



MONTERREY BANQUET MENU

INTRODUCTION | GENERAL INFORMATION | COFFEE BREAKS | BREAKFAST | LUNCH AND DINNER |
LUNCH BUFFET | SNACKS | BEVERAGES

INTRODUCTION

Regardless of the size or theme of your meeting, we will leverage our culinary expertise to create authentic and unpretentious lunches, breaks, and dinners.

We use local ingredients to create meals whose recipes are inspired by the country's flavors. And, to create our international cuisine menu, we rely on our knowledge of world-class gastronomy and our chefs' experience.

Our priority is to create tasty collections that respect tradition and the contemporary flavors from all over the world. Since we like being in tune with modern needs, we use fresh, healthy, and high-quality ingredients to ensure your health.

Your experience will be both delicious and healthy.

GENERAL INFORMATION

PRICES AND GUARANTEES

All prices are in US Dollars, per person, and taxes are included. They are valid until December 31st, 2024. Please consult your contract to learn more about the guarantee's reductions/increases.

The hotel can provide additional seats for guests. The surcharge will be up to 10% (if the guest list is under 200) and 5% (if the guest list is over 200). Only the actual number of guests will be considered for the final calculation. (We take into account the minimum guarantee of the service order.)

AUDIOVISUAL

All prices are in Mexican pesos per ballroom, per day. You must confirm within a minimum of 24 hours in advance. Equipment is subject to availability. The audiovisual service is provided by ENCORE. If you are bringing an independent company, please refer to the production manual for general rules.

FLOWER DECORATIONS

The hotel does not provide floral decorations but counts on a house supplier that can assist you with this type of service.

SECURITY

If you want to bring security staff, it will fall under your responsibility. You can hire an independent security staff or employ it at the hotel (at a cost of MX\$235 per hour per agent, including tax and service). The hotel does not provide space to store equipment left in the ballroom or sent by a delivery service. Note that access to unauthorized food/beverages will not be allowed. Likewise, leaving with food/beverages will not be allowed.

MUSIC

For any music service (independent or provided by the hotel): 3 days before the event, it is essential to bring a copy of the CROC's (musicians, DJ, dancers, artists, performers, and general audiovisual workers union) paid permit. The procedure must be done at the workers union.

SUPPLIERS

Independent suppliers must follow the Hotel's standards and regulations.



COFFEE BREAKS

ENERGY BREAK | TAKE A BREATH & GET REFRESHED | HEALTHY & LOW CALORIE
OUR FAIR | THE DELI | COFFEE, TEA & SOFT DRINKS | COFFEE, TEA, SOFT DRINKS & PASTA OR
DANISH BREAD | “SPECIAL” COFFEE BREAK | “LIVE” STATIONS | SAVORY EXTRAS
SWEET EXTRAS

COFFEE BREAKS

ENERGY BREAK

Lemon water with mint, Energetic Green Juice, or Orange Juice with Rosemary Honey (Choose 1)

Variety of Gatorades

Chia Freshness with Almond Milk

Homemade Crispy Cereal Bar with Fruits

Swiss Muesli Cup

Mixed Nuts, Dried Cranberries, and Dried Apricots

Amaranth Churritos with Flaxseed

TAKE A BREATH & GET REFRESHED (IN SPRING)

Guava and Passion Fruit Verrine

Chocolate and Vanilla Ice Cream, Lemon and Blackcurrant Popsicles with Toppings: Strawberry Sauce, Chocolate Sprinkles, Granola, Raisins, Dried Fruits, Cocoa Krispies, Melted Chocolate

Seasonal Fruit Skewers
(Pineapple, Kiwi, Strawberry, Starfruit, and Grapes)

Red Berry Cup with Orange Juice, Agave Honey and Fresh Mint

Donut Varieties:
Simple Sugar, Chocolate, or Glazed Donuts

Granola and Amaranth Bars with Organic Honey

Tropical Fruit Infusion and Pineapple-Coconut Water
(With Chef on Duty)

MINIMUM 30 PEOPLE / CONTINUOUS FOR 1 HOUR

COFFEE BREAKS

HEALTHY & LOW CALORIES

Individual Organic Iced Tea (11.16 oz.)

Hibiscus Water with Chia Seeds

Carrot, Orange, or Pineapple Juice

Slim POP: Popcorn with Sea Salt or Lemon, Made with Hot Air

Kikos: Natural Crunchy Corn

Low Sugar Orange and Raspberry Jelly

Mini Gluten-Free Muffin: Apple & Raisins,
Raspberry ,or Lemon

OUR FAIR

Horchata Water with Pistachio

Watermelon Water with Mint

Natural and Spicy Popcorn

Sweet Potato, Banana, and Beet Chips

Chilli Mangos and Gummies

Nacho-Flavored Doritos

Traditional Esquites

Peanuts: Salted, Spicy, and Japanese

Carrot, Cucumber, and Jicama Crudités with Lime

Valentina and Botanera Sauces

MINIMUM 30 PEOPLE / CONTINUOUS FOR 1 HOUR

COFFEE BREAKS

THE DELI (Choose 3)

Horchata Water with Oatmeal and Natural Hibiscus Water

Mini Bagels with Salmon

Mini Ciabatta with Roast Beef and Onion

Rustic Bread with Salami

Rustic Mini Bread Suitable for Vegetarians

Finger Sandwich with Mozzarella

Tapioca Cup with Coconut Milk and Pineapple

Blueberry Oatmeal Cookies

MINIMUM 30 PEOPLE / CONTINUOUS FOR 1 HOUR

COFFEE BREAKS

COFFEE, TEA & SOFT DRINKS

30-Minute Break

Continuous 2 Hours

Continuous 4 Hours

Continuous 8 Hours

COFFEE, TEA, SOFT DRINKS, BOTTLED WATER & PASTA OR DANISH BREAD

30 Minutes Break

Continuous 2 Hours

Continuous 4 Hours

Continuous 8 Hours



“SPECIAL” COFFEE BREAK

Coffee, Tea, Bottled Water & Beverages **(Choose 2)**
Danish Bread **(AM)** or Pastries **(PM)**
Morning & Afternoon Extras **(Choose 1)**

