

**LL – 1 DUCK SALAD \$23.00**

Marinated, Smoked Duck Breast served with Belgium Endive, Apples and Mangoes, Green Bean Salad with Raspberry Vinaigrette, and Strawberries Romanoff

**LL – 2 SMOKED CASA DE CAMPO CHICKEN SALAD \$23.00**

Chilled Melon Soup, Casa de Campo Chicken Salad on Whole Wheat Bread, and Chocolate Cake

## **Complete Travel Bags / Box Lunches**

**BXL – 1 \$25.00**

Three Deluxe Assorted Sandwiches, Coleslaw, 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, Potato Chips and Chocolate Brownie

**BXL – 3 \$20.00**

Potato Salad with Bacon and Capers, Fresh Tuna Sandwich, Chicken Sandwich, Camembert Cheese Sandwich, and Sliced Fruit

## Lunch Buffets

### **LB – 3 MEXICAN LUNCH BUFFET \$35.00**

--Chicken Tortilla Soup, Avocado, Tortilla Chips, Guajillo Chili with Fresh Cheese, Popcorn Shrimp, Shredded Cabbage, Jicama, Cucumber, Carrot, and Tomato Salad with Tamarind Chipotle Dressing, Grilled Sweet Corn, Cherry Tomato and Green Bean Salad with Cilantro & Lime Yogurt Dressing

--Fajitas of Marinated Flank Steak, Grilled Chicken & Tiger Prawns, served with Sautéed Spanish Onions and Bell Peppers, Warm Mixed Flour and Corn Tortillas, Shredded Monterey Jack Cheese, Homemade Guacamole, Pico de Gallo, and Sour Cream

--Mexican Style Rice, Refried Bayou Beans, Bakers Bread Basket and Whipped Butter

--Desserts: Your 3 Choices from: Tres Leche Cake, Tropical Fruit Tart, Crème Caramel, Churros, Guava Squares, and Berried Rice Pudding Cups

### **LB – 5 SOUTH OF THE BORDER LUNCH BUFFET \$45.00**

--Tomato Soup, Cheesy Ravioli, Salad of Bib Lettuce, Shaved Red Onion and Cucumber Wedges, Carrots, Crumbled Fresh Cheese, and Sourdough Croutons, served with Roasted Garlic Herb Vinaigrette, Nicoisse Salad, Smoked Salmon, Salad of Red Bliss Potatoes, Haricot Vert Beans, and Cherry Tomatoes served with Balsamic Vinaigrette

--Grilled Filet of Beef, Herbed & Tangy Roasted Chicken, Pan Seared Reef Fish, Clam Caper Veloute with Toasted Cashews

--Broccoli and Cauliflower Casserole, Wild Mushroom Lyonnaise Potatoes, Bakers Bread Basket and Whipped Butter

--Desserts: Your 3 Choices from: Key Lime Tart, Pecan Pie, Apple Strudel, Baba Rum, Passion Fruit & Coconut Cake, and Espresso Chocolate Torte

### **LB – 6 GRILLING AND CHILLING LUNCH BUFFET \$42.00**

--Chilled Gazpacho with Grilled Shrimp, Five Spice Grilled Breast of Duck Salad with Radicchio, Snow Peas, Wonton Crisps and Sesame Orange Dressing, Wild Mushroom and Zucchini Salad, Mixed Green Salad, Prosciutto with Shallot Vinaigrette

--Grilled to Order Assorted Sausages and Patties, Mahi Mahi Marinated with Extra Virgin Olive Oil, and Flank Steak

--Chili Rubbed Corn on the Cobb, Baked Potatoes with Cream, Bakers Bread Basket and Butter

--Desserts: Your 3 Choices from: Fruity Bread Pudding, Apple Cobbler Tart, Strawberry Angel Food Cake, Mango Chiboust, and Chocolate Peanut Butter Tort

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

--Chef's Salad Bar: Romaine Lettuce, Bib Lettuce, Mixed Greens, Slice Tomatoes, Cucumber Slivers, Artichoke Hearts, Asparagus, Crispy Bacon Bits, Hearts of Palm, Roasted Peppers, Shredded Monterey Jack Cheese, Assorted Dressings, Flavored Vinegars and Oils, Smoked Turkey Potato Salad with Beetroot and Green Onions

