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¡At your Service!

Chef's Choice #1

Penne Pasta Salad with Grilled Vegetables in Balsamic Vinegar

Broccolo Almondine

Mexican Rice (with Tomato)

Baby Potatoes with Rosemary

Spanish Omelet

Mayan Oven Roasted Pork with Red Onions in Vinegar

Mahí mahí a la Meunière

Dessert:

Coconut Flan Custard

***\$34 per person
Tax is included***

¡At your Service!

Chef's Choice #2

Green Salad with Lime Vinaigrette

Steamed Vegetables

Rice Primavera

Mashed Potatoes

Mahi Mahi in Vera Cruz Sauce (Tomatoes, Capers, Olives)

Pork Medallions in Sweet and Sour Sauce

Dessert:

Brownies

\$37 per person

Tax is included

¡At your Service!

Chef's Choice #3

Greek Salad

*Tomato, Feta cheese, black olives, red onion, oregano, lime juice, olive oil,
salt and pepper*

Mixed Steamed Vegetables

Wild Rice

Baked Potato

Chicken aux Fines Herbes in Pomodoro Tomato Sauce

Tenderloin in Sage Sauce

Dessert:

Islands in the Stream

\$37 per person

Tax is included

¡At your Service!

Vip Menu

Entrée

- 1. Cream of asparagus soup accompanied by clams*
- 2. Lettuce salad with peaches, apple vinaigrette, and white chocolate*

Main courses

Tenderloin stuffed with shrimp served on a bed of mashed potatoes and ricotta cheese and citrus fruit in a red wine reduction

Dessert

Loops filled with chocolate and fruit compote

*\$62 per person
Tax is included*

¡At your Service!

Vip Menu I

Hot entrée

Cream of artichoke soup with prosciutto

Cold entrée

Tuna tartare with Kalamata olives

o

Portobello mushroom Napoleon with pears, fennel, and ricotta cheese

Main course:

Tenderloin saltimbocca with porcini mushroom and asparagus risotto

o

*Fish bits with tapenade on baby green beans and almonds sautéed with
Balsamic butter*

Dessert

Baklava with bananas and kiwi fruit

\$89 per person

Tax is included

¡At your Service!

Sabanero Menu

Creole Salad

Vegetables and Meat Stewed in a Broth

Steamed Vegetables

White Rice

Home Made Tortillas

Warm Minced Potato and Chorizo Sausage Salmagundi

Seasoned Whole Beans

Meat Braised in a Sauce

Breaded Fish

Dessert

Rice Pudding

Carrot Cake

\$34 per person
Tax is included

¡At your Service!

Sabanero Menu II

Russian Beet Salad

Vegetables and Meat Stewed in a Broth

Warm Minced Chayote Squash and Corn Salmagundi

Rice with Annatto Flavoring

Home Made Tortillas

Steamed Vegetables

Refried Beans

Shredded Chicken

Beef Steak with Sauteed Onions

Desserts

A Spanish Fried Sweet Pastry

Cake Suffused with Sweetened Milk

\$34 per person

Tax is included

¡At your Service!

Cocktail Menu

Savory Hors d'Oeuvres

Mushroom Tart

Pastry Stuffed with Ricotta Cheese and Spinach

Meat Empanada Turnovers with Cayenne Pepper Oil

Fresh Tuna Canapé

Salmon Mousse Canapé

Tomato and Basil Bruschetti

Mini Pizza (a variety)

Sweet Hors d'Oeuvres

Fruit Tart

Apple Strudel

Light and Airy Pudding with Blackberry coulis

Condensed-milk stuffed Cookies with Coconut

Chocolate Truffle

Strawberries Dipped in White and Dark Chocolate

Price: \$3 (per unit)

Tax is included

¡At your Service!

Brunch Menu

Mimosa

Coffee, Tea, Milk

Seasonal natural juices

Assorted cheese and meats

Seasonal fruits

Assorted muffins and croissants

Coleslaw and potato Salad

Broccoli Salad

Costarican beet Salad

Costarican green plantation salad

"Gallo Pinto" (Rice and beans Costarican style)

Gouda & chives scrambled eggs

Maple sugared bacon

Sautéed potatoes with rosemary, garlic and butter

Flavored Pancakes

Spicy ranch eggs

Fried sausage

White rice

Steamed or sautéed vegetables

Ratatouille

Chicken roasted with garlic, basil and lemon butter

Beef Tenderloin in a green peppercorn sauce

Tilapia filet seared and seasoned with garlic and lemon butter

Mahi-Mahi in shrimp sauce

Mango cheesecake

Chocolate Brownie

Costarican style rice with milk

\$53.00 per person

Tax is included

¡At your Service!