



ST REGIS

PUNTA MITA

BANQUET MENU

Prices excludes 16% Federal Tax + 15% Service Charge
Prices are in American Dollars and subject to change without notice



ST REGIS

PUNTA MITA

BREAKFAST

The St. Regis Punta Mita Resort is proud to present their inspirational and exclusive options for unique and memorable experiences

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ST. REGIS CONTINENTAL

30.00 per person

Assorted fresh juices, orange, grapefruit and green juice
Selection of fresh seasonal fruit and berries
Assorted yogurt and milk selection
Cereals and granola
Bagels and cream cheese
Selection of homemade pastries, fruit jams and butter
Regular Coffee, decaffeinated, St. Regis tea selection

PUNTA MITA

34.00 per person

Assorted fresh juices, orange, grapefruit and green juice
Selection of fresh seasonal fruit and berries
Assorted yogurt and milk selection
Cereals and granola
Sweet corn tamales
Bagels and cream cheese
Our selection of Mexican pastries, fruit jams and butter
Regular Coffee, decaffeinated, St. Regis tea selection

AMERICAN

40.00 per person

Assorted fresh juices, orange, grapefruit, green juice and carrot
St. Regis Mita Mary cocktail sampler
Selection of fresh seasonal fruit and berries
Assorted yogurt and milk selection
Cereals, muesli and granola
Cottage and cream cheese
Scrambled eggs, Applewood smoked bacon, breakfast sausage and hash brown
Selection of traditional, bagels, English muffins, fruit jams and butter
Regular Coffee, decaffeinated, St. Regis tea selection

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MEXICANO

42.00 per person

Assorted fresh juices, orange, pineapple, green juice and papaya
St. Regis Mita Mary cocktail sampler
Selection of fresh seasonal fruit and berries
Punta Mita muesli with coconut milk
Scrambled eggs a la Mexicana with chorizo
Green chilaquiles, sour cream, fresh cheese, onion and cilantro
Refried beans and fresh cheese
Chicken and beef tamales
Scrambled eggs, Applewood smoked bacon, breakfast sausage and hash brown
Selection of Mexican pastries, rustic bread, fruit jams and butter

Regular Coffee, decaffeinated, St. Regis tea selection

SUSTAINABLE BREAKFAST OPTIONS

We are committed to preparing our menus with a focus on environmentally and socially responsible products. To maintain this approach, please note that some products in our sustainable menu may change due to seasonal and regional availability. In order to stay true to our philosophy and to ensure environmental sustainability we will replace appropriate alternatives when necessary

SUSTAINABLE BREAKFAST

40.00 per person

Assorted fresh juices, orange, grapefruit, green juice and carrot juice
Selection of fresh seasonal fruit and berries
Multigrain bread, organic white bread, homemade pastries
Granola and Greek yogurt
Muesli with coconut milk and raisins
Cheese plate with assorted artisanal cheeses
Homemade chipotle and cilantro salmon gravlax
Organic scrambled eggs with chives
Roasted baby potatoes with caramelized onions

Regular Coffee, decaffeinated, St. Regis tea selection

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BREAKFAST ENHANCEMENT

5.00 per person

Assortment of cereals and milk selection display
Flavored yogurt selection display
Traditional granola with dried fruit display
Oatmeal with brown sugar, dried fruit and milk

7.00 per person

Roasted Potatoes with caramelized onions and smoked paprika
Rajas poblanas (poblano pepper, sweet corn and sour cream)
Hash brown potatoes
Choice of additional breakfast meats: chorizo, bacon, sausage or ham
Frijoles churros o refried beans

8.00 per person

Traditional smoked salmon and bagel display
Brioche french toast with berry compote and maple syrup
Pancakes, nutella sauce, almonds and maple syrup
Scrambled eggs and chorizo burritos with fresh cheese

BREAKFAST ENHANCEMENT STATION

Please add a \$100.00 Chef fee per station

OMELET

15.00 per person

Eggs with assortment seasonal vegetables, smoked meats and cheeses

BENEDICTIN

12.00 per person

Poached eggs on english muffin, canadian bacon with regular or chipotle béarnaise sauce

QUESADILLA

10.00 per person

Artisanal handmade corn tortillas with squash blossom, mushrooms, chicken and huitlacoche

PANCAKES

9.00 per person

Traditional pancakes with toppings, fresh fruit, nuts, whipping cream and maple syrup

WAFFLE

9.00 per person

Traditional waffles with toppings, fresh fruit, nuts, whipping cream and maple syrup

MADE YOUR OWN YOGURT

8.00 per person

Flavored yogurts with toppings, fresh fruit, nuts, honeys and cereals

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TRADITIONAL BRUNCH

60.00 per person

Cold display

Assorted fresh juices, orange, grapefruit, green juice and carrot
St. Regis Mita Mary cocktail sampler
Selection of fresh seasonal fruit and berries
Assorted yogurt and milk selection
Cereals, muesli and granola
Artisanal cheese plate & Smoked Salmon
Fresh local tomato and panela cheese with huitlacoche
Baby green salad with jicama, cucumber, carrots and dressing selection
Selection of pastries, bagels, English muffins, fruit jams and butter