AM EXTRAS **(CHOOSE 1)**

Finger Sandwich: Ham and Cheese, Vegetarian, or
Panera Cheese and Tomato (2 pcs)

Mini Molletes: Ham and Cheese and Potato with Chorizo (2 pcs)

Assorted Quesadillas: Tinga, Cheese, Squash Blossom
and Mushrooms (2 pcs)

Oaxacan Mini Tamales (2 pcs)

Cochinita Pibil Mini Sandwich (1 pc)

Ham and Cheese Croissant (2 pcs)

Mini Wrap: Ham and Cheese, Vegetarian (2 pcs)

Yogurt Cup with Fruit, Honey and Granola

Seasonal Fruit

PM EXTRAS **(CHOOSE 1)**

Empanadas: Meat, Chicken, Spinach, Mushrooms,
and Cheese (2 pcs)

Crudités: Jicama, Cucumber, Carrot and Celery

Vegetable Skewer with Pesto (2 pcs)

Tomato and Celery Gazpacho Soup

Popcorn and Chips

Mini Esquites

Deluxe Snack: Pretzels, Cashews, and Pistachios

“SPECIAL” COFFEE BREAK

BEVERAGES (CHOOSE 2)

Hibiscus Infused Water

Fresh Lemon Water with Chia Seeds

Melon Water with Basil

Horchata

Guava Water with Mint

Orange Juice

Grapefruit Juice

Carrot Juice

Green Juice

Infusions with Natural Fruit

30-Minutes Break

Continuous 2 Hours

Continuous 4 Hours

Continuous 8 Hours

MÍNIMO 30 PERSONAS



“LIVE” STATIONS

CHEESE TASTING

National and Imported Cheeses: Brie, Fourme d'Ambert, Gruyere, Gouda, Blue Cheese, Goat Cheese and Manchego

Includes: Selection of Melon Chutney, Figs, Green Tomato, Varieties of Nuts, Red and Green Grapes, Savory Baguettes, Walnut Bread, Grissini and Lavash Bread

CHARCUTERIE AND COLD MEATS TASTING

Pâte en Croûte, Country Terrine and Pork Rilette

Chorizo, Green Pepper and Garlic Sausages

Salami, Serrano Ham and Mortadella

Roasted Turkey Breast and Turkey Leg Ham

Includes: Varieties of Olives, Onions, Sweet and Sour Mushrooms, Pickles, Nuts, Savory Baguettes and Peasant Bread

PASTA STATION

Fusilli, Spaghetti, Penne and Farfalle (CHOOSE 1)

Includes 4 Sauces to Choose: Pomodoro, Pesto, Alfredo, Arrabiata, Buttered, Bolognese, Carbonara or 4 Cheeses

Includes 5 Side Dishes to Choose: Black Olives, Case Tomato, Diced Tomato, Sautéed Zucchini, Bell Peppers of Different Colors, Onion, Mushrooms, Capers, Minced Garlic, Bacon, York Ham, Turkey Ham, Pequin Chili, Chopped Parsley, au Gratin Parmesan Cheese, Mozzarella Cheese Cubes or Manchego Cheese Cubes

“LIVE” STATIONS

TAPAS STATION

Toasted Baguette Slices with Garlic Oil

INCLUDES

Manchego Cheese

Serrano Ham

Goat Cheese

Caramelized Onion

Piquillo Pepper Mousse

Tomato

Garlic

Spider Crab with Potato Pulp

Anchovies

Anchovies with Vinegar

Piperade

Capers

Asparagus

Parsley Oil

HOT

(CHOOSE 4)

Mussel Stuffed with Garlics

Octopus with Pepper

Suckling Pig Skewers with Chorizo

Blood Sausage Tapas

Spanish Omelette with Potato and Blood Sausage

“Tiger” Mussels with Tomato and Bell Pepper

Iberian Ham Croquettes, Meatball Casserole

SAVORY EXTRAS

BEVERAGES

Seasonal Fruit Juice (Each)

Perrier or Evian Water (330 ml) (Each)

Nespresso Coffee (One capsule)

FOOD

Sliced Fruit and Seasonal Juices
(Per person)

Seasonal Fruit Basket:
Apple, Pear, Peach, Banana and Plum
(20 pieces)

Cupcakes (2 pieces)

Mini French Pastries (3 pieces)

Club Sandwich with French Fries
(Per person)

Ham and Cheese Mini Croissant (3 pieces)

Ham Muffins with Mexican Pico de Gallo
(3 pieces)

Serrano Ham and Manchego Cheese Tapas
(3 pieces)

Argentinian Empanadas
Beef, Chicken, or Spinach (3 pieces)

PLATTERS (10 PEOPLE)

Crudités & Sauces Platter

National Cold Meats Platter

Assorted Cheese Platter

SNACKS FOR BREAK AND/OR FOR COCKTAIL

Order of Dry Snacks
Pretzels, Peanuts, Potatoes, and Chips

Order of Deluxe Snacks
Spicy Mango, Dried Fruits Mix, Pistachio,
Amaranth Cluster, Cashews, Chocolate
Pretzels, Sweet Potato Marinated Chips,
Cheese and Banana.

