

## *Buffet Dinner Selections*

### **TICO WELCOME DINNER \$80 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*