

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 Poele 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 **\$30.00**

Mahi Mahi Filet with Coconut
Sauce Accompanied with Rice

Baked Salmon filet **\$35.00**

Served with Asparagus and Rice

Mahi Mahi with Dijon mustard custard **\$30.00**

Served on Couscous and Vegetables in Butter
and White Wine Sauce

Grouper Filet "Ajillo" style **\$35.00**

Served with Garlic and Parsley Sauteed with Olive Oil,
Accompanied with Rice and Vegetables

Red Snapper Filet "Veracruz" style **\$40.00**

With Tomatoes, Bellpeppers and Olives sauce
Accompanied with Rice

Grouper in Coriander sauce **\$35.00**

Covered with Coriander sauce Served with Rice,
Lentils and Vegetables

Mahi Mahi Filet in a Delicious Island Sauce **\$30.00**

With Yautia Puree and Zucchini Pearls

Mahi Mahi Filet **\$30.00**

With an Exotic Coconut Sauce and Spring Rice

Mahi Mahi Filet **\$30.00**

With a Tomato Sauce, a Variety of Mushrooms and Spaghetti

Grouper Filet **\$35.00**

With a Bed of Moroccan Couscous and Apricot Sauce

Tender Grilled Grouper Filet in a Fresh Herbs **\$35.00**

Served with a Broccoli Flan

Grilled Grouper Filet "Tikin Xic" **\$35.00**

With Sauce and an Accent of Coriander and Jalapeño Chili

Grouper Stew Matelotte Style **\$35.00**

With Saffron Rice and Asparagus Shoot

Red Snapper Filet with a Vegetable Tian **\$40.00**

In a Marinated Tomato Fumet Sauce with Mustard

POULTRY MAIN COURSES

Soup or salad and Dessert included

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

MEAT MAIN COURSES

Soup or salad and Dessert included

Grilled Flank Steak, 240 grs.	\$30.00
Accompanied with Baked Potatoes, Chimichurri	
Grilled Petite Mignon, 180 grs.	\$40.00
Beef fillet with Green Pepper sauce served with New Potatoes	
Beef Medallions	\$40.00
Stuffed with Spinach with Red Wine Sauce Served with Mashed Potatoes and Vegetables	
Imported Beef Fillet, 180 grs.	\$48.00
Covered with Ham, Prosciutto and Green Beans Served with Potatoes au gratin	
Beef or Chicken "Fajitas"	\$30.00
Slices of your choice sauteed with Bellpeppers and Onion Served with refried Beans and Guacamole Accompanied with Flour Tortillas	
Veal Scalopini Milanese Style	\$55.00
With Linguini Pasta sautéed with Cherry Tomatoes	
Pork Loin in Prune Sauce	\$30.00
Accompanied with Rice and Beans	

DESSERTS

Your choice of dessert with the selection of dinner menu

- Crème Bruleé
- Passion Fruits Mousse
- Half Mousse Chocolate with Pistachio
- Corn Tart with Caramel Sauce
- Chocolate Trio with Strawberry Sauce
- Tequila mousse with Kalhúa
- New York Cheese Cake
- Red Fruits Mousse
- Tropical Fruit Tarts
- Profiteroles stuffed with Cream Covered with hot Chocolate
- Apple Strudel
- Vanilla Custard
- Thousand Leaves Cake
- Pecan pie
- Peach Charlotte with Eggnog
- Three Milks Cake
- Ice Cream Cup with Tropical Fruits Sauce

THREE COURSES DINNERS

Three courses dinner includes: Soup or Salad, Main Course and Dessert

SOUPS

Cold: Gazpacho, Grilled Tomatoes, Zucchini with Sunflower seeds

Hot: Asparagus, Wild Mushrooms, Seafood Bisque, Clam

SALADS

Palm

Mixed Lettuces
Heart of Palm, Tomatoes
Cashews Croutons
Your choice of dressing

Caesar

Romaine Lettuce
Parmesan Cheese
Croutons
Caesar dressing

warm Apple & Spinach Salad

Fresh Spinach, Apple, Apples,
Pine Nuts, Sauteed with Olive Oil

Smoked Salmon

Mixed Lettuces,
Smoked Salmon,
Vinegar and Mango vinaigrette

Grilled Vegetable

Egg plant, Carrot, Zucchini, Bell
Peppers, Spinach and Asparagus
Scented with Olive Oil
and Balsamic vinegar

Spring

Assortment of Lettuces
Almonds
Sun dried Tomatoes,
Jicama and Carrots
with your choice of dressing

