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# UNICO

*Riviera Maya*



2017 BANQUET MENU



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# Coffee Break

## AM Coffee Break

### OPTION 1

Smoked salmon canape  
Goat cheese and blueberries mini turnover  
Chocolate and blueberries cookies  
Flavored waters  
Coffee, tea and infusions station  
Milk: Soy, almonds and whole  
Water

### OPTION 2

Asparagus and ham in olive rolls  
Pastry with ricotta and almonds  
Fruits and Yogurt parfait  
Coffee and tea station  
Milk: Soy, almonds and whole  
Water

### OPTION 3

Mini chicken curry sandwiches  
Spanish tortilla  
Assorted breads  
Coffee, tea and chocolate station  
Milk: Soy, almonds and whole  
Water

### OPTION 4

Dry and seasonal fruits  
Coconut breaded chicken strips in balsamic strawberry sauce  
Chocolate cookies  
Coffee and tea station  
Milk: Soy, almond and whole  
Water  
Natural juices

## PM Coffee Break

### OPTION 1

Mini Neapolitan pizza  
Beef brochettes in balsamic  
Capresse bruschettes  
Summer infusions  
Coffee and tea station  
Water and sodas

### OPTION 2

Chicken kebabs with rosemary and parsley  
Paninos with turkey ham, cheese,  
tomato, lettuce and gouda cheese  
Juices: orange with carrots and pineapple  
Coffee and tea station  
Water and assorted sodas



# Coffee Break

## Coffee Break Selection

### HEALTHY

Mini skewers with strawberries, cantaloupe and pineapple, glaze with agave honey

Granola with dried fruits

Whole wheat bread sandwiches with baked turkey breast, caramelized onions and avocado

Smoked salmon with olive oil and tomato zest crostini

Natural Greek yogurt

Carrots with beet and celery juice

Strawberries, kiwi and pineapple with yogurt parfait

Mini sandwiches of tuna and apple on rye bread

Asparagus rolls with turkey breast and honey

Juices: grapefruit and green

Quinoa salad

Cold almond milk

Shot of chia in coconut milk and agave honey

Water

### COFFEE BREAK SELECTION

Beef skewers with honey and cumin

Fruits with granola and yogurt

Smoked salmon volovans with strawberry jelly

Tuna and olives mini sandwich

Rolls of asparagus and ham

Cheese and dehydrated fruits

Mini curried chicken sandwiches with apples

Natural yogurt with strawberries, cereal and dried cranberries parfait

Quiche Lorraine

Cantaloupe and prosciutto skewer

Fruits cocktail

Mini crudités and blue cheese dip

Assorted cold meats and cheeses

Turkey pastrami and strawberry jelly

## Gluten Free & Vegan

### OPTION 1

Watermelon and kiwi mini skewers

Granola with dried fruits

Sweet potato chips with salt, olive oil and guacamole

Natural greek yogurt

Carrot with beet and celery juice

### OPTION 2

Yogurt parfait with strawberries, cereal and dried cranberries

Mini capresse sandwiches in gluten free bread

Spaghetti shot with fetta cheese and onions in olive oil

Juices: orange, carrots and green

Shot of chia in coconut milk and honey



# Breakfast Buffet

## American Buffet

Juices: orange, grapefruit and green

Fruit platter: strawberry, papaya, cantaloupe, pineapple and mango

Assorted yogurts, cereals and dried fruits

Scrambled eggs with tomatoes

Spinach and mushrooms omelet

French bread

Waffles

Ham

Sausages

Baked bacon

Assorted breads

Jams and butters

Imported cold meats and assorted cheeses (turkey pastrami, salami, mozzarella and cheddar)

