

COLD HORS D'OEUVRES

SPECIAL SELECTION \$18.00 PER DOZEN

Bleu Cheese Stuffed Olives
Homemade White Bean & Roasted Red Pepper Bruschetta
Herb Goat Cheese Stuffed Baby Potatoes
Cucumber Topped with Homemade Hummus
Chilled Watermelon & Mint Shot
Caprese Crostini with Local Fresh Mozzarella, Organic Tomato and Basil
Tortilla Chips with Avocado and Guacamole
Plantain Patacones with Black Bean Dip
Tortilla Española with Red Pepper Aioli

DELUXE SELECTION \$20.00 PER DOZEN

Black Bean & Roasted Chicken on Yuca Bread
Bresaola and Buffalo Mozzarella with Tomato Chutney
Curry Chicken Salad with Almond and Raisin on Pita
Chicken and Herb Mousse on Garlic Bread
Beef Carpaccio with Grana Padano, Olive Oil and Capers on Toast Point
Fresh Local Mozzarella & Papaya Wrapped in Prosciutto

PREMIUM SELECTION \$24.00 PER DOZEN

Ahi Tartare and Guacamole in a Crispy Wonton
Blackened Ahi with Wasabi Cream Cheese Crostini
Sea Bass Ceviche Spoon
Chipotle Roasted Shrimp, Pico de Gallo, Avocado in Lettuce Cup
Smoked Salmon and Caper Sour Cream on Cucumber
Spanish "Boquerones" with "Olivada" and Tomato Confit
Monkey Sushi Roll (Soft Shell Crab, Cucumber and Masago)
Ginger Sushi Roll (Tempura Shrimp and Gari Ginger with Panko covering)

SUPER PREMIUM SELECTION PER DOZEN

Caviar and Blinis, Osetra, Price varies Depending on the Season
King Crab Legs with Drawn Butter, per pound \$82.00
Sashimi Hamachi with Seaweed Salad per dozen \$38.00
Jumbo Shrimp Cocktail Shooter per dozen \$62.00
Fresh Costa Rican Oyster, per dozen \$24.00

Costa Rican Sales Tax is currently 13% and will be added to all food and beverage charges.
All food and beverage is subject to a 10% service and administration fee. Service charges are not taxed.

HOT HORS D'OEUVRES

SPECIAL SELECTION \$20.00 PER DOZEN

Goat Cheese, Mango and Prosciutto Flatbread
Vegetable Spring Rolls with Sweet Chili Dipping Sauce
Vegetable Tempura with Soy & Ginger Dipping Sauce
Spinach & Feta Tartlet
Black Bean & Cheese Empanada with Pico de Gallo
Fried Mozzarella Sticks with Pomodoro sauce
Jalapeño Poppers

DELUXE SELECTION \$28.00 PER DOZEN

Pulled Pork Empanadas with Chimichurri
Chicken Taquitos with Spicy Dipping Sauce
Wild Mushroom & Pancetta Bruschetta
Chicken Satay with Peanut & Ginger Dipping Sauce
Pork and Shrimp Dumplings with Sweet & Spicy Dipping Sauce
Chicken & Manchego Cheese Croquettes with Guava Dipping Sauce
Teriyaki Beef & Leek Skewer
Crispy Chicken Bites Topped with Spicy Sprouts
Mojo Marinated BBQ Pork Rib

PREMIUM AND SUPER PREMIUM SELECTION (PRICES PER ITEM)

Seared Jumbo Scallops dozen \$85.00
Jumbo Shrimp al Ajillo (Butter, Garlic and Lemon) dozen \$56.00
Lobster Arancini with Vierge Sauce dozen \$76.00
Warm Foie Gras Mousse with Brandy Jelly dozen \$93.00
Rack of Lamb with Gremolata dozen \$90.00
Breast of Duck Confit with Shiitake Mushroom and Lemongrass dozen \$85.00

MINI SLIDERS (PRICES ARE PER PIECE)

Beef Burger with Caramelized Onions, Pear Chutney & Horseradish Cream \$6.00
Shredded Braised Beef, Smoked Provolone and Chayote Slaw \$6.00
Roasted Turkey, Guava Aioli, Arugula and Swiss Cheese \$5.50
Grilled Vegetables, Avocado aioli, Turrialba Cheese and Sprouts \$4.50
Grilled Sea Bass, Chipotle Mayonnaise, Roasted Beets and Spinach \$5.50
Pulled Pork, Sautéed Onions, Cabbage Slaw and BBQ Sauce \$5.00