Regular Coffee, decaffeinated, St. Regis tea selection

Omelet station

Eggs with assortment seasonal vegetables, smoked meats and cheeses
Bacon, breakfast sausage, Refried beans and hash brown potatoes

Hot display

Grilled seabass with creamy roasted tomato sauce
Whole roasted blackened chicken with rosemary sauce
Grilled seasonal vegetables
Roasted baby potatoes with caramelized onions a fresh herbs

Desserts

Traditional churros with rompopo sauce
Cajeta flan with berries salad
Tropical fruit tarts

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PUNTA MITA BRUNCH

70.00 per person

Cold display

Assorted fresh juices, orange, grapefruit, carrot and green juice
St. Regis Mita Mary cocktail sampler
Selection of fresh seasonal fruit and berries
Assorted yogurt and milk selection
Cereals, muesli and granola
Cottage and cream cheese
Artisanal cheese plate and charcuterie
Homemade chipotle and cilantro salmon gravlax
Selection of pastries, bagels, English muffins, fruit jams and butter

Regular Coffee, decaffeinated, St. Regis tea selection

Salad & Ceviche display

Fresh local tomato and panela cheese with huitlacoche
Baby green salad with jicama, cucumber, carrots and dressing selection
Tuna tiradito with orange, grapefruit and ají amarillo
Fresh oyster with lemon and salsas
Punta Mita Seafood ceviche

Omelet station

Eggs with assortment seasonal vegetables, smoked meats and cheeses
Bacon, chorizo, refried beans and roasted potatoes

Hot display

seabass with creamy lemon sauce and roasted fennel
Whole roasted suckling pig
Salt crusted roasted rib eye with ancho chile jus
Grilled asparagus with parmesan cheese
Roasted baby potatoes with paprika and rosemary
Grilled seasonal vegetables

Desserts

Traditional churros with cajeta sauce
Hibiscus mousse with chocolate
Tres leches cake with fresh berries
Arroz con leche with orange and vanilla
Tropical fruit tarts
Rice pudding with orange and vanilla

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COFFEE BREAK COLLECTION

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WELCOME

14.00 per person

Assorted fresh juices, orange, grapefruit and green juice
Selection of sliced fruit and berries
Whole fruit display
Selection of Granola Bars
St. Regis selection of artisanal cookies
Regular Coffee, decaffeinated, St. Regis tea selection

HEALTH NUTS

15.00 per person

Selection of Granola and muesli bars
Selection of sliced fruit and berries
Whole fruit display
Individual flavored yogurts
“PB&J” Peanut butter and raspberry jam on multigrain bread
Assorted fresh juices, orange, grapefruit and green juice
St. Regis Tea Selection

RECREATION

16.00 per person

Assorted fresh juices, orange, grapefruit and green juice
Selection of sliced fruit and berries
Whole fruit display
Selection of Granola Bars
St. Regis selection of artisanal cookies
Variety of freshly baked European and Mexican pastries
Regular Coffee, decaffeinated, St. Regis tea selection

DONUTS HOLES AND COFFEE

17.00 per person

Homemade sugar dusted donuts holes stuffing with:
White chocolate and mango ganache
Berries marmalade
Apple compote and vanilla cream
Chocolate cream
Regular Coffee, decaffeinated, St. Regis tea selection

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FRESH FROM THE BAKERY

18.00 per person

Variety of freshly baked croissants, Danish, muffins and Mexican pastries
St. Regis selection of artisanal cookies
Traditional carrot cake
Fresh berries and vanilla tart
Mini lemon pie
Monster cookies
Brownies and blondies
Regular Coffee, decaffeinated, St. Regis tea selection

AFTERNOON COFFEE BREAK

25.00 per person

Assorted fresh juices, orange, grapefruit and green juice
Selection of sliced fruit and berries
Whole fruit display
St. Regis selection of artisanal cookies
Mini croissants with ham & cheese
Roast beef mini ciabatta with arugula
Mini baguette with roasted vegetables
Crudités with dips
Selection of sliced fruit and berries

Regular Coffee, decaffeinated, St. Regis tea selection

ASTOR COFFEE BREAK

28.00 per person

Assorted flavored water
Assorted fresh orange and grapefruit juice
St. Regis Mita Mary cocktail
Fresh fruit and berries skewers
St. Regis selection of artisanal cookies
Macaroons and Madeleines
Mini croissants with ham & cheese
Roast beef mini ciabatta with arugula
Mini baguette with roasted vegetables
Salad Glass, selection of mini salads

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SNACK BREAK

20.00 per person

Assorted flavored water
Dried fruits selection
Popcorn
Vegetable chips
Whole fruit display
Energy bar

SUSTAINABLE COFFEE BREAK OPTIONS

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SUSTAINABLE COFFEE BREAK

28.00 per person

Assorted fresh juices, green juice, carrot and beetroot
Selection of sliced fruit and berries
Whole fruit display
Crudités with dip
Fiber bar
Light sandwich

