

EVENTS MENU



COFFEE BREAK MENU



Cookies Coffee Break Price \$6 p/p

- Includes a variety of beverages (juice, coffee, tea) and assorted cookies (3 types)

Sun Coffee Break Price \$4 p/p

- Includes a variety of beverages (juice, coffee, tea) and one option to choose

Sunrise Coffee Break Price \$5 p/p

- Includes variety of beverages (juice, coffee, tea) and two options to choose

Energy Coffee Break Price \$15 p/p

- Includes variety of beverages (juice, coffee, tea)
- Yogurt parfait with granola
- Energy bar
- Smoked salmon mini sandwich, cream cheese and caramelized apple

COFFEE BREAK OPTIONS

Savoury Options \$6 per unit

- Fish and chips (Breaded fish sandwiches, pickles, onion crisps and cassava chips with tartar sauce)
- Puff pastry with chicken and mushrooms
- Puff pastry with salmon and feta cheese
- Turkey breast finger sandwich with swiss cheese, chikrut, herbs and horseradish dressing
- Salmon, brie cheese and caramelized apple croissants
- Turkey and cream cheese "tequeños"
- Trio of typical bread (dinner rolls, yuca buns, buñuelos)
- Mini hamburger with BBQ sauce, sautéed onion, bacon, and colby cheese
- Chicken and pineapple wrap with parmesan cheese and dressing grilled cesar
- Beef wrap with roasted bell pepper, gouda cheese and thousand island dressing
- Meat pies with ají

COFFEE BREAK MENU



- Paninni of focaccia, roast beef, smoked cheese, confit tomato, pickle and dijon mustard
- Vol au vent of chicken with mushrooms cream
- Mini barbecue chicken sandwiches, cheese melted colby, cucumber, fried onions and cesar dressing
- Mini sandwich of ham and cheese
- Mini hawaiian pizza
- Mini marguerita pizza
- Mini havana sandwich (roast pork, avocado, tomato, cheese and garlic mayonnaise)

Sweet Options \$5 per unit

- Apple pie
- Caramel flan
- Pineapple cake
- Orange pie
- Mini lemon pie
- Puff pastry and cream
- Fruit cocktail
- Nutella and macadamia brownie
- Tres leches cake with coconut and rum
- Mini alfajor
- Dried fruit tartlets
- Oats and yogurt muffin
- Ginger and cranberry muffin
- Apple and pecan muffins

BREAKFAST



SERVED BREAKFAST

Continental Breakfast Price \$14 p/p

- Seasonal fruit plate
- Mini plate of cold cuts and cheese
- Croissant
- Butter, marmalade, cream cheese

Chef's Breakfast Price \$15 p/p

- Fruit salad
- Mini Tamal
- Scrambled eggs with corn, cheese and cilantro
- Gallo pinto
- Arepa with cheese, butter and guacamole

American Breakfast Price \$16 p/p

- The seasonal fruit plate
- Scrambled eggs,
- Bacon, sausages
- Hash brown
- Fruit muffin, croissants, cinnamon roll
- Butter, marmalade, cream cheese

Tex Mex Breakfast Price \$15 p/p

- Scrambled eggs with tomatoes and scallions
- Shredded beef
- Dish with ham and farmer cheese

Guanacasteco Traditional Breakfast Price \$20 p/p

- Cup of fruit with farmer cheese
- Mini arepas
- Gallo pinto
- Meat in sauce or shredded beef
- Pan de bono, yucca buns, buñuelos

Heliconia Breakfast Price \$20 p/p

- Yogurt with granola parfait
- Eggs benedict on a toast and hollandaise sauce
- Tartar of smoked salmon and spinach
- Bacon and sausage
- Walnut bread, chocolate croissant, croissants and Donuts,
- Butter, marmalade, cream cheese

Taxes included

BREAKFAST



BREAKFAST BUFFET

American Breakfast Buffet Price \$20 p/p

- Variety of fresh fruit slices
- Yogurt, granola and cereal
- Scrambled eggs
- Hash brown
- Bacon and sausages
- Baguette bread, croissants, donuts and cinnamon rolls
- Butter, marmalade, cream cheese