LUNCH BOX

(CONTACT AN EXECUTIVE FOR FURTHER DETAILS)

Classic Lunch Box (per box)
(Turkey ham and Manchego Cheese
Ciabatta, Fruits, Cookies, Dried Fruits
and Drink)

To-Go Deluxe Lunch Box (per box)
(Mini Sandwiches Trilogy: Turkey Ham
and Cheese Sandwich, Vegetarian Panella
Cheese and Julienne Vegetables sandwich,
Crystalized Tomato and Goat Cheese,
Fruits, Dessert (Chef's Choice), Dried
Fruits)

SWEET EXTRAS

ELISCANDY SPICY

Spicy Mango

Mini Bags of Fried Pork Rinds and Churritos

Mini Bags of Potatoes and Popcorn

Spicy Peanuts

Tamarind Puff Pastry Banderillas

Cup of Crudités with Blue Cheese Dressing

Spicy Tamarind Popsicles

Pulparindos

Spicy Gummies

Chamoy Platter with Fruit Skewers

CHOCOMANIA

Large Chocolate Bonbons

Mamuts

Chocolate Cookies

Chocolate Raisins and Chocolate Eggs

Chocoretas

Chocolate Almonds

Enjambres 4 different flavors

Bubulubus

Varieties of Chocolate

Strawberries with Chocolate

Dark Chocolate Fountain with Marshmallow
and Strawberries Skewers

MINIMUM 30 PEOPLE / DURING 1 HOUR



PLATED BREAKFASTS | HEALTHY OPTIONS | AMERICAN BREAKFAST BUFFET | CONTINENTAL BREAKFAST BUFFET
| BREAKFAST BUFFET “MEXICO AND ITS FLAVORS” | BREAKFAST BUFFET “ANGEL” |
BREAKFAST BUFFET “BALANCE YOUR DAY”

PLATED BREAKFAST

STARTERS (CHOOSE 1)

Fruit with Cottage Cheese

Panna Cotta with Red Berries, Scented with Vanilla

Cocktail Fruit, Fresh Mint Scented Yogurt and Agave Syrup

Fresh Papaya, Grapefruit Supreme, Honey, and Amaranth
Tile Crisp

Plate of Red Fruits with Agave Honey and Fresh Mint

Muesli with Seasonal Fruits



PLATED BREAKFASTS

MAIN DISHES (CHOOSE 1)

Simple Scrambled Eggs or with Ham or Bacon.
Accompanied with Refried Beans and One Quesadilla

Poblano Crepes
Stuffed with Chicken, Rajas, Corn Kernels
and Squash Blossoms Covered
with a Light Poblano Sauce.

Vegetarian Provençal Crepes
Stuffed with Ratatouille
and Topped with Tomato Sauce

Chicken Enchiladas with Green or Red Sauce
and Refried Beans

Chilaquiles with Chicken, Green or Red Sauce,
and Refried Beans

Jarocho-Style Eggs
Mexican Scrambled Eggs Wrapped in Tortilla
Au Gratin and Topped with Bean Sauce

Ranchero-Style Eggs (Maximum 50)
Fried Eggs on a Tortilla Topped with Red
“Ranchera” Sauce, accompanied with
Bean Chilapa and a Grilled-Cheese Mini Tamale

Mayan Style Eggs (Maximum 50)
Fried Eggs on a Cochinita Pibil Panucho,
with Creamy Mayan Achiote Sauce,
Served with Red Onion, Lettuce and Avocado

PLATED BREAKFASTS

FROM THE GRIDDLE, SWEET & FLUFFY

Blinzes (Sweet Crepes)

3 Mint-Scented Crepes Filled with Cream Cheese and Walnut, Covered with Blueberry Sauce and Sprinkled with Icing Sugar

Peach Crepes

3 Crepes Filled with Cream Cheese, Peaches and Mint, Topped with Whipped Cream, Red Fruits and Chopped Walnuts

Pancakes

With Whipped Cream, Honey, Strawberry Jam and Peach Jam

HEALTHY OPTIONS

Egg White with Asparagus and Roasted Tomato

Mexican Style Egg Whites and Roasted Panela Cheese

Egg White with Spinach, Roasted Tomato and Green Cilantro Oil

OUR SELECTION OF OMELETTES (MAXIMUM 80 PEOPLE)

Mixteco-Style Omelette with Tomato Sauce and Mexican Pepperleaf (Oaxaca Cheese & Chorizo)

3-Cheese Omelette

Mushroom Omelette

Ham & Cheese Omelette

Asparagus and Tomato Casse Omelette with Fine Herbs

TOAST

Avocado and Poached Egg Toasts

Avocado Fan on Country Bread, Served with Goat Cheese and Chipotle

Fig and Brie Toast

Roasted Figs on Country Bread, Brie Cheese, and Fig Chutney

Norwegian Toast

Golden Country Bread with Cream Cheese, Chives, thin Slices of Salmon, Capers, Red Onion, and Fennel

*Toast Options are Accompanied by a Side Salad with Mixed Lettuce, Cherry Tomato, Cucumber and our Very Own Vinagrette

SPECIAL BREAKFAST

AMERICAN BREAKFAST BUFFET

Fresh Seasonal Juice

Fruit Platter

Eggs with York Ham, Bacon, or Sausage,
with Beans

Sweet Bread and Toasts

Butter and Jam

Coffee, Tea, Milk, or Chocolate

MAXIMUM 1 HOUR

CONTINENTAL BREAKFAST BUFFET

2 Seasonal Juices

Sweet and Salty Bread with Jams

Sliced Seasonal Fruit Platter

Cereals and Assorted Yogurts

Gluten-Free Muffin with Berries and Oatmeal

Banana and Walnut Pancake

MAXIMUM 1 HOUR

BREAKFAST BUFFET “MEXICO AND ITS FLAVORS”

COLD STATION

Fresh Juices: Orange, Grapefruit, and Carrot

Platter of Sliced Fruit

Variety of Yogurts

Milk (Regular or Light and Lactose-Free
More Options are Available, Please Ask for Them)

EXTRAS (**CHOOSE 2**)

Mexican-Style Zucchini

Roasted Nopales with Panela Cheese

Baby Potatoes with Onion

Refried Beans

BREAD STATION

Mexican Sweet Bread

Salty Bread

Butter and Jam

American Coffee, Café de Olla (Mexican Spiced Coffee)
and Hot Chocolate

HOT STATION (**INCLUDES**)

Chicken Fajitas in Ranchera, Poblana, Chipotle or Green Sauce
(Choose 1)

Scrambled Eggs with Chorizo, Molcajetada Sauce,
Green or Mexican Sauce (Choose 1)

Chilaquiles with Chicken and Green or Red Sauce (Choose 1)

BREAKFAST BUFFET “ANGEL”

