



THE TIDES

RIVIERA MAYA

Catering Lunch Menu

A Taste of Mexico Buffet

Blue, White and Cilantro Tortilla Soup with Diced Avocado and Sour Cream Foam
Hearts of Romaine Salad with Ancho Chile Dressing
Pico de Gallo, Guacamole, and Sour Cream Roasted Chile
Micro Green Salad with Baby Beets and a Pepper Vinaigrette
Black Bean Stew with Shredded Chihuahua Cheese
Herbed Brown Rice
Stone Crab Cakes with Creamy Chipotle Sauce
Heirloom Tomatoes with Queso Fresco and Piquin Pepper
Whole Roasted Suckling Pig with Mole Verde Sauce
Herbed Rack of Lamb with Pencil Asparagus and an Epazote Sauce

Dessert

Tropical Fruit Filled Sables with Bitter Chocolate Brownies
Queso Fresco Lemon Cheese Cake with Banana Cream Pie Tart
Tres Leches with Cajeta Flan Palanqueta

Option One Plated

Organic Mixed Greens with Diced Jicama and a Dijon Mustard Emulsion
OR
Octopus Ceviche with Shaved Serrano Chile, Diced Avocado, and an
Epazote-Lime Vinaigrette

Roasted Chilean Sea Bass with Pearl Pasta and Saffron Sauce
OR
Aged Top Sirloin with Roasted Pepper Sauce

Valhrona Chocolate Cake with Caramel Ice Cream and Toffee

OR
Margarita Pie with Tequila Caramel and Seasonal Berries

**Option Two
Plated**

Yellow Fin Tuna Carpaccio with Cured Cucumber and Sesame Soy Oil
OR
Crispy Tortilla Local Roasted Pepper Salad with Queso Fresco and Sundried
Tomatoes

Grilled Veal Loin with Caper Berries and Anchovy-Lemon Vinaigrette
OR
Grilled Pacific Salmon with Shitake Mushrooms, Root Vegetables, and an
Aged Balsamic Emulsion

Coconut Panna Cotta with Passion Fruit Soup and Seasonal Berries
OR
Chocolate Banana Cream Pie with Warm Caramel Sauce

Please contact hotel for pricing