Coffee and tea

## Mexican Buffet

### OPTION 1

Juices: orange, papaya and green

Assorted yogurts and cereals

Fruit platter: mango, cantaloupe, watermelon and papaya

Poached eggs with green sauce

Corn tortillas and beans

Cochinita pibil

Green, red and mexican sauces

Mexican cheeses

Strawberry and cinnamon atole

Assorted mexican breads

Coffee, Pot-brew coffee and mexican chocolate

### OPTION 2

Juices: orange, cantaloupe and papaya

Assorted cereals

Seasonal fruits

Red and green tamales

Chicken chilaquiles

Chicken, beef and cheese empanadas

Chile poblano stripes with cream

Potatoes with sausages

Fried black beans

Corn and flour tortillas, totopos

Guacamole, mortar mexican sauces, hot tomato sauce and habanero sauce

Mexican sweet bread assortment

Jams, butters and honey

Mexican Pot-brew coffee and mexican chocolate



# Plated breakfast – A

## Mexican Breakfast

### OPTION 1

Fruit bowl: papaya, pineapple and watermelon

Chilaquiles gratin with chicken in red sauce, epazote, garnish with fried beans

Mexican bread assortment

Jams and butter

Assorted juices: orange, grapefruit and green

Coffee or mexican chocolate

### OPTION 2

Fruit platter: pineapple, papaya, and regional citrus fruits

Scrambled eggs with chaya and sausage

Beans stew

Corn and flour tortilla

Green sauce and pico de gallo

Assorted mexican bread

Jams and butters

Juices: orange, grapefruit and green

Coffee or mexican chocolate

## American Breakfast

### OPTION 1

Fruit selection: kiwi, cantaloupe, mango and strawberries

Spinach and mushrooms omelet served with rosemary baked potato

Bacon

Sweet and savory muffins assortment

Jams and butters

Juices: orange, grapefruit and green

Coffee or tea

### OPTION 2

Fruit platter: strawberry, pineapple, watermelon and orange

Bacon and ham scrambled eggs

Hash Brown potatoes

Assorted breads

Jams and butters

Decaff coffee and milk

Juices: orange, grapefruit and green

## Continental Breakfast

### OPTION 1

Fruit selection: papaya, pineapple, kiwi, cantaloupe

Sweet and savory bread assortment

Jams, butters and natural honey

Juices: orange and grapefruit

Coffee and tea

### OPTION 2

Tropical fruits: pineapple, papaya, cantaloupe and mango

Sweet and savory bread assortment

Jams, butters and natural honey

Juices: orange with carrots, grapefruit and green

Coffee and tea



# Plated breakfast – B

## Mexican Breakfast

### OPTION 1

Juices: orange and grapefruit

Fruit selection: pineapple, mango and papaya

Mushroom omelet served with fried beans, corn and flour tortilla

Red or green sauce

Mexican bread assortment

Strawberry jam and butter

Mexican Pot-brewed coffee and milk

### OPTION 2

Juices: orange and grapefruit

Seasonal fruit selection

Huevos Rancheros (fried eggs over tortilla) with fried beans and toast

Mexican sweet bread assortment

Jams and butters

Pot-brewed coffee, tea and milk

## Healthy Options

Healthy green juices: chaya, nopal and orange

Fruit bowl with cottage cheese

Egg' whites omelet with greens and turkey breast ham

Sugar free jams and butters

Coffee, tea and milk

## Continental Breakfast

Juices: orange and grapefruit

Fruit platter: papaya, pineapple and cantaloupe

Mushrooms omelet

Jams, butters and natural honey

Sweet and savory bread basket

Coffee, tea or milk

## American Breakfast

### OPTION 1

Juices: orange and pineapple

Fruit selection: papaya, kiwi and cantaloupe

Mushrooms and ham omelet

Freshly baked bacon with buttered spinach

Sweet and savory freshly baked bread assortment

Jams, butters and honey

Coffee, tea or milk

### OPTION 2

Orange juice

Fruit platter: pineapple, watermelon and cantaloupe

Scrambled eggs with bacon and sausages served with hash brown potatoes

