

Buffet Dinner Selections

TICO WELCOME DINNER \$96 PER PERSON

Starters

Patacones, Black Bean Dip, Sour Cream
Homemade Tortilla Chips, Guacamole, Pico de Gallo
Potato & Beef & Cheese Empanadas
Chicken Tamale, Chile Verde
Ceviche Bar – Sea Bass, Shrimp, Vegetarian

Salads

Sliced Fresh Tropical Fruit
Garden Baby Greens with Farmers Tomatoes, Hearts of Palm, Papaya Seeds and
Guyaba White Balsamic Vinaigrette
Costa Rican Beet Salad

Soup

Crema de Papaya Soup
Sopa Negra

Mains

Fresh Grilled Sea Bass with Passion Fruit Salsa
Traditional Arroz con Pollo
Slow Roasted Roast Pork ala Lizano
Coffee Rubbed Tenderloin of Beef

Accompaniments

Sauteed Yuca
Gallo Pinto
Fried Plantains

Desserts

Tres Leches
Passion Fruit Cheesecake
Costa Rican Coffee & Chocolate Mousse Parfait
Housemade Rolls and Butter
Freshly Brewed Costa Rican Coffee, Decaffeinated Coffee and an Assortment
of Twining Teas

Buffet Dinner Selections

CABALLERO COOKOUT \$97 PER PERSON

Starters

Chorizo Stuffed Jalapenos

Deviled Eggs Lizano

Buffalo Wings, Mango Hot Sauce

*Black Bean Chili Bar: Toppings include: Chipotle Sour Cream, Avocado, Tomato, Green
& White Onion, Assorted Cheese, Tortilla Chips, Pico de Gallo, Chile Spiced Cashews*

Salads

Sliced Fresh Fruit

*Mixed Organic Greens with Onions, Farmers Tomatoes, Roasted Olives and Cucumbers
with Red Wine Vinaigrette*

Roasted Sweet Corn Salad with Sweet Onions and Roasted Red Peppers

Mustard Potato Salad

Mains

Spice Rubbed NY Strip Loin Steak

Mahi Mahi Barbecued in Banana Leaves

Grilled Chicken with Mango Barbecue Sauce

Pulled Pork Sliders

Accompaniments

Fire Roasted Garlic Potatoes

Roasted Corn with Chimichurri Butter

Balsamic Grilled Vegetables

Yuca Jalapeno Bread & Buttermilk Biscuits

Desserts

Chocolate Molten Cake

Tropical Fruit Crumble

Assorted Giant Cookies & Brownies

Housemade Rolls and Butter

*Freshly Brewed Costa Rican Coffee, Decaffeinated Coffee and an Assortment
of Twining Teas*

Buffet Dinner Selections

EL MUNDO \$110 PER PERSON

Starters

Artisinal Cheeses with Assorted Breads & Crackers
Trio of Hummus, Babagannoush & Tzatziki and Pita
Crudite with Assorted Dressings
Antipasto, Assorted Meats, Cheese, Olives, Grilled Vegetables with Aged Balsamic

Salads

Butter Lettuce, Shrimp, Chive, Pink Sauce
Mixed Greens, Tomato, Kalamata Olive, Tomato, Feta & Red Wine Vinaigrette
Orange, Avocado & Red Onion Salad
Caprese Salad

Mains

Chicken Marsala with Mushrooms
Slow Roasted Pork Loin with Tamarind Glaze and Caramelized Onions
Grilled Sea Bass with Tomato, Feta & Oregano Vinaigrette
Vegetarian Lasagna

Accompaniments

Marscapone Polenta
Herb Roasted Potatoes
Almond, Dried Mango Couscous

Desserts

Crème Brulee
Tiramisu
Almond Torte
Housemade Rolls and Butter
Freshly Brewed Costa Rican Coffee, Decaffeinated Coffee and an Assortment of Twinning Teas

Buffet Dinner Selections

CARNIVALE \$115 PER PERSON

Starters

Fresh Shellfish & Ceviche Bar
Shrimp
Crab Claws
Sea Bass, Shrimp, Vegetarian Ceviche
Sweet Potato Fritters
Cheese Croquettes, Mango Dipping Sauce
Pork Kabob Bites, Pineapple Glaze
Coconut Chicken Filled Tostone
Conch and Corn Chowder with Homemade Rolls

Salads

Organic Arugula with Goat Cheese, Toasted Pecans and Passion Fruit Champagne
Vinaigrette
Green Papaya Salad
Mango Slaw

Mains

Jerk Chicken, Pickled Onion, Mango Relish
Pepper Crusted Tenderloin of Beef
Blackened Red Snapper with Fruit Salsa
Grilled Langostine with Papaya Butter

Accompaniments

Sofrito Rice
Mashed Sweet Potatoes
Sauteed Vegetables

Desserts

Caribbean Lime Mousse Cake
Coconut Flan
Banana Cake with Guava Creme
Housemade Rolls and Butter
Freshly Brewed Costa Rican Coffee, Decaffeinated Coffee and an Assortment
of Twinning Teas

Buffet Dinner Selections

ASIANA \$125 PER PERSON

Starters

Edamame with Sea Salt

Pork & Vegetable Won Tons with Soy-Guava Dipping Sauce

Vegetable Summer Rolls with Sweet Chili Dipping Sauce

Sushi Station

Assorted Nigiri, Maki & Sashimi

Coconut, Tomato & Chicken Soup

or

Miso Soup, Tofu, Green Onion

Salads

Cucumber Salad with Mirin, Sesame Seed and Vinegar

Mixed Greens with Ginger Sesame Vinaigrette

Mains

Coconut Curry Crusted Mahi Mahi

Teriyaki Beef Tenderloin

Pork Katsu with Mango Katsu Sauce

Tofu Pad Thai, Tofu, Peanut, Green Onion, Bean Sprout, Carrot, Cilantro, Lime

Accompaniments

Coconut, Fried and Brown Rice

Stir Fry Vegetables

Desserts

Green Tea Crème Brulee

Coconut Egg Rolls with Chocolate Dipping Sauce

Guava Mousse

Freshly Brewed Costa Rican Coffee, Decaffeinated Coffee and an Assortment of Twinning Teas