*Coffee break price covers a one off event with a maximum coffee service time of 3 hours. After this period if a refresh is requested an additional fee will be charged. Continual coffee breaks must be requested through the Groups department according to the request. All selections are served with freshly brewed coffee, decaffeinated coffee, selection of St. Regis teas

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BOX LUNCH COLLECTION

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LUNCH BOX TO GO

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LUNCH AND BENTO BOX

33.00 per person

All lunchboxes include, one sandwich, individual bag of chips, 1 whole seasonal fruit selection, a bottle of house water or soda and cookie

SANDWICH SELECTION

Beef fajita wrap, roasted peppers and onions, avocado and sour cream
Chicken ciabatta with lettuce, parmesan cheese and caesar dressing
Vegetable Panini with grilled panela cheese and pesto
Roast Beef Panini with sundried tomato and Swiss cheese
Turkey Panini, cheddar cheese, mustard, lettuce and tomato
Serrano ham ciabatta with tomato, cream cheese and arugula
Seared tuna wrap with cucumber and sriracha aioli

FRUIT SELECTION

Red apple
Green apple
Banana
Fruit salad

COOKIE SELECTION

Chocolate chip with nuts
Banana, pecan nuts and vanilla crumble
Orange gluten free
Oatmeal cranberry

ALTERNATIVE OPTIONS

Guacamole and chips 3.00 per person
Potato salad 4.00 per person
Coleslaw 4.00 per person
Pasta salad 4.00 per person
Fresh fruit tart 5.00 per person
Double chocolate brownie 5.00 per person
Blondie 5.00 per person
Muesli bar 3.00 per person

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LUNCH COLLECTION

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LUNCH PLATED COLLECTION

Our plated lunch includes one soup or salad, entrée and dessert.

SOUP OR SALAD

Hearts of romaine, anchovies, croutons and Caesar dressing

Shrimp salad, dried tomatoes, cucumber, jicama, mix lettuce and cilantro lime dressing

Roasted beet salad, goat cheese, orange, grapefruit and olive oil

Chilled avocado soup, crab, preserved lemon and olive oil

Traditional tortilla soup, fresh cheese, avocado, chile guajillo and crispy tortilla

Tuna tiradito, avocado purée, lime and chile manzano

ENTRÉE

Grilled zucchini taquitos, squash blossom, fresh cheese and tomato chipotle salsa
\$40.00

Roasted chicken, grilled asparagus with tomato and lime salad
\$45.00

Catch of the day, onion and bell pepper stew, cilantro and fennel salad
\$50.00

Grilled salmon, grilled vegetables, couscous with pine nuts and caper dressing
\$55.00

Beef tenderloin, truffle potato purée, roasted mushrooms and morita au jus
\$60.00

Lamb chops, sweet potato purée, green bean salad and coffee lamb jus
\$65.00

DESSERTS

Coconut tres leches cake and tropical fruit salad

Orange scented flan with canela crisp

Apple pie with lime crumbles and orange sauce

Chocolate and coffee tart with vanilla sauce

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LUNCH BUFFET COLLECTION

A TASTE OF MEXICO

60.00 per person

APPETIZERS

Guacamole & pico de gallo with tortilla chips
Cactus salad, tomato, onion and cilantro
Yucatan Fish Ceviche with green roasted salsa
Beef Salpicón Salad with lime juice and olive oil

SOUPS

Classic tortilla soup

HOT STATIONS

Roasted Chicken with traditional mole
Red snapper fillet Veracruz style
Beef fajitas with poblano peppers and red onion

SIDES

Mexican rice
Roasted zucchini & tomato
Frijoles charros

DESSERTS

Three milk cake
Cinnamon scented churros
Caramel flan

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WELCOME TO NAYARIT

65.00 per person

APPETIZERS

Salsa Mexicana & guacamole with tortilla chips
Cucumber, jicama and pineapple salad with chile de arbol dressing
Local tomato & fresh cheese salad
Roasted beet salad with orange, grapefruit and lime vinaigrette
Seabass ceviche, coconut, apple, serrano chile and mint
Nayarit style shrimp cocktail, orange, cilantro and chipotle

SOUPS

Creamy Corn Soup with fresh cheese and roasted poblano chile

HOT STATIONS

Seared sea bass with adobo and mango pico de gallo
Grilled shrimp with mojo de ajo
Rosemary grilled chicken & cactus a la mexicana with fresh panela cheese
Braised short ribs with ancho chile

SIDES

Braised garbanzos, oregano and roasted tomatoes
Roasted local potatoes with fresh herbs
Grilled local organic vegetables, olive oil and thyme
Coconut & cilantro scented rice

DESSERTS

Capirotada
Rice pudding
Coconut jericaya
Buñuelos
Chocolate & Mole Mousse

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SOUP & SANDWICH

45.00 per person

SOUP & SALAD

Chilled gazpacho soup with croutons and olive oil
Romaine salad with parmesan, croutons, caesar dressing and anchovies
Yukon Gold Potato Salad, Green Onions, Applewood Smoked Bacon and Mustard
Local tomato salad, green beans, almonds and goat cheese
Pasta Salad, roasted bell peppers, olives and fresh herbs