Sweet and savory bread assortment: croissants, muffins and Danish bread

Jams and butter

Coffee, tea or milk

### OPTION 3

Juices: pineapple and grapefruit

Fruit platter: kiwi, grapes, watermelon and seasonal fruits

Mushrooms and turkey ham omelet

Whole wheat bread toast

Brioche bread

Jams and butters

Coffee, tea and milk



# Nuptial Breakfast

## OPTION 1

Juices: orange or green

Mimosa

Yogurt and fruit parfait

Freshly baked mini croissant

Spinach and potato Spanish tortilla

Strawberry and honey waffles

Granola with dried fruits

## OPTION 2

Fresh juices: orange  
and carrot and green

Mimosa

Strawberry with yogurt shot

Bagel with cream cheese

Spinach and egg white omelet

Pancakes with raspberries

Granola with dried fruits

## OPTION 3

Apple, celery and honey juice

Mimosa

Strawberry and kiwi yogurt shots

Turkey ham scrambled eggs

Whole wheat bread

Assorted mexican cheeses

Granola with dried fruits





# Lunch / Dinner Buffet

## International Buffet

### ASSORTED BREADS

Corn, rye, oat, grissini, cracker and farmer bread

### SOUPS

White garlic soup

Seafood operetta

### SALAD BAR

Mesclun salad, cherry's tomatoes, asparagus, broccoli, mushrooms, crispy bacon, onion pickles, fine herbs and cold meat platter

### HOT BAR

Steamed vegetables scented with mediterranean spices

Neapolitan chicken breast

Meunière salmon fillet with almonds

Baked roast beef with gravy

Rustic mashed potatoes

Vegetable rice

### DESSERT BAR

Rice pudding

Kahlua flan

Apple charlotte

Tropical fruits tartlets

Blackberry and cheese pie

## Cueva Siete Buffet

### ENTRÉS

Dogfish and hollandaise cheese ball empanadas

### SALADS

Yucatecan caesar salad with sausage

Avocado, nopal, tomato and goat cheese salad

Tomato, mozzarella cheese, avocado and pips salad in a jamaican flower reduction

Red fish ceviche with pineapple

Grilled octopus ceviche

Fish green aguachile with mango

### SOUPS

Tortilla soup with sausage

Poblano chilli and mushrooms cream seasoned with epazote

### MAIN

Tikin Xik Fish

Chicken in peanut sauce

Pigglet with beans

Tamales with mole

Rice mexican style

Roasted cactus with panela cheese

Cambray potatoes with onion

### DESSERTS

Corn cake

Rice pudding

Cajeta custard

Chocolate and tequila mousse

Cajeta cream cake

Guava sweets

Coconut cake and mango jelly

## Mi Carisa Buffet

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### BREAD BAR

Ciabatta, focaccia, schiacciata, grissinis, farinata and peasant

### ANTIPASTI

Marinera salad, capresse, paninos, olive artichokes, calamatta salad

Fusilli salad with broccoli, oil, olives and basil

Salami, beef pastrami

### SOUP

Minestrone

### DRESSINGS

Olive oil, basil pesto and balsamic vinegar

### HOT BAR

Marinera style spaghetti, garnish with saffron and asparagus risotto

Roasted tomatoes in olive oil, oregano and basil

Sicilian style beef scallops

Fish fillet in gratin pomodoro sauce garnish with mozzarella and textures of concasse tomatoes

### DESSERTS BAR

Tiramisu

Lemon tarts with italian meringue

Stuffed profiteroles

Biscotti

Amaretto flan

Panacota

## Mura House Buffet

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### BREAD BAR

Assorted bread basket

### SAUCES

Soy and pink ginger, wasabi, ponzu, wasabi mayonnaise

### SOUP

Miso

Tong Yun Can

### COLD BAR

Sushi selection: california rolls, dynamite and philadelphia

Tuna and salmon sashimi

Mini seaweed salads

Roasted edamames

Som tam mango salad

Beef carpaccio and tuna tataki

Carpaccio de res y atún tataki

### HOT BAR

Yakitori: shrimps, octopus and chicken

Fish fillet dress with coconut and curry sauce

Beef teriyaki

Pork udon

Yasaitame (sauteed vegetables)

