



BANQUETS

KIT  
2022

WE TAKE CARE OF EVERY DETAIL  
TO MAKE YOUR EVENT REACH THE PERFECTION



CANAPÉS



BREAKFAST



MEALS AND DINNER



B U F F E T S



COFFEE BREAK



DRINK AND BEVERAGE

# COFFEE BREAK

American Coffee, Bottled Water, Soft drinks, Variety of Teas, Finger Fruits, Cookies and/or Fresh Pastries.

## Basic:

30 minutes recess. \$215

4-6 hour continual \$270

7-10 hour continual \$315

## Premium:

Includes Nespresso Coffee, adding from these 4 options to the Basic Coffee Break:

- Finger sandwiches
- Mini muffins
- Ham and cheese croissants
- Mini ham and cheese ciabattas
- Cream cheese and jelly croissant
- Cheesecake

4-6 Hour continual. \$355 MXN

7-10 Continual. \$385 MXN

## Add-Ons:

Popcorn, potato chips, pretzels, veggies, fruit cocktail with yogurt and granola.

**Item per person \$35 MXN**





# BREAKFAST BUFFET

(20 pax Minimum)

- American Coffee
- Seasonal Fruit
- Sweet and Savory Pastries
- Fruit with yogurt, granola, and oatmeal

To choose from: (8 Items maximum):

- Bacon
- Smoked sausage
- Refried beans
- Whole beans
- Scrambled eggs :
  - Plain
  - With ham
  - Mexican style
  - With dried beef (machaca),
  - With cactus
- Enchiladas with a green sauce. Stuffed with chicken or cheese
- Enchiladas with a red sauce. Stuffed with chicken or cheese
- Quesadillas with shreaded beef in a red sauce
- Quesadillas with shreaded chicken in a red sauce
- Chorizo on a fried corn disk (Sope)
- Chilaquiles with a green sauce with chicken.
- Chilaquiles with a red sauce with chicken.
- Grilled Panela cheese
- Chicken with mushroom sauce stuffed crepe.
- Chicken with poblano pepper sauce stuffed crepe.

**\$490 MXN PER PERSON**



Prices include 16% IVA Tax and 15% Gratuity

# PLATED BREAKFAST



- American Coffee
- Seasonal Fruit Juice
- Sweet and Savory Pastries
- Fruit with Yogurt and Granola

To choose from 2 item maximum  
(1 & 1 without the option of asking the client)

## -Florentine omelette

Mushroom and spinach omelet melted manchego cheese, with a green sauce. Served with buttery potatoes

## -Pacific omelette

Cheese stuffed shrimp with a chipotle sauce  
Served with cooked vegetables

## -Veracruz style eggs

3 egg tacos with a bean sauce, and served with chorizo and roasted chili peppers

## -Swiss enchiladas

Filled with chicken. Served with a green sauce, melted manchego cheese. Garnished with red onion

## -Colonial enchiladas

Filled with cheese. Served with a guajillo chili pepper sauce, powdered regional cheese. Served with a side of potato, carrot, and lettuce

## -Valley style burritos

Burritos filled with dried beef (machaca). Served with a side of refried beans and guacamole

## -Red chilaquiles

Served with chicken, egg, or meat. Garnished with cream, cheese, and onion

## -Green chilaquiles

Served with chicken, egg, or meat. Garnished with cream, cheese, and onion

## -Choyero breakfast

Scrambeled or fried egg with a guajillo chili pepper sauce. Served with a side of grilled regional cheese, avocado, refried beans, and flour tortillas

## -Scrambeled eggs

With ham, bacon, or mexican style. Served with a side of avocado, refried beands, and corn tortillas

## -Baja California Sur traditional beef stew (birria)

Traditional mexican birria. Served with onion, cilantro, limes, and corn tortillas

## -Savory turnovers(empanadas)

Beef or corn with poblano peppers and cheese. Served with whole beans

**\$345 MXN PER PERSON**

Prices include 16% IVA Tax and 15% Gratuity



# MEXICAN BUFFET

(20 pax Minimum)

**Includes:** tortillas, tortilla chips, hot sauce, pickled onion, and limes.

## Choose 2 soups:

- Shrimp Soup
- Bean and Vegetable soup
- Cream of Poblano Pepper
- Crema Conde
- Cream of Mushroom

## Choose 2 appetizers:

- Aztec Salad
- Cesar Salad
- Guacamole mixed with ribeye
- Fried corn disks (sopes), topped with beef.
- Grilled quesadillas or burritos (chicken, shredded beef, chorizo with potato)
- Grilled mexican street corn
- Fish ceviche
- Raw sliced scallop with a lime sauce

