



CATERING DINNER MENU 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 AND SALAD

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

DESSERT

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 Brûlée with Vanilla Pound Cake

Tres Leches with Dulce de Leche