Vegetables Terrine

Mixed Vegetables
Vegetables Scented
with roasted Garlic

Fruits

Slices of Seasonal Tropical Fruit
Honey and Yogurt
Dressing optional

FISH DINNERS

Soup or salad and Dessert included

Grouper with Lobster Sauce	\$40.00
Accompanied with Lentils and wild Rice Covered with Lobster sauce and Vegetables	
Salmon Stuffed with Crab Mousse	\$40.00
With grilled Bellepeppers sauce Rice with Saffron Served with Asparagus	
Whole Baked Red Snapper	\$40.00
With Lime and Apricot sauce Served with Cous-cous and Vegetables	
Grilled Grouper Marinated with Lime	\$40.00
Served with Scallops "Cajun" style Butter and white wine sauce, Baby Carrots and Mashed Potatoes with Ginger	
Fresh Tuna Filet	\$38.00
With Roasted Red Bellpeppers sauce Served with Rice, Wild Mushrooms and Asparagus	
Caribbean Combination	\$40.00
Grouper Filet, Conch and Octopus Covered with "Ajillo" sauce Served with Rice, Vegetables and Fried Plantain	

POULTRY DINNERS

Soup or salad and Dessert included

Chicken French Style **\$30.00**

Pan fried Chicken Medallions
Covered with Butter and white Wine sauce

Chicken "Cordon Bleu" **\$30.00**

Chicken Breast Stuffed with Ham and Cheese
Served with mashed Potatoes and seasonal Vegetables

Grilled Duck Breast **\$42.00**

Canadian Duck breast with Orange confit
Served with Pancake of Corn and Leek

Chicken with Mozzarella Cheese **\$30.00**

Chicken breast stuffed with Mozzarella Cheese and Pine Nuts
In Tarragon sauce, Served with Vegetables and Couscous

Caribbean Combination **\$30.00**

Chicken Kebabs with BBQ sauce
Served with Rice and seasonal Vegetables

Chicken Breast Stuffed with Lobster **\$35.00**

In Crustace Sauce, Served with Fresh Gnocchi
home-made

Poussin Chicken with wild Rice and Ham **\$30.00**

Covered with Mushrooms Sauce Served with Carrots
and French Beans wrapped with Bacon

Chicken Breast Stuffed **\$30.00**

with Goat Cheese and Pine Nuts, In Tarragon Sauce
Served with Vegetables and Couscous

BEEF DINNERS

Soup or salad and Dessert included

Beef Fillet Served with Mashed Potatoes Wild Mushroom Strudel and Red Wine sauce	\$40.00
Sirloin Prime Steak Grilled Served with Risotto and Fine Herbs Garlic Marmalade and Red Wine Sauce	\$43.00
Beef Medallions Stuffed with Spinach and Mushrooms Served with Anna Potatoes and Seasonal Vegetables and Port Wine Sauce	\$45.00
Flank Steak Grilled served with Baked Potato, Chili Pepper, Guacamole and Zucchini	\$38.00
Saltimboca a la Romana Veal Scalopes with Prosciutto and Cheese Served with Bacon Risotto, Spinach sautéed with Garlic and Olive Oil	\$55.00
Juicy Pork Fillet in a Peanut Sauce Served with Wild Rice and Pineapple	\$30.00
Beef Fillet with Barley Crackers and Porcini Mushrooms in a Delicate Truffle Flavored Sauce	\$40.00
Beef Medallion with a Horse Radish Sauce Potatoes and Sautéed Broccoli, Bacon and Thyme	\$40.00
Stuffed Beef Medallions With Spinach and Mushrooms Served with Potatoes, Seasonal Vegetables and Port Wine Sauce	\$40.00
Beef Tenderloin with Potato Gratiné and Camembert Cheese in a Fine Portobello Mushroom Sauce	\$45.00

DINNER COMBINATIONS Soup or salad

and Dessert included

Beef Fillet, 6.34 ounces **\$45.00**

Accompanied with Shrimp, served with Potatoes Pontneuf and Vegetables, Covered with Cabernet Sauvignon Sauce

Seafood Trilogy **\$55.00**

Grilled Lobster, Scallops and Fish Filet with seasonal Vegetables and Rice Covered with Butter and White Wine Sauce

Filet Mignon and Caribbean Lobster, 6.34 ounces **\$85.00**

Beef fillet and Lobster Served with Potatoes Gratinated with Camembert and Seasonal Vegetables, Duo of Sauces

Mixed Grilled Platter with Chicken, Lamb and Beef **\$50.00**

With Mashed Potatoes with Basil Seasonal Vegetables Red Wine Sauce and Crispy Sweet Potato

Mixed grilled platter from the farm, land and ocean **\$50.00**

Petite Beef Fillet, 90 grs., Chicken "Rollentini" style and Salmon Served with Polenta Covered with Mint Sauce and Vegetables

