

Breakfast Menu

CATERING CHEF GOURMET

Costa Rican breakfast

Gallo pinto, eggs your choice, fresh cheese, ripe banana, corn tortillas, sour cream and seasonal fruits

International breakfast

Bacon, Scrambled Egg, Banana Muffins, Maple Syrup Pancakes, Hashbrown Potato with Tartar Sauce, and Seasonal Fruit

Santa fe breakfast

Wrap filled with eggs with bacon, cheese, avocado, served with hashbrown potatoes, tartar sauce and seasonal fruits.

Tacos breakfast

Scrambled eggs with onion, sweet chili, cilantro, jalapeños and cheese in corn tortillas, bacon and avocado, accompanied by tartar sauce and seasonal fruits

Itaca breakfast

Spanish omelet with eggs, potatoes, onion, served with toast with fresh tomato, olive oil and seasonal fruits



Brunch Menu

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International Brunch

Scrambled Egg, Banana Muffins, Maple Syrup Pancakes, French Toast, Cheese and Bacon Muffins, Hashbrown Potato, Bacon, Ham and Cheese Stuffed Croissants, Toast with Charcuterie, Seasonal Fruit, Matcha latte and mimosa.

Chef Brunch

Scrambled eggs, crispy ham and cheese wraps, mixed waffles, French toast, dulce de leche cake, bacon, chorizo, breakfast tacos, toast with garlic butter, Seasonal fruit hashbrown potato, mimosa and cold press juice.



Lunch Menu

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Mediterranean Menu

ENTRIE

Chickpea and Turmeric Hummus with Grilled Vegetables, Smoked Cheese and Pita Triangles

MAIN

Chicken stuffed with sundried tomatoes, spinach and ricotta, wrapped in bacon, served with mashed potatoes, mushroom sauce and sprout salad

Tropical Day Menu

ENTRIE

Fresh salad with mixed lettuce, cherry tomato, pickled onion, cucumber, carrot, sweet corn, watermelon, orange wedges and passion fruit dressing

MAIN

Catch of the day in tropical pineapple sauce with mint, served with coconut-scented rice and banana mince



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Food for life Menu

ENTRIE

Fresh tuna tataki sealed with cilantro, served with mango pico de gallo and rice paper roll

MAIN

Risotto with mushrooms, zucchini, shrimp and dried tomato served with arugula and parmesan

Deep Flavors Menu

ENTRIE

Roasted beet salad with arugula, toasted almonds, smoked cheese and balsamic reduction

MAIN

Pork Belly with honey & Species, carrot-sweet potato pure, roasted purple cabbage