Yakimeshi (teppanyaki rice)

### DESSERTS BAR

Kasutera with coconut foam and green tea ice cream

Summer season fruit roll with red sauce

Mango Jelly

Matcha tea sponge cake

Sago martini



# Kermes

Minimum 50 Pax

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## SALAD SELECTION

Eggplants with cambray onions antipasto

Cole slaw salad

Russian salad with chicken

Mixed roasted peppers salad with  
grilled red onions

Dill, onions, tomato and carrots salad

Cheese and tomato salad

## SAUCES AND GARNISH

Chimichurri, bread croutons with  
oregano and paprika, capers, extra virgin  
olive oil, coriander vinegar, chile jalapeno  
green sauce, guacamole, pico de gallo,  
traditional and handmade tortillas

## SOUP

Corn bisque with clams

## HOT

Grilled chicken breast

Shrimps skewers with vegetables

Pork ribs in Asian BBQ sauce

Live taco station\*

Esquites cart\*

Stew tacos cart\*

Vegetables rice

Vegetables roasted in butter

## CARBON CUTS:

New York

Rib Eye

Gravy and mushrooms sauces

## DESSERTS

Churros cart\*

Popsicles cart\*

Coconut sweet

Fritters

Three milks

Eggnog custard

Alegrias, mexican candy

\*Live action stations to be quoted by your CSM or Wedding coordinator.



# Canapes

## Mexican Canapes

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### MEXICAN BITES

Fried chicken taquitos  
Chicken tinga burritos  
Cochinita pibil sandwiches  
Barbecue burritos  
Pork sandwiches  
Oaxaca style tamales  
Beef burritos  
Mushrooms quesadillas  
Roasted beef salbute

### SOPES & CHILAQUILES

Green chilaquiles  
Beans and sausages sopas  
Red chilaquiles  
Chicken sopas  
Chilaquiles with sausage  
Sausage sopas  
Chilaquiles with beans

### TACOS

Fried chicken tacos  
Pork tacos Cochinita-style  
Beef tacos  
Pork rind tacos  
Tacos al pastor  
Chicken tinga tacos  
Barbecue tacos  
Beef tinga tacos  
Michoacan-style pork tacos

### MINI TURNOVERS

Beef mini turnover  
Cheese mini turnover  
Chaya and cheese mini turnover  
Rajas mini turnover  
Sausage mini turnover  
Beans mini turnover

### VEGAN

Fried vegetarian taquitos  
Vegetables tacos  
Pumpkin flower empanadas  
Huitlacoche empanadas  
Spinach flautas  
Vegan panuchos with beans

