

DELFINA

RECEPTION

Shrimp Ceviche – cucumber, jicama, red onion chili, orange, lemon, cilantro, chives

Croquetas de Queso – crispy potato, manchego creamy green tomato sauce

Beef Tartare – reggiano cheese, hazelnuts, celery pimentón, shallot, fresno chili oil, tostada

Duck Pintxo – seasonal preparation, local fruit

Tostadas de Cangrejo – blue crab, avocado, chili corn, cilantro

FIRST COURSE

Served with Wood-Fire House Baked Breads

Choice of:

Beet Salad – charred orange vinaigrette, arugula pistachio, goat cheese

or

Housemade Saffron Potato Gnocchi – beef ragú, thyme, parsley, pecorino

MAIN COURSE

Choice of:

Pollo a la Plancha – crispy chicken, wood grilled eggplant, roasted cherry tomatoes, corn, calabrese chili, rosemary chimichurri

or

Housemade Pasta – zucchini, corn, carrots, chili, garlic, parmigiano cream sauce

or

Patagonian Red Shrimp – herbed spätzle scallion, spicy charred lemon sauce

or

Bife de Lomo - Filet Mignon, seasonal preparation

SWEET

Choice of:

Tabletón Mendocino – dulce de leche seasonal fruit

or

Ambrosia Chocolate Flan – seasonal fruit shaved dark chocolate

Served with freshly ground & brewed coffee & decaf

The Delfina menu is priced at \$95 (++) per guest for food & coffee service.

6% MD tax, 9% beverage tax, 21% service gratuity, soft drinks & alcoholic beverages are in addition.

Menus are seasonal and subject to change.

CATALINA

RECEPTION

Shrimp Ceviche – cucumber, jicama, red onion chili, orange, lemon, cilantro, chives

Croquetas de Queso – crispy potato, manchego creamy green tomato sauce

Beet Salad Spoons – pistachio, goat cheese orange vinaigrette

Salmon Ceviche – avocado, basil, cilantro cucumber, jicama, red onion, spicy grapefruit ginger citronette

FIRST COURSE

Served with Wood-Fire, House-Baked Breads

Choice of:

Ensalada Verde – seasonal lettuces roasted walnuts, parmigiano, basil vinaigrette or

Housemade Saffron Potato Gnocchi – beef ragú, thyme, parsley, pecorino

MAIN COURSE

Choice of:

Pollo a la Plancha – crispy chicken, wood grilled eggplant, roasted cherry tomatoes, corn, calabrese chili, rosemary chimichurri

or

Housemade Pasta – zucchini, corn, carrots, chili, garlic, parmigiano cream sauce

or

Patagonian Verlasso Salmon – avocado, purple fingerling potato, lemon basil chimichurri

or

Filete de Suspención - Hanger Steak, seasonal preparation

SWEET

Choice of:

Tabletón Mendocino – dulce de leche seasonal fruit

or

Ambrosia Chocolate Flan – seasonal fruit shaved dark chocolate

Served with freshly ground & brewed coffee & decaf

The Catalina menu is priced at \$75 (++) per guest for food & coffee service.

6% MD tax, 9% beverage tax, 21% service gratuity, soft drinks & alcoholic beverages are in addition.

Menus are seasonal and subject to change.

MARCELLINE

RECEPTION

Poached Patagonian Red Shrimp Pinxto – heart of palm, chive, marie rose sauce

Croquetas de Queso – crispy potato, manchego creamy green tomato sauce

Beet Salad Spoons – pistachio, goat cheese orange vinaigrette

FIRST COURSE

Served with Wood-Fire, House-Baked Breads

Choice of:

Ensalada Verde – seasonal lettuces roasted walnuts, parmigiano, basil vinaigrette or

Housemade Saffron Potato Gnocchi – beef ragú, thyme, parsley, pecorino

MAIN COURSE

Choice of:

Pollo a la Plancha – crispy chicken, wood grilled eggplant, roasted cherry tomatoes, corn, calabrese chili, rosemary chimichurri

or

Patagonian Verlasso Salmon – avocado, purple fingerling potato, lemon basil chimichurri

or

Filete de Suspención - Hanger Steak, seasonal preparation

SWEET

Choice of:

Tabletón Mendocino – dulce de leche seasonal fruit

or

Ambrosia Chocolate Flan – seasonal fruit shaved dark chocolate

Served with freshly ground & brewed coffee & decaf

The Marcelline menu is priced at \$65 (++) per guest for food & coffee service.

6% MD tax, 9% beverage tax, 21% service gratuity, soft drinks & alcoholic beverages are in addition.

Menus are seasonal and subject to change.

SARITA

RECEPTION

Tostadas de Verduras – seasonal vegetable preparation

Croquetas de Queso – crispy potato, manchego cheese, creamy green tomato sauce

Chicken Pintxo – local green onions lime chimichurri

FIRST COURSE

Served with Wood-Fire, House-Baked Breads

Choice of:

Ensalada Verde – seasonal lettuces roasted walnuts, parmigiano, basil vinaigrette or

Housemade Saffron Potato Gnocchi – beef ragú, thyme, parsley, pecorino

MAIN COURSE

Choice of:

Pollo a la Plancha – crispy chicken, wood grilled eggplant, roasted cherry tomatoes, corn, calabrese chili, rosemary chimichurri

or

Housemade Pasta – zucchini, corn, carrots, chili, garlic, parmigiano cream sauce

or

Patagonian Verlasso Salmon – avocado, purple fingerling potato, lemon basil chimichurri

SWEET

Choice of:

Ambrosia Chocolate Flan – seasonal fruit shaved dark chocolate

or

Tres Leches – sponge cake, whipped cream local fruit compote

Served with freshly ground & brewed coffee & decaf

The Sarita menu is priced at \$56 (++) per guest for food & coffee service.

6% MD tax, 9% beverage tax, 21% service gratuity, soft drinks & alcoholic beverages are in addition.

Menus are seasonal and subject to change