



# Banquet Menu





## CONTENT

BREAKFAST

BRUNCH

COFFEE BREAK

BOX LUNCH

LUNCH

DINNER

AFTER PARTY





## Breakfast

### St. Regis Continental

35.00 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

### American

45.00 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, müesli 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 \*\*\*

### Mexican

48.00 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 müesli with coconut milk  
Scrambled eggs a la Mexicana  
Green chilaquiles, sour cream, fresh cheese, onion and coriander  
Refried beans and fresh cheese  
Chicken tamales  
Selection of Mexican pastries, toast, fruit jams and butter  
Regular coffee, decaffeinated, St. Regis tea selection

### Sustainable Breakfast Options Information

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

All buffet breakfasts are served for a 2 hour period

Some individual ingredients can change according seasonal availability

Individual items on the menu are subject to availability per station

The buffets are designed for a minimum of twenty-five guests. Groups of less than 25 guests will incur a service fee of usd 150.00

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## Breakfast

### Breakfast Enhancement

7.00 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

9.00 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  
Charro style frijoles or refried beans

10.00 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  
These stations require (1) chef attendant per 50 guests

Omelette

17.00 per person

Eggs with assortment seasonal vegetables, smoked meats and cheeses

Benedict

15.00 per person

Poached eggs on English muffin, Canadian bacon with regular or chipotle Béarnaise sauce

Quesadilla

12.00 per person

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

Pancakes

11.00 per person

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

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## Brunch

### Traditional Brunch

68.00 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

#### Salad Bar

Assorted seasonal greens accompanied with shredded carrots, cherry tomatoes, sliced red onions, cucumber, mixed bell peppers, garlic croutons, beets and artichokes

Dressings: balsamic, mango, Caesar, ranch

A variety of homemade breads and rolls with butter

Guacamole, Mexican salsa and tortilla chips

Pasta salad with roasted chicken breast, granny smith and fresh cheese

Spinach salad, artichokes, cherry tomatoes and roasted bell pepper

Greek salad, oregano, tomato, red onion and feta cheese

Fish ceviche with apple, coconut milk, mint, jalapeño chili and coriander

Roasted corn salad with palm hearts

Assorted cheese tray

Assorted cold cuts

#### Omelette Station

Eggs with assortment seasonal vegetables, cold cut meats and cheeses

Bacon, breakfast sausage, refried beans and hash brown potatoes

#### Quesadilla Station

Fresh corn, blue corn and flour tortillas with cheese filling, sliced poblano pepper, wild mushrooms, huitlacoche, squash blossom and chicken 'tinga' style

#### Hot Display

Grilled catch of the day with creamy white wine sauce

Grilled skirt steak with ancho chili adobo sauce

Roasted chicken breast stuffed with spinach and creamy goat cheese and roasted poblano pepper sauce

Grilled seasonal vegetables

Fettuccine pasta a la Arrabiata

Roasted Cambray potatoes with caramelized onions a fresh herbs

#### Carving Station

Picaña with chimichurri sauce

Lamb leg, red wine peppercorn sauce

#### Desserts

Panna cotta with berries salad

Mango cheesecake

Tropical fruit tarts \*\*\*

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## Brunch

### Punta Mita Brunch

77.00 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, müesli and granola  
Cottage and cream cheese  
Artisanal cheese plate and charcuterie  
Selection of pastries, bagels, English muffins, fruit jams and butter  
Regular coffee, decaffeinated, St. Regis tea selection

#### Salad & Ceviche Display

Potato salad with paprika mayonnaise and peas  
Fire roasted cactus leaf salad with salsa Mexicana  
Tuna tiradito style with orange, grapefruit and ají amarillo  
Sea scallop aguachile, celery and cucumber  
Punta Mita seafood ceviche

#### Salad Bar

Assorted seasonal greens accompanied with shredded carrots, cherry tomatoes, sliced red onions, cucumber, mixed bell peppers, garlic croutons, beets and artichokes  
Dressings: balsamic, mango, Caesar, ranch  
A variety of homemade breads and rolls with butter