ARTISANAL BREADS

Baguettes, Sour Dough, Country White, Whole Grain and Focaccia

MEATS & CHEESES

Roast beef, pork ham, turkey breast, smoked salmon, prosciutto and salamis
Cheddar, swiss, pepper jack, panela and goat cheese

SIDES & GARNISHES

Selection of Mustards, mayonnaise and ketchup
Homemade Pickles and Sweet Pickled Jalapeños
Lettuce selection
Local tomato, roasted onions and bell peppers
Homemade Potato Chip

DESSERTS

Large Tropical Fruit Pies, Cookies and Brownies

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TACO STATION

50.00 per person

APPETIZERS

Salsa Mexicana and Guacamole with Tortilla Chips
Green mix lettuce, jicama, cucumber, cherry tomatoes and mustard dressing
Roasted vegetables salad with fresh herbs and olive oil
Shrimp ceviche with passion fruit and red onion
Octopus aguachile with cucumber and serrano chile

LIVE COOKING DISPLAY AND ENTREES

Build your own tacos, choose from:
Lime and cilantro marinated catch of the day
Garlic and herbs marinated shrimp
Chipotle rubbed arracherra
Ancho spiced chicken
Served with corn and flour tortillas

TRADITIONAL GARNISHES

Roasted red salsa, green raw salsa, habanero salsa
Sour cream, chipotle mayonnaise, fresh panela cheese
Sliced cucumber, sliced radish, xnipec
Pico de gallo and guacamole

SIDES

Grilled Corn on the Cob
Grilled asparagus
Chipotle scented white beans

DESSERTS

Mini Churros with Chocolate and Cajeta Sauce
Coconut Tres Leche with Fresh Berries
Traditional Flan

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DINNER COLLECTION

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RECEPCION COLLECTION

AMUSE-BOUCHE

(We recommend an average of 6 canapés per person for a 1 hour cocktail)

55.00 / 12 pieces *

45.00 / 12 pieces

COLD OPTIONS

Roasted eggplant purée, parmesan, olive oil on brioche
Heirloom tomato, panela cheese and huitlacoche dust bruschetta
Pineapple and jicama skewers with tajin chile
Brie cheese, brioche, apple chutney with thyme and caramelizes pecans*
Cherry tomato stuffed with goat cheese
Scallop tiradito, green onion, avocado and aji Amarillo*
Tuna tartar tostada, cucumber, lemon confit and chile manzano*
Tequila cured salmon, honey, cream cheese and herbs
Seared tuna tiradito, seaweed and ponzu with sesame *
Shrimp aguachile on jicama tortilla, cucumber, serrano chile and red onion
Beef carpaccio, arugula and truffle panela fries
Duck confit salpicón tostada, guava jelly and micro greens*
Mini roast lamb baguette, pickles and parmesan cheese*
Infuse honeydew melon, prosciutto and basil
Foie gras with fig chutney *

HOT OPTIONS

Blue corn quesadillas with squash blossom
Panela cheese and chile serrano corn tamales
Mushroom crispy taquitos, sour cream and spicy tomato sauce
Piquillo peppers stuffed with vegetable ragout and fresh herbs
Crispy potato and truffle croquette with fresh herbs
Mini local crab cakes, tarragon chipotle sauce*
Molasses seared salmon with papaya pico de gallo*
Octopus chicharron, avocado purée and oregano
Blue corn shrimp empanadas, adobo and sour cream *
Blackened catch of the day mini taco, pistachio, cucumber and parsley*
Beef tenderloin with onion marmalade*
Roasted lamb, risotto and pasilla chile sauce *
Chorizo stuffed dates with spicy tomato sauce
Grilled chicken skewer in peanut sauce
Duck confit sliders, apricot bbq sauce, arugula and mustard*

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SHOTS

55.00 / 12 pieces *

50.00 / 12 pieces

Fresh tomato gazpacho with cucumber salad
Fresh oyster, sangrita and tequila jelly*
Octopus aguachile, fresh cilantro and lemon purée
Seabass Ceviche, Green apple, red onion and coconut milk
Yucatan seafood ceviche with green onion, tomato and radish *
Scallops tiradito with passion fruit and avocado purée*

RECEPTION ENHANCEMENT DISPLAYS

Choose from our selection of displays and enhancement your dinner

GUACAMOLE DISPLAY

9.00 per person

Traditional guacamole and pico de gallo with tortilla chips

BOTANA

10.00 per person

Spicy peanuts, salted pretzel, vegetables chips, cashews,
plantain chips, parmesan crackers, flavored popcorn

ST. REGIS VEGGIE TRAY

12.00 per person

Raw and Grilled Vegetables with Olive Tapenade, Cilantro Ranch,
Sundried Tomato Purée with Assortment of Grissini

CHIPS & DIP

14.00 per person

Salsa mexicana, guacamole, garbanzo and olive oil purée, tapenade,
eggplant caviar and herbed crab dip.
Served with tortilla chips, coriander crackers and vegetable chips

