

BANQUET

# menus



SIRENA·DEL·MAR



TABLE OF

# Contents

**FIVE-COURSE MEAL \$84**

Salads	4
Cold Appetizers	5
Hot Appetizers	6
Soups	7
Organic Chicken Plates	8
Seafood Plates	9
Beef & Lamb Plates	9
Surf and Turf	10

**FIVE-COURSE MEAL \$72**

Salads	12
Cold Appetizers	13
Hot Appetizers	14
Soups	15
Organic Chicken Plates	15
Seafood Plates	16
Beef Plates	17

**FIVE-COURSE MEAL \$64**

Salads	19
Soups	20
Organic Chicken Plates	20
Seafood Plates	21
Beef Plates	22

**TRAY-PASSED HORS D'OEUVRES**

Mexican	23
Seafood	24
Beef & Lamb	24
Chicken	25
Vegetarian	25

**INTERNATIONAL BAR**

National Beer	26
International Beers	26
Mixed Drinks	26
Wine	26
Brandy	26
Whiskey	26
Rum	26
Tequila	26
Vodka	27
Gin	27
Soft Drinks	27
Juice	27

**FOUR-HOUR COCKTAIL SERVICE 27**

FIVE-COURSE

*meal*

Select one salad | soup | cold appetizer  
hot appetizer | main course

**\$84**



## **SALADS**

---

### **Caesar Salad**

*Romaine, croutons, parmesan and our special house dressing*

### **Green Salad**

*Fresh organic lettuce, vegetables from Miraflores and a wild berry balsamic dressing*

### **Organic Flower Salad**

*Fresh organic lettuce, flowers from Miraflores and a dill dressing*

### **Spinach Salad with Wild Berries**

*Spinach, nuts, goat cheese and a wild berry compote and balsamic dressing*

### **Flor de Noche Salad**

*Arugula, grilled endive, baby organic vegetables and a lime vinaigrette*

### **Watermelon Salad**

*Gelatin, sorbet and dehydrated watermelon, arugula and a white truffle and balsamic dressing*

### **Prawn Salad (2)**

*Fresh prawns marinated in ginger and garlic over lettuce and grilled endive*

### **Asian Salad with Wasabi Dressing (2)**

*Asian pear, cucumber, green beans and mung bean sprout dressed with a mayonnaise wasabi*

### **Mint and Cilantro Salad**

*Organic lettuce, mint, cilantro and a nut dressing*

### **Quinoa Salad**

*Quinoa, cucumber, cherry tomato, feta and a radish dressing*

*Please note that organic vegetables are subject to seasonal availability.  
Dressings and some ingredients may be substituted upon request.*

Unless otherwise indicated, prices are per person or per selection. 16% tax and 18% service fees are not included.  
Prices in USD, subject to change at any time without prior notice. Tips are welcome and will be charged separately.

## **COLD APPETIZERS**

---

### **Peruvian Ceviche**

*Fresh sea bass marinated in lemon with onion, cilantro and garlic-infused oil*

### **Ceviche Yucatan**

*Sea bass, shrimp, octopus and baby scallops marinated in lemon with red onion, habanero and creamy avocado*

### **Shrimp Cocktail**

*Mexican prawns in traditional Acapulco sauce with tomato and cilantro*

### **Tuna Tartar**

*Fresh tuna with soy and Ponzu sauce*

### **Tiradito Mixto**

*Slices of fresh fish, scallops, shrimp and octopus marinated in serrano and lemon*

### **Carpaccio**

*Thinly sliced beef filet with a touch of parmesan and white truffle oil*

### **Red and Green Pepper Gazpacho with Lobster**

*Served cold, red and green pepper soup over medallions of confit lobster*

### **Crab and Shrimp Mix**

*Fresh crab and lobster mixed with homemade mayonnaise and Mexican spices*

### **Smoked Salmon with Flowers**

*Fresh smoked salmon with mesquite and a side salad of organic flowers*

### **Capri Caprese**

*Tomato, basil and fresh mozzarella seasoned with salt and olive oil*

*Please note that some seafood is subject to seasonal availability.  
Dressings and some ingredients may be substituted upon request.*

Unless otherwise indicated, prices are per person or per selection. 16% tax and 18% service fees are not included.  
Prices in USD, subject to change at any time without prior notice. Tips are welcome and will be charged separately.