Guacamole, Mexican salsa and tortilla chips

Pasta salad with roasted chicken breast, Granny Smith apple and fresh cheese

Spinach salad, artichokes, cherry tomatoes and roasted bell pepper  
Greek salad, oregano, tomato, red onion, feta cheese  
Fish ceviche with apple, coconut milk, mint, jalapeño chili and coriander  
Roasted corn salad with palm hearts  
Assorted cheese tray  
Assorted cold cuts

#### Omelette Station

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

#### Hot Display

Red snapper zarandeado style  
Grilled asparagus with Parmesan cheese  
Roasted zucchini Mexican style  
Grilled seasonal vegetables  
Scrambled eggs  
Bacon, sausage, Virginia ham  
Chicken breast filled with squash blossom, huitlacoche sauce  
Blueberries pancake  
Vanilla flavored Belgian waffle

#### Carving Station

Whole roasted suckling pig  
Salt crusted roasted rib eye with ancho chili jus

#### Desserts

Warm apple crumble  
Assorted Mexican candy selection  
Three milk cake with fresh berries

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## Coffee Break Collection

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

### Welcome

15.00 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

16.00 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 blackberry jelly on multigrain bread

Assorted fresh juices: orange, grapefruit and green juice

St. Regis tea selection

### Recreation

17.00 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

18.00 per person

Homemade sugar dusted donuts holes stuffed with:

White chocolate and mango ganache

Berries marmalade

Apple compote and vanilla cream

Chocolate cream

Regular coffee, decaffeinated, St. Regis tea selection \*\*\*

### 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

Brownies

Regular coffee, decaffeinated, St. Regis tea selection

\*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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## Coffee Break Collection

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### 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 arúgula

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 arúgula

Mini baguette with roasted vegetables

Salad verrines, selection of mini salads \*\*\*

### Snack Break

21.00 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 homemade

Light sandwich

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## Box Lunch Collection

### Lunch Box To Go

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### Lunch and Bento Box

35.00 per person

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

### Sandwich Selection

Beef fajita wrap, roasted peppers and onions

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 arúgula

### Fruit Selection

Red apple

Green apple

Pear

Banana

### Cookie Selection

Chocolate chip with nuts

Banana, pecan nuts and vanilla crumble

Orange gluten free

Oatmeal cranberry

### Alternative Options

Potato salad 4.00 per person

Coleslaw 4.00 per person

Pasta salad 4.00 per person

Double chocolate brownie 5.00 per person



## Lunch Collection

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

### Lunch Plated Collection

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

2 courses only 39.00

3 courses: poultry and vegetarian entrees 47.00

3 courses: other protein 55.00

For a choice of two main courses add 14.00

#### Soup or Salad

Hearts of Romaine lettuce, anchovies, croutons and Caesar dressing

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

Spinach, crispy bacon, jicama and blue cheese with honey mustard dressing

Organic greens with Bartlett pears and spiced walnuts

Chilled avocado soup, crab, preserved lemon and olive oil

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

Lobster brandy bisque with fennel Chantilly

Tuna tiradito style, avocado purée, lime and chili manzano

Red snapper ceviche with roasted corn, cherry tomato, coriander and habanero ash

Roasted vegetable tower with goat cheese medallion and sundried tomato with Merlot dressing

#### Entrées

Roasted chicken breast, grilled asparagus with tomato and lime salad

Roasted chicken breast with Sherry paprika mushroom sauce

Catch of the day Veracruz style

Gulf Shrimp with ajillo, green creamy polenta and poblano pepper

Skirt steak with pinto beans stew, grilled cactus leaf and panela cheese

Pork loin steak with caramelized onions and mustard sauce

Risotto with roasted organic vegetable selection

Eggplant Parmesan timbale with pesto cream sauce, wilted spinach and mushroom skewer

#### Desserts

Tropical fruit salad

Traditional vanilla custard

Berries pie with citrus scent crumble

Dark chocolate mousse with mango



## Lunch Buffet Collection

All buffet lunches are served for a 2 hour period  
Price is per person, for a 2 hour service. For groups of less than 30 people, a surcharge of \$150.00 will be added to the check. Price includes bread, butter and freshly brewed regular and decaf coffee.