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CAVIAR DISPLAY

MKT Price

Imported and American Beluga, Osetra and Sevruga Caviar served with
Toast Points, Blinis and Traditional Condiments

ARTISANAL CHEESE

16.00 per person

Selection of European and Mexican Cheeses, Pickled Vegetables, marinated olives,
pickled mushrooms, homemade compotes, rustic breads and crackers

CEVICHE DISPLAY

25.00 per person

Acapulco shrimp ceviche, orange purée, cilantro and Chipotle
Tuna ceviche, orange, pickled red onions, ponzu, cilantro and avocado
Octopus aguachile, fresh cilantro and lemon purée
Seabass Ceviche, Green apple, red onion and coconut milk
Scallops tiradito with passion fruit and avocado purée
Served with tortilla chips and black pepper crackers

SEAFOOD DISPLAY

35.00 per person

Fresh oysters with lemon & limes, king crab legs & stone crab legs
poached shrimp, langoustine & pacific red lobster
mignonette, ají amarillo, ponzu & cocktail sauce
Seabass Ceviche, Coconut, Serrano Chile, Apple and Mint
Octopus aguachile, fresh cilantro and lemon purée
Scallop Yucatan ceviche with green onion, tomato and radish
Served with lime scented popcorn, tajin cashews, soda crackers
tostadas and tortilla chips

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LIVE COOKING & CARVING STATIONS

Choose from our selection of live cooking stations and build your own buffet dinner
Please add a \$100.00 Chef fee per station

QUESADILLA

10.00 per person

Artisanal handmade corn tortillas with oaxaca cheese
squash blossom, mushrooms and chicken
red, green and habanero salsa

ESQUITES

10.00 per person

Local corn and corn consommé,
fresh mayonnaise, chile piquin, chile tajin, lime juice,
sour cream and cotija cheese

SHAKER SALAD BAR

10.00 per person

With a variety of over 5 lettuces and over 20 seasonings, make your own salads

CORN ON THE COB

12.00 per person

Grilled roasted corn with sour cream, mayonnaise,
fresh cheese and chile piquin

EMPANADAS

14.00 per person

Oaxaca cheese or huitalocoche or squash blossom or mushroom
Sour cream, red, green and habanero salsa

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FLAUTAS

14.00 per person

Chicken crispy tacos with sour cream, tomato,
lettuce and fresh cheese

TACOS AL PASTOR

15.00 per person

Chicken or pork with corn tortillas, pineapple, cilantro, onion
Red, green and habanero salsa

SLIDERS

16.00 per person

Beef or duck or lamb
Homemade breads, mayonnaise, pickles and cheese

FRESH OYSTER

16.00 per person

Ojo rojo shots, aguachile, coctel sauce,
horseradish, limes and lemon

TACO

18.00 per person

Shrimp or beef or chicken or fish
Flour tortillas, taco salad, red, green and habanero salsa

PROSCIUTTO & CHARCUTERIE

18.00 per person

Prosciutto Leg, salami, bresaola, coppa and Mortadela
Pickled Vegetables, marinated olives, pickled mushrooms, rustic breads and crackers

ROASTED FREE RANGE CHICKEN

18.00 per person

Organic ranch chickens, roasted rosemary new potatoes
and thyme jus

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PESCADO ZARANDEADO

\$20.00 per person

Whole Red Snapper Grilled with natural mesquite and adobo chile
Mexican rice and green salsa

KUROBUTA

20.00 per person

Spices and herb-crusted kurobuta pork rack
granny smith apples compote and rosemary jus

FAJITAS

22.00 per person

Flank steak or shrimp or chicken with corn or flower tortillas,
Bell peppers, onion, cilantro, red, green and habanero salsa

CATCH OF THE DAY

\$22.00 per person

Sea bass filet crusted with herbs and garlic
Asparagus and lemon confit beurre blanc

SUCKLING PIG

\$22.00 per person

Whole crispy suckling pig with natural mesquite
Salsa criolla and chimichurri

RIB EYE

24.00 per person

Black pepper crusted ribeye, baked potato
Chimichurri

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PASTA

25.00 per person

Pasta poenne, spaguetti, fettuccine and cheese ravioli
Alfredo, pomodoro, pesto and bolognesa sauce
Chicken, shrimp and vegetables

BEEF TENDERLOIN

26.00 per person

Fresh herbs crusted beef tenderloin, olive oil mash,
mustard sauce and fresh mini baguette

ROASTED LAMB LEG

18.00 per person

Rosemary, thyme and garlic stuffed leg of lamb
Sweet potato purée and lamb jus

TACO CART

30.00 per person

Build your own tacos, choose from: Lime and cilantro catch of the day,
herbs marinated shrimp and chipotle rubbed arracherra,
Served with corn and flour tortillas
Roasted red salsa, green raw salsa, habanero salsa
Sour cream, chipotle mayonnaise, fresh panela cheese
Sliced cucumber, sliced radish, xnipec
Pico de gallo and guacamole

GIANT SHRIMP

35.00 per person

Shrimp sautéed and flamed with mescal and chile ancho adobo
cilantro rice and pineapple with tomatillo pico de gallo