Fillet Mignon with Red Snapper Fish \$49.00 **\$55.00**

Served with Broccoli Flan and Seasonal Vegetables

Duo of Captain Fish wih River Shrimp **\$42.00**

Served with Apple and Plantains Cake and Rum Sauce

DESSERTS

- Corn Tart with Eggnog
- Apple Strudel with Vanilla Ice Cream
- Chocolate Explosion
- Caramel Roll
- Profiteroles with Vanilla ice-cream
- Crème Bruleé
- Pear Strudel in Phyllo
- "Macao" Cake Chocolate and Orange
- New York Cheese cake
- Custard
- Pecan Pie
- Carrot Cake with Tangerine
- Key Lime Pie
- Pineapple and Coconut
- Thousand Leaves Cake
- Passion Fruit Mousse
- Chocolate Half-moon with Kirch Vanilla Sauce
- Tropical Mango Mousse with a Fresh Mint Sauce
- Three Milk Cake
- Orange Blanc Manger
- Fine Cocoa Sauce
- Mint and Chocolate After Eight
- Napoleon of Strawberry with Vanilla Sauce
- Pear Charlotte Pudding
- Apple Cobbler Tart
- Mango Chiboust
- Pecan Pie
- Apple Strudel
- Baba Rum
- Passion Fruit & Coconut Cake
- Espresso Chocolate Torte
- Pumpkin Pie
- Tropical Fruit Tart
- Churros
- Guava Squares
- Berries Rice Pudding
- Tiramisu
- Panna Cotta Cup
- Biscotti
- Amaretto Cheese Cake

DINNER BUFFETS

All buffets 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). Minimum of 50 people.

DB-1 - PACIFIC-CARIBBEAN LUAU FUSION BUFFET

\$54.00

Salad Bar, avocado and mango, mushroom, eggplant, ham and pineapple, Fresh sliced tropical fruits, 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, Coconut rice, Ginger pound cake, pineapple upside down cake, individual mango tarts, bananas flambéed with rum, cane and orange juices.

DB-2 - EXECUTIVE BUFFET

\$62.00

Salad Bar, Tropical fruit cocktail with rum served in a watermelon, Cold cuts mirror, International Cheese mirror, Grouper filet Amandine, Grilled chicken breast with Tarragon sauce and carrot tangle Pork chops on a bed of old fashioned succotash, Roasted and Carved Steamship Round of Aged Beef, sautéed potatoes, Fried rice, 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, Chicken Calvados with apple Brandy sauce; Gratineed potatoes, Saffron Rice, Fresh vegetables, International Dessert Table.

DB-4 - EXOTIC BUFFET

\$79.00

Salad Bar, cucumbers and tomatoes with fried basil, bibb lettuce with arugula and grapefruit, Couscous, Tropical Caesar, Mediterranean salad of artichokes, olives, feta cheese, beets and 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, Carved stuffed Leg of Lamb with orange-mint sauce, sautéed spatzle and fresh vegetables, Banana Cheesecake, Black forest cake, Lime Pie, Baklava, Peach fold-ups, Pumpkin-ginger flan.

DB-5 - GOURMET MENU

\$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, French Cheese Platter with Crackers, Chilean Seabass with fabas sauce, Prime Beef Medallion in a Creamy Truffle Oil Sauce, Baby Chicken with Grand Veneur Sauce, Ravioli Stuffed with Lobster and Bisque Sauce, Meniere Endives with french beans sautéed with oil olive, Variety of French Bakery.

DB-6 GASTRONOMIC MENU**\$75.00**

Succulent Mussel And Saffron Soup with Leek Julianna, Green Salad Mixed with Endive and Fresh Mushrooms in a Light Hazelnut Oil Vinaigrette, Tropical Fruit and Shrimp Salad with a Citrus Dressing, Puff Pastry Filled with Fresh Asparagus and Foie Gras Mousse, Carpaccio with Salmon and Beet Served with an Exquisite Marinated Capers, Fresh Cheese Mosaïque, Superb Lobster Medallions in a Delicious Nantaise Sauce, Veal Filet with Black Truffle Sauce, Roast Duck Breast with Caribbean Mango Chutney, Delicious Asparagus Risotto with Petit Pois and Dried Tomatoes, Glazed Baby Vegetables, Leek and Corn Pancake, Passion Fruit Mousse, Cream Napoleon Cake, Fruits Cake, Petit Fours.

DB-7 BUFFET LA ROSA**\$40.00**

Variety of Tasty Antipastos, Classic Linguini Arrabiatta, Gnocchi with a Creamy Gorgonzola Sauce, Mahi Mahi Filet with a Tarragón Sauce, Chicken a la Cacciatore, Creole Beef Fillet with a red wine Sauce and bacon, Fresh Steamed Vegetables, Potatoes Roasted in Fresh Rosemary, Variety of fruits Ice cream, Luscious Chocolate Cake.

DB-8 BUFFET CAMELIAS**\$35.00**

Green Garden Salad with a Dijón Mustard Dressing, Exotic Salad with a Wild Berry Sauce, Fresh Tomato Salad with Onions and Black Olives, Taboule with Goat Cheese and Crunchy Almonds, Tropical Fruit Platter, BBQ on Spits, Tasty Merguez Sausages, Chicken Drumsticks, Juicy Pork Filet in a Chimichurri Sauce, Savory Rice Croquettes, Baked Potatoes, Coconut Cheesecake, Typical Dominican Three Milk Cake, Mango Tart.