### A Taste of Mexico

80.00 per person

#### Appetizers

Guacamole & pico de gallo with tortilla chips  
Cactus salad, tomato, onion and coriander  
Yucatan fish ceviche with green roasted salsa  
Beef salpicón salad with lime juice and olive oil

#### Soups

Classic tortilla soup

#### Hot Stations

Roasted chicken breast with traditional mole  
Red snapper zarandeado style  
Beef fajitas with poblano peppers and red onions

#### Sides

Mexican rice  
Roasted zucchini & tomato  
Charro style beans

#### Desserts

Three milk cake with Rompope sauce  
Sweet potato tart pecan tuille  
Roasted corn cake with cajeta sauce

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### Welcome to Nayarit

85.00 per person

#### Appetizers

Mexican salsa & guacamole with tortilla chips

Pacific shrimp salad with coriander, cherry tomato, cucumber, red onion and lime vinaigrette

Local tomato & fresh cheese salad

Roasted beet salad with orange, grapefruit and lime vinaigrette

Sea bass ceviche, coconut, apple, serrano chili and mint

Nayarit style sea scallop cocktail, orange, coriander and chipotle

#### Soups

Creamy corn soup with fresh cheese and roasted poblano chili

#### Hot Stations

Seared sea bass with adobo sauce and mango pico de gallo

Grilled shrimp with mojo de ajo

Rosemary grilled chicken breast & cactus leaf a la Mexicana with fresh panela cheese

Braised short ribs with ancho chili

#### Sides

Braised garbanzos, oregano and roasted tomatoes

Roasted local potatoes with fresh herbs

Grilled local organic vegetables, olive oil and thyme

Coconut & coriander flavored rice

#### Desserts

Capirotada

Jericaya

Buñuelos with raw sugar syrup

Yaca mousse with Tequila



## Lunch Buffet Collection

### Taco Station

75.00 per person

This station requires (1) chef attendant per 50 guests  
(100 usd adicional fee per chef)

#### 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  
Fish ceviche with serrano, grapefruit, and coriander  
Shrimp aguachile with cucumber and serrano chili

#### Live Cooking Display And Entrées

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

#### Traditional Garnishes

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

#### Sides

Grilled corn on the cob  
Grilled asparagus  
Chipotle scented white beans

#### Desserts

Mini donuts  
Coconut three milk cake with fresh berries  
Traditional caramel flan

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| BREAKFAST | BRUNCH | COFFEE BREAK | BOX LUNCH | LUNCH | DINNER | AFTER PARTY |

1 2 3 4  
5 6 7 8  
9 10 11

## Dinner Collection

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

### Recepcion Collection

#### Amuse-bouche

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

55.00 / 12 pieces

47.00 / 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 chili  
Brie cheese, brioche, apple chutney with thyme and caramelized pecans  
Cherry tomato stuffed with goat cheese  
Scallop tiradito style, green onion, avocado and ají amarillo  
Tuna tartar tostada, cucumber, lemon confit and chili manzano  
Tequila cured salmon, crouton, dill cream cheese  
Shrimp aguachile, cucumber, serrano chili and red onion  
Beef carpaccio, arúgula and truffle panela fries  
Duck confit salpicón tostada, guava jelly and micro greens  
Mini roast lamb crostini, pickles and Parmesan cheese  
Infuse honeydew, prosciutto and basil

#### Hot Options

Blue corn quesadillas with squash blossom  
Piquillo peppers stuffed with vegetable ragout and fresh herbs  
Crispy potato and truffle croquette with fresh herbs  
Blue corn shrimp empanadas, adobo sauce and sour cream  
Blackened catch of the day mini taco, pistachio, cucumber and parsley  
Beef tenderloin with onion marmalade  
Roasted lamb, risotto and pasilla chili sauce  
Chorizo stuffed dates with spicy tomato sauce  
Grilled chicken skewer in peanut sauce  
Seared panela cheese with grilled zucchini taquito  
Mini sopos with chorizo and potato