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Individual items on the menu are subject to availability per station

The live cooking stations and the carving stations are designed for a minimum of twenty-five guests. Groups of less than will incur a service charge of 150.00

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SWEET LIVE COOKING STATIONS

Choose from our selection of live cooking stations and build your own buffet dinner
Please add a \$100.00 Chef fee per station

CHURROS

12.00 per person

Sugar and cinnamon dusted churros
chocolate, cajeta and rompopo sauce

ICE CREAM

12.00 per person

Two flavors of ice-cream with toppings, waffle cones, chocolate,
marmalades, fresh fruit and fruit compotes

DONUT HOLES

14.00 per person

Sugar dusted donut holes stuffed with ganache and fresh fruit compote
chocolate, dulce de leche and passion fruit sauce

CRÊPES

15.00 per person

Traditional crêpes, toppings, chocolate sauce, jams
fresh fruit and fruit compotes

Some individual ingredients can change according seasonal availability
Individual items on the menu are subject to availability per station

The sweet live cooking stations are designed for a minimum of twenty-five guests. Groups of less than will incur a service charge of 150.00

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A TASTE OF NAYARIT

90.00 per person

APPETIZERS

Salsa Mexicana & guacamole with tortilla chips
Cucumber, jicama and pineapple salad with chile de arbol dressing
Local tomato & fresh cheese salad
Roasted beet salad with orange, grapefruit and lime vinaigrette
Seabass ceviche, coconut, apple, serrano chile and mint
Shrimp aguachile with red onion and cilantro
Octopus ceviche with roasted tomatillo sauce, bell peppers and avocado

BOTANAS

Beef Molotes
Squash blossom empanadas with sour cream

SOUPS

Creamy Corn Soup with fresh cheese and roasted poblano chile
Avocado cold soup with cilantro and olive oil

HOT STATIONS

Seared sea bass with adobo and mango pico de gallo
Grilled shrimp with mojo de ajo
Rosemary grilled chicken & cactus a la mexicana with fresh panela cheese
Braised short ribs with ancho chile

SIDES

Braised garbanzos, oregano and roasted tomatoes
Roasted local potatoes with fresh herbs
Grilled local organic vegetables, olive oil and thyme
Coconut & cilantro scented rice

DESSERTS

Capirotada
Rice pudding
Coconut jericaya
Buñuelos
Chocolate & Mole Mousse

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A TASTE OF MEXICO

95.00 per person

APPETIZERS

Guacamole & pico de gallo with tortilla chips
Cactus salad, tomato, onion and cilantro
Yucatan fish ceviche with green roasted salsa
Nayarit style shrimp cocktail, orange, cilantro and chipotle
Beef Salpicón Salad with lime juice and olive oil
Jicama, cucumber and orange salad

BOTANAS

Duck gorditas with salsa ranchera
Chorizo empanadas with sour cream
Chicken flautas with green sauce

SOUPS

Classic tortilla soup
Chile Poblano cream soup

HOT STATIONS

Roasted Chicken with traditional mole
Red snapper fillet Veracruz style
Beef Tamales
Cochinita pibil with pickled onions

SIDES

Mexican rice
Roasted zucchini & tomato
Frijoles charros
Roasted new potatoes ranchero style

FAJITA STATION

Shrimp
Flank steak
Corn and flour tortillas

DESSERTS

Three milk cake
Cinnamon scented churros
Caramel flan
Rice pudding
Fritters with agave nectar

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FIESTA MEXICANA

100.00 per person

APPETIZERS

Traditional guacamole and pico de gallo with tortilla chips
Cactus salad, tomato, onion and cilantro
Beef Salpicón Salad with lime juice and olive oil
Cucumber, jicama and pineapple salad with chile de arbol dressing

CEVICHE DISPLAY

Acapulco shrimp ceviche, orange purée, cilantro and Chipotle
Octopus aguachile, fresh cilantro and lemon purée
Seabass Ceviche, Green apple, red onion and coconut milk
Served with tortilla chips and black pepper crackers

QUESADILLA STATION

Artisanal handmade corn tortillas with oxaca cheese squash blossom, mushrooms and chicken
red, green and habanero salsa

ESQUITES

Local corn and corn consommé, fresh mayonnaise, chile piquin, chile tajin, lime juice,
sour cream and cotija cheese

TACOS AL PASTOR

Chicken or pork with corn tortillas, pineapple, cilantro, onion
Red, green and habanero salsa

PESCADO ZARANDEADO

Whole Red Snapper Grilled with natural mesquite and chile adobo
Mexican rice and green raw salsa

FAJITA STATION

Flank steak or shrimp or chicken with corn or flower tortillas,
Bell peppers, onion, cilantro, red, green and habanero salsa

SHRIMP MEZCAL

Shrimp sautéed and flamed with mescal and chile ancho adobo
cilantro rice and pineapple with tomatillo pico de gallo