DB-9 BUFFET FUCSIA**\$35.00**

Caesar Salad, Crudit  Salad with an Exquisite Tartar Sauce and pineapple, Fresh Heart of Palm and Japanese String Bean Salad with a Sesame Dressing, Chicken Curry Salad with Caribbean Bananas and Raisins, Creole Cheese Platter, Fresh Tropical Fruit Slices, Mahi-Mahi with Vanilla Sauce, Beef Brochettes with Peppers and Yogurt Sauce, Whole Roast Chicken with Aromatic Herbs, Rice with Coconut, Potatoes BBQ Style, Typical Dominican Three Milk Cake, Fruity Mango Mousse, Luscious Chocolate Cake.

DB-10 BUFFET GIRASOL**\$40.00**

Chef's Green Salad with a Pistachio Vinaigrette, Carrot Salad with Aromatic Cinnamon and Raisins Corezienne Blue Cheese Salad with Apple Garnished with a Nut Oil Vinaigrette, Fish Ceviche Marinated with Olive Oil and Coriander, Tropical Fruit with Fresh Coconut, Grouper Filet with a Creamy Bisque Sauce, Chicken Breast a la Florantine with a Tarragona Sauce, Tender Pork Fillet with Candied Apple and an Enchanting Anise Sauce, Fried Rice, Fresh Vegetables, Variety of International Desserts.

DB-11 BUFFET PETUNIAS**\$42.00**

Smoked salmon salad with limon 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, Fresh Fruit Platter, Grilled Shrimp with Aromatic Herbs, Tender Beef Fillet with a Fine mustard sauce, Succulent turkey breast glazed with cranberries sauce, Pasta penne with a puntanescasauce, Potatoes Lyonnaise, Mixed Baby Vegetables with an Accent of Parsley, Tropical Fruit Tart, Caramel Custard, Black Forest Cake, Passion Fruit Mousse

DB-12 BUFFET TULIPAN**\$45.00**

Mixed Lettuce Salad with a Tasty Cabbage and Carrot Julianna, Fresh Shrimp and Juicy Pineapple Salad, Pasta Salad with Marinated Red Peppers and Black Olives, Italian Cold Meat Platter International Cheese Platter, Grouper Filet with a Superb Cassis Sauce with Thaiande curry Chicken Breasts Stuffed with Spinach and Mozzarella in a Creamy Estragon Sauce, Tender Grilled Beef Medallion with a creole Sauce, Pancake with leek and ginger, Pure of potatoes with a flavor of basil, Mixed Steamed Vegetables with Fresh Garden Herbs, Variety of French Desserts.

DB-13 BUFFET ORQUIDEA**\$50.00**

Caesar Salad with Tasty Bacon, Moroccan Taboule , Mediterranean Artichoke Salad, Fresh Arugula Salad with Manchego Cheese and Red Pepper, New York Filet with a Mustard Seed Crust in a Rustic Farmer Style Tomato Sauce, Delicate Poached Salmon, Served with a Cabernet Wine Broth with a Light Taste of Celery and Carrot, Stuffed Lamb Leg Served with a Citric Sauce of Orange and Mint, Pasta Fetucchini a la Arrabiatta, Tian of Garden Vegetables with Portobello Mushrooms Potato Gratinée with Peppers and a Touch of Parsley, Caribbean Banana Cheesecake, Delicious Lemon Pie, Chocolate Mousseline, Tropical Fruit Cocktail.

NOTE:

All dinners will be served with Coffee: regular or decaffeinated and Tea.

THEME PARTIES

Theme parties are designed for groups of 50 people or more. Prices are per person, and subject to 18% tax and 10% service charge (subject to change without notice). All theme party buffets are served with assorted fresh baked rolls and butter, freshly brewed Dominican coffee, decaffeinated coffee or tea. There is an additional set-up fee of \$500.00 for groups of less than 50 people. Please note that feasibility of certain theme parties will vary with size of group, date requested, time of year, etc., and may not be available. Casa de Campo offers many theme party choices, available at our various unique areas, to cater to your group needs. Almost anything may be arranged - from a simple beach barbecue to an international extravaganza in Altos de Chavon - or new ideas your group suggests! Here are a few of our most popular theme parties:

DOMINICAN NIGHT

The evening begins with a welcome drink (Rum Punch) upon arrival at the “Dominican Village” with the music of a “Perico Ripiao”*. Local artisans exhibit their works; paintings and hand-crafted jewelry are available for purchase at reasonable prices. The area is decorated with typical country wooden houses and native elements such as flowers, Dominican drums, wooden cocks and carnival masks. A great accompaniment is a Dominican Orchestra* to perform local Merengue favorites. Continue this unforgettable experience with a Tropical* show, filled with joy and color.

DN. 1. Menú Buffet

\$36.00

Fresh sliced Tropical Fruits, Dominican Ceviche, Creole Salad bar, Seabass filet with fresh Coconut Sauce, Beef Tenderloin Tips Sautéed with Onions, Leg of Pork, Dominican Fried Chicken Crackling Station, Rice with Red Beans, Yucca with Sautéed Garlic and Onions, Assorted Dominican Dessert Station .