## Choose 4 main dishes:

- Tripe soup (Menudo)
- Mexican beef stew
- Fish in a diablo (spicy) sauce
- Veracruz style fish
- Fish with chili pepper sauce
- Baby portobello stuffed with garlic and butter octopus
- Cocktail shrimp in a butter garlic sauce
- Scalloped chicken in a Oaxacan black mole sauce
- Scalloped chicken in a poblano pepper mole sauce
- Pork rinds in a green sauce
- Northern mexican variety of meat
- Traditional mexican style beef (barbacoa)
- Spiced pulled pork (cochinita pibil)
- Plain pulled pork (carnitas)



Prices include 16% IVA Tax and 15% Gratuity

**Choose 2 sides:**

- Mashed potatoes with lime zest
- Garlicky mashed sweet potato
- Pork and beans
- Refried beans
- Mexican style rice
- White rice
- Rice with poblano pepper

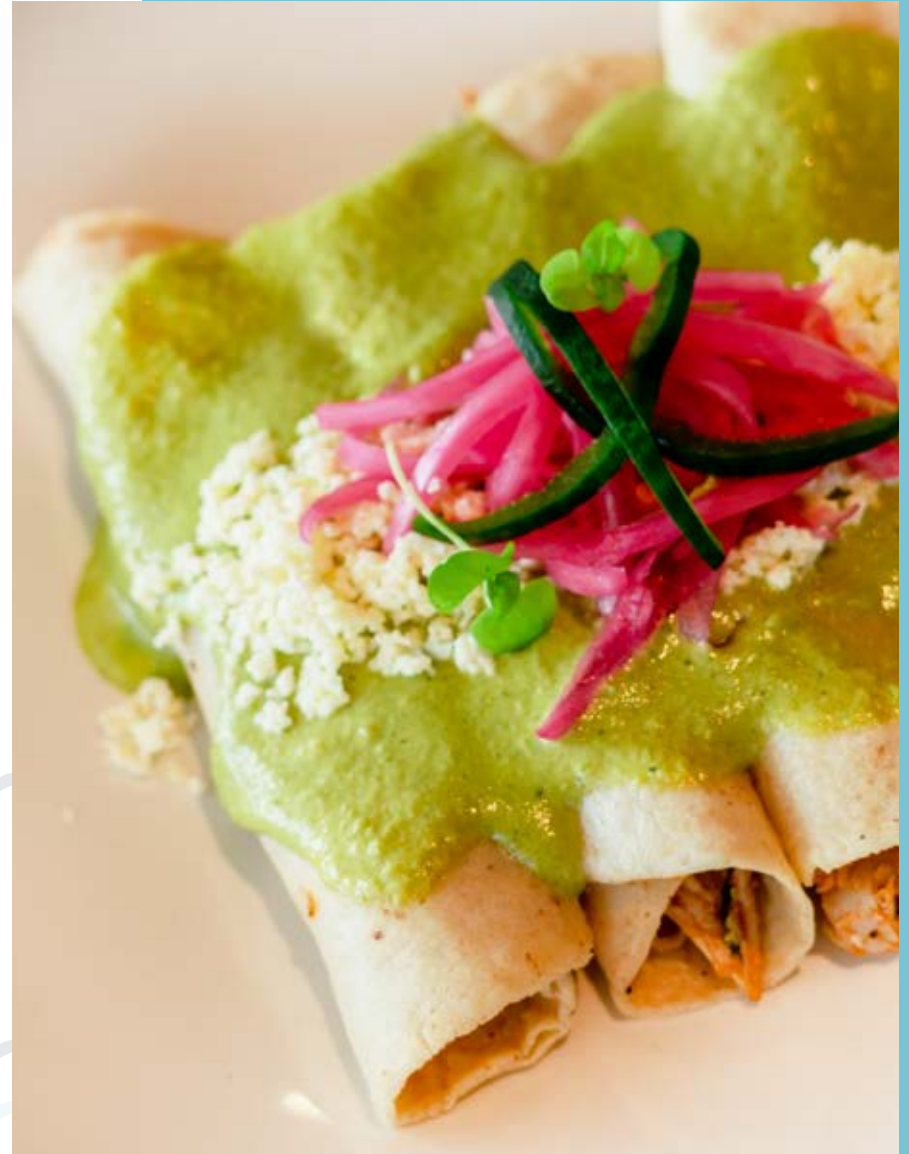
**Choose 2 desserts:**

- Rice pudding
- Eggnog custard
- Churros
- Sweet corn bread
- Fried bananas

**Buffet:** Adults \$700 MXN / Children \$300 MXN (under 12 years old)

**3 Courses:** \$600 MXN

**2 Courses:** \$480 MXN





# ITALIAN BUFFET

(20 pax Minimum)

Includes: Bread, Olive Oil, and other complimentary items.