#### Shots

55.00 / 12 pieces\*

50.00 / 12 pieces

Fresh tomato gazpacho with cucumber salad  
Fresh oyster, sangrita and tequila jelly\*  
Octopus aguachile, fresh coriander and lemon purée  
Sea bass ceviche, green apple, red onion and coconut milk  
Yucatan seafood ceviche with green onion, tomato and radish\*  
Scallops tiradito style with passion fruit and avocado purée \*



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## Dinner Collection

### Reception Enhancement Displays

Choose a display to enhance your experience

#### Guacamole Display

11.00 per person

Traditional guacamole and pico de gallo with tortilla chips

#### Botanas

12.00 per person

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

#### St. Regis Veggie Tray

14.00 per person

Raw and grilled vegetables with olive tapenade, coriander ranch, sundried tomato purée with assorted grissini

#### Chips & Dips

15.00 per person

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

#### Artisanal Cheese

23.00 per person

Selection of European and Mexican cheeses, pickled vegetables, marinated olives, pickled mushrooms, homemade compotes, rustic breads and crackers

#### Ceviche Display

29.00 per person

Acapulco shrimp ceviche, orange purée, coriander and Chipotle  
Tuna ceviche, orange, pickled red onions, ponzu sauce, coriander and avocado

Octopus aguachile, fresh coriander and lemon purée

Sea bass Ceviche, Green apple, red onion and coconut milk

Scallops tiradito style with passion fruit and avocado purée

Served with tortilla chips and black pepper crackers

#### Seafood Display

39.00 per person

Fresh oysters with lemon & limes

King crab legs & stone crab legs, poached shrimp & Pacific red lobster

Mignonette, ají amarillo, ponzu & cocktail sauces

Sea bass ceviche, coconut, serrano chili, apple and mint

Octopus aguachile, fresh coriander and lemon purée

Scallop Yucatan ceviche with green onion, tomato and radish

Served with lime scented popcorn, tain cashews and soda crackers

Tostadas and tortilla chips

#### 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

15.00 per person

Artisanal handmade corn tortillas with Oaxaca cheese with squash blossom, mushrooms, chicken tinga style, huitlacoche, poblano pepper rajas, pressed cracklings, roasted red, green, mulata and xnipek sauce

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## Dinner Collection

### Esquites and Corn on the Cob

11.00 per person

Local corn and corn consommé, fire grilled corn on the cob with fresh mayonnaise, chili piquin, chili tajin, lime juice, sour cream and cottage cheese

### Shaker Salad Bar

12.00 per person

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

### Tacos al Pastor

17.00 per person

Pork with corn tortillas, pineapple, coriander and onions and xnipec sauce

### Sliders

18.00 per person

Beef or duck or lamb

Homemade breads, mayonnaise, pickles and cheese

### Fresh Oyster

19.00 per person

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

### Roasted Free Range Chicken

20.00 per person

Organic ranch chickens, roasted rosemary new potatoes and thyme jus

### Catch of the Day

23.00 per person

Grilled Catch of the Day with natural mesquite Zarandeado style, Veracruz, mojo de ajo, Mexican rice and assorted salsa selection

### Kurobuta

25.00 per person

Spices and herb-crusted Kurobuta pork rack, Granny Smith apples compote and rosemary jus

### Fajitas

24.00 per person

Skirt steak or shrimp or chicken with corn or flour tortillas, bell peppers, onion, Mezcal and salsas

### Suckling Pig

27.00 per person

Whole crispy suckling pig with natural mesquite, Créole sauce and chimichurri sauce

### Rib Eye

28.00 per person

Fresh herbs and Maldon salt crusted ribeye, baked potato, sour cream and chimichurri sauce



