

Buffet Dinner Selections

TICO WELCOME DINNER \$96 PER PERSON

Starters

Patacones, Black Bean Dip, Sour Cream
Homemade Tortilla Chips, Guacamole, Pico de Gallo
Potato & Beef & Cheese Empanadas
Chicken Tamale, Chile Verde
Ceviche Bar – Sea Bass, Shrimp, Vegetarian

Salads

Sliced Fresh Tropical Fruit
Garden Baby Greens with Farmers Tomatoes, Hearts of Palm, Papaya Seeds and
Guyaba White Balsamic Vinaigrette
Costa Rican Beet Salad

Soup

Crema de Papaya Soup
Sopa Negra

Mains

Fresh Grilled Sea Bass with Passion Fruit Salsa
Traditional Arroz con Pollo
Slow Roasted Roast Pork ala Lizano
Coffee Rubbed Tenderloin of Beef

Accompaniments

Sauteed Yuca
Gallo Pinto
Fried Plantains

Desserts

Tres Leches
Passion Fruit Cheesecake
Costa Rican Coffee & Chocolate Mousse Parfait
Housemade Rolls and Butter
Freshly Brewed Costa Rican Coffee, Decaffeinated Coffee and an
Assortment of Twining Teas

CABALLERO COOKOUT \$97 PER PERSON

Starters

Chorizo Stuffed Jalapenos

Deviled Eggs Lizano

Buffalo Wings, Mango Hot Sauce

Black Bean Chili Bar: Toppings include: Chipotle Sour Cream, Avocado, Tomato, Green & White Onion, Assorted Cheese, Tortilla Chips, Pico de Gallo, Chile Spiced Cashews

Salads

Sliced Fresh Fruit

Mixed Organic Greens with Onions, Farmers Tomatoes, Roasted Olives and Cucumbers with Red Wine Vinaigrette

Roasted Sweet Corn Salad with Sweet Onions and Roasted Red Peppers

Mustard Potato Salad

Mains

Spice Rubbed NY Strip Loin Steak

Mahi Mahi Barbecued in Banana Leaves

Grilled Chicken with Mango Barbecue Sauce

Pulled Pork Sliders

Accompaniments

Fire Roasted Garlic Potatoes

Roasted Corn with Chimichurri Butter

Balsamic Grilled Vegetables

Yuca Jalapeno Bread & Buttermilk Biscuits

Desserts

Chocolate Molten Cake

Tropical Fruit Crumble

Assorted Giant Cookies & Brownies

Housemade Rolls and Butter

Freshly Brewed Costa Rican Coffee, Decaffeinated Coffee and an Assortment of Twining Teas

EL MUNDO \$110 PER PERSON

Starters

Artisinal Cheeses with Assorted Breads & Crackers
Trio of Hummus, Babagannoush & Tzatziki and Pita
Crudite with Assorted Dressings
Antipasto, Assorted Meats, Cheese, Olives, Grilled Vegetables with Aged Balsamic

Salads

Butter Lettuce, Shrimp, Chive, Pink Sauce
Mixed Greens, Tomato, Kalamata Olive, Tomato, Feta & Red Wine Vinaigrette
Orange, Avocado & Red Onion Salad
Caprese Salad

Mains

Chicken Marsala with Mushrooms
Slow Roasted Pork Loin with Tamarind Glaze and Caramelized Onions
Grilled Sea Bass with Tomato, Feta & Oregano Vinaigrette
Vegetarian Lasagna

Accompaniments

Marscapone Polenta
Herb Roasted Potatoes
Almond, Dried Mango Couscous

Desserts

Crème Brulee
Tiramisu
Almond Torte
Housemade Rolls and Butter
Freshly Brewed Costa Rican Coffee, Decaffeinated Coffee and an Assortment of Twining Teas

CARNIVALE \$115 PER PERSON

Starters

Fresh Shellfish & Ceviche Bar

Shrimp

Crab Claws

Sea Bass, Shrimp, Vegetarian Ceviche

Sweet Potato Fritters

Cheese Croquettes, Mango Dipping Sauce

Pork Kabob Bites, Pineapple Glaze

Coconut Chicken Filled Tostone

Conch and Corn Chowder with Homemade Rolls

Salads

Organic Arugula with Goat Cheese, Toasted Pecans and Passion Fruit Champagne Vinaigrette

Green Papaya Salad

Mango Slaw

Mains

Jerk Chicken, Pickled Onion, Mango Relish

Pepper Crusted Tenderloin of Beef

Blackened Red Snapper with Fruit Salsa

Grilled Langostine with Papaya Butter

Accompaniments

Sofrito Rice

Mashed Sweet Potatoes

Sauteed Vegetables

Desserts

Caribbean Lime Mousse Cake

Coconut Flan

Banana Cake with Guava Creme

Housemade Rolls and Butter

Freshly Brewed Costa Rican Coffee, Decaffeinated Coffee and an

Assortment of Twining Teas

ASIANA \$125 PER PERSON

Starters

Edamame with Sea Salt
Pork & Vegetable Won Tons with Soy-Guava Dipping Sauce
Vegetable Summer Rolls with Sweet Chili Dipping Sauce
Sushi Station
Assorted Nigiri, Maki & Sashimi
Coconut, Tomato & Chicken Soup
or
Miso Soup, Tofu, Green Onion

Salads

Cucumber Salad with Mirin, Sesame Seed and Vinegar
Mixed Greens with Ginger Sesame Vinaigrette

Mains

Coconut Curry Crusted Mahi Mahi
Teriyaki Beef Tenderloin
Pork Katsu with Mango Katsu Sauce
Tofu Pad Thai, Tofu, Peanut, Green Onion, Bean Sprout, Carrot, Cilantro, Lime

Accompaniments

Coconut, Fried and Brown Rice
Stir Fry Vegetables

Desserts

Green Tea Crème Brulee
Coconut Egg Rolls with Chocolate Dipping Sauce
Guava Mousse
Freshly Brewed Costa Rican Coffee, Decaffeinated Coffee and an Assortment of Twining Teas