## HOT APPETIZERS

---

### **Grilled Shrimp**

*Three jumbo shrimp marinated in chili adobo with a grilled endive salad*

### **Wonton**

*Wontons stuffed with lobster, shrimp, ginger and cilantro, fried or boiled*

### **Empanada**

*Traditional Argentinian empanada filled with beef and cheese, served with chimichurri and a green salad*

### **Peppers and Marlin**

*Banana pepper stuffed with smoked marlin and cheese, cooked in tempura with a cilantro and avocado aioli*

### **Quiche Lorraine**

*Traditional recipe accompanied with a fresh baby spinach and balsamic salad*

### **Spinach and Mushroom Strudel**

*Selection of wild mushroom and baby spinach, seasoned with garlic and truffle oil*

### **Ravioli**

*Italian ravioli stuffed with shrimp and gorgonzola with your choice of pomodoro or alfredo sauce*

### **Mini Lasagna**

*Traditional lasagna with seafood or vegetables*

### **Mini Seafood Paella**

*Fresh selection of Los Cabos seafood cooked in saffron rice with peppers and green beans*

### **Seafood Risotto**

*Fresh selection of Los Cabos seafood cooked in Arborio rice and topped with parmesan*

*Please note that some seafood is subject to seasonal availability.  
Dressings and some ingredients may be substituted upon request.*

Unless otherwise indicated, prices are per person or per selection. 16% tax and 18% service fees are not included.  
Prices in USD, subject to change at any time without prior notice. Tips are welcome and will be charged separately.

## SOUPS

---

### **Tortilla**

*Traditional Mexican recipe topped with fresh cheese, julienned tortilla and cream*

### **Minestrone**

*Fresh selection of vegetables and pasta cooked in a tomato sauce*

### **Zucchini Flower Cream**

*A traditional wedding soup in Mexico, cream-based with fresh zucchini flower and croutons*

### **Pumpkin**

*Served with organic sunflower seed and garlic croutons*

### **Clam Chowder**

*San Francisco's famous recipe, made with fresh smoked clams from Baja*

### **Classic Potato**

*Cream-based with potato and garnished with roasted leek and garlic croutons*

### **Seafood Guajillo**

*Shrimp, prawns, clams and mussels cooked in a fish guajillo chili soup*

### **Lobster Bisque**

*Smooth and creamy with fresh lobster from Baja*

### **Traditional Mexican Pozole**

*Pork or chicken, red or white soup with all the classic garnishes*

### **Lamb Consommé**

*A traditional soup for a Mexican wedding, lamb broth with rice and chickpea*

Unless otherwise indicated, prices are per person or per selection. 16% tax and 18% service fees are not included.  
Prices in USD, subject to change at any time without prior notice. Tips are welcome and will be charged separately.

## ORGANIC CHICKEN PLATES

---

### **Grilled Half Chicken**

*Medium-sized organic chicken grilled with mesquite*

### **Cordon Blue**

*Chicken breast filled with prosciutto and goat cheese, breaded and fried*

### **Chicken Breast Stuffed with Organic Veggies**

*Chicken breast stuffed with grilled vegetables and a wild mushroom sauce*

### **Maple Mustard Chicken**

*Chef's recipe, half chicken marinated in maple and mustard and slowly roasted in the wood-fired oven*

### **Coconut Curry Chicken**

*Chicken breast breaded with pesto focaccia, covered in a creamy coconut and yellow curry sauce*

### **Rosemary Butter Chicken**

*Half chicken covered in garlic and rosemary butter and slowly roasted in the wood-fired oven*

### **Almond Crusted Chicken**

*Chicken breast breaded with almond and corn flakes with a side of creamy cilantro sauce*

### **Cilantro and Lime Chicken**

*Grilled half chicken with a creamy cilantro, lime and herb aioli*

### **Chicken in Mushrooms**

*Chicken breast confit, covered with creamy wild mushroom and a touch of parmesan*

### **Potluck Fried Chicken**

*Grandma's special recipe with dried herbs*

*Comes with two sides: white rice, wild rice, risotto, mashed potatoes, roasted garlic potatoes, sweet potatoes, grilled vegetables, buttered baby vegetables, grilled asparagus, parmesan asparagus, green beans with almonds, eggplant lasagna*

Unless otherwise indicated, prices are per person or per selection. 16% tax and 18% service fees are not included. Prices in USD, subject to change at any time without prior notice. Tips are welcome and will be charged separately.