## Choose 2 soups or pasta:

- Minestrone soup
- Spinach soup
- Short pasta
  - Afredo, butter/garlic, pesto, arrabiata, or pomodoro

## Choose 2 appetizers:

- Caprese salad
- Sauteed portobello mushrooms
- Fried calamari
- Cheese arancini's
- Zucchini flowers stuffed with cheese and fried
- Tomato and basil bruschetta
- Beef carpaccio
- Salmon carpaccio

## Choose 4 main dishes:

- Beef neapolitan
- Chicken neapolitan
- Beef lasagna
- Seafood lasagna
- Vegetarian lasagna
- Red wine ossobuco
- Beef tar tar
- Beef filet stuffed with spinach and cheese, with a gravy.
- Chicken cannelloni
- Cheese cannelloni
- Beef calzone
- Spinach and cheese calzone
- Chicken amatriciana
- Cacciatore pork



Prices include 16% IVA Tax and 15% Gratuity



**Choose 2 sides:**

- Tomato and basil focaccia
- Roasted vegetables with balsamic
- Arugula salad
- Polenta
- Eggplant parmesan
- Creamed spinach

**Choose 2 desserts:**

- Tiramisu
- Chocolate gelato
- Strawberry gelato
- Vanilla gelato
- Coconut cake
- Cannoli's

**Buffet:** Adults \$700 MXN / Children \$300 MXN (under 12 years old)

**3 Courses:** \$600 MXN

**2 Courses:** \$480 MXN



Prices include 16% IVA Tax and 15% Gratuity

# ASIAN BUFFET

(20 pax Minimum)

Includes: Asian sauces, fortune cookies.

## Choose 3 appetizers:

- Thai salad
- Spring rolls
- California roll with shrimp, avocado, and mango
- Salmon roll with cream cheese and cucumber
- Vietnamese duck and vegetable tacos
- Miso soup

## Choose 4 main dishes:

- Chicken stir fry
- Beef stir fry
- Asian grilled chicken
- Asian grilled beef
- Orange chicken
- Chicken chop suey
- Beef chop suey
- Chicken chow mein
- Beef chow mein
- Sweet and sour pork

## Choose 2 sides:

- Vegetable yak meshi
- Steamed rice
- Steamed vegetables
- Asian vegetables
- Asian dumplings

## Choose 2 desserts:

- Tapioca
- Matcha custard
- Indonesian coconut tapioca
- Matcha ice cream
- Date and almond rolls

**Buffet:** Adults \$780 MXN / Children \$300 MXN (under 12 years old)

**3 Courses:** \$690 MXN

**2 Courses:** \$580 MXN



Prices include 16% IVA Tax and 15% Gratuity



# VEGAN BUFFET

**Includes:** Vegan bread, corn tortillas, and desserts (watermelon with mint and lime | coconut ice cream)

**To choose 8 items:**

- Cauliflower ceviche
- Brussel sprouts in a lime and mustard sauce
- Minestrone soup
- Quinoa salad
- Pastor style soy tacos (seasoned with chili peppers)
- Jicama rolls (spring roll style)
- Mushrooms stuffed with ratatouille
- Grilled tomato soup
- Whole bean soup
- Wheat salad
- Cuscus salad
- Tempura vegetables
- Baked potato
- Hummus with pita bread
- Beet hummus

**Buffet:** Adults \$600 MXN / Children \$250 MXN (under the 12 years old)  
**3 Course vegan meal:** \$500 MXN



Prices include 16% IVA Tax and 15% Gratuity

# SURF AND TURF BARBEQUE



- Flank steak (arrachera)
- Marinated chicken
- Chistorra sausage
- Beef kabobs
- Shrimp kabobs
- Garlic butter octopus
- Grilled whole fish with spices
- Pork and beans
- Grilled corn
- Blistered blonde peppers
- Guacamole | green onions | baby cactus | limes  
hot sauce | tortillas
- Cake with fresh seasonal fruit
- Chocolate ice cream

**\$625 MXN PER PERSON**

\* All buffet and barbeque services have a time limit of 2 hours of service.

\* The number of minimum or maximum of required people cannot be modified for gratuity. Until the Covid-19 Pandemic is terminated, we reserve the right to not offer any buffet services.

