

# SPECIAL MENU Christmas Eve

## COLD BUFFET

- Smoked mahi-mahi with escarole and walnut
- Seafood cascade on ice
- Smoked salmon
- Marinated bass bella vista
- Pastrami with caramelized apple sauce
- Shrimp in seafood sauce
- Calypso and ginger cocktail sauce
- Lobster a la parisienne
- Aurora lobster
  
- Salmon pate with green pepper
- Variety of sushis
- Duck terrine and green grapes
  
- Serrano ham with melon cut at the moment
- Green and white asparagus with vinaigrette
- Artichoke hearts with roquefort
- Roast beef over watercress and arugula
- Smoked pork leg
- Decorated christmas turkey
- Cheeses platter
  
- Aguachiles
- Christmas salad
- Chicken salad with mushrooms
- Russian salad with egg and anchovies
- Tomato salad with milk flower cheese
- Waldorf salad
- Raspberry vinaigrette
- Variety of lettuce leaves
  
- Pistachio cream
- Lobster stew

## SHOW COOKING

- Rib-eye fillet
- New york filelt
- Chicken breast
- Salmon fillet
- Grouper fillet
- Grilled lobster
- Thermidor lobster
- Short ribs

## HOT BUFFET

- Baked salmon with mustard
- Tuna in saffron sauce
- Lamb goulash
- Roasted beef leg (carving station)
- Pork loin stuffed with nuts
- Stuffed piglet
- Roast turkey with gillette stuffing
- Cordon bleu chicken breast
- Duck in cranberry sauce with plum and dried apricots
- Veal ossobuco with red wine
- New York steak in 4 seasons sauce (foresta)
- Wellington steak
- Coconut breaded shrimps with pineapple sauce
  
- Ricotta ravioli and pesto spinach
- Mashed sweet potato
- Stuffed potatoes au gratin
- Parmigiana eggplant
- Grilled vegetables
- Fusilli gratin with shrimp
- 2 colors cous cous with peppers
- Spinach risotto
- Butter corn
- Barbecue sauce
- Pineapple sauce
- Green pepper sauce
- 4 assorted pasta sauces
- Tomato, bechamel, bolognesa and pesto pasta
- Variety of pizzas

## MEXICAN CORNER

- Romeritos with shrimp
- Leg and chicken thigh in green pipian
- Fish in meniere sauce
- Lamb barbecue hidalgo style
- Carbonated chicken in mint sauce
- New orleans cajun style shrimp
- Peanut sauce
- Cheese sauce
- Sirloin



## DESSERTS

Profiteroles covered in white and black chocolate for the horn of plenty, christmas yule log, chocolate marshmallows, vanilla ice cream with macedonia, gingerbread cookies, thousand leaf cake with cream, passion fruit flan, apple pie with franchise, cheese cake with strawberry jam, fruit puff pastry, cheese tart with raspberry, opera cake, traditional sacher tart, fruit tart with italian meringue, almond crème brûlée and chocolate brownies.