DN. 2. Traditional Dominican

\$48.00

Mixed Green salad, Fresh Conch salad with vinaigrette, Delicious Avocado salad with grapefruit Tomato salad with tropical mango, Beetroot salad with baby onion, Chicken ‘Chicharrón’ with Fried Plantain or French Fries, Delicious Pork Sausage with Fried Plantain, Whole Suckling Roasted Pig, Traditional Dominican stew with 4 types of meats served with rice and avocado, Mashed Plantain with a delicious meat core rolled in a plantain leaf, Fish filet in a tropical coconut sauce, Taino Yucca al Moho, Sweet plantain in syrup, Traditional Dominican rice with red beans, Coconut Tart, Rice and coconut custard served in a half coconut, Pumpkin Pie, Dominican Sweets.

DN. 3. Gourmet Dominican Menu

\$55.00

Creamed rice with shrimps and flavored with beer, Constanza Salad with lemon vinaigrette, Fish ceviche salad with tropical fruits and coriander, Octopus Salad with vinaigrette, Tropical fruits salad Lobster tail medallion with garlic flavor, Rice with codfish and coconut, Goat Stew with coriander and Ron Brugal, Leg pork with pineapple glazed, Fiesta Rice, Dominican Yautia puree, Duo of carrots and chayote, Cornbread under Rum sauce, Pineapple Coconut Milkshake, Cinnamon Caramelized banana and vanilla ice cream, Passion Fruit Tart, Dominican Sweets.

WESTERN NIGHT

54.00

typical elements such as a Saloon, cactus cut-outs, card games*, arm wrestling and more. Add the fun and competition with a Donkey Polo* match - a unique feature found only at Casa de Campo; and a Country Western Band* is a great entertainment option.

Barbecue Menu Salad

Salad Bar with dressings, Guacamole with Corn chips, Fresh Sliced Fruits, Slow Grilled Spare Ribs, Chili Con Carne, B.B.Q. Chicken, Baked Potatoes served with Bacon, Sour Cream and Chives , Corn on the Cob, Stone-oven Baked Beans, Fresh Vegetables, Fruit Cobbler, Corn Pudding, Chocolate Chip Cookies and Brownies.

Opcional:

Carved Steamship Round of Beef - Carved in front of guests

Surcharge: per person \$12.00

ITALIAN NIGHT

Under starlit Caribbean skies, in the Plaza of Altos de Chavon, enjoy an evening filled with the style and romance of a 16th century Italian village. This party is especially recommended for large groups, and comes complete with an Italian dinner buffet/festival served from kiosks decorated with hanging vegetables, spices and salami's. This event is best accompanied by a Classic Quartet* or Duet of Guitar and Accordion*.

Option 1

\$50.00

Octopus Salad, Roasted Tomato with Eggplant, Grilled Zucchini, Caprese Salad, Roasted Bellpeppers, Melon with Prosciutto Ham, Italian Cheeses, Linguini with Pesto Sauce, Penne with Spicy Tomato Sauce, Chicken Cacciatore , Seabass Fillet, Venetian Style, Ravioli with Ricotta and Spinach, Saltimboca of Veal, Tiramisu, Almond Tart, Fruit Tarts, Cannoli, Chocolate Pizza.

Option 2

\$45.00

Chef's Antipasto Selection (Salads, Cold Meats, and Grilled Vegetables), Spaguetti with pomodoro sauce, Spinach Ravioli with a Creamy Putanesca Sauce, Penne Alla Arabiatta, Tender Beef Fillet with Porcini Mushrooms, Grouper Filet with a Mild Salvia Sauce, Chicken with a Boscaiola Sauce, Tasty Grilled Polenta, Mixed Pepperonata, Tiramisu, Chocolate Cream Puffs, Strawberry pannacotta, Cassata Napolitana - Sponge Cake under Napoletana sauce and fresh fruit.

MEXICAN NIGHT

A shot of tequila and Mariachis* welcome participants to this joyful, vibrant celebration; decorated with colorful ponchos, sombreros, Mexican flags, chili pepper and cactus cut-outs, and other festive items. Add a Dancing Couple* performing to traditional Mexican music and guests will shout *arriva arriva!*

M.N.1. Menú Buffet

\$55.00

Guacamole with flavored Corn Chips, Roasted Corn Soup with Smoked Chile Cream, Chile Spiced Shrimp with mixed Greens and Mango Orange Vinaigrette, Mixed Tomato & Smoked Mozzarella Salad with Cilantro Vinaigrette, Caesar Salad with Red Chile Croutons and Spicy Caesar Dressing, Grilled Pork "Adobo" with Spicy Mango Chutney, Southwestern Style Chicken Skewers, Grilled Beef Steaks with Red Chile Demi-Glaze, Pan Fried Snapper with warm Tomato Relish, Corn on the Cob with Seasoned Salt, Thyme-Marinaded Tomatoes, Re-fried Black Beans, Roasted New Potatoes with Cilantro Pesto, Apple Pie, Pecan Pie, Peach Cobbler, Chocolate Brownie, Assorted Ice Creams.