**SEAFOOD PLATES**

**Lobster**      **Shrimp**      **Sea Bass**      **Dorado**  
**Salmon**      **Tuna**      **Red Snapper**

**Preparation Options:**

- Grilled*
- Blackened*
- Herb Crusted*
- Garlic Sauce*
- Lime and Parsley Butter*
- Creamy Cilantro Sauce*
- Thyme Butter*
- Ashes*
- Pastor (Chili Adobo)*
- A la Talla (Mayonnaise and Chili Adobo)*

*Comes with two sides: white rice, wild rice, risotto, mashed potatoes, roasted garlic potatoes, sweet potatoes, grilled vegetables, buttered baby vegetables, grilled asparagus, parmesan asparagus, green beans with almonds, eggplant lasagna*

**BEEF & LAMB PLATES**

**Filet**      **New York**      **Rib Eye**  
**Lamb Rib**      **Lamb Osso Buco**

**Preparation Options:**

- Grilled Mesquite*
- Red Wine Sauce*
- Demi-Glace*
- Demi-Glace and Mushroom*
- Chimichurri*
- Criolla Sauce*
- Hollandaise*
- Herb Crusted (Provençal)*
- Mole Negro*

*Comes with two sides: mashed potatoes, roasted garlic potatoes, sweet potatoes, grilled vegetables, buttered vegetables, grilled asparagus, parmesan asparagus, eggplant lasagna, broccoli quiche*

Unless otherwise indicated, prices are per person or per selection. 16% tax and 18% service fees are not included. Prices in USD, subject to change at any time without prior notice. Tips are welcome and will be charged separately.

**SURF AND TURF**

---

**Beef Filet and Lobster**

**Beef Filet and Shrimp**

**Beef Filet and Scallops**

**Beef Filet and Sea Bass**

**Preparation Options:**

*For Beef Dishes:*

*Demi-Glace, Demi-Glace and Mushroom, Chimichurri, Criolla Sauce, Hollandaise, Red Wine Sauce*

*Fish or Seafood Dishes:*

*Garlic Sauce, Lime and Parsley Butter, Creamy Cilantro Sauce, Thyme Butter*

*Comes with two sides: mashed potatoes, roasted garlic potatoes, sweet potatoes, grilled vegetables, buttered vegetables, grilled asparagus, parmesan asparagus, eggplant lasagna, broccoli quiche*

Unless otherwise indicated, prices are per person or per selection. 16% tax and 18% service fees are not included.  
Prices in USD, subject to change at any time without prior notice. Tips are welcome and will be charged separately.

FIVE-COURSE

*meal*

Select one  
salad | soup | cold appetizer  
hot appetizer | main course  
**\$72**



## **SALADS**

---

### **Caesar Salad**

*Romaine, croutons, parmesan and our special house dressing*

### **Green Salad**

*Fresh organic lettuce, vegetables from Miraflores and a wild berry balsamic dressing*

### **Organic Flower Salad**

*Fresh organic lettuce, flowers from Miraflores and a dill dressing*

### **Spinach Salad with Wild Berries**

*Spinach, nuts, goat cheese and a wild berry compote and balsamic dressing*

### **Flor de Noche Salad**

*Arugula, grilled endive, baby organic vegetables and a lime vinaigrette*

### **Watermelon Salad**

*Gelatin, sorbet and dehydrated watermelon, arugula and a white truffle and balsamic dressing*

### **Mint and Cilantro Salad**

*Organic lettuce, mint, cilantro and a nut dressing*

### **Quinoa Salad**

*Quinoa, cucumber, cherry tomato, feta and a radish dressing*

*Please note that organic vegetables are subject to seasonal availability.*

*Dressings and some ingredients may be substituted upon request.*

## **COLD APPETIZERS**

---

### **Peruvian Ceviche**

*Fresh sea bass marinated in lemon with onion, cilantro and garlic-infused oil*

### **Ceviche Yucatan**

*Sea bass, shrimp, octopus and baby scallops marinated in lemon with red onion, habanero and creamy avocado*

