

Meal Plan Banquet Menus

2010 & 2011

MARRIOTT CASAMAGNA CANCUN RESORT

Kukulcan Blvd. Km 14.5 | Cancun | Quintana Roo | Mexico | 77500

www.casamagnacancun.com



CASAMAGNA
CANCUN RESORT

Marriott.

BREAKFAST BUFFET

Buffet includes

Carafes of Assorted Fruit Juices

Assorted pastries and breakfast breads

Butter Margarine, Preserves and Honey

Sliced tropical fruits & Cottage cheese

Breakfast Potatoes

Scrambled Eggs

Grilled Sausage and Crispy Bacon

Freshly Brewed Regular, Decaffeinated
Coffee and Specialty Teas

Assorted dry cereals and cold milk, with
nuts and sun dried fruits

Assorted plain low fat and fruit yoghurts



Your choice of 3 additional items

Pambazo bread rolls topped with refried beans and melted cheese served with home made chili sauce

Chilaquiles - Corn Tortilla Chips covered in a red or green tomatillo sauce topped with onions, fresh cheese, sour cream and fresh cilantro

Breakfast Quesadillas with Ham and Cheese

Refried Beans

Fried Plantains with Syrup

Pancakes and syrup

French toast and syrup

Hot Oat Meal with sugar and Cinnamon

Soup -tortilla Soup

or

-Black bean and smoked bacon
chowder



PLATED BREAKFAST

Enjoy your Breakfast by creating your own menu

Plated breakfast includes

Carafes of Assorted Fruit Juices

Assorted pastries and breakfast breads

Butter, Margarine, Preserves and Honey

Freshly Brewed Regular, Decaffeinated Coffee and Specialty Teas

Starter – choice of 1

Tropical Fruit Plate

Yoghurt Parfait with Granola, Honey and Fruit Couli

Main Course – choice of 1

Scrambled Egg Quesadilla with grilled tomato and Ranchero Sauce

Breakfast Burrito with Refried Beans, Chorizo and Scrambled Eggs with melted Cheese and Smoked Chile

Egg Roll filled with Spinach, Oaxaca Cheese and Mushrooms served with hash Brown Potatoes

Classic Scrambled Eggs with grilled Sausages, Crispy bacon and breakfast Potatoes

French Toast in a Crunchy Corn flake crust with Caramelized Bananas and Whipped Cream

Pancake Sandwich with Hazelnut Cream and Maple Syrup served with smoked bacon



COFFEE BREAKS

All coffee breaks are for 30 minutes

Maximum of 1 AM break and 1 PM break

The Coffee break Includes Assorted Sodas,
Still and Mineral Water, Coffee and Tea

Your choice of 2 items

Whole Fruits

Assorted individual low fat Yoghurts

Home made Cookies

Grilled mini Ham and Cheese Sandwiches

Crudité's with Blue Cheese and Hummus

Mini Turkey Wraps with Panela Cheese

Assorted Breakfast Breads

Assorted Mini Pastries

Sliced Tropical Fruits

Assorted Fresh Plantain chips

LUNCH BUFFET

Create your own menu

Buffet includes

Salads

Mixed Garden Greens, with assorted toppings to include Carrots, peppers, sweet corn, mushrooms, tomatoes, cucumbers and Croutons with an Extra Virgin Balsamic Vinaigrette, Blue Cheese and 1000 island dressings

Add 3 Salads of your choice

Beetroot and mandarin Salad

Penne Pasta Salad with Cold Cuts, Cheese and Sour cream

German Style Potato Salad with Smoked bacon and Mustard Dressing

Marinated Cabbage salad with Nuts and raisins

Simply Tuna Salad with Celery

Caesar Salad with Croutons, Parmesan Cheese and Home made Dressing

Ice berg Salad with Radicchio and Spinach

Grilled marinated vegetables Salad

Caprese – Mozzarella, tomatoes and pesto dressing



LUNCH BUFFET cont...