Healthy Breakfast Buffet Price \$25 p/p

- Fruit cocktail with honey
- Yogurt with granola parfait
- Variety of cereal and energy bars
- Omelet with vegetables
- Low fat farmer cheese
- Pita bread, date bread, whole wheat bread and carrot cake
- Cheese cream, butter and marmalade

Working Breakfast Buffet Price \$16 p/p

- Fruit salad
- Variety of yogurts
- Omelet of your choice, (turkey, tomato and spinach)
- Cold cuts and fresh cheeses
- Smoked salmon mini sandwich, brie cheese and caramelized apple
- Gallo pinto
- Puff pastry with chicken and mushrooms, whole wheat bread, croissant and cinnamon rolls
- Butter, marmalade, cream cheese

Taxes included

LUNCH



SERVED LUNCH

Served Lunch 1 Price \$18 p/p

- Appetizer:
Mixed green, cesar dressing, parmesan cheese curls, flavored croutons
- Main Course:
Stuffed cannelloni, with chicken or beef mushrooms ragu topped with pomodoro and cream sauce, with mozzarella cheese and herbs gratin
- Dessert:
Almond pannacotta with strawberry syrup

Served Lunch 2 Price \$30 p/p

- Appetizer:
Roasted trout and arugula salad, with avocado, grilled vegetables, feta cheese and the chef's radish dressing.
- Main Course:
Stuffed turkey with fresh cheese and sweet plantain on caramelized onion with orange and cream mushroom risotto
- Dessert:
Lemon Pie with Italian meringue

Served Lunch 3 Price \$35 p/p

- Appetizer:
Warm chicken and leeks salad, potatoes and candied apples
- Main Course:
Sea bass fillet with shrimp butter, capers and crunchy olives served with vegetables, mashed lentils and crispy onions
- Dessert:
Coconut pie

Served Lunch 4 Price \$22 p/p

- Appetizer:
Shrimp chowder with lime
- Main Course:
Beef medallions with wild mushroom sauce served crispy yuca and Merlot
Parmesan eggplant
- Dessert:
Crème brûlée

Taxes included

LUNCH



Served Lunch 5 Price \$380 p/p

- Appetizer:
Cream of mushroom with crispy leek
- Main Course:
Beef tenderloin with roquefort sauce, sauteed potatoes with fresh herbs, tomato relish and candied peppers
- Dessert:
Yogurt panna cotta

Served Lunch 6 Price \$22 p/p

- Appetizer:
Bocconcini and cherry tomato salad with balsamic reduction and basil pesto
- Main Course:
Pasticciata and bolognese lasagna
- Dessert:
Tiramisu

Served Lunch 7 Price \$35 p/p

- Appetizer:
Trio of crab, shrimp and tuna in a rocoto and yellow pepper sauce
- Main Course:
Roast pork with cider gravy served seafood sauce and the galician potatoes.
- Dessert:
Blackberry cream and cheese mousse with almonds praliné and sesame seeds

Served Lunch 8 Price \$35 p/p

- Appetizer:
Mediterranean grilled octopus, sauteed potatoes with fresh herbs and mojito fruit
- Main Course:
Grilled chicken florentine sauce, grilled zucchini, with manchego cheesy, rice and tomato pesto
- Dessert:
White chocolate parfait, macerated peaches, orange rum

LUNCH



Served Lunch 9 Price \$30 p/p

- Appetizer:
Cajun soup, served with rustic crusty bread
- Main Course:
Beef medallions in merlot sauce
Mahi Mahi with mango-cilantro pesto
Served with crunchy vegetables, rice with almonds and raisins
- Dessert:
Passion fruit mousse, strawberry and praline

Served Lunch 10 Price \$40 p/p

- Appetizer:
Tomato and cheese cream with garlic croutons
- Main Course:
Salmon with coconut and curry sauce
Beef Tenderloin medallion argentinian style, chimichurri sauce with old fashioned mashed potatoes
- Dessert:
Nutella and Amaretto mousse

Served Lunch 11 Price \$25 p/p

- Appetizer:
Stuffed parmesan cookies filled with crab and cucumber salad, mixed greens with passion fruit dressing
- Main Course:
Milanese chicken caprese with basil pesto
Asian pork tenderloin and barbecue sauce with mashed "tiquisque" and crispy baked yuca
- Dessert:
Almond, cinnamon and pear pie

