



# THE TIDES

RIVIERA MAYA

## Catering Dinner Menus

### Plated Service

Includes choice of Appetizer, Soup or Salad, Main Course and Dessert

### Appetizer

Fresh Mozzarella with Shaved Fennel and Grapefruit Juice Emulsion  
Yellow Fin Tuna Tartar with Parsley, Cucumbers and Diced Avocado  
House Smoked Chilean Salmon Terrine with Spinach, Cucumber, and Beet Vinaigrette  
Blue Prawn with White Bean Ragout and Tomato Sauce  
Wild Mushroom Risotto with Parmesan Crisp and Truffle Oil  
Chilled Cured Duck Breast with Manadero Arugula and Cherry Tomato Salsa  
Baja Lobster Medallions with Chayote Remoulade and Tumeric Sauce

### Soup & Salads

Cream of Wild Mushrooms with Duck Confit  
Fava Bean Soup with Roasted Garlic and Cilantro  
Baby Beet Salad with Spring Onions  
Miraflores Arugula Salad with Warm Goat Cheese and Cherry Tomatoes  
Organic Mixed Green Salad with Chayote Julienne and Dijon Mustard Emulsion  
Marinated Endive Salad with Toasted Hazelnuts and Gorgonzola  
Roasted Pepper Tortilla Salad with Queso Fresco and Charred Jalapeño Vinaigrette  
Heirloom Tomatoes and Feta Cheese Salad with an Olive-Caper Salsa  
Roasted Baby Beet Salad with Cherry Wine Vinaigrette  
Mango and Jicama Salad with Herb Salad and Habanero Vinaigrette

### Main Course

Sautéed Cabrilla with Pearl Pasta and Saffron Sauce  
Roasted Chilean Sea Bass with Braised Artichoke, Fennel, and Bouillabaisse  
Pan Seared Salmon with Zucchini, Tomato and a Pistou Sauce  
Olive Crusted Red Snapper with Shaved Fennel and Tumeric Sauce  
Sautéed Chicken Breast with Olive Lemon Confit and Moroccan Spice Sauce  
Roasted Breast of Duck with Figs, Israeli Cous Cous and a Fig-Balsamic Reduction  
Roasted Pork Loin with Pibil Sauce, Sweet Potato Puree and Roasted Poblanos  
Roasted Filet of Beef with Swiss Chard, Roasted Shallots and Mole Negro  
Grilled New Zealand Rack of Lamb with Braised Endives, Fingerling Potatoes, and Rosemary Sauce

Roasted Veal Chop with Platano Macho “Estofado” and Garlic Basil Sauce

Grilled Prime Aged New York Strip with Caramelized Red Onion–Chayote

**Desserts**

Flourless Chocolate Cake with Espresso Ice Cream and Pistachio Toffee

Chilled Banana Soufflé with Mango and Bitter Chocolate

Lime Sorbet Vacherin with Cactus Pear Salsa and Seasonal Berries

Baby Carrot Cake with Cream Cheese Sorbet and Pomegranate

White Chocolate Napoleon with Passion Fruit and Raspberries

Baked Apple Tart with Caramelized Puff Pastry and Vanilla Ice Cream

Kahlúa Crème Brulee with Vanilla Pound Cake

Tres Leches with Dulce de Leche

Please contact hotel for pricing