### **Shrimp Cocktail**

*Mexican prawns in traditional Acapulco sauce with tomato and cilantro*

### **Tuna Tartar**

*Fresh tuna with soy and Ponzu sauce*

### **Tiradito Mixto**

*Slices of fresh fish, scallops, shrimp and octopus marinated in serrano and lemon*

### **Carpaccio**

*Thinly sliced beef filet with a touch of parmesan and white truffle oil*

### **Red and Green Pepper Gazpacho with Lobster**

*Served cold, red and green pepper soup over medallions of confit lobster*

### **Crab and Shrimp Mix**

*Fresh crab and lobster mixed with homemade mayonnaise and Mexican spices*

### **Smoked Salmon with Flowers**

*Fresh smoked salmon with mesquite and a side salad of organic flowers*

### **Capri Caprese**

*Tomato, basil and fresh mozzarella seasoned with salt and olive oil*

*Please note that some seafood is subject to seasonal availability.  
Dressings and some ingredients may be substituted upon request.*

Unless otherwise indicated, prices are per person or per selection. 16% tax and 18% service fees are not included.  
Prices in USD, subject to change at any time without prior notice. Tips are welcome and will be charged separately.

## HOT APPETIZERS

---

### **Grilled Shrimp**

*Three jumbo shrimp marinated in chili adobo with a grilled endive salad*

### **Wonton**

*Wontons stuffed with lobster, shrimp, ginger and cilantro, fried or boiled*

### **Empanada**

*Traditional Argentinian empanada filled with beef and cheese, served with chimichurri and a green salad*

### **Peppers and Marlin**

*Banana pepper stuffed with smoked marlin and cheese, cooked in tempura with a cilantro and avocado aioli*

### **Quiche Lorraine**

*Traditional recipe accompanied with a fresh baby spinach and balsamic salad*

### **Spinach and Mushroom Strudel**

*Selection of wild mushroom and baby spinach, seasoned with garlic and truffle oil*

### **Ravioli**

*Italian ravioli stuffed with shrimp and gorgonzola with your choice of pomodoro or alfredo sauce*

### **Mini Lasagna**

*Traditional lasagna with seafood or vegetables*

### **Mini Seafood Paella**

*Fresh selection of Los Cabos seafood cooked in saffron rice with peppers and green beans*

### **Seafood Risotto**

*Fresh selection of Los Cabos seafood cooked in Arborio rice and topped with parmesan*

*Please note that some seafood is subject to seasonal availability.  
Dressings and some ingredients may be substituted upon request.*

Unless otherwise indicated, prices are per person or per selection. 16% tax and 18% service fees are not included.  
Prices in USD, subject to change at any time without prior notice. Tips are welcome and will be charged separately.

## SOUPS

---

### **Tortilla**

*Traditional Mexican recipe topped with fresh cheese, julienned tortilla and cream*

### **Minestrone**

*Fresh selection of vegetables and pasta cooked in a tomato sauce*

### **Zucchini Flower Cream**

*A traditional wedding soup in Mexico, cream-based with fresh zucchini flower and croutons*

### **Pumpkin**

*Served with organic sunflower seed and garlic croutons*

### **Clam Chowder**

*San Francisco's famous recipe, made with fresh smoked clams from Baja*

### **Classic Potato**

*Cream-based with potato and garnished with roasted leek and garlic croutons*

### **Traditional Mexican Pozole**

*Pork or chicken, red or white soup with all the classic garnishes*

### **Lamb Consommé**

*A traditional soup for a Mexican wedding, lamb broth with rice and chickpea*

## ORGANIC CHICKEN PLATES

---

### **Grilled Half Chicken**

*Medium-sized organic chicken grilled with mesquite*

### **Cordon Blue**

*Chicken breast filled with prosciutto and goat cheese, breaded and fried*

### **Chicken Breast Stuffed with Organic Veggies**

*Chicken breast stuffed with grilled vegetables and a wild mushroom sauce*

### **Maple Mustard Chicken**

*Chef's recipe, half chicken marinated in maple and mustard and slowly roasted in the wood-fired oven*

Unless otherwise indicated, prices are per person or per selection. 16% tax and 18% service fees are not included. Prices in USD, subject to change at any time without prior notice. Tips are welcome and will be charged separately.