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Reception Selections

BOCA STATION \$32.00 PER PERSON

*Patacones & Homemade Chips with Guacamole, Pico de Gallo & Black Bean Dip
Gazpacho Shots
Sea Bass Ceviche
Pulled Pork Empanadas with Chimichurri Sauce
Chifrijo, Steamed Rice, Pico de Gallo Salsa
Assorted "Picadillos" with Corn Tortillas
White Beans with Tico Sausage
Pibil Pork, Homemade Corn Tortillas, Habanero Sauce, Pickled Onions*

SUSHI STATION \$35.00 PER PERSON

*Assorted Maki, Nigiri Sushi and Sashimi, Soy Sauce, Pickled Ginger and Wasabi
And your Choice of 4 different Rolls (contact the Banquet Department for options)*

CARVING STATIONS:

*TENDERLOIN OF BEEF (Price per whole piece (2 kg/4.4 lb) \$100.00,
serves 8-10 guests)*

PRIME RIB (Price per whole piece (7 kg/15.4 lb) \$ 420.00, serves 18-20 guests)

*BEEF SIRLOIN (Price per whole piece (5 kg/11 lb) \$275.00, serves 15-18 guests)
Served with Horseradish Sauce, Chimichurri, and Dijon Sauces*

*WHOLE GRILLED MAHI MAHI, SNAPPER OR AHI TUNA FISH LOIN
(Price per piece \$125.00, serves 14-16 guests) Served with Mango Relish, Mojo, Lemon
Drawn Butter, Ponzu and Tartar Sauces*

ADOBO MARINATED ROASTED PORK LOIN \$95.00 (Per Item, serves 14 guests)

*CAJA CHINA WHOLE PORK \$395.00 (serves 30-35 guests)
Served with Chimichurri Sauce, Salsa Verde, Mojo and Salsa Rostizada*

CRUDITÉS \$10.50 PER PERSON

*Broccoli, Radish, Celery and Carrots, Olive and Sundried Tomato Tapenade, Homemade
Hummus, Chipotle Ranch with Whole Grain Crackers and Homemade Pita*

ARTISAN CHEESE SELECTION \$26.50 PER PERSON

*Assorted Cheeses (Gouda, Gorgonzola, Camembert, Provolone, Swiss, Aged Cheddar,
Spanish Manchego, Brie, Appenzeller, Masdam, Emmental and Edam) with Crackers
and Crostinis, Homemade Chutney, Local Honey, Toasted Nuts and Dried Fruits*

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ANTIPASTO AND GRILLED VEGETABLES

\$20.00 PER PERSON

Elaborate Display of Grilled Vegetables, Marinated Artichokes, Salami, Italian Sausage, Prosciutto, Italian Olives, Marinated Mushrooms, Pepper, Cheeses, Italian Breads, Olive Oil and Pesto

PASTA STATION \$25.00 PER PERSON

ASSORTED PASTAS: Fetuccini, Capellini, Spaguetti, Penne, Rigatoni, Tortellini, Ravioli (ricotta and spinach, cheese) and Farfalle

ASSORTED SAUCES: Pomodoro, Alfredo, Pesto, Aurora, Aglio Olio and Creamy Spinach

ASSORTED INGREDIENTS: Fresh Tomatoes, Onion, Bell Peppers, Zucchini, Eggplant, Olives, Feta Cheese, Goat Cheese, Grana Padano Cheese, Walnuts, Capers, Sundried Tomatoes, Chillies, Jalapeño Peppers, Corn, Ham, Bacon and Sausage

DESSERTS (CHOOSE 4)\$10.50 PER PERSON

*Tres Leches
Passion Fruit Mousse
Nutella Crème Brulée
Mango Rice Pudding
Torrejas, Florentine Tart
Mini Brownies
White Chocolate and Blueberries Tartlets
Chocolate and Coffee Parfait
Fig and Orange Truffles
Pistachio Baklava
Millefeuille Tart
Torrejas
Banana Cheese Cake*