BUFFET



Buffet 1 Price \$44 p/p

- Soup:
Leek cream with garlic croutons
- Appetizer:
Mixed greens with avocado, hearts of palm and onion
Russian salad
Grilled chicken salad with mango
Mixed greens with salad dressing
- Main Course:
Grilled beef medallions with merlot sauce
Baked chicken with creole sauce
Trout in aromatic sauce
Parmentier potatoes with crispy ham
Garden rice
- Dessert:
Nutella tiramisu
White chocolate and peach parfait
Pears and cinnamon pie

Buffet 2 Price \$42 p/p

- Soup:
Arracache soup
- Appetizer:
Apple n cabbage slaw salad
Greek salad
Open Salad Bar:
Mixed green, carrot sticks, hard-boiled eggs, cucumber, olives and tomato.
Parmesan cheese, croutons, cesar dressing, honey mustard, passion fruit vinaigrette
- Main Course:
"Asado Negro" (Perfect round eye roast cooked in a flavorful wine broth until the beef is meltingly tender)
Salmon with Herbed Butter Sauce
Grilled chicken with chimichurri sauce
Roasted vegetables
Mashed potatoes
- Dessert:
Thyme crème brûlée
Carrot cake with cream cheese
Pear and lychee mousse

Taxes included

BUFFET



Buffet 3 Price \$42 p/p

- Appetizer:
 - Seafood "Salpicón"
 - Pear Salad
 - Mixed green, gorgonzola and almonds
 - Caprese salad skewers
 - Red snapper ceviche
 - Mixed green salad with dressings
- Main Course:
 - Braised pork loin with asian bbq sauce
 - Grilled fillet of grouper with roasted red pepper sauce
 - Steak medallions with mushroom sauce
 - Veggie fried rice
 - Parmesan gnocchi with puttanesca sauce
 - Grilled vegetables
- Dessert:
 - Lemon pie
 - Station of truffles and chocolate covered strawberries
 - Amaretto and nutella biscuits
 - Bailey's "Tres Leches" cake

Buffet 4 Price \$55 p/p

- Appetizer:
 - Sea bass ceviche
 - Cesar salad with chicken.
 - Niçoise salad
 - Pasta Primavera Salad
 - Mixed green salad with dressings
- Main Course:
 - Gorgonzola and mushroom stuffed beef tenderloin with rosemary sauce
 - Fresh salmon with cilantro sauce
 - Sweet and sour pork ribs
 - Vegetable gratin
 - Rice with raisins and almonds
 - Old fashioned mashed potatoes
- Dessert:
 - Ginger and chocolate cake
 - Crème brûlée
 - Coconut pie
 - Coffee flan

Taxes included

BUFFET



Buffet 5 Price \$60 p/p

- Appetizer:
 - Cesar salad with shrimp
 - Crab with aji salad
 - Marinated bocconcini with olive oil and cappers
 - Pork and shrimp spring roll with hoisin sauce
- Main course:
 - Grilled beef tenderloin with scallions and miso sauce
 - Chicken strips and rice noodle with rustic 5 spice sauce
 - Mahi Mahi fillet with reduced soy sauce and sesame seeds
 - Spicy caribbean seafood casserole
 - Eggplant curry
 - Fried yuca sticks with homemade aji
- Desserts:
 - Chocolates and truffles
 - Apple pie tart
 - Pistachio blackberry mousse

FORMAL DINNER



Gala Served Menu 1 Price \$32 p/p

- Appetizer:
Tanoshi soup (red snapper, vegetables, calamari, shrimps and crispy river shrimp broth flavored with kaffir lime leaves.)
- Main Course:
Apple bbq smoked pork chops and old fashioned mashed potatoes
- Dessert:
Mango ginger parfaits

Gala Served Menu 2 Price \$25 p/p

- Appetizer:
Cartagena ceviche
- Main Course:
Steak gaucho style with Argentinian chimichurri sauce, potatoes skin with herbs and roasted garlic puree
- Dessert:
Crème brûlée pie with strawberries and cointreau