COLD STATION

Fresh Juices: Orange, Grapefruit, and Carrot

Platter of Sliced Fruit

Variety of Cereals

Variety of Yogurts

Oatmeal with Seasonal Fruit

Honey and Granola

Milk (Regular or Light and Lactose-Free
More Options are Available, Please Ask for Them)

HOT STATION

Scrambled Eggs: Mexican-Style or Simple (Choose 1)

Green or Red Chilaquiles with Side Dishes

Beef Tips in Chipotle, Green Sauce or Mexican Sauce (Choose 1)

Pancakes or Waffles (Choose 1)

Ham, Bacon or Sausage (Choose 1)

Refried Beans

BREAD STATION

Salty Bread

Sweet Bread
(Croissant, Chocolatine, Cheese Bread, Vanilla Concha, Pecan
Glazed Cinnamon Roll)

Butter and Jam

Coffee & Selection of International Teas

BREAKFAST BUFFET “BALANCE YOUR DAY”

COLD STATION

3 Seasonal Juices

Sliced Fruit Platters: Papaya, Chinese and Valencian Melon

Grapefruit Supreme

Light Yogurt

Variety of Cereals with Strawberries and Blackberries

Low Calorie Cottage Cheese

Cooked Fruit with Natural Sweetener

Milk (Regular or Light and Lactose-Free
More Options are Available, Please Ask for Them)

HOT STATION

Crepes Filled with Ratatouille or Squash Blossom (Choose 1)

Egg White with Portobello Mushrooms or Spinach (Choose 1)

Grilled Nopal and Panela Cheese in Green or Red Sauce

BREAD STATION

White Bread and Whole Wheat Bread

Chocolate Almond Muffin

Coffee & Selection of International Teas

EXTRAS (EXTRA CHARGES)

Omelette Station with the Following Side Dishes:
Ham, Cheese, Potato, Bell Pepper,
Mushrooms, Tomato and Serrano Pepper

Sopes, Tlacoyos and Quesadillas Station
with Side Dishes

MINIMUM 20 PEOPLE / MAXIMUM 3 HOURS



LUNCH AND DINNER

APPETIZERS | SOUPS | HOT STARTERS | VEGAN & GLUTEN-FREE OPTIONS
| POULTRY | FISH & SEAFOOD | MEAT | DESSERTS & MORE

APPETIZERS / SOUPS

CHOOSE 1 APPETIZER OR 1 SOUP

STARTERS

Caesar Salad with Garlic Croutons and Fine Herbs

Caprese Salad with Basil Pesto

Romaine Lettuce Salad with Grapes, Apples,
Caramelized Walnuts and Blue Cheese Vinaigrette

Fig Salad with Red Wine, Goat Cheese, Mixed Lettuce Leaves,
Arugula, Dried Fruits, and Balsamic Vinaigrette

Green Leaf Salad with Poached Pear Scented with Lemon,
Toasted Almonds and Agave Honey Vinaigrette

Watermelon Salad with Cotija Cheese Mousse,
Organic Lettuce-Mix, Habiscus Vinaigrette
and Tapioca Spheres

Roasted Beetroot and Baby Arugula Salad,
Grilled Tofu Cheese and Green Cardamom Vinaigrette

Salmon Tartare, Salmon Cannelloni, Avocado Mousse
and Crunchy Bread with Fine Herbs

SOUPS

Confit Tomato Creamy Soup and Crispy Goat Cheese

Mushroom Velouté Scented with Hazelnut Oil,
Powdered with Bacon and Parsley

Milpa Alta Soup (Mushrooms, Corn Kernels and Epazote)

Massachusetts-Style Clam Chowder and Crispy
Applewood Smoked Bacon

Saffron Black Shrimp Bisque with Anise Essence

Traditional Tortilla Soup

Dried Angel Hair Pasta

POULTRY

Chicken Breast in Tomato Sauce with Basil
and Mozzarella Cheese

Chicken Breast Stuffed with Spinach
and Fine Herbs

Roasted Chicken Supreme with Coriander Seed
Sauce, Macaire Potato, and Seasonal Vegetables

Roasted Chicken Supreme in Hibiscus Sauce
and Mashed Sweet Potato with Cumin,
Tomato, and Parsley

Chicken Breast Stuffed with Cottage Cheese
and Squash Blossom, in Almond Pipian,
Cilantro Rice, and Grilled Asparagus

Grilled Organic Chicken Breast with Rosemary
Garlic, Sautéed Vegetables, and Black Olives.

FISH & SEAFOOD

Sea Bass Fillet with Coriander Butter, Sautéed
Chard, Bacon, Turmeric Scented Potato,
and Grilled Tomato

Grilled Sea Bass Fillet with Caper, Lemon Sauce,
and Vegetables with Oriental Essences

Grilled Salmon, Green Risotto, Grilled Asparagus,
and Provençal Vierge Sauce

Grilled Red Snapper Fillet, Rustic Mashed Potatoes
with Parsley Oil, Sautéed Kale, Roasted Cherry
Tomatoes, and Mushrooms.

Sea Bass Fillet Baked with Fine Herbs
and White Butter, with Wild Rice,
Cranberry, Almonds, and Jumbo Asparagus

Glazed Salmon and Teriyaki Sauce,
Served with Kokuho Rice with a Touch of Wasabi,
Shiitake Mushrooms and Baby Bok Choy

MEAT

Skirt Steak with Sautéed Potatoes and Poblano Pepper

Beef Fillet in a Cheese Crust, Mixed Mushrooms, and Confit Potato

New York á La Bordelaise with Portobello Mushrooms, Green Legumes and Baked Potatoes

Marinated Pork Loin with Ancho Chile Marinade, Potato, and Mixed Mushroom Garnish

Beef Fillet Wrapped in Smoked Bacon, with Pepper Sauce, Mashed Potatoes, Roasted Garlic, and Jumbo Asparagus Bundle

Smoked Brisket in Barbecue Sauce with Jack Daniel's, Orange Essence, Baked Potato, Bundle of Green Beans, and Glazed Carrot

VEGAN & GLUTEN-FREE OPTIONS

VEGETARIAN & PASTA

Cannelloni with Ricotta Cheese and Spinach

Bolognese Lasagne

Short Pasta with Mushrooms in Cheese Sauce

Oriental-Style Sautéed Vegetable Dish with Tofu
on a Bed of Spinach and Toasted Pine Nuts