--Artisan Sandwich Platters, Your 3 choices from: Pulled Barbecued Pork with Grilled Pineapple Cabbage Slaw on Kaiser Roll, Roasted Chicken Salad with Goat Cheese and Toasted Walnuts on Brioche, Corned Beef & White Cheddar with Spiced Dijon Mustard on Pumpernickel, Camembert and Celery on Baguette, or 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, Brownies, and Amaretto Cheese Cake

### **LB – 11 MINITAS BBQ LUNCH BUFFET \$24.00**

--Mixed Salad with Lemon Vinaigrette, Sliced Tropical Fruit, Fresh Vegetables with Mustard Vinaigrette, and Avocado Salad

--Beef Brochettes with Peppers, Pork Chops with Onions, Half Chicken with BBQ Sauce & Tamarind, and Fresh Fish Filet with Mussel & White Wine Sauce

--Roasted Potatoes and Rice

--Chef's election Desserts

**LB – 13 TYPICAL DOMINICAN BUFFET \$28.00**

- Juicy Avocado Salad, Fresh Salad of Tomato, Cucumber, Cabbage, Salad Potatoes, Carrots and Eggs
- Mahi Mahi Fillet with a Tropical Coconut Sauce, Roast Pork in an Exquisite Mustard Sauce, and Savory Fried Chicken
- Typical Dominican Rice with Red Beans, and Duo of Carrot and Chayote with Coriander seasoning
- Dominican Three Milk Cake, Coconut Cake, and Dominican Candy

**LB – 14 LIGHT LUNCH BUFFET \$30.00**

- Mixed Green Salad, Farmer's Salad with Corn and White Cheese, and Crab Meat Salad with Fresh Fruit
- Classic Dominican Sweet Plantain Pastelón, Kebab Chicken marinated with paprika, Fresh River Shrimp with Tropical Fruit Sauce
- Mixed Vegetables Ballardie and Rice with Peas
- Chef' Selections Dessert

**LB – 15 MEETING LUNCH BUFFET \$28.00**

- Caesar Salad with Crispy Chicken Fingers, Capresse Salad with Balsamic Vinegar, Beetroot Salad with White Baby Onions, and Lentil Salad with Rustic German Sausage
- Fish Fillet with a Mild Seafood Sauce, Appetizing Pork Brochette with a Spicy Marinade, and Chicken Breast Filled with Fresh Mozzarella Cheese and Spinach in a Mustard Sauce
- Pasta Penne Primavera and Carrot Vichyssoise
- Passion Fruit Mousse, Fried Caramel Custard, Carrot Cake, and Tropical Fruit

**LB – 16 PROVENCAL LUNCH BUFFET \$28.00**

- Melon Soup mildly flavored with Coriander and Shreds of Prosciutto Ham, Fresh Green Salad with Purple Cabbage and a Touch of Italian Vinegar, Fresh Avocado Salad in a Citrus Vinaigrette, Fresh Tabouleh with Cucumber and Watermelon, and Sliced Tropical Fruit with Fresh Coconut
- Fish Brochette in a Pernod Sauce, Chicken Marinated with Wild Berry Sauce and Balsamic Vinegar, and Pork Chop Covered in Delicious Onions
- Cantonese Rice and Vegetable Ratatouille with a Touch of Thyme
- Bread Crumb Pudding, Chocolate Cheesecake, and Pear Tarts with Almonds

**LB – 17 LA BROCHETTE LUNCH BUFFET \$28.00**

- Typical Ranch Salad, Traditional Guacamole with Totopos, Fresh Fruit Brochette with Farmer's Cheese, and Nicoise Salad with a Mustard Vinaigrette
- Chicken Brochettes with Pineapple and Curry Sauce, Beef Brochettes with Aromatic Herbs, and Fish Brochettes with Anchovy Vinaigrette
- Mexican Rice and Grilled Vegetables
- Strawberry Cake, Coffee Flan, and Chocolate Mousse

