



BEACH RESORT & SPA

GUANACASTE, COSTA RICA

Group Catering

GROUP OPEN BAR PACKAGE

The resort's open bar package requires a minimum of two hours be purchased.

Group minimum – 20 people

Costa Rican Open Bar **(2 hours)**

Unlimited house brand beverages, including cocktails, house wine, Costa Rican draft beer, juices & Coca-Cola® brand beverages.

\$22.00 per person

Additional Hour – Please add \$8.00 per person for each additional hour

Should you wish to add International imported liquors and beers, please add \$6.00 per person, per hour.

Buffet Menus

These buffets include an assortment of fresh bakery breads and rolls, juices, iced and hot tea, and premium Café Britt® regular and decaffeinated coffee. We use fresh, local organic products and organic herbs when available!

Unless otherwise specified, these menu's require a minimum of 20 guests.

SALAD & SANDWICH BUFFET

- Classic Caesar salad: crisp romaine lettuce with parmesan cheese, garlic croutons, & our very own Caesar dressing
- California Cobb salad: grilled breast of chicken, hickory smoked bacon, tomato, avocado, & crumbled blue cheese in a red wine vinaigrette
- Crudités platter: assorted fresh vegetables with a curry dip
- Gourmet sandwiches made with mini French rolls; smoked turkey with apricot cranberry chutney, Peppered ham with traditional Swiss cheese & mustard butter
- Mozzarella, basil, tomato, red onion, & balsamic vinaigrette
- Fresh fruit salad
- Assorted dessert bars

\$24 per person

All food and beverage is subject to 13% sales tax and 10% gratuity for the resort's banquet staff

FRENCH BISTRO BUFFET

- Field greens with champagne vinaigrette
- Assorted patés with crackers
- Gourmet cheeses: gouda, Danish blue, & chevre
- Tarragon chicken breast
- Quiche with brie & basil
- Rosemary roasted red potatoes
- French baguettes
- Assorted miniature French pastries

\$24 per person

TUSCANY

- Chopped salad of Genoa salami, provolone, kalamata olives, roasted red peppers, garbanzo beans, & a variety of lettuce in a red wine vinaigrette
- Tuscan grilled seasonal vegetables flavored with fresh herbs & drizzled with extra virgin olive oil
- Red roasted potato salad
- Tuscan panini platter (petite sandwiches made with bread and/or rolls appropriate to each):
 - Roasted rosemary-rubbed beef with caramelized onion
 - Pesto-marinated grilled chicken with Parmesan, baby lettuces, & sun-dried tomato aioli
- Fresh mozzarella, roma tomato, basil & balsamic vinaigrette
- Seasonal fruit platter
- Old World-style apple tart

\$24per person

MARSEILLE

- Mesclun greens with balsamic vinaigrette
- Grilled Pacific salmon with fresh herbs & sherry tarragon aioli
- Rosemary-peppercorn sirloin of beef with horseradish cream
- Roasted red potato salad · Rustic fire-roasted vegetables
- Fresh fruit salad · breads & focaccia
- Mini lemon tarts & gourmet cookies

\$28 per person

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CALIFORNIA BUFFET

- Garden-fresh greens with creamy balsamic dressing
- Assorted focaccia triangles · Grilled chicken breast with Mediterranean relish
- Vegetarian frittata · Roasted garlic potatoes with radicchio
- Asparagus with tarragon & orange vinaigrette
- Miniature fruit tarts & chocolate tarts

\$28 per person

MISTRAL BUFFET

- Fresh baby greens tossed with julienned zucchini, yellow squash, carrots, red pepper, & diced tomato in a balsamic vinaigrette
- Farfalle pasta tossed with broccoli, olives, fresh seasonal vegetables & an herb vinaigrette
- Carved rosemary-peppercorn sirloin of beef with horseradish cream
- Roasted lemon-herb boneless chicken breast with fresh herbs, garlic, & a touch of lemon
- Roasted rosemary potatoes
- Marinated vegetable salad
- Sliced baguettes with butter
- Mini crème brulee tarts

\$28 per person

TIPICO

- Romolacha Salad
- Mixed local greens salad
- Costarricense Beef Fajitas
- Corvina a la Plancha con ajo (garlic butter)
- Chicken (breast of chicken stuffed with queso tierra & cooked in a banana leaf)
- Gallo Pinto
- Chef's choice vegetable
- Tres Leches and flan

\$22 per person

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ITALIANO

- Antipasto platter
- Caesar salad with homemade dressing & garlic parmesan croutons
- Chicken picatta or cacciatore
- Orecchiette pasta with peas & Prosciutto
- Penne pasta with fresh tomato-basil sauce
- Assorted fresh focaccias
- Mini tiramisu

\$28 per person

FAR EAST BUFFET

Tatsoi salad with jicama in a lemon vinaigrette

Mu shu chicken & mu shu tofu · Salmon Chinois with honey-dijon glaze & roasted pistachio garnish

Sesame spinach & broccoli

Brown or white rice

Fresh fruit salad

Mini ginger crème brulee

\$28 per person

INTERNATIONAL

Mixed greens with oranges & endive, shallot vinaigrette

Red Snapper Samuel in champagne sauce

Lemongrass breast of chicken

Jasmine rice · Mini vegetables sautéed with garlic

Fresh fruit salad with orange liqueur

Dessert (Chef's Choice)