Gala Served Menu 3 Price \$44 p/p

- Appetizer:
Duck pancakes with hoisin sauce
- Main Course:
Salmon fillet with mango chimichurri and peppermint served with asparagus dutch style and quinoa penne pasta with creamy mushroom sauce
- Dessert:
Berries with tequila cream

Gala Served Menu 4 Price \$43 p/p

- Appetizer:
Clam chowder
- Main Course:
Rack of braised lamb ribs with brown sugar mustard glaze with quinoa of mango and basil
- Dessert:
Caramel coffee mousse with crispy phyllo

Taxes included

FORMAL DINNER



Gala Served Menu 5 Price \$50 p/p

- Appetizer:
Smoked trout salad with avocado, arugula, grilled vegetables and feta cheese salad with horse radish dressing
- Second Appetizer:
Crab croquettes with gooseberry mango chutney
- Main Course:
Shrimp with garlic sauce and fettuccine rosé
- Dessert:
Oreo cheesecake with candied orange

Gala Served Menu 6 Price \$60 p/p

- Appetizer:
Duck spring roll with sambal (sweet soy sauce), cilantro and peanuts
- Main Course:
Lobster thermidor with mashed greens and baked artichokes
- Dessert:
Hazelnut timbale with dark chocolate

BOX LUNCH



Box Lunch 1 Price \$23 p/p

- Chicken barbecue sandwich with colby jack cheese, frisée lettuce, tomato, fried onions and dressing
- Fruit (apple, pear or peach)
- Cabbage salad with apples and raisins
- Potatoes or yuca chip
- Nutella and macadamia brownie
- Fruit punch juice box

Box Lunch 2 Price \$18 p/p

- Rustic rye bread, beef pastrami, swiss cheese, sour cabbage, and russian dressing
- Fruit cocktail
- Heart of palm and avocado salad
- Potatoes or yuca chip
- Apple pie
- Fruit punch juice box

Box Lunch 3 Price \$16 p/p

- Roasted pork sandwich with emmental cheese, avocado, tomato, lettuce and mayonnaise with garlic and parsley
- Russian salad
- Fruit salad
- Potatoes or yuca chip
- Pineapple cake
- Fruit punch juice box

CANAPES



Cold Canapes Price per unit \$7

- Crab aji sushi roll / breaded shrimp, cream cheese and strawberries covered with crab and yellow pepper sauce
- Pork and shrimp spring rolls
- Mushroom and serrano ham skewers
- Crab and seaweed tempura octopus salad
- "Peruvian Crab Causa" with aji sauce (Spicy potato-layered dish with crab)
- Shot of smoked cheese with balsamic reduction
- Shot of manchego cheese with honey and rosemary
- Tuna tataki with vegetables tempura and ponzu sauce
- Lobster with grilled mango mousse canape
- Mini ceviche
- Canape of roast beef with pickles and dijon mustard

Hot Canapes Price per unit \$7

- Spring roll with chicken and plum sauce
- Mini galician bread filled with a chef's special ingredient
- Stuffed mahi mahi croquettes with tartar sauce
- Fried shrimp wrapped in coconut with sesame sauce
- Tandori of chicken and beef (Chicken cubes and beef with teriyaki sauce and served over warm Japanese rice)
- Cheese "Tequeños" filled with guava chutney (made with a Won Ton wrap like dough filled)
- "Tequeños" filled with cheese cream and turkey
- Sweet and sour crispy chicken skewers
- Chicken wings smoked bbq sauce
- Sweet smoked pork ribs
- Mini "patacón" with tuna and guacamole and serum (Patacon fried plantains)
- Beef mignonette with port sauce
- "Enyucados" with sour cream (enyucado is a fried cassava croquette)
- Mini chicken empanadas with aji
- Mini empanadas with guacamole
- Mini empanada gallega of tuna
- Apple, cinnamon and black pudding tart

FOOD STATIONS



Cheese Station 1 Price \$20 p/p

- Marinated bocconcini with basil and black pepper
- Smoked tilsit with balsamic reduction
- Fresh goat cheese
- Manchego cheese
- Roquefort cheese
- Brie cheese
- Chorizo
- Serrano ham
- Greek olives with olive oil, oregano and garlic
- Variety of breads and grissinis

Cheese Station 2 Price \$43 p/p

- Parmesan cheese
- Feta cheese with olive oil and oregano
- Green olives with olive oil and rosemary
- Emmental cheese
- Variety of breads and grissinis