**LB – 18 ROYAL FEAST LUNCH BUFFET \$50.00**

- Corn and Crab Bisque with Brioche Croutons, Israeli Cous Cous 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 in a Cherry Vinaigrette, and Lobster Cobb Salad with Tomato and Bacon in a Balsamic Dressing
- Spice Studded Tenderloin of Pork with Dried Fruit Bordelaise Sauce, Roasted Filet of Sea Bass with Saffron Clam Sauce, and Carved Rib Eye Steak with Provencal Herbs
- Potatoes Au Gratin and Truffle Butter Vegetables
- Chocolate-Covered Pears, Raspberry Tart, Mini Paris Brest, and Chocolate Petit Fours

## DINNER MENUS

All entrees and buffets are served with fresh baked rolls and butter and freshly brewed Dominican coffee, decaffeinated coffee or tea. Prices are per person, and subject to 10% service charge and 16% tax.

### Plated Dinners

**D – 7 \$33.00**

Tropical Salad, Cassolet of Seafood with Saffron Veloute and served Spring Rice, and Exotic Passion Fruit Mousse

**D – 8 \$33.00**

Pumpkin Cream Soup with Grissini and Parmesan cheese, Salmon Filet with Tropical Chutney, Leek Cookies and Corn, Chocolate Terrine with a Duo of Sauces

**D – 9 \$33.00**

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

**D – 10 \$33.00**

Tuna Carpaccio with Cucumber and Dill Salad, Tian of Pork Filet served with light Caper and Herb Sauce, and Exotic Passion Fruit Crème Brulée

**D – 11 \$33.00**

Half melon with Prosciutto Ham, Chicken Breast filled with Forest Mushrooms and Raisins marinated in Brandy served with Roasted Potatoes and Fruit Plate with Strawberry Ice Cream Sorbet

**D – 12 \$33.00**

Four Cheese Ravioli with Tomato Basil sauce, Medallion of Beef and Grilled Portobello Mushroom with Sage and Bacon Sauce Turned Potatoes, and Charlotte of Red with Vanilla Sauce

**D – 13 \$33.00**

Smoked Salmon and Mango Chutney Crepe, Chicken Fricassee cooked in Beaujolais Wine served with Fresh Pasta Fettuccini and Pear Tart with Almonds

**D – 14 \$33.00**

Seafood Curry Consommé, Shrimp and Chicken Kebab Thailand Style served with Pasta Noodles and Shitake Mushrooms, and Lichise Fruit with Lime Juice and Mint

**D – 15 \$33.00**

Clam Chowder, River Shrimp with Garlic and Parsley Sauce and Tropical Puree, and Three Milk Cake with Vanilla Sauce

**D – 16 \$40.00**

Two Cheese Salad with Fresh Lettuce and Bacon in a Dijon Mustard Dressing, Prime Grilled Sirloin Steak with Merlot Wine Sauce, Potatoes Paillason, Sautéed Broccoli and Assorted Desserts

**D – 17 \$40.00**

Goat Cheese Salad with Fresh Herbs sprinkled with Yogurt Vinaigrette, Beef Filet with Cassis Sauce, Broccoli Flan, and Duo of Passion Fruit Mousse and Wild Berry Mousse.

**D – 18 \$40.00**

Palm Salad with Sautéed Shrimp and Coconut Oil Vinaigrette, Surf and Turf of Seasonal Fish and Beef Medallion with Wild Rice and Fresh Mushrooms, and Chef's Selection of Gourmet Desserts.

**D – 19 \$48.00**

Salad Pastores, Veal stuffed with Provolone Cheese and Broccoli served with Porcini Mushroom Risotto, and Chocolate Tortini

**D – 20 \$48.00**

Misto Olio Salad with Marinated Vegetables and Italian Prosciutto, Veal style Satimbocca, Spaghetti sautéed with Black Pepper, and Italian Cassata

**D – 21 \$48.00**

Seafood Salad with Asparagus and Balsamic Vinegar Dressing, Beef Filet with Roquefort Cheese Sauce and Toasted Almonds, Anna Potatoes, and Tropical Mango Mousse with Kiwi Marmalade

**D – 22 \$56.00**

Creamy Mushroom Soup flavored with Truffle Oil, Seafood and Asparagus Salad with Wild Berry Vinaigrette, Juicy Veal Medallions and Polenta with Sage and White Wine Sauce, Chocolate Croquant with a refreshing Mint Sauce.