\$26 per person

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SOUTHWEST BUFFET

Select two of the following entrees:

- Grilled chicken tostadas with black bean corn chili
- Beef soft tacos · Chicken quesadillas
- Cheese enchiladas

Also included:

Tomatillo salsa & Pico de Gallo
Guacamole & sour cream
Jicama, orange, & cilantro salad
Black beans · Spanish rice
Home-style buñuelos (Mexican pastry)
Flan

\$28 per person

SOUTHERN SMOKEHOUSE BISTRO

Southern style salad of tomatoes, egg, & crisp lettuce tossed in Louie dressing, served with a side of hickory smoked bacon bits

Choose one of the following:

- Barbecued tri tip sandwich prepared with a Texas dry rub & piled on an onion roll
- Hickory smoked pulled pork smothered in barbecue sauce on an onion roll

Also included:

Southern fried chicken
Home-style macaroni & cheese
Coleslaw
Mini cornbread muffins with honey butter
Warm apple crisp with cinnamon whipped cream

\$28 per person

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EASTON BAY

Romaine hearts & spinach salad with sun-dried tomato vinaigrette
Braised brisket of beef jardinière
Poached salmon medallions fines herbes
Yams & Yukon gold mashed potatoes
Fresh seasonal vegetables
Individual New York-style cheesecakes

\$28 per person

PAPER PEONY

Won ton soup
Chicken lettuce wraps
Vegetarian tofu lettuce wraps
Barbecue pork loin
Steamed rice
Stir-fried bok choy with sesame & ginger
Almond cookies
Pistachio cake

\$28 per person

HILLCREST

Arugula & Mache salad with roasted beets & goat cheese, shallot vinaigrette
Meatloaf with Portobello mushroom sauce
Chicken pot pie
Mashed potatoes
Blue Lake green beans in a cream reduction
Chocolate truffle cake

\$28 per person

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SIERRA MADRE

Freshly made tacos with your choice of two items:
carnitas, carne asada, or chicken (For grilled shrimp, add \$4 per person)

Also included:

Grilled scallions– lime wedges– cilantro & onion, and two home-style salsas
Frijoles de la olla (pinto beans)
Spanish rice
Escabeche (marinated carrots & onions)
Roasted vegetables
Seasonal melon wedges
Mini tres leches cake

\$28 per person

VENTANA WINDS

Mixed greens with pecans, goat cheese, & dried cranberries in a Dijon-red wine vinaigrette
Chicken pommery
Pacific red snapper escabeche
Horseradish mashed potatoes
Fresh seasonal vegetables
Pear caramel mousse

\$28 per person

LAHAINA

Green salad with tangy ginger-soy dressing
Grilled mahi mahi
Grilled teriyaki chicken breast
Home-style Maui rice with sweet onions, coconut milk, & pineapple
Roasted potato salad
Pineapple coleslaw
Hawaiian sweet bread
Your choice of mini coconut cakes or haupia (coconut pudding)

\$28 per person

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Barbeque Buffets

Barbecue buffets are served on recycled quality paper products with attendant service. For china and linen service, please add \$5.00 per person. Service includes lemonade and iced tea. Add our homemade agua fresca or jugo frescas in place of lemonade or iced tea for \$1.50 per person. Buffets are scheduled for two hours. Please consult with your Catering Sales Manager if your buffet needs to be available longer.

The following catered buffets require a 15-person minimum.

CLASSIC AMERICAN

Grilled 1/4-pound all-beef hamburgers
Nathan's all-beef hot dogs
Hamburger & hot dog buns and condiments
Three side dishes (select from the list below)
Assorted cookies and homemade brownies

\$18 per person

BACKYARD BARBEQUE

BBQ chicken breast
Grilled 1/4-pound all-beef hamburgers
Nathan's all-beef hot dogs
Hamburger & hot dog buns and condiments
Three side dishes (select from list below)
Assorted cookies and home-style brownies

\$20 per person

Side dishes for Classic American & Back Yard Barbeque (select three):

Corn on the cob · Traditional baked beans · Tri-color slaw with vinaigrette dressing · Pasta salad · Potato salad with dill · Seasonal fruit salad

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CENTRAL COAST

Barbecued beef tri-tips · chicken
Tossed green salad with ranch dressing & house vinaigrette
Rice Pilaf
Paquinto beans
Garlic bread
Watermelon wedges
Lemon bars

\$24 per person

CALABASAS

Grilled Quarter chicken
Pork spareribs or beef ribs in a hickory barbecue sauce
Tossed green salad with balsamic vinaigrette
Corn muffins & butter
Red potato salad
Fresh corn on the cob
Our signature strawberry shortcake bar (in season)

\$24 per person

RANCHO LOS FELIZ

New York strip loin steak
Salmon steak with lemon dill butter
Baked potato bar
Tossed green salad with creamy balsamic dressing
Red onion, tomato, & cucumber salad
Homemade garlic bread
Grilled vegetables
Fresh fruit salad
Double chocolate layer cake

\$32 per person

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