

MENU

OCT/25/ 2024

BREAKFAST

9:00 A.M.-12:00 P.M.

- Juice Bar
 - Freshly squeezed orange juice
 - Red berry medley juice
- Fresh fruits: Assorted fresh fruit bowl
 - Accompaniments: natural yogurt, creamy cottage cheese, artisan honey, lemons, crunchy granola
- Assortment of packaged cereals
- Milk varieties: whole milk, lactose-free milk, almond milk
- Pastries & confections:
 - Almond-infused chocolate croissant
 - Cinnamon roll
 - Flaky sesame pastry twist
 - Brioche bun
- Swiss-style chilaquiles with tender chicken
- Refried beans

SNACKS

12:00 P.M.-6:00 P.M.

- Cold cuts and national cheeses table
- Diamond burger
- Brisket on brioche bun
- Cole slaw salad
- French fries with house dressing
- Cream cheese and smoked salmon croissant
- Savory snack table
 - Assorted sweet and spicy gummies
 - Mango with chili and snack mix
 - Saratoga chips
 - Pretzels
 - Popcorn
 - Caribbean mix
- Chamoy, hot sauce, and dark sauces

LUNCH

12:00 P.M.-6:00 P.M.

- Aguas frescas
 - Hibiscus water with a touch of ginger
 - Cucumber and zesty lime water
- Salad station:
 - Lettuce mix: pumpkin seeds, sesame seeds, mixed nuts, cranberries, olives, croutons, tortilla strips, cucumber, carrot, broccoli, yellow corn, jicama, Cherry tomatoes, bell peppers, and sprouts
 - Cheeses: parmesan, panela, manchego, pecorino, mozzarella, goat cheese
 - Proteins: boneless chicken wings, turkey breast, grilled chicken strips
 - Dressings: ranch, caesar, honey mustard, olive oil, balsamic vinegar
- Buffet
 - Pepperoni pizza bites
 - Chicken supreme in white wine sauce
 - Chilaquiles torta
 - BBQ ribs with tamarind glaze
 - Roasted vegetables

•Vegetarian options:

- Spring rolls

•Savory breads:

- Rustic country bread
- Onion, tomato and parmesan roll

DESSERTS

12:00 P.M.-6:00 P.M.

- Cajeta cheesecake
- Mango cream with meringue



México
Like no other

MENU

OCT/26/ 2024

BREAKFAST

9:00 A.M.-12:00 P.M.

- Juice Bar
 - Freshly squeezed orange juice
 - Red berry medley juice
- Fresh fruits: Assorted fresh fruit bowl
 - Accompaniments: natural yogurt, creamy cottage cheese, artisan honey, lemons, crunchy granola
- Assortment of packaged cereals
- Milk varieties: whole milk, lactose-free milk, almond milk
- Pastries & confections:
 - Almond-infused chocolate croissant
 - Vanilla conchas
 - Flaky sesame pastry twist
 - Mini mexican bolillo
- Scrambled eggs with ham
- Molletes (buttery mexican bolillo topped with refried beans and melted cheese)
- Baby potatoes

SNACKS

12:00 P.M.- 6:00 P.M.

- Cold cuts and national cheeses table
- Diamond burger
- Brisket on brioche bun
- Cole slaw salad
- French fries with house dressing
- Cream cheese and smoked salmon croissant
- Savory snack table
 - Assorted sweet and spicy gummies
 - Mango with chili and snack mix
 - Saratoga chips
 - Pretzels
 - Popcorn
 - Caribbean mix
- Chamoy, hot sauce, and dark sauces

LUNCH

12:00 P.M.- 6:00 P.M.

- Aguas frescas
 - Lime with fresh mint
 - Mango with passion fruit
- Salad station:
 - Lettuce mix: pumpkin seeds, sesame seeds, mixed nuts, cranberries, olives, croutons, tortilla strips, cucumber, carrot, broccoli, yellow corn, jicama, Cherry tomatoes, bell peppers, and sprouts
 - Cheeses: parmesan, panela, manchego, pecorino, mozzarella, goat cheese
 - Proteins: boneless chicken wings, turkey breast, grilled chicken strips
 - Dressings: ranch, caesar, honey mustard, olive oil, balsamic vinegar
- Buffet
 - Margeherita pizza bites
 - Spicy roasted chicken
 - Drowned torta (a traditional mexican bolillo soaked in a velvety and rich sauce)
 - Grilled flank steak (arrachera)
 - Oven-baked sweet potatoes with butter, honey and lime
- Vegetarian options:
 - Mushroom fajitas
- Savory breads:
 - Rustic country bread
 - Onion, tomato and parmesan roll

DESSERTS

12:00 P.M.- 6:00 P.M.

- Fruit paste braid with cheese
- Panna cotta with red berries



México
Like no other

BOXES ORO

MENU

OCT/27/ 2024

BREAKFAST

9:00 A.M.-12:00 P.M.

- Juice Bar
 - Freshly squeezed orange juice
 - Red berry medley juice
- Fresh fruits: Assorted fresh fruit bowl
 - Accompaniments: natural yogurt, creamy cottage cheese, artisan honey, lemons, crunchy granola
- Assortment of packaged cereals
- Milk varieties: whole milk, lactose-free milk, almond milk
- Pastries & confections:
 - Almond-infused chocolate croissant
 - Cajeta cruffin
 - Sesame puff pastry
 - Rye bun
- Scrambled eggs with machaca (shredded dried beef)
- Red chilaquiles
- Refried beans

SNACKS

12:00 P.M.-6:00 P.M.

- Cold cuts and national cheeses table
- Tuna baguette with chipotle
- Smoked salmon bagel with cream cheese
- Savory snack table
 - Assorted sweet and spicy gummies
 - Mango and chili and snack mix
 - Saratoga chips
 - Pretzels
 - Popcorn
 - Caribbean mix
 - Chamoy, hot sauce, and dark sauces

LUNCH

12:00 P.M.-6:00 P.M.

- Aguas frescas
 - Lemon with basil
 - Guava with cinnamon
- Salad station:
 - Lettuce mix: pumpkin seeds, sesame seeds, mixed nuts, cranberries, olives, croutons, tortilla strips, cucumber, carrot, broccoli, yellow corn, jicama, Cherry tomatoes, bell peppers, and sprouts
 - Cheeses: parmesan, panela, manchego, pecorino, mozzarella, goat cheese
 - Proteins: boneless chicken wings, turkey breast, grilled chicken strips
 - Dressings: ranch, caesar, honey mustard, olive oil, balsamic vinegar
- Buffet
 - Four cheese pizza bites
 - Cheese and corn empanada
 - Flank steak patty
 - Grilled platter
 - Cactus paddles, onions, broccoli, bell peppers, and asparagus
- Vegetarian options:
 - Crispy potato tacos with guacamole
- Savory breads:
 - Rustic country bread
 - Onion, tomato and parmesan roll

DESSERTS

12:00 P.M.-6:00 P.M.

- Napolitano flan
- Brownie



México
Like no other