

**FINGER FOODS** SELECT 3

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|----------------------------------|---|--|
| 1. CHICKEN TINGA TOSTADA         | 6. FRUIT SHEWER MINT YOGURT DRESSING      | 12. SHRIMPS MANGO AND HABANERO QUESADILLAS |
| 2. PORK PIBIL TOSTADA            | 7. SHRIMPS POP CORN PONZU SAUCE           | 13. BEEF SHEWER BORRACHA SAUCE             |
| 3. LOCAL SEA BASS CEVICHE        | 8. ASIAN CHICKEN TACO SERVED OVER LETTUCE | 14. SHRIMPS SHEWER GARLIC AND BUTTER       |
| 4. TUNA KURRIKANE CILANTRO SAUCE | 9. CHICKEN SHEWE W/R ROSEMARY             | 15. WILD MUSHROOM EMPANADAS                |
| 5. SUN DRIED TOMATO BRUSCHETTA   | 10. TUNA SPICEY TOSTADA                   | 16. SHREDDED BEEF BURRITOS                 |
|                                  | 11. OCTOPUS TOSTADA                       |  |

**APPETIZER** SELECT 1

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|--|---|--|
| 1. TRADITIONAL TORTILLA SOUP                           | 4. CAPRESSE SALAD, MOZZARELLA AND PESTO BASIL   | 8. POTATO & LEEK CREAM SOUP  |
| 2. GREEK SALAD WITH GOAT CHEESE AND RADISH             | 5. CORN CHOWDER, POBLANO PEPPER AND BACON   | 9. CONDE (BLACK BEAN SOUP)   |
| 3. GREEN APPLE AND CUCUMBER WITH KANIKAMA AND CHIPOTLE | 6. TRADITIONAL CESAR SALAD  | 10. ROASTED PEAR AND ARUGULA<br><small>WITH SWEET MUSTARD DRESSING AND BLUE CHEESE</small> |
|  | 7. GREEN TRILOGY CREAM SOUP<br><small>ASPARAGUS, BROCCOLI AND BRUSSEL SPROUTS</small> |  |

**MENU 100 USD**

**OPTION 1**

ENCHILADAS CHICKEN OR BEEF  
GREEN OR RED SAUCE, GARGEN  
RICE AND REFRIED BEANS

**OPTION 2**

CHICKEN AND BEEF FAJITAS,  
GUACAMOLE, TOMATILLO  
SAUCE, TORTILLAS AND RICE  
BEANS

**OPTION 3**

TAQUIZA  
(FISH, SHRIMPS AND STEAK)  
SERVED WITH ALL GARNICHES  
FOR TACOS

**MENU 115 USD**

**OPTION 1**

GRILLED RIB EYE OR NEW YORK,  
BAKED POTATO AND  
VEGETABLES (OLD FASHION)

**OPTION 2**

MEXICAN COMBO ENCHILADA,  
CHILE RELLENO, CARNE ASADA,  
GUACAMOLE, RICE AND BEANS

**OPTION 3**

GRILLED BEEF FILLET, SERVED  
WITH SOFT BOILED EGG ON TOP,  
POTATO SALAD AND BACON

**MENU 125 USD**

**OPTION 1**

ROASTED LOBSTER TAIL  
(CUBAN STYLE) MOROS CON  
TRANCHETES (WITH RICE  
AND BEANS)

**OPTION 2**

COCONUT JUMBO SHRIMPS,  
SERVED WITH MANGO  
SAUCE, GREEN SALAD WITH  
MUSTARD DRESSING

**OPTION 3**

GRILLED RACK OF LAMB,  
MARINATED WITH MINT  
GELLY, SERVED WITH  
GRILLED ASPARAGUS AND  
EGGPLANT

**OPTION 4**

SURF & TURF (BEEF FILLET  
AND SHRIMPS) PORTOBELLO  
MUSHROOMS WITH GARLIC  
AND BUTTER CREAMY SAUCE

**DESSERTS** SELECT 1

- |                                     |   |                                |
|-------------------------------------|---|--------------------------------|
| 1. CHOCOLATE CAKE                   | 4. VANILLA CREMEBRULEE                    | 8. BROWNIE AND ICE CREAM       |
| 2. BAJA LIME PIE                    | 5. 3 LECHE CAKE                           | 9. CHURROS WITH CONDENSED MILK |
| 3. CHEESE CAKE WITH RASPBERRY SAUCE | 6. BANANAS FLAMBEE WITH CARAMEL ICE CREAM | 10. CARROT CAKE                |
|                                     | 7. BERRIES CREPES                         |                                |



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\*\*GRATUITIES NOT INCLUDED\*\*

CANCELLATION POLICY: RESERVACION COULD BE CANCEL 24 HOURS IN ADVANCED, AFTER THAT PERIOD 50% WILL BE CHARGED, PAYMENT COULD BE IN USD OR WITH CREDIT CARD THE DAY OF THE SERVICE, ALL PRICES DO NOT INCLUDE 16% FEDERAL TAX. PRICES ARE PER PERSON.