Main Course – Your choice of 3

Home made Lasagna Bolognaise

Penne Pasta in a roasted Tomato Sauce and parmesan Cheese

Rigatoni Pasta with Chorizo, tomatoes and roasted Eggplants

Farfalle Pasta in a creamy Alfredo Sauce with bacon bits

Fillet of Mahi Mahi “Veracruzano” with Bell Peppers, Tomatoes and Olives

Breaded Fish Fillet served with Lime wedges and tartar Sauce

Roasted Tilapia with herbs and garlic

Stewed Baby Squid with Sweet Corn Guajillo Chile and fresh Cilantro

Chicken Scallops in a creamy lemon Caper Sauce

Baked Chicken Breast with Serrano Ham and Smoked Cheese

Grilled Fillet of Chicken with roasted Zucchini

Roasted Chicken with Rosemary and Baby Potatoes

Hamburgers with lettuce, Tomatoes, Pickles, Onions, cheese and condiments

BBQ Spare Ribs with Pineapple and Honey

Roasted Pork Loin with Mustard Sauce

Mexican Beef Stew with Chile, Corn and Tomatoes

Your Choice of Starch – Choose 1

Herb Roasted Potatoes

Baked Parmesan Polenta

Fried Steak Potatoes

Your Choice of Vegetable – Choose 1

Grilled Corn on the Cob

Broccoli gratin

Grilled pesto vegetables

Ratatouille



LUNCH BUFFET cont...

Dessert

Your choice of 4 items

Cheese cake with Goats milk caramel

Mexican 3 milk Cake

Fruit Salad with Citrus Honey and Mint

Carrot and Walnut Cake with Citrus Frosting

Caramelized Apple Crumble

Key lime pie

Churros with cinnamon & sugar

Chocolate cake

Tiramisu

Vanilla Flan with Brown Sugar and Coconut

Caribbean Rum Cake

Banana Bread with Nuts and Chocolate Icing

PLATED LUNCH

Create your own menu

Your Choice of Starter – (Soup or Salad)

Choose 1 Soup or Salad



Soup

Mexican Tortilla Soup

Minestrone with White beans

Cream of Mushroom with Tarragon

Creamy country soup with sweet corn, zucchini, mushrooms and poblano chili

Salads

Mixed garden greens with Black Olives, Sun Dried Tomatoes, Cucumber and Feta Cheese

Chicken Caesar Salad with home made dressing, Parmesan Cheese and Croutons

Crunchy Ice Berg Lettuce with Blue Cheese Dressing and Crispy Bacon

Mediterranean Pasta Salad with herbed Sour Cream Dressing and garden Leafs

PLATED LUNCH cont...

Your Choice of Main Course

Choose 1 option

Home Made Lasagna Bolognese with smoked cheese crust and roasted tomato sauce

Creamy Farfalle Pasta with meatballs, squid and sun dried tomatoes

Herb Baked Fish Fillet with almond broccoli and pesto rice cake

Stuffed Giant Squid with aromatic ratatouille and cous cous

Stuffed Chicken Breast with mushroom sauce and potato cakes with cheddar cheese

Breaded Chicken Gordon Bleu with potato mash and grilled tomato

Grilled Arrachera with refried beans, grilled cactus leaves and Mexican rice

Stuffed Pork Loin with sautéed spinach, rosemary gravy and potato gratin

Your choice of Dessert

Choose 1 option

Baileys Cheese cake with Vanilla and Coffee Cream

Fresh Fruit Tart with Strawberry Sauce

Chocolate Mousse Tart with Caramel

Apple Crumble with Sour Cherries

Key Lime Tart with Apricot and Honey

Sacher Tart with Whipped Cream and Strawberries



DINNER BUFFET

Create your own menu

Buffet includes

Salads

Caesar Salad with home made Dressing, Croutons and Parmesan Cheese

Mixed Greens and Spinach Salad with a large variety of Toppings

Thousand Island, Avocado, Extra Virgin Olive Oil and Balsamic Vinaigrette Dressings



Your Choice of 4 additional items

Mexican Seafood Ceviche

Guacamole, Mexican Salsas and Tortilla Chips

Shredded Beef Salad with Red Radish and Cilantro

Chicken Salad with Celery and Nuts

German Potato Salad with Smoked Bacon, Red Onions and Mustard

Pasta Salad Primavera

Beet Root Salad with Mandarins

Sweet Corn and Watermelon Salad

Roasted Marinated Vegetables with Sun Dried Tomato Vinaigrette

Cous Cous Salad with Crunchy Vegetables and Fresh Mint

Caprese – Mozzarella, Tomatoes and Fresh Basil

Jicama Salad with Orange wedges

Your Choice of Soup – Choose 1

Zucchini Cream with Bacon and Mushrooms

Mexican Tortilla Soup

Creamy Country Soup with Poblano Chile, Sweet Corn, Mushrooms and Onions

Tomato Orange Soup with Sour Cream

Minestrone with Pancetta

Curried Seafood Chowder

Your Choice of 4 main course items

Grilled Arrachera

Chicken and Beef Fajitas with Tortillas and spicy Salsas

Top Sirloin in a Red Wine Sauce with Bacon and Mushrooms

Braised Beef Brisket with Onions and grilled Sweet Corn

Whole Roasted Duck with Caramelized Oranges

Chicken Breast in a Mole Sauce with Fresh Cheese

Turkey Breast Escabeche with Pickled vegetables and Jalapeño Chile

Chicken Scallops in a White Wine Sauce with Capers and Sage

Roasted Pork Loin Stuffed with Apricots and Plum Sauce

Cochinita Pibil – Shredded Pork in Achiote served with relish, Spicy salsa and tortillas

