



CATERING BRUNCH MENU

OPTION ONE

Freshly Squeezed Orange and Grapefruit Juices

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 with

Local Country Eggs and Egg Whites

Black Forest Ham and Spanish Chorizo

Portobello Mushrooms, Tomatoes and Roasted Poblano Chile

Oaxaca, Swiss and Cheddar Cheeses

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Herbal Teas



CATERING BRUNCH MENU

OPTION TWO

Freshly Squeezed Orange, Pineapple, and Nopal Juices

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 with Thyme Sauce

Pan Fried Caribbean Oysters

Oaxaca Cheese Crème Brûlée and House Made Tropical Pastries

Roasted Potatoes with Poblano Peppers and Cilantro

Applewood Bacon and Pork Sausage

Omelet Station with

Local Country Eggs and Egg Whites

Black Forest Ham and Spanish Chorizo

Portobello Mushrooms, Tomatoes and Roasted Poblano Chile

Oaxaca, Swiss and Cheddar Cheeses

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Herbal Teas