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## Dinner Collection

### Pasta

25.00 per person

Pasta penne, fusilli, fettuccine and cheese ravioli

Alfredo, pomodoro, pesto, Arrabiata and Bolognese sauce

Chicken or shrimp or vegetables

### Beef Tenderloin

30.00 per person

Fresh herbs crusted beef tenderloin, olive oil mashed potato,

mustard sauce and fresh mini baguette

### Roasted Lamb Leg

27.00 per person

Rosemary, thyme and garlic roasted leg of lamb with sweet potato

purée and lamb jus

### Taco Station

33.00 per person

Build your own tacos, choose from:

Lime and coriander marinated Catch of the Day

Herbs marinated shrimp

Chipotle rubbed skirt steak

Served with corn and flour tortillas, roasted red salsa, raw green salsa, sour cream, chipotle mayonnaise and fresh panela cheese, sliced cucumber, sliced radish, xnipec sauce, pico de gallo and guacamole

### Giant Shrimp

38.00 per person

Shrimp flamed with Mezcal and chili ancho

Coriander rice and tomatillo-pineapple pico de gallo

Some individual ingredients can change according seasonal availability

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 25 guests 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 with chocolate, cajeta or

Rompopo sauces

### Ice Creams

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 banana

### Crêpes

15.00 per person

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





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## Dinner Collection

### A Pacific Rim Tour

110.00 per person

#### Appetizers

Vietnamese roll with mint and shrimp

Peruvian style fish ceviche

Spicy yellow fin tuna tartar with crispy wonton

Mesclun salad with white miso dressing

#### Soup

Chicken Thai soup with galanga, scallions, coconut milk and fresh coriander

#### Hot Display

Singapore street style noodles with shrimp

Roasted pork loin with sweet soy glazed

Peruvian sautéed beef loin

Catch of the Day with pumpkin seed and mojo coriander

#### Sides

Japanese vegetable fried rice

Roasted bok choy

Green Thai curry braised chickpea, cumin, garlic and ginger

#### Desserts

Fried tempura plantain

Tropical fruit tapioca with coconut milk and ginger

Lychee crème brûlée

Coconut custard



| BREAKFAST | BRUNCH | COFFEE BREAK | BOX LUNCH | LUNCH | **DINNER** | AFTER PARTY |  
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9 10 11

## Dinner Collection

### A Taste of Mexico

120.00 per person

#### Appetizers

Guacamole & pico de gallo with tortilla chips  
Cactus salad, tomato, onion and coriander  
Yucatan style seafood ceviche  
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 crispy tacos with green sauce

#### Soups

Classic tortilla soup  
Chili 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 Mexican squash with tomato, coriander and onion  
Charro style beans  
Roasted chayotes with Oaxaca cheese

#### Fajita Station

Shrimp  
Skirt steak  
Chicken stripes  
Corn and flour tortillas

#### Desserts

Tequila three milk cake  
Cinnamon flavored churros  
Caramel flan  
Rice pudding  
Fritters with raw sugar syrup



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## Dinner Collection

### Fiesta Mexicana

125.00 per person

#### Appetizers

Traditional guacamole and pico de gallo with tortilla chips  
Cactus salad, tomato, onion and coriander  
Beef salpicón salad with lime juice and olive oil  
Cucumber, jicama and pineapple salad with chili de arbol dressing

#### Ceviche Display

Acapulco shrimp ceviche, orange purée, coriander and Chipotle  
Octopus aguachile, fresh coriander and lemon purée  
Sea bass ceviche, green apple, red onion and coconut milk  
Served with tortilla chips and black pepper crackers

#### Quesadilla Station

Chef required  
Artisanal handmade corn tortillas with Oaxaca cheese, squash blossom, mushrooms, chicken tinga style, huitlacoche and pressed crackling with assorted salsas

#### Tacos Al Pastor

Chef required  
Traditional pork meat with corn tortillas, pineapple, coriander, onion and salsa selection

### Pescado Zarandeado

Chef required  
Whole red snapper grilled with natural mesquite and chili adobo sauce  
Mexican rice and toppings