Grilled Pork Chops in Sweet and Sour Tomato Chutney

Viennese Style Pork and Beef Patties with Crispy Onions

Fillet of Snapper Veracruz with Olives, Bell Peppers and Tomatoes

DINNER BUFFETS cont...





Main Courses continued...

Seafood Paella with Squid, Mussels, Baby Shrimp, Chorizo, Chicken and Bell Peppers

Fish Fillet Marinated and Baked with a Sour Orange Anatto

Giant Squid and Octopus Stew with Smoked Chile and Roasted Tomatoes

Chicken Flautas with Relish, Sour Cream, Spicy Salsa and Fresh Cheese

Banana Leaf Wrapped Chicken Tamales with Green Tomato Sauce

Chorizo Sopes - soft tortilla patties, stuffed with refried beans and topped with Chorizo

Baked Corn Shell Tamales with Turkey Mole served with Sour cream and Spicy Salsas

DINNER BUFFET cont...

Your Choice of Starch

Choose 1

Roasted Rosemary Potatoes

Fried Rice with Huitlachoche

Cuban Rice with Black beans and Cumin

Potato Mash with Sweet Corn

Your Choice of Vegetable

Choose 1

Fried Local Zucchini with Tomatoes

Grilled Cactus Leaves with Onions and Chile

Grilled Vegetables with Herbed Butter

Ratatouille

DINNER BUFFET cont...

Your Choice of 4 Desserts

Tropical fruit Salad with Controy and Citrus

Mexican Rice Pudding with Caramelized Goats Milk

Key Lime Pie with lemon Meringue

Coconut Pineapple Tiramisu

Chocolate Cake with Plums

Caribbean Rum Cake

Mexican Churros with Cinnamon & Sugar

Tropical Fruit Cake

Mexican 3 Milk Cake with Cajeta Frosting

Fruit Tartlets

Hazelnut Carrot Cake

White and Dark Chocolate Mousse



PLATED DINNER

Create your own menu

Your Choice of Starter - Soup or Salad

Choose 1

Soup

Thai Chicken Broth with Lemon Grass, Ginger, Tomatoes, Diced Chicken and Mushrooms

Curried Seafood Chowder with Bell Peppers

Avocado cream with Sweet Corn and Smoked Chile

Salad

Mixed Garden Greens with Grilled Cactus, Panela Cheese and Tomatoes

Teriyaki Glass Noodle Salad with Chicken and Mushrooms

Crispy Lettuce and Spinach Salad with Herbed Goat Cheese

Your Choice of Main Course – Choose 1

Stuffed Chicken Breast with Baby Shrimp, Grilled Vegetables, Baked Polenta and Saffron Sauce

Chicken Scallops with Prosciutto and Sage with a Marsala Demi and pesto Mashed Potatoes

Grilled Fillet of Beef with a Red Wine Sauce, Buttered Vegetables and Roasted Potatoes with Smoked Bacon

Beef Tenderloin and Fillet of Salmon with a Spinach Rice Cake and a Tomato Orange Sauce

Herb Crusted Fillet of Salmon with a Risotto Tartlet, Grilled Vegetables and a Lemon Caper Sauce

Snapper Fillet with sautéed Baby Shrimp in a green Tomatillo Sauce served with Cilantro Rice and Julienne Bell Peppers and Sweet Corn

PLATED DINNER cont...

Your Choice of Dessert – Choose 1

Baileys Cheese Cake with Cappuccino Cream and Dark Bitter Chocolate Sauce

Dark and White Chocolate Mole with vanilla Sauce and Strawberry Chutney

Passion Fruit Tartlet with Mango Sauce and Honey

Vanilla Orange Crème Brule with Almond Biscotti and a Wild Berry Sauce

Caramelized Apple Tart with a Rum Raisin Sauce

Strawberry Sour Cream Mousse with an Almond biscuit

