

Cold hors d'Oeuvres

Option 1

Shrimp Mousse in puff pastry ***
Serrano Ham Grissini with Dijon Mustard ***
Crouton of Liver Pate ***
Heart of Palm mousse "Dip" on toast ***
Green Pepper mousse "Dip" with toast ***
Cucumber and Goat cheese canapé ***
Roast Beef on toast ***
Smoked Turkey with Cranberries jam and Mango chutney on toast ***
Italian Salami and Philadelphia cheese pyramid ***
Seabass Sashimi with lemon and soy sauce Or at Peruvian Style ***
Mini Caprese Brochette (tomatoes, mozzarella and pesto) ***
Sushi selection (1 piece per person)
\$ 2.00

Option 2

Mini Pie filled with Shrimps in a cocktail sauce ***
Smoked Salmon Roll with aromatics herbs ***
Shot of tilapia "Ceviche" (raw fish cooked in lemon) ***
Serrano Ham and Melon Canapé ***
Lobster medallion in Orange butter ***
Lobster medallion with vegetables and soya sauce ***
Roll crepe with smoked salmon ***
Vol au Vent of Brie cheese and apple sauce ***
Mussels with Onions and Tomato sauce ***
Grilled Tuna fish with Soya and Orange sauce ***
Grilled Heart of palm with apricot
\$ 2.70

Hot Hors D' Oeuvres

Option 1

- Chicken Brochette Teriyaki style

- Quiche Lorraine

- Fish Mini Kebab with Cajun Sauce

- Chinese Rolls with Sweet and Sour sauce

- Beef Brochette with onions and sweet
pepper

- Chicken and Beef Brochette

- Chicken Wings in BBQ sauce

- Sea bass Cake with tartar sauce

- Cheese dice breaded with tomato sauce

- Mini tomatoes and goat cheese pie

- Salmon Acras with Soya sauce

- Leak quiche

- Mushroom in Filo Pasta

- Chicken Satay with Peanut sauce

\$ 2.00

Option 2

- Beef mini Tournedos with Aromatics Herbs

- Hot salmon Roll (tempura fried sushi)

- Shrimp with red Curry and Coconut Milk

- Shrimp breaded with panko and namp pla
sauce

- Shrimp and Beef Brochette

- Salmon tenderloin with spinach, saffron and
Chablis sauce

- Scallops gratinated with Holland's Sauce
and asparagus

\$ 2.70

Sweet Hors d'Oeuvres

Fruit Pie with Vanilla Cream

Strawberries with White or Black Chocolate

Almonds "Florentinos"

Mini Pecan Pie

Chocolate Opera

Orange Opera

Chocolate and mint Opera

Mini choux filled with coffee cream

Chocolate éclair

Shot of Mini Tiramisu

Apple and cinnamon pie

Almond and cranberries Pie

White Chocolate Truffle with almonds

Black chocolate Truffle

Shot of Fruit Cocktail

Fruits brochette

Crème brûlée pie

Passion fruit bavaois

Mango Bavaois

\$ 2.00 per piece

Additional Options

Grilled Lobster Medallion with a Bouillabaisse Sauce

Smoked Salmon rose over a blinis with lemon and dill cream

Shrimp filled with Jaiba Mousse

Scallops gratinated and spinach Pie

Salmon Sashimi Japanese Style

Foie Gras toast with caramelized onions

Smoked Duck with blueberries butter

Beef Carpaccio with Portobello mushroom, pine nut
and Parmesan cheese

\$ 3.30 per piece

Cheese and Cold Cuts

Served on table or buffet station
With selection of breads and toast for 10 persons

Cheese variety and National Cold cut
Turrialba, Ahumado, Palmito, Ham, Salami and Roast Beef

\$ 64.50 per unit

International Cheese Variety
Goat cheese, Emmental, Gouda, Manchego and Provolone

\$ 75.30 per unit

International Cold Cut
Serrano Ham, Dried sausage, Salami, Chorizo, Pastrami and Roast Beef

\$ 80.80 per unit

Dips

Roasted eggplant caviar with toasted pita bread

Hummus (chikpea, tahini and garlic) with pita bread

Provolone cheese, Anchovies and pepper with toast

Grilled green pepper and goat cheese with poppy seed cracker

Smoked salmon with Philadelphia cheese and Dill with mini Blinis

Dry tomatoes with olives and pesto with baguette bread

Heart of Palm with poppy seed cracker

Grilled Sesame seeds with Soya Sauce and Philadelphia cheese with toast

\$ 2.50 per person

Ceviches (raw fish cooked in lemon)

White fish filet	\$ 3.00
Shrimp	\$ 3.80
Lobster and coconut	\$ 4.40
“Vuelve a la Vida” (white fish and shrimp with spicy sauce)	\$ 2.70