M.N.2. Menú Buffet

\$55.00

Tortilla Soup, Guacamole with Chips and Roast Corn with a Cream Flavored with Chipotle Chili, Seafood Cocktail with Jalapeño and Beer, Fresh Mixed Salad with Lettuce, Tomato and Onion Dressed with a Vinaigrette, Shrimp a la Diabla, Tender Grilled Steak with Pico de Gallo Sauce, Yucatan Style Chicken, Delicate Grouper filet with Veracruzana Sauce, Typical Mexican Rice, Tasty Refried Beans, Three Milks Cake, Pie Elote, Hojarasca with Cinnamon, Chocolate Pyramid, Fruit Cocktail with Tequila.

M.N.3. Menú Buffet

\$45.00

Cactus Laves Salad, Black Beans with Mexican Sauce, Cold Beef salad "Salpicón" style, Patriot salad: Tomatoes, fresh Cheese and Avocado, Caesar salad, Vegetables "Escabeche" "Sn. Cristobal" style, Acapulco style Fish Ceviche, Guacamole with Tortilla Chips, Pico de Gallo, Spicy chili peppers sauces, Fruit Cocktail with Tequila, Corn Soup Scented with Epazote, Rice Mexican style, Refried Beans, Steamed mixed Vegetables, Potatoes with Sausage, Mushrooms "Ajillo" style, Chili Pepper stuffed with Meat and Cheese, Chicken in "puebla" style "Mole" sauce, Beef Tips with "Chipotle" chili pepper sauce, Fish Filet "Veracruz" style, Pork Loin with Plum sauce, Mexican fritters: Buñuelos, Churros, Rice pudding, Three Milk Cake, Corn Pie, Caramel Custard, Mexican Sweets, Coconut Cake, Coffee Mexican Style.

M.N.4. Menú Buffet

\$45.00

Jicama, Orange and Coriander Salad, Black Beans Salad, Cactus leaves salad "Tizimin" style, Garden mixed salad, Assortment of Tropical fruits, "Ceviche" "Quintana Roo" style, Guacamole and Tortilla chips, Pico de Gallo, Spicy chili peppers sauces, Lime Soup, Rice with Coriander, Refried Beans Yucatan Squash stuffed with Vegetables, Chicken "Valladolid" style, Grilled Fish with Mayan spices Regional Tamales stuffed with Beef and Chicken, Pork cooked Mayan style, Beef Fajitas, Grilled Flank steak, Papaya Dessert, Three milk cake, Corn pie, Caramel custard, Mexican sweets, Chocolate cake, Coffee Mexican style.

PIRATE NIGHT

The wooded end of Minitas Beach provides natural scenery for this event. The area is decorated with tiki-torches (not included) and pirate elements: treasure chests, seaweed, wooden fish, and cannons - lending this event a jolly air ... "ARGHHH". Participants receive an eye patch and scarf upon arrival, while they anticipate the deliciousness of barbecued meat and fresh fish or lobster grilled over an open fire. Entertainment options include an Island Band* performing dance music and the Limbo (not included); or a fun, interactive Caribbean Show*. Add-on group activities such as Crab Races, Treasure Hunt* or Beach Olympics* and more. This a truly unforgettable experience.

Buffet Menu On the Grill

\$45.00

Pirate's Seafood and Rum Chowder Salad Bar, Fresh Fish roasted in Banana Leaves, Fresh Slices Fruits Grilled Chicken, Beef Brochettes, Roast Potatoes, Potato Bar with sour cream chives and bacon Fresh Vegetables, International Dessert Station. **Add Caribbean Lobster: \$88.00**

Pirate Buffet Menu

\$56.00

Crab Soup with a Touch of Tropical Coconut, Green Salad with a Berry Vinaigrette, Raw Vegetable Platter with Pirate's Tartar, Fresh Tuna Carpaccio Served with Caribbean Mango, Dressed with Olive Oil and Red Pepper, Caesar's Salad with Bacon, Roast Chicken and Aromatic Herbs, Tropical Fruit Platter, Tasty Whole Roast Pork, Whole Baked Red Snapper with an Exceptional Passion Fruit Sauce, Mashed Potatoes, Indian Rice with Curry, Ice Cream Station with Sauces and Garnishes, Fruit Tart, Chocolate Cake. **Add Caribbean Lobster: \$95.00**

FRENCH

\$70.00

Marseille Bouillabaisse Soup, Salad with Lettuce and Fresh Herbs in Delicate Vinaigrette, Raw Vegetable and Fruit Salad Garnished with Raspberry Vinegar, Lentil Salad with Smoked Pork Bathed in Shallot Vinaigrette, Smoked Salmon Served with its Traditional Garnish, Mild Goat Cheese Terrine with Nuts and Dil, Salmon Jalousie with a Julianna of Vegetables Served with an Exquisite Champagne Sauce, Lamb Tian Nicoise Served with Fresh Herbs, Delicious Chicken Breast Filled with Snail and Vegetable, Brunoise Covered in a Garlic Parsley Sauce, Peppers filled with Juicy Beef Provence Style, Traditional "Criques" Potatoes, Ballardie vegetables, Apple Tart, Gâteau St. Honoré, Coffee Eclair, Petit Four, Chocolate Opera Cake, Raspberry Mousse Cake, Coffee: regular ó decaffeinated or Tea.