Vegetable Wok

Eggplant and Mozzarella Cheese Millefeuille with
Tomato Sauce

Pad Thai, Thin Rice Noodles, Tofu, and Vegetables
with Peanut

VEGAN & GLUTEN-FREE

Portobello Ceviche, Mushrooms, Corn Kernels,
Cherry Tomato, and Basil Oil

Grilled Vegetable Platter with Pesto

Zucchini Cannelloni with Provençal Side Dish

Pad Thai, Thin Rice Noodles, Tofu
and Vegetables with Peanut

Sautéed Quinoa and Grilled Vegetables
Scented with Coriander

DESSERTS & MORE

DESSERTS

Hot Dark Chocolate Cookie and Vanilla Ice Cream

Vanilla Millefeuille with Raspberry Sauce

Carrot Cake with Cream Cheese and Vanilla Ice Cream

Cappuccino Cheesecake with Chocolate Sauce

MAXIMUM 300 PEOPLE

Vanilla Delight

Light Vanilla Mousse with Hazelnut
and Apricot Biscuit

Paradise Interconti

Vanilla Mousse with Mango and Pineapple Jelly,
Coconut Cookie and Passion Fruit Sorbet

Duo of White Chocolate and Red Fruits

White Chocolate Mousse with Strawberry,
Almond Compote and Pistachio Ice Cream

Wholly Chocolate

Chocolate and Whiskey Ganache Cake,
Crispy Hazelnuts, Chocolate Sauce,
and Vanilla Ice Cream

Fine Apple Pie with Caramel Ice Cream

Apple Pie, Caramel Ice Cream, and Crunchy
Almonds

Coffee or Selection of International Teas

THE PRICE OF THE MENU CORRESPONDS TO THE PRICE OF THE MAIN COURSE.

DESSERTS & MORE

3-COURSE MENUS INCLUDE:

Starter or Soup, Main Course, and Dessert

4-COURSE MENUS INCLUDE:

Starter, Soup, Main Course, Dessert, Luxury Bread,
and Petits Fours

AFTER PARTY (**CHOOSE 1**)

Chilaquiles in Green or Red Sauce, with Chicken
and Refried Beans

Traditional Esquites

Al Pastor Tacos

Cochinita Pibil Mini Sandwiches

Salty Bread and Coffee



LUNCH BUFFET

“DE LA CAZUELA A LA TORTILLA” BUFFET | LIGHT BUFFET 1 & 2 | EXECUTIVE BUFFET
| “DELI SANDWICH” BUFFET | “LOS RINCONES DE MÉXICO” BUFFET
“LA DOLCE VITA” ITALIAN BUFFET

“DE LA CAZUELA A LA TORTILLA” BUFFET

APPETIZERS (CHOOSE 3)

Simple Salads

Lettuce, Tomato, Jicama, Watercress, Cucumber, Spinach, Arugula and Mushroom

Tricolor Salad

Tomato, Cheese, Avocado, Oregano and Coriander Dressing

Shredded Beef Salad

Marinated Beef Accompanied with Lettuce, Tomato, Onion, Avocado, Panela Cheese, Coriander, Jalapeños, and Toasted Corn Tortilla

Pico de Gallo Salad

Tomato, Onion, Serrano Chili, Avocado, Fried Pork Rinds, Coriander, Olive Oil and Oregano

Grilled Vegetables with Oregano Citronette and Chile de Arbol

Zucchini, Carrot, Tomato and Grilled Tomato and Bell Peppers, Oregano, and Chile de Arbol Dressing

Nopales Salad with White Mexican Cheese

Pickled Mushrooms

Guacamole with Tortilla Chips

SOUPS (CHOOSE 1)

Shrimp Broth

Traditional Tortilla Soup

Lemon Soup

Green Mushroom Soup

“DE LA CAZUELA A LA TORTILLA” BUFFET

HOT STATION (**CHOOSE 3**)

Pork Rinds in Green or Red Sauce (Choose 1)

Chicken Fajitas in Ancho Chile Marinade

Chipotle Chili Chicken Tinga

Shredded Cochinita Pibil

Albañil- or Mexican-Style Beef Tips (Choose 1)

Lamb Barbecue

SIDE DISHES (**CHOOSE 2**)

Sopecitos and Quesadillas

Charro Beans

Poblano Rice

Baby Potatoes with Garlic

Poblano Chili Slices with Cream and Corn

DESSERT STATION (**INCLUDES**)

Chocolate Truffle Cake

Tres Leches Cake

Cheesecake with Cajeta and Walnut

Churros (with Chocolate and Cajeta Sauces)

Coffee & Selection of International Teas

LIGHT BUFFET 1

COLD STATION (**CHOOSE 3**)

Seasonal Fruit Platter

Simple Salad Bar with
a Variety of Dressings (3 dressings)

Provençal Potato Salad
Potato, Red Onion, Yellow Bell Pepper,
Anchovies, Olives, and Herb Vinaigrette

Greek Salad

Pasta Salad with Vegetables

Tuna or Chicken Salad

INCLUDES:

Cheese and Nuts Platter
(4 varieties of Cheese)

Bread Selection
(Rustic, Wholemeal, Multigrain,
Walnut, and Fine Herbs)

HOT STATION (**CHOOSE 3**)

Chicken Breast in Citrus Sauce

Cod Fillet in Lemon and Caper Sauce

Biscayne Fish

Bordelaise Beef Tips

Veal Emince with Mushrooms.