Dessert Station Price \$10 p/p

- Chocolate station (truffles and chocolates)
- No-Bake Cheesecake
- Profiteroles with gooseberry cream
- Passionfruit "tres leches" cake
- Meringues with red fruit sauce

Midnight Station 1 Price \$9 p/p

- Beef Short rib soup with grilled arepas and aji

Midnight Station 2 Price \$17.50 p/p

- Chicken and shrimp "chupe", farmer's cheese, sweet corn rice with cilantro

Midnight Station 3 Price \$14.50 p/p

- Mini beef empanadas, egg stuffed arepa with homemade aji

FOOD STATIONS



Mexican Station Price \$38 p/p

- Traditional mexican tortilla soup with (cheese, sour cream, avocado, fried tortillas, pork, chicken)
- Mexican rice
- Veracruz style red snapper
- Chorizo and cheese quesadilla
- Chips with guacamole
- Green sauce
- Chimichurri, roasted tomato sauce
- Specialty dish: Chicken chilaquiles, chorizo or beef with refried beans, cheese and fresh cilantro

Chef Station Price \$21 p/p

- Sea bass with sautéed vegetables, "Chorrillos-style"
- Chicken salad
- "Asado Negro" (perfect round eye roast cooked in a tasteful wine broth until the beef is meltingly tender)
- Green rice
- Corn cake
- Chicken or beef tamales
- "Tequeños" with guava sauce (Tequeños made with a Won Ton wrap like dough filled)
- Specialty dish: Cachapas and arepas stuffed (pork shoulder, "reina pepiada", farmer cheese, tomato slices, "guasacaca" and spicy) ("Reina Pepiada" zesty chicken salad with avocado mayonnaise) ("guasacaca" The sauce is made from citrus, parsley, garlic, and chili peppers)

Croc's Station Price \$20 p/p

- Duo of asparagus with béarnaise sauce
- Vol au vent ai frutti di mare
- Specialty dish: Beef Tenderloin to Languedoc (Roast beef tenderloin with port mushroom sauce)
- Breads and baguettes

FOOD STATIONS



Napolitan Station Price \$15 p/p

- Caprese skewers with candied tomatoes
- Vegetable roll grill with balsamic dressing
- Bruschetta mozzarella and beef tenderloin with marsala mushroom sauce
- Specialty dish: Linguini, penne in aromatic tomato sauce
- Selecting a garnish: Baby capers, olives, basil pesto

Peruvian Station Price \$48 p/p

- Grilled beef brochettes
- Grilled octopus with Peruvian chimichurri
- "Tiradito" of tuna with olive sauce (Tiradito is a Peruvian dish of raw fish, cut in the shape of sashimi, and of aspect similar to crudo, and carpaccio)
- Variety of fresh Ceviche
- Specialty dish: Tradicional "Causa Limeña" (traditional Causa Limeña is made of layers of cooked, mashed yellow potatoes filled with a variety of vegetables (avocado, onions, choclo and chili) and fish (tuna, shellfish) or chicken)
- Crispy chips

Snack Station Price \$21 p/p

- Mini burgers
- Mini hot dog
- Cheese nachos
- Pop Corn
- Specialty dish: Chicken fingers with barbecue sauce

Kids Menu Price \$27 p/p

- Appetizer:
Fruit bowl
- To choose:
Mini burger and french fries
Mini hot dogs with sauces and potatoes chips
Creamy chicken spaghetti
- Dessert:
Ice cream scoop or brownie

Taxes included

FOOD STATIONS



BBQ Station Price \$35 p/p

- Appetizer:

Latin ceviche

Salad bar

(Pico de gallo, guacamole with chipotle, tortilla & plantain chips, lettuce, russian salad, tomato, cucumber, hearts of palm, corn, cabbage, Italian salad)

- Main Dishes

Beef tenderloin

Grilled chicken

BBQ pork ribs in pineapple sauce

- Side Dishes

Cajun Style potatoe

Refried beans

Corn on the cob

Grilled vegetables

- Desserts

Costa Rican style desserts

(rice with cinnamon & milk, cajeta, seasonal style mousse & sliced fruits)