## Buffet Dinners

### **DB – 1 PACIFIC-CARIBBEAN LUAU FUSION BUFFET \$54.00**

--Salads of Avocado Mango, Mushroom Eggplant, Ham with Pineapple Salad, and Fresh Sliced Tropical Fruit  
--Mahi-Mahi with Coconut & Melon Sauce, Beef Tenderloin with Roasted Papaya Slices and Green Peppercorn Sauce, Carved Whole Roasted Tangerine “Rubbed” Chicken, & Carved “Johnny Pig”,  
--Carbon Roasted Caribbean Sweet Potatoes and Coconut Rice  
--Ginger Pound Cake, Pineapple Upside Down Cake, Individual Mango Tarts, and Bananas Flambéed with Rum and Cane and Orange Juices

### **DB – 2 EXECUTIVE BUFFET \$62.00**

--Salad Bar, Tropical Fruit Cocktail with Rum served in a Watermelon, Cold Meats Mirror, and an International Cheese Mirror  
--Grouper Filet Amandine, Grilled Chicken Breast with Tarragon Sauce and Carrot Tangle Pork Chops on a bed of Old-Fashioned Succotash, and Carved Steamship Round of Aged Beef  
--Sautéed Potatoes, Fried Rice, and Fresh Vegetables  
--Assorted International Desserts

### **DB – 3 GOURMET BUFFET \$ 66.00**

--Fresh Tropical Fruit Festival, International Cheese Mirror, Cheese Fondue Station, Prosciutto Ham with Melon; Waldorf, Pasta and Shrimp Salads; Tzigane (Gypsy), Hawaiian and Couscous Salads  
--“Tranche” of Caribbean Seabass gratineed with Oyster-Spinach Sauce, Veal Roulade stuffed with Wild Mushrooms and Madeira Sauce, Carved Roast Leg of Pork with Honey Mustard Sauce, and Chicken Calvados with Apple Brandy Sauce  
--Gratineed Potatoes, Saffron Rice, and Fresh Vegetables  
--International Dessert Table

### **DB – 4 EXOTIC BUFFET \$79.00**

--Salads of Cucumbers and Tomatoes with Fried Basil, Baby Lettuce with Arugula and Grapefruit, Couscous, Tropical Caesar, Mediterranean Salad of Artichokes, Olives, Feta Cheese, and Beets with Roasted Peppers, Chilled Poached Whole Salmon on a bed of Dill Fettuccini, Mirror of Serrano Ham with Papaya and Limes  
-- Filet of Grouper with Fennel and Fried Leeks, Duck Breasts with Dried Cherries and Apricots, Mustard Seed Crusted Beef Tenderloin with Country Style Tomato Sauce, and Carved Stuffed Leg of Lamb with Orange-Mint Sauce  
--Sautéed Spatzele and Fresh Vegetables  
--Banana Cheesecake, Black Forest Cake, Lime Pie, Baklava, Peach fold-ups, and Pumpkin-Ginger Flan

### **DB – 5 BON VIVANT \$79.00**

--Garden Salad with Parmesan Flakes and a Mustard Dressing, Lobster Tail Salad with Fresh, Asparagus and a Citrus Vinaigrette, French String Bean Salad with Artichokes, Smoked Duck, Foie Gras Mousse with a Delicate Truffle Oil Vinaigrette, Delicious Smoked Salmon Mousse Profiterole, and a French Cheese Platter with Crackers  
--Chilean Sea Bass with Fabas Sauce, Prime Beef Medallion in a Creamy Truffle Oil Sauce, and Baby Chicken with Grand Veneur Sauce  
--Ravioli Stuffed with Lobster and Bisque Sauce, Meniere Endives with French Beans sautéed with Oil Olive, and a Variety of French Bakeries  
--French Dessert Station