Beef Medallions and Green Pepper Sauce

Oriental-Style Pork Tenderloin

Beef Roll with Vegetables

Chicken Breast in Herb Sauce

LIGHT BUFFET 1

SIDE DISHES (**CHOOSE 2**)

Grilled and Marinated Vegetables
with Extra Virgin Olive Oil

Pilaf Rice

Potatoes Au Gratin

Boulangere Potato

Potato Slices baked with Onion
and Garlic-Thyme Flavored Broth

Glazed Carrots with a Touch of Cumin

Spinach Flan

DESSERT STATION (**INCLUDES**)

Ginger-Scented Mango Cake and Vanilla Mousse

White Chocolate Verrine with Passion Fruit

Red Fruit Tart

Pistachio and Raspberry Mousse

Coffee & Selection of International Teas

LIGHT BUFFET 2

COLD STATION **(CHOOSE 3)**

Simple Salad Bar with a Variety of Dressings
(3 dressings)

Quinoa Salad with Bell Peppers, Tomato, Cauliflower,
Broccoli, Ginger and Citrus Vinaigrette

Octopus and Potato Salad with Fine Herbs

National Cheeses Platter

Bread Selection
(Rustic, Wholemeal, Multigrain, Walnut and Herbs)

HOT STATION **(CHOOSE 3)**

Beef Medallions in Red Wine

Fish Skewer with Virgin Sauce

Bordelaise Beef Tips

Grilled Beef Strips and Mushroom Mix

Turkey Medallions with Cider and Prune Sauce

Sea Bass Fillet with Black Olive Sauce and Lemon Supreme

Chicken Escalopes with Vegetables and Oriental Spices

Lasagna with Vegetables and Oriental Spices

Chicken Breast in Mushroom Sauce

LIGHT BUFFET 2

SIDE DISHES (**CHOOSE 3**)

Short Pasta in Cheese Sauce

Vegetable Wok

Mashed Potato with Fine Herbs

Sautéed Vegetables with Butter

Cauliflower Au Gratin in Tomato Sauce

DESSERT STATION (**INCLUDES**)

Light Cream Choux with Strawberries

Lemon Cake with Raspberry and Almond

Panna Cotta with Red Fruit Compote

Chocolate and Rum Cake

Coffee & Selection of International Teas

EXECUTIVE BUFFET

COLD STATION (**CHOOSE 3**)

Simple Salad Bar with a Variety of Dressings

Focaccia with Serrano Ham and Mozzarella Cheese

Quinoa Salad with Sautéed Vegetables and Sesame Dressing

Meat and Cheese Platter

Seafood Ceviche with Lemon Confit

Cold Asparagus Soup

HOT STATION (**CHOOSE 3**)

Marinated Chicken or Beef Kebab (Choose 1)

Salmon Fillet in Herb Sauce

Cod Fillet in Balsamic and Ginger Sauce

Beef Tips Bordelaise-Style
or Veal Emince with Mushrooms (Choose 1)

Spiced Porks Ribs

SIDE DISHES (**CHOOSE 2**)

Vegetable Mix with Butter

Short Pasta: Bolognese, Pomodoro
or Au Gratin with Ham (Choose 1)

Fried Rice with Shrimp and Vegetables

Quiche: Lorraine, Vegetarian or Spinach
with Goat Cheese and Bacon
(Choose 1)

DESSERT STATION (**INCLUDES**)

Choco-Cappuccino Eclair

Vanilla and Caramel Bavarian Cream

Walnut Tart

Seasonal Fruit Macaron Tart

Coffee & Selection of International Teas

“DELI SANDWICH” BUFFET

COLD STATION (CHOOSE 3)

Mixed Fruit Platter

Watercress Salad with Citrus Supremes, Dried Fruits, Ginger, Honey, and Miso Dressing

Caesar Salad with Croutons

Greek Salad with Feta Cheese

Short Pasta Salad with Grilled Vegetables

Baby Potato Salad with Bacon-Old Mustard Mayonnaise

Vegetable and Turkey Ham Wrap

SIDE DISHES (INCLUDES)

Olives, Pickles, Jalapeño Peppers, Green Onions, Mayonnaise, Mustard, Ketchup and Chipotle Peppers

ASSORTED SANDWICHES (CHOOSE 3)

Turkey Ham Sandwich with Apple Jam

Club Sandwich

Roast Beef Fillet Toast with Tomato and Onion Compote

Pumpernickel Sandwich with Figs and Brie Cheese

Chicken Breast Wrap with Mixed Lettuce, Manchego Cheese, and Coriander Dressing

Tuna Sandwich on Multigrain Bread with Tomato, Avocado and Onion Dressing

“Sanísimo” Grilled Vegetable Ciabatta and Tomato Concasé

Baguette with Serrano Ham, Tomato Confit, and Goat Cheese

Serrano Ham and Sun-dried Tomato Focaccia



“DELI SANDWICH” BUFFET

DESSERTS (INCLUDES)

Strawberry-Kiwi Cake

Classic Opera Cake

Gianduja and Apricot Mousse

Red Fruit Charlotte Cake

Coffee & Selection of International Teas

MINIMUM 20 PEOPLE / MAXIMUM 3 HOURS

“LOS RINCONES DE MÉXICO” BUFFET

COLD STATION (CHOOSE 3)

Simple Salad Bar with a Variety of Dressings (3 dressings)

Xoconostle, Coriander, Hibiscus and Tomato with Oregano and Achiote

Tricolor Salad with Tomato, Lettuce, Oaxaca Cheese and Corn Kernels

Shredded Beef Salad with Toasted Corn Tortillas and Garnishes

Sea Bass Tiradito with Tropical Pico de Gallo

Pickled Mixed Vegetables

Guacamole with Tortilla Chips and Pork Rinds

SOUPS (CHOOSE 1)

Shrimp Broth

Tlalpeño Broth

Squash Blossom Soup

Poblano Chili Cream

Traditional Tortilla Soup

HOT STATION (CHOOSE 3)

Beef Medallions in Peanut and Chipotle Sauce or Beef Tips in Ancho Chile Marinade (Choose 1)

Chicken with Mole, Green Pipian Sauce, or Almond Sauce (Choose 1)

Pork Loin in Three-Chili Sauce

SIDE DISHES (CHOOSE 2)

Potato Cambray with Garlic Sauce

Toluqueño Rice with Chorizo or Chiapas Party Rice (Choose 1)

Poblano Peppers, Chards with Potatoes or Squash with Corn Kernels and Tomato (Choose 1)