**Coconut Curry Chicken**

*Chicken breast breaded with pesto focaccia, covered in a creamy coconut and yellow curry sauce*

**Rosemary Butter Chicken**

*Half chicken covered in garlic and rosemary butter and slowly roasted in the wood-fired oven*

**Almond Crusted Chicken**

*Chicken breast breaded with almond and corn flakes with a side of creamy cilantro sauce*

**Cilantro and Lime Chicken**

*Grilled half chicken with a creamy cilantro, lime and herb aioli*

**Chicken in Mushrooms**

*Chicken breast confit, covered with creamy wild mushroom and a touch of parmesan*

**Potluck Fried Chicken**

*Grandma's special recipe with dried herbs*

*Comes with two sides: white rice, wild rice, risotto, mashed potatoes, roasted garlic potatoes, sweet potatoes, grilled vegetables, buttered baby vegetables, grilled asparagus, parmesan asparagus, green beans with almonds, eggplant lasagna*

**SEAFOOD PLATES**

---

**Shrimp**

**Sea Bass**

**Dorado**

**Salmon**

**Tuna**

**Red Snapper**

**Preparation Options:**

*Grilled*

*Blackened*

*Herb Crusted*

*Garlic Sauce*

*Lime and Parsley Butter*

*Creamy Cilantro Sauce*

*Thyme Butter*

*Ashes*

*Pastor (Chili Adobo)*

*A la Talla (Mayonnaise and Chili Adobo)*

*Comes with two sides: white rice, wild rice, risotto, mashed potatoes, roasted garlic potatoes, sweet potatoes, grilled vegetables, buttered baby vegetables, grilled asparagus, parmesan asparagus, green beans with almonds, eggplant lasagna*

Unless otherwise indicated, prices are per person or per selection. 16% tax and 18% service fees are not included. Prices in USD, subject to change at any time without prior notice. Tips are welcome and will be charged separately.



## BEEF PLATES

---

**Flank**                      **Filet**                      **New York**

**Preparation Options:**

*Grilled Mesquite*

*Red Wine Sauce*

*Demi-Glace*

*Demi-Glace and Mushroom*

*Chimichurri*

*Criolla Sauce*

*Hollandaise*


*Herb Crusted (Provençal)*

*Mole Negro*

*Comes with two sides: mashed potatoes, roasted garlic potatoes, sweet potatoes, grilled vegetables, buttered vegetables, grilled asparagus, parmesan asparagus, eggplant lasagna, broccoli quiche*

THREE-COURSE

# meal



Select one  
salad | soup | main course  
**\$64**



## **SALADS**

---

### **Caesar Salad**

*Romaine, croutons, parmesan and our special house dressing*

### **Green Salad**

*Fresh organic lettuce, vegetables from Miraflores and a wild berry balsamic dressing*

### **Organic Flower Salad**

*Fresh organic lettuce, flowers from Miraflores and a dill dressing*

### **Spinach Salad with Wild Berries**

*Spinach, nuts, goat cheese and a wild berry compote and balsamic dressing*

### **Flor de Noche Salad**

*Arugula, grilled endive, baby organic vegetables and a lime vinaigrette*

### **Watermelon Salad**

*Gelatin, sorbet and dehydrated watermelon, arugula and a white truffle and balsamic dressing*

### **Mint and Cilantro Salad**

*Organic lettuce, mint, cilantro and a nut dressing*

### **Quinoa Salad**

*Quinoa, cucumber, cherry tomato, feta and a radish dressing*

Unless otherwise indicated, prices are per person or per selection. 16% tax and 18% service fees are not included.  
Prices in USD, subject to change at any time without prior notice. Tips are welcome and will be charged separately.

## SOUPS

---

### **Tortilla**

*Traditional Mexican recipe topped with fresh cheese, julienned tortilla and cream*

### **Minestrone**

*Fresh selection of vegetables and pasta cooked in a tomato sauce*

### **Zucchini Flower Cream**

*A traditional wedding soup in Mexico, cream-based with fresh zucchini flower and croutons*