#### Fajita Station

Chef required  
Skirt steak, shrimp and chicken with corn or flour tortillas, bell peppers, onion, Tequila and salsas

#### Grilled Octopus

Chef required  
Octopus grilled with fresh herbs marinated  
Roasted potatoes with Jalisco chorizo and jalapeño chili

#### Churros & Buñuelos

Chef required  
Sugar and cinnamon dusted churros with chocolate, cajeta or Rompopo sauces

#### Desserts

Capirotada with vanilla sauce  
Traditional Mexican candies  
Flan de Rompopo  
Sweet potato tart and “Chocolate abuelita”



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## Dinner Collection

### Taco Fiesta

80.00 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  
Fresh corn esquites with cottage cheese, powder chili and sour cream

#### Taco Live Cooking Station

Chef required

For every 50 guests

Build your own tacos, choose from:

Achiote pork marinated tacos al pastor  
Lime and coriander marinated catch of the day  
Garlic and herbs marinated shrimp  
Served with corn and flour tortillas  
Fresh handmade tortillas  
Chicken breast with Oaxaca mole  
Rajas poblanas  
Ranchero style beef  
Crackling in roasted green sauce  
Refried beans

#### Traditional Garnishes

Assorted salsas, sour cream, panela cheese, cucumber, radish, cabbage, pickled vegetables, grilled scallions, roasted pineapple, coriander, red onion, habanero aioli and shredded chilies

#### Desserts

Banana pudding  
Guava and almond tart  
Mezcal flan

### Mediterranean

110.00 per person

#### Salad Display

Greek style salad with oregano vinaigrette  
Caprese salad with heirloom tomato, fresh mozzarella and fried basil  
Orzo salad with pearl onions, piquillo peppers and parsley  
Tabbouleh, babaganoush and hummus with pita bread  
Grilled octopus with olive oil and paprika

#### Soup

Traditional Spanish tomato gazpacho with cucumber, olive oil and Sherry

#### Hot Display

Penne pasta with seafood  
Traditional moussaka  
Beef medallions with Marsala sauce  
Chicken breast stuffed with spinach and goat cheese with lemon sauce  
Roasted catch of the day with creamy saffron sauce

#### Hot Sides

Ratatouille  
Potato mousseline with white truffle essence  
Glazed organic carrots with cumin  
Parmesan style zucchini

#### Desserts

Traditional baklava  
Fruit salad with coconut  
Napoleon strawberry



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## Dinner Collection

### St Regis Bbq

127.00 per person

#### Appetizers

Guacamole & pico de gallo with tortilla chips  
Yucatan fish ceviche with green roasted salsa  
Acapulco style shrimp cocktail, orange, coriander and chipotle  
Roasted vegetables salad with fresh herbs and olive oil  
Local tomato & fresh cheese salad  
Traditional Caesar salad with Parmesan cheese and croutons

#### From The Grill

Argentinian chorizo  
Mexican chorizo  
Whole grilled chicken with lemon juice  
Catch of the Day  
Rib eye  
Skirt steak with fresh herbs  
Giant shrimp with fresh garlic and coriander  
Grilled lobster tail  
BBQ ribs

#### Hot Sides

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

#### Desserts

Mole crème brûlée  
Fruit tart  
Lemon pie  
Chocolate mousse and berries

### 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 mint syrup  
Mexican candies  
Fruit skewers

Some individual ingredients can change according seasonal availability

Individual items on the menu are subject to availability per station

The buffets are designed for a minimum of twenty-five guests. Groups of less than 25 guests will incur a service fee of usd 150.00

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



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## Dinner Collection

### Plated Dinner Collection

The St. Regis Punta Mita Resort is proud to present its 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

Cauliflower soup with vanilla essence and roasted pears

Green pea soup, local crab and preserved lemon salad

Local tomato gazpacho with Serrano ham, bell peppers and cucumber salad

#### Hot Soups

Lobster bisque, lobster and fennel timbal

Butternut squash soup, tequila reduction, spiced pumpkin seeds, and huitlacoche dust