“LOS RINCONES DE MÉXICO” BUFFET

DESSERT STATION (CHOOSE 4)

Jelly and Cheese Tart

Cinnamon and Rice Mousse Cake

Tres Leches Cake

Guava Roll with Dulce de Leche

Cajeta Mousse with Walnut

Coffee & Selection of International Teas

ITALIAN BUFFET “LA DOLCE VITA”

ANTIPASTI (CHOOSE 3)

Simple Salad Bar with a Variety of Dressings (3 dressings)

Octopus Carpaccio with Citronette

Caprese Salad

Pesto Pasta Salad

Minestrone Soup

Lentil Cream with Rosemary scented

PRIMI (CHOOSE 1)

Lasagna Bolognese

Fusilli Pomodoro

SECONDI (CHOOSE 2)

Saltimbocca (Meat Roll with Ham and Cheese) alla Romana

Fish Fillet in Sage and Caper Sauce

Chicken Escalopes Au Gratin with Mozzarella Cheese and Tomato Sauce

SIDE DISHES (CHOOSE 2)

Creamed Spinach

Mashed Potato with Fine Herbs

Grilled Vegetables

Bread, Focaccia and Grissini Station

DOLCI (INCLUDES)

Classic Tiramisu

Catalan Cake

Fruit Cake

Coffee & Selection of International Teas

Panna Cotta
with Caramel Sauce



CANAPÉS

MEXICAN CANAPÉS | PREMIUM MEXICAN CANAPÉS | CLASSIC CANAPÉS
DELUXE CANAPÉS | ELEGANCE COCKTAIL | SWEET CANAPÉS | LITTLE SINS

MEXICAN CANAPÉS

COLD CANAPÉS

Panela Cheese Skewer with Epazote and Pork Rinds Crust

Octopus Mini Casserole with Pumpkin Seed Vinaigrette

Mushroom Salad with Pepicha and Plantain Chips

Corn Mini Tostada with Sea Bass Ceviche
and Habanero Chili

Placero Chicken Tostada

Nayarit-Style Aguachile with Clam Scallops and Mango
Petacón

Mini Tikin Xic-Style Fish Toastada with Pineapple,
Cucumber Relish, and a Touch of Habanero

Grilled Vegetable Skewer with Roasted Garlic Aioli
and Maha Sauce Oil

HOT CANAPÉS

Chipilín Memelas with Shrimp and Martajada Sauce

Papita Arriera
(Pressed Pork Rinds, Guajillo Chili and Cheese)

Mini Pambazo with Potato and Chorizo

Cochinita Salbute

Beef Kebab with Grilled Sunflower Seed

Mini Quesadilla Potosina Stuffed with Potato,
Carrot and Chorizo

Stuffed Shrimp Accompanied by Red Chili
and Pineapple Sauce

Ossobuco Glazed Chicken with Ancho Chile Molasses

The 8 Pieces Can be Selected From the Cold or Hot Choices

PREMIUM MEXICAN CANAPÉS

COLD PREMIUM CANAPÉS

Ham Crepe Rolls with Chipotle Cream Cheese

Tuna Tartare with Yucatan Flavors

Tostada with Garlic Mushroom and Aged Cheese

Marinated Sea Bass Tartare Infused with Chilhuacle Chili Oil
on Corn Crouton

Mini Tostada with Vegetables and Pickled Fish

Broad Bean Puree Quenelle with Horseradish
and Shrimp Cocktail

Venison Mini Tostada
Decorated with Coriander Sprouts

Huachinango Ceviche with Lobster, Mango,
Cucumber and Jicama

HOT PREMIUM CANAPÉS

Mini Barbecue Flute and Creamy Avocado Sauce

Al Pastor Fried Corn Dough

Beef Skewer with Guajillo Chili

Shrimp a la Talla

Tortita Ahogada Jalisciense
(Salty Bread Stuffed with Suckling Pig Confit,
Covered in Guajillo Sauce and Pickled Onion)