GERMAN

\$60.00

Cabbage Soup Served in Bread, Potato salad, White Asparagus salad, Assortment of Cheeses, Mashed Potatoes, Vegetables caramelized with Butter, Marinated Beef fillet in Red Cabbage, Pork loin served with Sauerkraut, Fish filet with Paprika Sauce, Pear Strudel, Prunes cake, Cherry tart, Black Forest Cake.

SPAIN

\$60.00

Andalusian Gazpacho, Potatoes Aioli Style, Serrano Ham and Manchego Cheese, Spain Potatoes Tortillas, Boquerón with Vinaigrette, Octopus Gallegas Style, Mussels with Vinaigrette, Codfish Biscayne Style, Marinated Olives, Station of Fried, Andalusian Style Calamari, Ham Croquettes, Malaqueño Fries, The Original Valencian Paella, Metas Ball Garden Style, Pork Moruno Kebab, Tasty Fried Sausage And Brandy Flavor, Fried Eggplant with Oil Olives, Mushroom with Garlic And Parsley, Santiago Tart, Flao Ibizenco, Gypsy's Arm Sponge Cake, Pastissets.

MARROCAN**\$45.00**

Variety Of Bread Rolls, Salad With Cucumber, Mint Leaves, Parsley And Goat Cheese, Salad With Juicy Roast Peppers And Capers, Carrot Salad Enhanced With A Special Touch Of Cumin, Cinnamon, Lemon, Capers And Garlic, Fresh Shrimp Marinated With Paprika, Delicious Chickpea Humus, Royal Couscous, Semolina With Peach And Raisins, Vegetable Stew With A Savory Cumin Flavor, Baked Tomatoes With A Touch Of Aromatic Cinnamon, Tasty Lamb Stew With A Plums And Almonds Sauce, Chicken Tajine With A Citric Lemon Sauce And Black Olives, Grouper Filet With A Light Fava Sauce, Beef Brochette In An Aromatic Herb Marinade, Sausage Merguez, Guzeya. Coconut cake, Gulash, Puff pastry and dried fruit, Knaffe. Angel hair and ricotta, Baklawa. Puff Pastry, dried fruit and honey.

CARIBBEAN NIGHT**\$50.00**

Luscious Black Bean Soup with Rice and Onion, Fresh Green Salad with a Garden Herb Vinaigrette, Exotic Salad Bathed in a Wild Berry Dressing, Chicken Salad Dressed with Orange Juice, Lemon, a Light Soy Sauce and Onion, Conch Ceviche with Tropical Mango and a Touch of Coriander, Creole Style Seafood Stew, Mahi Mahi Filet with a Tropical Passion Fruit Sauce, Succulent Beef Brochettes Marinated with Ginger, Lemon Juice and Garlic, Jamaican Style Chicken Curry, Exquisite Coconut Rice, Carrots and Sweet Potatoes Glazed with Natural Honey and Roasted Almonds, Corn on the cob, Tropical Fruit Tarts, Coconut Cake, Passion Fruit Mousse, Chocolate Cake with a Touch of Bacardi Rum. **Add Caribbean Lobster: \$93.00**

INTERNATIONAL FUSION**\$60.00**

Fresh Lettuce Salad with Herbs From the Garden, Chicken Curry Salad with Tropical Banana and Raisins, Crab Salad with Juicy Avocado and Green Apple with a Light Touch of Balsamic Vinegar, Creamy Goat Cheese Terrine with Nuts, Brochettes of fruits tropicales, Delicate Poached Salmon Filet Served with a Tasty Carrot and Celery Broth, Steak Roll Filled A La Florantine Served with a Creamy Truffle Oil Flavored Sauce, Baked Turkey Breast with its Legs Stuffed with Delicious Mushrooms and Nuts Seasoned, Extravagant Wild Berry Chutney, Pumpkin ravioli with cheese sauce, Savory Baby Vegetable Stew Seasoned with Fresh Herbs and a Touch of Cumin, French Dessert Platters.