Prices include 16% IVA Tax and 15% Gratuity



# CANAPÉS



## Savory :

- Caprese kabob
- Peppered steak and pineapple kabob
- Seafood kabob
- Grilled mexican street corn
- Salmon lox appetizer
- Raw sliced scallop with lime and chili shooter
- Avocado toast with parmesan
- Marlin mousse
- Tuna tostada
- Shredded or dried beef burritos
- Beef on a corn disk (sope)
- Cheese kushiage
- Vegetarian wonton
- Fried lobster appetizer
- Octopus tostada
- Savory beef turnover (empanada)

## Sweet :

- Cupcakes
- Rice pudding pops
- Mini tiramisu pops
- Fig and goat cheese on toast
- Chocolate cake
- Brownies
- Deep fried fruit with a honey damiana sauce
- Cream puffs with a creamy butter sauce
- Mini cranberry cheesecake
- Guava pie
- Lime pie
- Apple strudel
- Blackberry and cream cheese turnover
- Cheesecake
- Fruit tart
- Fried sweet flour tortilla with strawberries and cream
- Mango mousse
- Chocolate mousse

**Price: \$400 MXN (10 items per person)**

**\$300 MXN (5 items per person)**

\*Each additional item per person is subject to \$45 MXN more

Prices include 16% IVA Tax and 15% Gratuity

# DRINKS



## Soft drinks open bar

1 hour	\$215 MXN
2 hours	\$300 MXN
3 hours	\$390 MXN
4 hours	\$440 MXN

Includes: soft drinks, juices, mango and strawberry smoothies, and bottled water.

## Basic open bar

1 hour	\$350 MXN
2 hours	\$650 MXN
3 hours	\$950 MXN
4 hours	\$1,100 MXN
5 hours	\$1,200 MXN

Includes: House White Wine, House Red Wine, Bacardi White Rum, Red Label Johnny Walker Whisky, Jose Cuervo Traditional Tequila, Beefeater Gin, National Beers, Smirnoff Vodka, Juice And Soft Drinks

## Premium Open Bar

1 hour	\$500 MXN
2 hours	\$800 MXN
3 hours	\$1,100 MXN
4 hours	\$1,250 MXN
5 hours	\$1,350 MXN

Includes: Premium White Wine, Premium Red Wine, Zacapa 23 Rum, Bacardi White Rum, Tanqueray Gin, Grey Goose Vodka, Don Julio 70 Tequila, Dobell Diamante Tequila, Black Label, Johnny Walker Whisky, Imported and National Beer, Juices and Soft drinks

## Beer and Wine Open Bar

1 hour	\$385 MXN
2 hours	\$475 MXN
3 hours	\$555 MXN
4 hours	\$670 MXN
5 hours	\$785 MXN

Incluye: Vino de la casa y cerveza nacional

Prices include 16% IVA Tax and 15% Gratuity



### Gin Open Bar

1 hour	\$450 MXN
2 hours	\$750 MXN
3 hours	\$1,050 MXN
4 hours	\$1,200 MXN
5 hours	\$1,300 MXN

**Includes:** Tanqueray, Sparkling water, Tonic Water, Juices, Bottled Water, Rosemary, Berries, Cucumber, Lime, Grapefruit, Orange, Glasses, and Ice

### Mezcal Open Bar

1 hour	\$450 MXN
2 hours	\$750 MXN
3 hours	\$1,050 MXN
4 hours	\$1,200 MXN
5 hours	\$1,300 MXN

**Includes:** Young and Aged Tonas Mezcal, Bottled Water, Salt, Orange, Worm Salt, Tajin, Sparkling Water, Lime, Controy (for margaritas), Glasses and Ice

### Corkage Fees

House Wine (White, Red, Rose Wine)  
**\$400MXN per bottle**

Champagne **\$700 MXN per bottle**

Distilled and Liquors **\$600 MXN per bottle**

**Includes:** Soft drinks, Juices, Bottled Water, Glasses, and Ice

---

Soft drinks **\$500 MXN for 24 cans**

Bottled water **\$500 MXN for 24 bottles**

Beer **\$600 MXN for 24 cans or bottles**

**\*The bar and corkage services includes:** Wait Service (does not apply if it is overtime in a social event), glassware and Ice

**\*Additional information:** The drink services must be accompanied by a food service from the set menu or buffet for lunches and dinners. For a quote for any other service, please contact your sales rep for more information.





PUERTA CORTÉS  
MAR DE CORTÉS

612.123.6000 EXT. 6029 | [ycovarrubias@puertacortes.com](mailto:ycovarrubias@puertacortes.com)  
Carretera Pichilingue Km 7.5, Zona Industrial, La Paz, BCS, Mexico