CHURROS & BUÑUELOS

Sugar and cinnamon dusted churros
chocolate, cajeta and rompopo sauce

DESSERTS

Three milk cake
Mexican candies
Caramel flan
Rice pudding
Cotton candy

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TACO FIESTA

65.00 per person

APPETIZERS

Salsa Mexicana and Guacamole with Tortilla Chips
Green mix lettuce, jicama, cucumber, cherry tomatoes and mustard dressing
Roasted vegetables salad with fresh herbs and olive oil
Shrimp ceviche with passion fruit and red onion
Octopus aguachile with cucumber and serrano chile

LIVE COOKING DISPLAY AND ENTREES

Build your own tacos, choose from:
Achiote pork marinated tacos al pastor
Lime and cilantro marinated catch of the day
Garlic and herbs marinated shrimp
Chipotle rubbed arrachera
Ancho spiced chicken
Served with corn and flour tortillas

TRADITIONAL GARNISHES

Roasted red salsa, green raw salsa, habanero salsa
Sour cream, chipotle mayonnaise, fresh panela cheese
Sliced cucumber, sliced radish, xnipec
Pico de gallo and guacamole

SIDES

Grilled Corn on the Cob
Grilled asparagus
Chipotle scented white beans

DESSERTS

Mini Churros with Chocolate and Cajeta Sauce
Coconut Tres Leche with Fresh Berries
Traditional Flan

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FAMILY STYLE BBQ

90.00 per person

SALAD ON THE TABLE

Guacamole & pico de gallo with tortilla chips
Yucatan fish ceviche with green roasted salsa
Nayarit style shrimp cocktail, orange, cilantro and chipotle
Traditional caesar salad with parmesan cheese and croutons
Green mix lettuce, jicama, cucumber, cherry tomatoes and mustard dressing
Red, green and habanero salsa

FROM THE GRILL

Argentinean chorizo
Mexican Chorizo
Whole grilled chicken with lemon juice
Grilled red snapper zarandeado
Salt crusted rib eye
Giant shrimp with fresh garlic and cilantro
BBQ Baby back ribs

HOT SIDES

Grilled green onions
Baked potatoes with sour cream and chives
Grilled vegetables

DESSERTS

Chocolate & Mole Mousse
Coconut Tres Leche with Fresh Berries
Traditional Flan

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ST REGIS BBQ

110.00 per person

APPETIZERS

Guacamole & pico de gallo with tortilla chips
Yucatan fish ceviche with green roasted salsa
Nayarit style shrimp cocktail, orange, cilantro and chipotle
Roasted vegetables salad with fresh herbs and olive oil
Local tomato & fresh cheese salad
Traditional caesar salad with parmesan cheese and croutons
Green mix lettuce, jicama, cucumber, cherry tomatoes and mustard dressing
Roasted cauliflower salad with carrots and curry dressing
Red, green and habanero salsa

FROM THE GRILL

Argentinean chorizo
Mexican Chorizo
Whole grilled chicken with lemon juice
Talla verde catch of the day
Salt crusted rib eye
Skirt Steak with fresh herbs
Giant shrimp with fresh garlic and cilantro
Grilled lobster tail

HOT SIDES

Grilled green onions
Baked potatoes with sour cream and chives
Grilled vegetables
Corn on the cob

DESSERTS

Passion fruit and coconut tart
Vanilla jericaya
Three milk cake
Cinnamon scented churros
Chocolate mousse with fresh berries

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SUSTAINABLE BUFFET OPTION

We are committed to preparing our menus with a focus on environmentally and socially responsible products. To maintain this approach, please note that some products in our sustainable menu may change due to seasonal and regional availability. In order to stay true to our philosophy and to ensure environmental sustainability we will replace appropriate alternatives when necessary

75.00 per person

APPETIZERS

Black bean soup
Salad Bar with garnishes and dressings
Chickpea salad with coriander

HOT STATION

Local catch of the day wrapped in banana leaf
Grilled skirt steak
Organic chicken breast

SIDES

Asparagus and olive oil
Wild Rice with fresh herbs
New potatoes with rosemary
Sautéed spring vegetables

DESSERTS

Seasonal fruit and coconut
Regional sweet candies

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PLATED DINNER COLLECTION

The St. Regis Punta Mita Resort is proud to present their inspirational and exclusive options for unique and memorable experiences

Select from one of our options:

3 course dinner 100.00
4 course dinner 120.00
5 course dinner 140.00

COLD SOUP

Avocado soup with whipping cream, cilantro and king crab tartar
Cauliflower soup with roasted pears and basil purée
Green pea soup, local crab and preserved lemon salad
Local tomato gazpacho with serrano ham, bell peppers and cucumber salad

HOT SOUPS

Lobster bisque, cream, cilantro, shrimp ravioli and olive oil
Butternut squash soup, tequila reduction, pumpking seeds, whipping cream and huitalcoche dust
Corn cream, roasted poblano and bell peppers salad, fresh cheese and Truffle oil
Local mushroom soup, wild mushrooms, pumpking salad and Epazote
Tortilla soup, avocado, guajillo chile, sour cream and Panela Cheese
Potato Leek soup, crispy potato herbs salad, croutons and goat cheese