Coastal Shrimp Broth

Veracruz-Style Smoked Tuna Whiting

Mini Puff Pastry with Duck Confit and Oaxacan Black Mole

The 12 Pieces Can be Selected From the Cold or Hot Choices

CLASSIC CANAPÉS

COLD CLASSIC CANAPÉS

Smoked Salmon and Cream Cheese

Chicken Curry Crostini

Roasted Beet Toast with Goat Cheese

Tuna and Green Apple Tartare, Soy Sauce and Wasabi Dressing

Beef Carpaccio with Parmesan and Basil

Ham Roll with Cheese and Fine Herbs

Smoked Eel Nigiri with a Touch of Unagi Tare
and Sriracha Sauce

Bruschetta with Roquefort Cheese Mousse
and Fig Chutney in Red Wine

HOT CLASSIC CANAPÉS

Chicken Satay Brochette

Mushroom and Goat Cheese Strudel

Quiche Lorraine

Vol-Au-Vent of Snails with Parsley Butter

Vegetarian Samosas

Thin Tomato, Goat Cheese and Basil Pie

Anchovies and Caramelized Onion Pizza with Tomato Confit

Cod Beignet with Roasted Garlic and Tapenade

The 8 Pieces Can be Selected From the Cold or Hot Choices

PREMIUM SNACKS

COLD DELUXE CANAPÉS

Sphere of Smoked Salmon with Cream Cheese

Duck Foie Gras Canapés with Fig Chutney

Sea Bass Ceviche with Lemon Confit

Gingerbread with Roquefort Cheese and Pears

Melon Pearls with Serrano Ham Mousse

Cottage Cheese & Serrano Ham Toast
with Grapes and Arugula

Fresh Sonoran Tuna “Tiradito” with Soy and Red Onions

Salmon Roll with Cheese Mousse and a Touch of Dill

HOT DELUXE CANAPÉS

Spring Roll with Vegetables
Scented with Soy Sauce and Sesame Seeds

Risotto Croquette with Mushrooms

Lamb Crust with Spices

Pissaladière with Tapenade

Fried Shrimp in Brick Pastry with Basil

Beef Fillet Brochette in Green Pepper Sauce

Herb-Crusted Scallops with Fine Herbs

Mini Angus Beef Burger with Camembert Cheese,
Caramelized Onions and Red Wine

The 8 Pieces can be Selected From the Cold or Hot Choices

ELEGANCE COCKTAIL

COLD CANAPÉS

Salmon Confit with Julienne Radishes

Avocado Cream Scented with Mezcal

Brioche with Fourme D'ambert Cheese
and Amarena Cherry

Beef Fillet Thin Layers and Peasant Bread

Tuna Tataki with Creamy Avocado and
Wasabi

Mini Ratatouille Stuffed Mushrooms with
Lime Confit

Fresh Pear and Serrano Ham

Praliné Foie Gras Cone
and Candied Pecans

HOT CANAPÉS

Fine Fig Jam Pie with Goat Cheese

Beef Skewer Glazed with Soy Sauce
and Sesame Seeds

Serrano Ham Croquette

Suckling Pig Confit
and Rosemary Melting Potato

Duck Confit and Fig Samosa

Sausage on Brioche à la Lyonnaise

Crunchy Shrimp in a Dried Fruit
and Tartar Sauce Crust

Lamb Kebabs with Sesame
and Honey Dressing

SWEET CANAPÉS

Pistachio and Raspberry Macaron

Apple Tarte Tatin and Mousseline Cream
Heart

White Chocolate and Red Berry Mousse

Praliné Chocolate Sphere

Lemon and Orange Bar

The 12 pieces Can be Selected From the Cold, Hot & Sweet Choices
MAXIMUM 100 PEOPLE

LITTLE SINS CANAPÉS

LITTLE SINS (INCLUDES)

Caramel-Chocolate Bar

Peanut Bonbon

Choux Choux
(Pastry Filled with Cocoa Mousselin)

Pear and Raspberry Gummy

Mini Citrus Tartlet

Pineapple-Coconut Mousse

Chocolate “Force”
(Dark Chocolate Sponge Cake
and Milk Chocolate Mousse)

Small Tiramisu Cake



BEVERAGES

WINES | CLASSIC BAR | LUXURY BAR | ALCOHOL-FREE | WITH BEER AND WINE
MARGARITA BAR | COCKTAILS

WINES

HOUSE WINE

White Wine

Red Wine

SWEET WINE

Diamante

CHAMPAGNE

Möet & Chandon Brut Impérial

Möet & Chandon Brut Rosé

Möet & Chandon Nectar Imperial

Dom Pérignon Cuvée Millésime

**We Have the Most Extensive Wine Cellar in Latin America. If You
Want to Select Different Wines, Please Consult Your Sales Executive.**

CLASSIC BAR

RUM

Bacardí Blanco

Matusalem Clásico

VODKA

Smirnoff

Absolut Azul

BRANDY

Torres 10

WHISKY

Johnnie Walker Red Label

Jack Daniel's

TEQUILA

José Cuervo Tradicional

Don Julio Reposado

DIGESTIFS

Baileys

Courvoisier V.S.

Chinchón Dulce Anise

Licor 43

INCLUDES: National Beer, Juices and Soft Drinks

LUXURY BAR

RUM

Matusalem 18 Years

Appleton State

Zacapa 12 Years

VODKA

Stolichnaya

Grey Goose

BRANDY

Torres 15

WHISKY

Johnnie Walker Black Label

Buchanan's 12 years

Glenfiddich 12 years

TEQUILA

Herradura Reposado

Maestro Tequilero Dobel
Diamante

Don Julio Reposado

GINEBRA

Bombay Sapphire

Tanqueray Ten

MEZCAL

Amores Reposado

Amores Joven

DIGESTIVE

Baileys

Cognac Hennessy

Vaccari Black and White
Sombuca

INCLUDES: National Beer, Juices
and Soft Drinks

ALCOHOL-FREE

Sodas

Orangeades

Lemonades

Water

Infusions



WITH BEER & WINE

Sodas

Orangeades

Lemonades

Domestic Beer

White and Red Wine

UNCORKING

Unlimited Soft Drinks, Juices, Mixer,
Glassware and Ice

First Hour

Up to 5 hours

Extra Hour

MINIMUM 100 PEOPLE

PER UNIT

Soft Drink, Juice, Lemonade
or Orangeade per Glass **(Each)**

Bottled House Water **(11.32 oz. Each)**

Domestic Beer **(Each)**

Imported Beer **(Heineken Each)**

Table Wine Corkage **(Each)**

Clericot Pitcher **(6 Glasses)**

COCKTAILS

GIN & TONIC BY EPICENTRO (CHOOSE 4)

Ice Gin: Gin, Tonic, Yellow Chartreuse, Luxardo Maraschino, Sparkling Wine, Strawberries, and Lemon Sorbet

Capri Tonic: Gin, Tonic, Limoncello, Dry Chinchón, and Pear Vodka

Budah Bombay: Gin, Tonic, Aperol, and Sparkling Wine

Negronic: Gin, Tonic, Sweet Vermouth, and Campari

Jimmy Gin: Gin, Tonic, Green Chartreuse, Cucumber, Lemon, Ginger, and Ginger Ale

Berry Much: Gin, Tonic, Blackberries, Raspberries, Cointreau, Crème de Cassis, and Mint Leaves

Me Lychee: Gin, Tonic, Pomegranate Liqueur, Lemon, and Lychee

The Bullet: Gin, Tonic, White Tequila, Serrano Chili, and Coriander

MARGARITA BAR (CHOOSE 4 WITH TEQUILA OR MEZCAL)

Tamarindo: White Tequila and Tamarind Syrup, Frosted with Pequin Chili and Salt

Lemon: Tequila, Lemon Juice and Orange Liqueur

Strawberry: Tequila, Strawberries, Grenadine, Orange Liqueur and Lemon Juice

Kiwi: Tequila, Kiwi Pulp, Orange Liqueur and Kiwi Slices

Mango: Tequila, Mango Pulp, Orange Liqueur, Lemon Juice and Habanero Pepper (seasonal)



PRESIDENTE
INTERCONTINENTAL®
MONTERREY

Thank you