MIAMI BEACH NIGHT**\$74.00**

Pigeon Pea Soup with Sausage, Mixed Salad Miami with a Delicious Honey-Mustard Dressing, Sushi Platter, Extravagant Chicken and Tropical Mango Salad with Cheddar Cheese Served with a Mandarin-Ginger Dressing, Delicious Moros And Cristianos Salad with Coriander, Tuna Ceviche with Kikoman and Fresh Orange Juice, Exquisite Crab Croquette, Caribbean River Shrimp Flambéed with Brugal Rum, Delicate Breaded Grouper Filet under a Layer of Bittersweet Mango Cream, Beef Stew Seasoned with Beer and Served with Sweet Potatoe and Cuban Pepper , A Fourth Chicken Marinated with Lime Served with a Delicious Black Bean and Carambola Sauce, Cuban Corn, Sweet Potato and Carrot Meli-Melo with Sugarcoated Caribbean Pineapple and Coconut, Basmati Rice with a Touch of Cumin and Ginger, Typical Dominican Three Milk Cake, Sweet Corn Cream, Pecan Tart, Lemon Pie.

NIGHT BEACH BBQ**\$74.00**

Seafood soup with pernod flavor, Arugula lettuce salad and manchego cheese, Sauteed shrimp salad with shallots, garlic and a raspberry dressing, Duo beans Christians salad with coriender vinaigrette, Ceviche station, BBQ in Brasileira swords, Pork fillet, Veal sausages, Beef steak, Chicken drumstick, Lobster tail. Our BBQ is served with chimichurri sauce, Peter luger sauce, crude marinade clarificate butter and BBQ sauce, Samba rice with dried cherries, chestnuts, nuts, raising and vermicelli, Fried sweet potato, Grilled eggplants with mild roasted vegetables, Tropical mango Mousse, Banana tart with caramel, Fresh orange flan, Coconut pudding.

WHITE NIGHT MENU**\$60.00**

Fresh Green Salad, Ceviche Station, Mixed Seafood Salad, Tomato Salad with Tropical Mango, Exquisite Shrimp Cocktail, Fresh Salmon Platter, Caribbean Soup, Grilled River Shrimp, Tender Steak with a Raw Sauce, Pork Fillet with a Mild Honey-Mustard Sauce, Spring Rice, Rosemary Potatoes, Mixed Steamed Vegetables, Pineapple Tart, Carrot Cake, Black Forest Cake, Coconut Mousse.

AROUND THE WORLD**\$65.00**

Italy: Fresh Caprese Salad Served with a Pesto of Mixed Olives, Cheese Filled Raviolis with a Fresh Tomato Sauce and Aromatic Basil, Pasta Orecchiette with Spicy Sausage and Broccoli, Tiramisu. **Spain:** Variety of Typical Spanish Tapas, The Original Valencian Paella, Exquisite Catalan Cream, Fresh Goat Cheese Salad with Croutons, Crêpe Filled with Chicken and Mushrooms with a Creamy Béchamel Sauce, Tender Beef Fillet with Grandmother's Garnish, Delicious Floating Island. **Mexico:** Luscious Aztec Tortilla Soup with Farmer's Cheese, Traditional Guacamole, Chicken Fajita Adelita, Mahi Mahi Filet a la Veracruzana Style, Mayan Pyramid

GRILL BUFFET**\$40.00**

Garden mixed salad, Cucumber salad, Cactus leaves salad, Vegetables "Escabeche" "Sn. Cristobal" style, Tomato salad, Assortment of Tropical fruits, Guacamole and Tortilla chips, Pico de Gallo Spicy chili peppers sauces, Beans "Charro" style, Mixed Beef and Chicken Kebabs, BBQ Pork ribs, Grilled Chicken, Mixed Beef and Chicken Fajitas, Flour and Corn Tortillas, Marinated Pork tacos "Pastor" style, Baked Potato, Scallions, Melted Cheese, Pumpkin pie, Corn pie, Fruit cake, Rice pudding, Mexican sweets, Chocolate cake, Jericallas.

ITALIAN**\$45.00**

Grilled Vegetables Antipasto, Mixed salad, Capresse salad, Cold Pasta salad, Italian cold Meats delicacies and Cheeses, Bruschetta and Focaccia, Minestrone soup, Rissotto a la Tocineta, Vegetables al Pesto, Potatoes scented with Rosemary, Ravioli stuffed with Ricotta and Spinach, Chicken breast stuffed with Prosciutto, Beef medallions with wild Mushroom sauce, Grouper filet "Florence" style Cheese Lasagna, Canelloni, Assortment of Fruit tarts, Tiramisu, Canellonis of Ricotta, Cheesecake Napolitan crustard.

GERMAN**\$45.00**

Mixed garden greens, Olive Oil with herbs and assortment of Vinegars, Potato salad, White Asparagus salad, French Cold Meats and Cheeses, Cabbage soup served in bread bowl, Mashed Potatoes, Vegetables caramelized with Butter, Marinated Beef fillet in Red Cabbage, Pork loin served with Sauerkraut, Fish fillet with Paprika sauce, Apple tart with Rum, Pear Strudel, Prunes cake, Cherry tart, Black Forest cake, Cheesecake, Marzipan sweets.