## International Canapes

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### CANAPES

Cold gazpacho with greek yogurt and crispy iberian loin

Foie toasts with serrano ham and strawberry jelly

Octopus tartlets with alioli over roasted potatoes

Salmon and bacon croquette dipped in sweet garlic and coriander sauce

Asparagus and dill smoked salmon rolls

Pickled tuna served with crispy sweet potatoes

Toasted baguette with spanish sausage spiced in dutch sauce

Surimi dynamite style volovans filled with shrimps, mayonnaise and tobiko caviar

Strawberry teriyaki sauce skewers

Spring rolls with wok vegetables

Mozzarella and guava jelly tequeños

Chaya and cottage cheese mini turnover

Persian beef kebabs with peanut sauce

Grilled vegetarian skewers and almond pesto

Goat cheese and apricots empanadas

### DESSERTS

Oatmeal cookies

Oatmeal and blueberries cookies

Coconut cookies

Alfajores

Banana and cinnamon muffins

Vanilla muffins

Strawberry and bavaroise cream

Charlotte

Cinnamon and vanilla madeleines

Banana and chocolate madeleines

Mini croissant

Chocolate croissant

Blueberries and cheese croissant

Brioche

Strawberry eclair

Glazed doughnuts



# Dinner

## Creams

Mushrooms cream served with parmesan croccant

Asparagus cream garnish with oregano croutons

Pumpkin and basil cream scented with pernad, served with fried calamari

Carrots cream scented with fennel and basil fine herbs

Cauliflower and saffron cream

## Soups

Lentils soup with beef fillet sparkled with thyme

Tortilla soup

Mixed seafood operetta served with sauteed papin potato

Onion soup

Miso soup

## Ceviches & Tartar

Mexican style calamari ceviche

Peruvian style fish ceviche

Vegetarian ceviche

Scallops in golf sauce ceviche

Tartar trio in kalamatas, wasabi and oriental mayonnaise

## Carpaccios

Baked eggplant carpaccio served with parmesan cheese slices

Tomato carpaccio garnish with manchego cheese slices

Smoked salmon carpaccio with orange citrus marmalade

Asian tuna carpaccio

## Salads

Mediterranean salad with chickpeas

Spinach salad with oaxaca cheese, white onion, sesame oil, lemon juice and freshly ground pepper

Thai style beef taquitos decorated with vermicelli pasta and roman lettuce

Turkish salad

Apple, walnuts and cheese salad

## Proteins

Beef medallions in strawberry balsamic sauce

Baked tuna sauced with garlic citrus juice and pickled peppers

Pork tenderloin marinated in spicy caramel and coffee sauce

Stroganoff beef fillet

Chicken breast stuffed with spinach, bacon and shrimp glazed with roquefort in red wine sauce

Arrachera roasted fillet sauced with porto demi glace and coriander

Catch of the day with creole marinera sauce and shrimp bisque

Beef medallion glazed with three peppers sauce and reduction of red wine with sautéed chives

Salmon fillet scented with fine herbs over olive oil, lime juice and a trio of onions

Provençal roasted chicken marinated in brine and fine herbs spiced glazed in their own juices

Roasted pork tenderloin covered with Dijon mustard, white wine, butter and coriander

## Carbs

Baked peas potatoes in rosemary, thyme and butter with sour cream

Vegetables glazed in coriander Meuniere and white wine

Quinoa risotto with asparagus and basil cream

Rustic potatoes puree with coriander, mushrooms and crispy bacon

Vegetable chop suey

Chifa style Chaufa vegetables rice

Yellow pumpkin, zucchini and onion curry in coconut milk

## Fish

Salmon fillet marinated in tequila and chipotle sauce

Fish in coriander sauce served with potatoes cooked over epazote and arugula

Tuna loin served with huitlacoche risotto and zucchini carrots in porto sauce

Fish of the day served with potatoes and garlic puree with capers and butter sauce (baby vegetables garnish)

Tuna in chili butter and almonds with mushrooms and turnips garnish with crunchy parmesan and roasted wheat

Grouper fillet in holy grass and chipilín served with sweet potato in honey

Salmon fillet with guajillo chili, orange juice, oregano, bay leaf, mango, tomato, fresh coriander, lime juice and roasted chambray onions

Chilean sea bass in caper sauce and Dijon mustard served with roasted peppers and garlic potato slices with tender peas shoots

Tikin-Xic fillet with tanned onions in sweet chili and grilled tomatoes with grilled thyme

## Seafood

Garlic sauce style shrimp

Octopus in warm coriander vinaigrette

Neapolitan shrimp in saffron and bacon sauce

Galician style octopus

Garlic style mussels

Scallop dipped in greek sauce

Octopus dipped in grilled tomato sauce

Provençal squid and octopus

Garlic octopus with shrimps

Seafood in capers meunière sauce

## Rice

Spicy rice with broad beans  
Mexican style rice  
Almond rice  
Green rice  
Poblana style rice  
Coriander rice  
Wild rice  
Rice with holy leaf  
Rice with banana  
Rice with coconut  
Yakimeshi