### **Pumpkin**

*Served with organic sunflower seed and garlic croutons*

### **Clam Chowder**

*San Francisco's famous recipe, made with fresh smoked clams from Baja*

### **Classic Potato**

*Cream-based with potato and garnished with roasted leek and garlic croutons*

## ORGANIC CHICKEN PLATES

---

### **Grilled Half Chicken**

*Medium-sized organic chicken grilled with mesquite*

### **Cordon Blue**

*Chicken breast filled with prosciutto and goat cheese, breaded and fried*

### **Chicken Breast Stuffed with Organic Veggies**

*Chicken breast stuffed with grilled vegetables and a wild mushroom sauce*

### **Maple Mustard Chicken**

*Chef's recipe, half chicken marinated in maple and mustard and slowly roasted in the wood-fired oven*

### **Coconut Curry Chicken**

*Chicken breast breaded with pesto focaccia, covered in a creamy coconut and yellow curry sauce*

### **Rosemary Butter Chicken**

*Half chicken covered in garlic and rosemary butter and slowly roasted in the wood-fired oven*

Unless otherwise indicated, prices are per person or per selection. 16% tax and 18% service fees are not included. Prices in USD, subject to change at any time without prior notice. Tips are welcome and will be charged separately.

**Almond Crusted Chicken**

*Chicken breast breaded with almond and corn flakes with a side of creamy cilantro sauce*

**Cilantro and Lime Chicken**

*Grilled half chicken with a creamy cilantro, lime and herb aioli*

**Chicken in Mushrooms**

*Chicken breast confit, covered with creamy wild mushroom and a touch of parmesan*

**Potluck Fried Chicken**

*Grandma's special recipe with dried herbs*

*Comes with two sides: white rice, wild rice, risotto, mashed potatoes, roasted garlic potatoes, sweet potatoes, grilled vegetables, buttered baby vegetables, grilled asparagus, parmesan asparagus, green beans with almonds, eggplant lasagna*

**SEAFOOD PLATES**

---

**Sea Bass**

**Dorado**

**Red Snapper**

**Preparation Options:**

*Grilled*

*Blackened*

*Herb Crusted*

*Garlic Sauce*

*Lime and Parsley Butter*

*Creamy Cilantro Sauce*

*Thyme Butter*

*Ashes*

*Pastor (Chili Adobo)*

*A la Talla (Mayonnaise and Chili Adobo)*

*Comes with two sides: white rice, wild rice, risotto, mashed potatoes, roasted garlic potatoes, sweet potatoes, grilled vegetables, buttered baby vegetables, grilled asparagus, parmesan asparagus, green beans with almonds, eggplant lasagna*

Unless otherwise indicated, prices are per person or per selection. 16% tax and 18% service fees are not included. Prices in USD, subject to change at any time without prior notice. Tips are welcome and will be charged separately.

## **BEEF PLATES**

---

### **Flank (Arrachera)**

#### **Preparation Options:**

*Grilled Mesquite*

*Red Wine Sauce*

*Demi-Glace*

*Demi-Glace and Mushroom*

*Chimichurri*

*Criolla Sauce*

*Hollandaise*

*Herb Crusted (Provençal)*

*Mole Negro*

*Comes with two sides: mashed potatoes, roasted garlic potatoes, sweet potatoes, grilled vegetables, buttered vegetables, grilled asparagus, parmesan asparagus, eggplant lasagna, broccoli quiche*

BANQUET MENUS

TRAY-PASSED

# *hors d'oeuvres*



SIRENA·DEL·MAR

---

**TRAY-PASSED HORS D'OEUVRES**


---

**Mexican**

Cheese Quesadillita		\$16 per dozen
Mushroom Quesadillita		\$17 per dozen
Sope		\$16 per dozen
Beef or Chicken Taquito		\$18 per dozen
Tostadita de Tinga de Pollo		\$18 per dozen
Tamalito		\$19 per dozen
Cricket Quesadillita		\$20 per dozen
Escamole Sope		\$23 per dozen
Guacamole Bowl		\$18 per dozen
Salsa Mexicana Bowl		\$12 per dozen
Cochinita Pibil Sope		\$20 per dozen

**Seafood**

Coconut Shrimp		\$32 per dozen
Grilled Octopus		\$28 per dozen
Smoked Scallop Esquite		\$28 per dozen
Baja Oyster with Lime		\$30 per dozen
Blackened Scallops		\$26 per dozen
Scallop, Octopus, Clam, Shrimp Skewers		\$34 per dozen
Shrimp Cocktail		\$32 per dozen
Fish Ceviche Tostadita		\$26 per dozen
Shrimp Ceviche Tostadita		\$28 per dozen
Fish Quesadilla		\$26 per dozen
Crab Salad		\$30 per dozen