**DB – 8 BUFFET FORTE \$28.00**

--Green Garden Salad with Dijon Mustard Dressing, Exotic Salad with a Wild Berry Sauce, Fresh Tomato Salad with Onions and Black Olives, Taboule with Goat Cheese and Crunchy Almonds, and a Tropical Fruit Platter

--BBQ on Spits, Tasty Merguez Sausages, Chicken Drumsticks, and Juicy Pork Filet in a Chimichurri Sauce

--Savory Rice Croquettes and Baked Potatoes

--Coconut Cheesecake, Typical Dominican Tres Leches Cake, and Mango Tart

**DB – 9 BUFFET ADAGIO \$35.00**

--Caesar Salad, Crudit  with an Exquisite Pineapple Tartar Sauce, Fresh Hearts of Palm and Japanese String Bean Salad with a Sesame Dressing, Chicken Curry Salad with Caribbean Bananas and Raisins, Creole Cheese Platter, and Fresh Tropical Fruit Slices

--Mahi-Mahi with Vanilla Sauce, Beef Brochettes with Peppers and Yogurt Sauce, and Whole Roast Chicken with Aromatic Herbs

--Rice with Coconut and Potatoes BBQ Style

--Typical Dominican Tres Leches Cake, Fruity Mango Mousse and Luscious Chocolate Cake

**DB – 10 BUFFET CRESCENDO \$35.00**

--Chef's Green Salad with a Pistachio Vinaigrette, Carrot Salad with Aromatic Cinnamon and Raisins, Corezienne Blue Cheese Salad with Apple and Nut Oil Vinaigrette, Fish Ceviche marinated with Olive Oil and Coriander, and Tropical Fruit with Fresh Coconut

--Grouper Fillet with a Creamy Bisque Sauce, Chicken Breast a la Florentine with a Tarragon Sauce, and Tender Pork Filet with Candied Apple and an enchanting Anise Sauce

--Fried Rice and Fresh Vegetables

--Variety of International Desserts

**DB – 11 BUFFET CAPELLA \$35.00**

--Smoked Salmon Salad with Lemon Dressing, Typical Ranch Salad, Carrot Salad with a touch of Cinnamon and Natural Honey, Cucumber Salad with a Duo of Cheese, Fresh Tuna Carpaccio with Soy and Ginger, and a Fresh Fruit Platter

--Grilled Shrimp with Aromatic Herbs, Tender Beef Filet with a fine Mustard Sauce, and Succulent Turkey Breast Glazed with Cranberry Sauce

-- Penne Pasta with a Putanesca Sauce, Potatoes Lyonnaise, and Mixed Baby Vegetables

--Tropical Fruit Tart, Caramel Custard, Black Forest Cake, and Passion Fruit Mousse

**DB – 12 BUFFET VIVACE \$40.00**

--Mixed Lettuce Salad with a Tasty Cabbage and Carrot Julienne, Fresh Shrimp and Juicy Pineapple Salad, Pasta Salad with Marinated Red Peppers and Black Olives, Italian Cold Meat Platter and an International Cheese Platter

--Grouper Filet with a Superb Cassis Sauce with Thailand Curry Chicken Breasts stuffed with Spinach and Mozzarella in a Creamy Estragon Sauce, and Tender Grilled Beef Medallion with a Creole Sauce

--Pancakes with Leeks and Ginger, Pure of Potatoes with Basil, and Mixed Steamed Vegetables

--Variety of French Desserts

**DB – 13 BUFFET SYMPHONY \$55.00**

--Caesar Salad with Tasty Bacon, Moroccan Taboule, Mediterranean Artichoke Salad, and Fresh Arugula Salad with Manchego Cheese and Red Peppers

--New York Filet with a Mustard Seed Crust in a Rustic Farmer-Style Tomato Sauce, Delicate Poached Salmon, served with a Cabernet Wine Broth lightly flavored with Celery and Carrot, and Stuffed Lamb Leg served with a Citrus Sauce of Orange and Mint

--Pasta Fettuccini a la Arrabiatta, Tian of Garden Vegetables with Portobello Mushrooms and Potato Gratin  with Peppers & a touch of Parsley

--Caribbean Banana Cheesecake, Delicious Lemon Pie, Chocolate Mousseline, and Tropical Fruit Cocktail