

## Menu

### Hors d'oeuvre

Sesame-cured Tuna with marinated Vegetables,  
Avocado Crème and Lime Olive Oil

Beef served with Tropical Fruit  
and Achiote Vinaigrette

### Salad

Seasonal Greens  
presented with zesty Tomato Dressing

Bread, Rolls and Butter

### Entrees

Strips of Poularde in Jade Pumpkin Seed Sauce  
with Pine Nuts, Rice and Lentils

Perch with Tomatoes Veracruz-style  
accompanied by Green Rice  
and mixed Bell Peppers

Firecracker Enchilada filled with Cream Cheese  
complemented by Tomato Sauce and Beans

### Cheese and Dessert

Manchego and Camembert Cheese

Tricolore Cake with Beetroot Coulis

Fruit Salad

### Entrees

*Please choose one of the following:*

Cold Gourmet Plate  
Marinated Crayfish, seasoned Breast of Chicken,  
Wrap with refried Beans,  
Mexican-style Salad and Salsa

or

Hot Specialty  
Stir-fried Beef in spicy Sauce  
served with Potato Wedges, "Maíz" and Beans

From the Bread Basket  
a selection of Bread and Rolls

### Dessert

Marinated Fruit

## Snack