APPETIZERS

Roasted local beet salad, goat cheese, orange, grapefruit and hazelnut
Heirloom tomato salad, black bean purée, lemon confit, micro greens and fresh herbs
Seasonal roasted baby vegetable salad with feta cheese, pine nuts, olive purée and parsley
Baby lettuce salad, cucumber, manchego cheese, croutons and cilantro-cumin ranch
Heart of romaine lettuce, crispy onions, caramelized almonds, tomatoes and garlic dressing
Scallops tiradito, passion fruit, red onion, coconut, avocado purée and tomato
Hearts of palm, shrimp, orange segments and truffle vinaigrette
Seared tuna, grapefruit, manzano chile, orange salt, red onion and avocado purée
Tequila cured salmon, chipotle dressing, cilantro, pineapple, cucumber and olive oil
Foie gras terrine, hibiscus, apple jelly, brioche and pistachio (+10)

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FISH

Roasted sea bass with herb butter, asparagus, lemon confit risotto and white wine sauce
Black cod, cajeta de habanero, verdolagas and roasted tomatoes
Roasted red snapper, potato purée with herbs, grilled zucchinis and salsa Veracruz
Blackened tuna with pistachio green mole, roasted vegetables and cucumber salad
Pan seared mahi mahi, corn purée, tomato compote black olives
Roasted salmon, garbanzo purée, seasonal baby vegetables, smoked tomatoes and capers sauce

SHELLFISH

Catch of the day zarandeado style, black beans purée, roasted vegetables and Mexican rice
Grilled shrimp, pineapple purée, cilantro, pickled onion and achiote salsa
Seared scallops, butternut squash purée, cauliflower, pea shoots and bacon jus
Roasted lobster, celeriac purée, spinach, green beans, baby carrots and mojo de ajo (+15)

MEAT & POULTRY

Roasted chicken, sweet corn, poblano chile purée and roasted new potatoes
Grilled beef tenderloin, wild mushrooms, truffle potato purée, asparagus and green pepper jus
Braised short ribs, sweet potato purée, orange baked chayote and pasilla jus
Beef tenderloin, sweet corn purée, chile ancho adobo and roasted seasonal vegetables
Roasted chicken breast, chorizo and plantain scented lentils, braised fennel and chicken thyme jus
Roasted kurobuta pork loin, white beans purée, apricot chutney, spinach and pork jus
Tamarind glazed duck breast, carrot purée, cauliflower and coconut currysauce
Roasted lamb loin en adobo, swiss chard, cous cous and apple purée

SURF & TURF

Beef tenderloin and lobster, sweet corn purée, chile ancho adobo and roasted seasonal vegetables(+15)
Beef tenderloin and shrimp and, wild mushrooms, truffle potato purée, asparagus and green pepper jus
Shrimp and roasted chicken, sweet corn, poblano chile purée and roasted new potatoes
Mahi mahi and beef tenderloin, garbanzo purée, seasonal baby vegetables and smoked tomatoes

VEGETARIAN

Seasonal roasted vegetables lasagna with goat cheese and creamy tomato sauce
Mushrooms ravioli with fresh tomato virgin sauce, olives and lemon confit
Saffron risotto with fresh herbs and parmesan cheese

VEGAN

Zucchini cannelloni stuffed with wild mushrooms, smoked tomatoes and fennel salad
Corn tortilla grilled vegetables enchiladas with green sauce and cilantro
Vegan risotto with seasonal vegetables, arugula, lemon confit and heirloom tomato

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DESSERTS

Mexican chocolate dome with hazelnut praline and passion fruit
Mascarpone cake with espresso coffee and vanilla
Macaroon with lime cream and tropical fruits
Apple crumbled, thyme, pastry crema and cinnamon ice cream
Raspberry crème brûlée with vanilla crumbled
Yellow lemon tart with fresh berries and cacao butter
Guava cheesecake with banana cream and chocolate milk

SORBET

5.00 per person

Homemade sorbet custom created to compliment your menu

Lemon and tequila

Champagne

Bloody mary

Green tea

PETIT FOURS

20.00 per table of 10

Assortment of after dinner petit fours for the table.
mini baked items, chocolate truffles, jellies and macaroons

PLATED CHEESE COURSE

10.00 per person

Choose from a wide selection of imported and domestic artisanal cheeses
customized for your event.

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ST REGIS
PUNTA MITA

AFTER PARTY

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inspirational and exclusive options for unique and memorable experiences

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AFTER PARTY

After your party, enjoy appetizers and tacos. A 100.00 chef fee applies per event

FROM THE OVEN

Mini margarita pizzas, mini beef burgers and tomato with
goat cheese argentinian empanadas
30.00 per person

MEXICAN SNACKS

Oaxaca cheese quesadillas, beef sopes, golden tacos, chorizo and potato empanadas, guacamole,
pico de gallo and Mexican salsas
30.00 per person

TACO PARTY

Variety of tacos, al pastor, asada and mushrooms quesadillas
35.00 per person

OTHER ALTERNITIVES

Chicken or pork Pozole 15.00 per person
Lamb or beef Birria 20.00 per person

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