## Vegetarian

Lentil salad with soy sauce, scallions, pepper, avocado and coriander oil  
Onion soup with vegetable broth decorated with whole wheat with tofu  
Roasted corn and cold tomato soup, olive oil, basil and garlic  
Sauteed pasta with fresh vegetables, soy sauce and sesame oil  
Vegetables stew with onions, tomatoes, aubergines, pumpkin, germ, wheat, potatoes, oregano and macadamia  
Fusilli concasse with asparagus, olives, spinach, capers, basil and parsley

## Desserts

Kahlua and coffee flan  
Three milks with vanilla liqueur  
Brownie nougat and almonds with candied orange  
Mango and cheese pie  
Fruit cocktail  
Fruit skewers with almond cream  
Cold cheese cake topped with strawberry jelly  
Nana bread





# Chef's Suggestions

Per Person

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## Meat

Grilled lamb ribs glazed with honey and rosemary | \$40.00

Lamb ribs glazed with asian tamarind sauce | \$40.00

New Zealand lamb tenderloin served in herbs and yogurt custard | \$40.00

New York Angus served in a blue cheese sauce with asparagus and organic sprouts | \$35.00

Angus fillet mignon garnished with mushrooms in pepper and Cognac sauce | \$30.00

Grilled Angus Rib Eye marinated in rosemary oil served with garlic shrimps | \$32.00

Duck lean fillet sauced in oporto garnished with caramelized onions and mushrooms | \$30.00

## Seafood

Achiote Lobster glazed with mushroom butter | \$40.00

Pomodoro shrimp mozzarella gratin | \$30.00

Termidor lobster | \$40.00

Whiskey, lemon and honey flambé lobster | \$40.00

Seafood operetta scented with Fennel (for 2 ppl) | \$50.00

Grilled mix seafood (for 2 ppl) | \$50.00



# Paella

**50 Pax Minimum**

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**VALENCIAN STYLE PAELLA | \$10.00**

Chicken, pork, shrimp, squid, bell pepper, tomato, saffron and rosemary

**MEAT PAELLA | \$10.00**

Chicken, pork rib, beef tenderloin, saffron, olive oil and peppers

**SEAFOOD PAELLA | \$15.00**

Octopus, mussel, shrimp, squid, bell pepper, tomato, saffron and olive oil

**MIXED PAELLA | \$15.00**

Chicken, pork, shrimp, squid, octopus, onion, bell pepper, tomato and saffron

**FISH PAELLA | \$10.00**

Grouper, salmon, snapper, carrot, bean, bell pepper, tomato, saffron and olive oil

**VEGETARIAN PAELLA | \$10.00**

Carrot, broccoli, onion, bean, bell pepper, chipotle chili, tomato and saffron



# Lunch Box

## BOX LUNCH | \$15.00

Grilled chicken panino: Dijon mustard and honey, chicken breast, avocado, parmesan cheese and romaine lettuce

Bottled water

Whole fruit

Yogurt

Banana Muffin

## BOX LUNCH | \$18.00

Caprese whole wheat panino: Tomato, basil, mozzarella cheese, olive oil, mix lettuce and basil pesto

Bottled water

Whole fruit

Soda

Macarons

## BOX LUNCH | \$20.00

Salmon whole wheat panino: Cucumber, roasted tomatoes, arugula, goat cheese, mix lettuce, smoked salmon dressed with honey mustard

Bottled water

Whole fruit

Madeleines



# In Room Dinning Amenities

CHOCOLATES | \$25.00

CHOCOLATE TRUFFLES | \$25.00

PETIT FOUR | \$15.00

MACARRONS | \$15.00

STRAWBERRY WITH CHOCOLATE | \$40.00

FRUIT PLATTER | \$20.00



# Gallery