Roasted poblano pepper cream with grilled corn and fresh cheese

Tortilla soup, avocado, guajillo chili, cream and panela cheese

Smoked potato and leek soup, crispy potato herbs salad, croutons and goat cheese

#### Appetizers

Roasted local beet salad, goat cheese, orange, grapefruit and hazelnut

Heirloom tomato salad, grilled panela cheese and micro greens

Seasonal roasted baby vegetable salad with feta cheese, pine nuts, olive purée and parsley

Scallops tiradito style, passion fruit, red onion, avocado purée and tomato

Grilled octopus salad with charred chilies drizzle, celeriac purée and celery leaves

Tequila cured salmon, chipotle dressing, coriander, red cabbage, cucumber and olive oil

#### Fish

Roasted sea bass with herb crust, asparagus, lemon confit risotto and white wine sauce

Catch of the Day, cajeta de habanero, purslane and roasted tomatoes

Roasted red snapper, potato purée with herbs, grilled zucchini and salsa Veracruz

Blackened tuna with pistachio green mole, roasted vegetables and cucumber salad

Roasted salmon, garbanzo purée, seasonal baby vegetables, smoked tomatoes and capers sauce

#### Shellfish

Grilled shrimp, creamy polenta, roasted pumpkin seed salsa and charred dried chilies honey

Seared scallops, butternut squash purée, cauliflower, pea shoots and bacon jus

Roasted lobster, guajillo chili paste risotto and lemon butter (+15.00)

#### Meat & Poultry

Airline chicken breast with sweet corn, roasted onion, poblano chili and black bean purée

Grilled beef tenderloin, wild mushrooms, truffle potato purée, asparagus and three peppercorn sauce

Braised short ribs, sweet potato purée, chayote gratin and pasilla jus

Roasted Kurobuta pork loin, white beans purée, apricot chutney and harissa

Tamarind glazed duck breast, carrot purée and cauliflower

Roasted lamb loin with adobo sauce, Swiss chard, couscous and apple purée

Seared pork belly with U/ 10 Shrimp, roasted plantain mashed and Sherry-Créole sauce (+10.00)

Beef tenderloin and lobster, sweet corn purée, chili ancho adobo sauce and roasted seasonal vegetables (+15.00)



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## Dinner Collection

### Plated Dinner Collection

#### Vegetarian

Seasonal roasted vegetables lasagna with creamy tomato sauce  
Mushrooms ravioli with Alfredo sauce  
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 coriander  
Vegan risotto with seasonal vegetables, arúgula, lemon confit and heirloom tomato

#### Desserts

Mexican chocolate dome with hazelnut praline and passion fruit  
Espresso coffee and vanilla flavored mascarpone cake  
Trilogy of chocolate mousse with berries and spicy sauce  
Macaroon with lime cream and tropical fruits  
Mango and passion fruit textures  
Yellow lemon tart with fresh berries and cacao butter  
Lychee crème brulee with ginger and crisp hibiscus

#### Sorbets

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  
Mini baked items, chocolate truffles and macaroons

#### Plated Cheese Course

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



## After Party

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

### 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  
Spinach with goat cheese Argentinian empanadas  
30.00 per person

### Mexican Snacks

Oaxaca cheese quesadillas  
Beef sopes  
Crispy chicken tinga style tacos  
Chorizo and potato empanadas  
Guacamole, pico de gallo and Mexican salsas  
30.00 per person

### Taco Party

Al pastor (achiote marinated pork)  
Roasted top sirloin tacos  
Grilled chicken tacos  
35.00 per person

### Other Alternatives

Chicken or pork pozole 15.00 per person  
Lamb or beef birria style 20.00 per person  
Chilaquiles station 15.00 per person  
Assorted tamales selection 18.00 per person

### From The Pastry

Chocolate truffles  
Mini Caramel alfajores  
Almond and pistachio financier  
Macaroons  
Ice popsicles  
Mexican candies  
30.00 per person