**Beef & Lamb**

Beef Tartar and White Truffle		\$32 per dozen
Kebab		\$28 per dozen
Skewer		\$28 per dozen
Meatball		\$28 per dozen
Beef Empanada		\$26 per dozen
Lamb Empanada		\$30 per dozen
Lamb Rib		\$50 per dozen
Short Rib		\$40 per dozen

Unless otherwise indicated, prices are per person or per selection. 16% tax and 18% service fees are not included. Prices in USD, subject to change at any time without prior notice. Tips are welcome and will be charged separately.



**Chicken**

<i>Kebab</i>		<i>\$18 per dozen</i>
<i>Skewer</i>		<i>\$18 per dozen</i>
<i>Curry Meatball</i>		<i>\$19 per dozen</i>
<i>Chicken Empanada</i>		<i>\$19 per dozen</i>
<i>Buffalo Wings</i>		<i>\$20 per dozen</i>
<i>BBQ Wings</i>		<i>\$20 per dozen</i>

**Vegetarian**

<i>Vegetable Banderilla</i>		<i>\$18 per dozen</i>
<i>Mushroom and Cheese</i>		<i>\$19 per dozen</i>
<i>Vegetable Wonton</i>		<i>\$18 per dozen</i>
<i>Gazpacho Shot</i>		<i>\$18 per dozen</i>
<i>Vegetable Ceviche</i>		<i>\$19 per dozen</i>
<i>Crudité</i>		<i>\$18 per dozen</i>
<i>Mini Caprese</i>		<i>\$20 per dozen</i>
<i>Pumpkin Flower Quesadilla</i>		<i>\$17 per dozen</i>

Unless otherwise indicated, prices are per person or per selection. 16% tax and 18% service fees are not included.  
Prices in USD, subject to change at any time without prior notice. Tips are welcome and will be charged separately.

BANQUET MENUS

INTERNATIONAL

*bar*



SIRENA·DEL·MAR

## NATIONAL BEERS

---

Modelo, Modelo Light

Corona, Corona Light

Pacifico, Pacifico Light

## INTERNATIONAL BEER

---

Bud Light

## MIXED DRINKS

---

Margaritas

Piña Colada

Smoothies

Martinis

Daiquiris

## WINE

---

Chardonnay

Cabernet Sauvignon

## BRANDY

---

Presidente

Don Pedro

## WHISKEY

---

Jack Daniels

Johnnie Walker Red Label

J&B

Jim Bean

## RUM

---

Bacardi White

Bacardi Añejo

Appleton White

Captain Morgan

## TEQUILA

---

Cuervo Especial Reposado

Cazadores Reposado

Hornitos Reposado

Codorniz Reposado

Unless otherwise indicated, prices are per person or per selection. 16% tax and 18% service fees are not included.  
Prices in USD, subject to change at any time without prior notice. Tips are welcome and will be charged separately.

**VODKA**

---

**Absolut Azul**

**Smirnoff**

**Kettle One**

**GIN**

---

**Tanqueray**

**Bombay**

**Beefeater**

**SOFT DRINKS**

---

**Coca-Cola**

**Diet Coke**

**Sprite**

**Club soda**

**JUICE**

---

**Orange**

**Tomato**

**Pineapple**

**Grapefruit**

**Cranberry**

**Apple**

Unless otherwise indicated, prices are per person or per selection. 16% tax and 18% service fees are not included.  
Prices in USD, subject to change at any time without prior notice. Tips are welcome and will be charged separately.

BANQUET MENUS

FOUR-HOUR

*cocktail  
service*



SIRENA·DEL·MAR

**FOUR-HOUR COCKTAIL SERVICE**

---

<b>1st</b>	<b>\$24.00</b>
<b>2nd</b>	<b>\$22.00</b>
<b>3rd</b>	<b>\$20.00</b>
<b>4th</b>	<b>\$18.00</b>
<b>Average</b>	<b>\$21.00</b>

Unless otherwise indicated, prices are per person or per selection. 16% tax and 18% service fees are not included.  
Prices in USD, subject to change at any time without prior notice. Tips are welcome and will be charged separately.