



THE TIDES

RIVIERA MAYA

Catering Brunch Menu

Option One

Freshly Squeezed Orange and Grapefruit Juice
Bakery Basket with Home Baked Croissants and Fruit Danishes
Assorted Muffins and Bagels
Sweet Butter, Whipped Cream Cheese, and Preserves
Seasonal Sliced Fruit and Berries
Applewood Smoked Salmon with Traditional Garnish
Wilted Spinach Pancetta Quiche
Poached Eggs with an Adobo Mushroom Sauce
Applewood Smoked Crispy Bacon
Roasted Potatoes with Peppers

Omelet Station

Local Country Eggs and Egg Whites
Black Forest Ham
Spanish Chorizo
Portobello Mushrooms
Tomatoes
Roasted Poblano Chile
Oaxaca, Swiss and Cheddar Cheese

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Herbal Teas

Option Two

Freshly Squeezed Orange, Pineapple, and Nopal Juice
Bakery Basket with Homemade Croissants and Fruit Danishes
Assorted Muffins and Bagels
Sweet Butter, Chive Cream Cheese, and Preserves
Seasonal Sliced Fruit and Berries
Applewood Smoked Salmon with Traditional Garnish
Roasted Poblano Chile with Oaxaca Cheese
Grilled Zucchini with First Press Olive Oil and Parmesano Reggiano
Grilled Jumbo Shrimp with a Tomato Mezcal Emulsion
Free Range Chicken Breast, Thyme Sauce
Pan Fried Caribbean Oysters
Oaxaca Cheese Crème Brule and House Made Tropical Pastries
Roasted Potatoes with Poblano Peppers and Cilantro

Applewood Bacon and Pork Sausage

Omelet Station

Local Country Eggs and Egg Whites

Black Forest Ham

Spanish Chorizo

Portobello Mushrooms

Tomatoes

Roasted Poblano Chile

Oaxaca, Swiss and Cheddar Cheese

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Herbal Teas

Please contact hotel for pricing