



## **BUFFET BREAKFAST**

(Minimum of 50 People Required)

Taxes and Gratuities are not Included

### **CALETA**

A Selection of our Fresh Chilled Juices  
(Orange, Grapefruit, Apple and Grape)  
An array of Tropical Fruits and Yogurts,  
A selection of Cereals and Bananas,  
Cinnamon Scented French Toast,  
Fluffy Scrambled Eggs  
Crispy Bacon, Ham or Sausages  
Breakfast Potatoes  
Assortment of Freshly Baked Miniature Breakfast  
Pastries, Danishes, Croissants and Muffins  
Butter with Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Selection of our Fairmont Teas

### **CHAMPAGNE BRUNCH**

Domestic Champagne Mimosas  
Selection of our Fresh Chilled Juices  
(Orange, Grapefruit, Apple and Grape)  
An array of Tropical Fruits and Yogurts,  
A selection of Cereals and Bananas,  
Assorted Granola and Muesli  
European Cold Sliced Meat Platter  
Imported and Domestic Cheese Display  
Tossed Green Salad  
Traditional Caesar Salad  
Fluffy Scrambled Eggs  
Crispy Bacon, Ham or Sausages  
Breakfast Potatoes  
Poached salmon with a Dill Cream  
Grilled Herbed Chicken Breast  
Chef's Selection of Fresh Garden Vegetables  
Assortment of Freshly Baked Miniature Breakfast  
Pastries, Danishes, Croissants and Muffins  
Butter with Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Selection of our Fairmont Teas

### **PIERRE**

A Selection of our Fresh Chilled Juices  
(Orange, Grapefruit, Apple and Grape)  
An array of Tropical Fruits and Yogurts,  
A selection of Cereals and Bananas,  
Banana and Vanilla Pancakes,  
Traditional Eggs Benedict  
(Poached eggs on a Toasted English Muffin with  
Hollandaise Sauce)  
Crispy Bacon, Ham or Sausages  
Breakfast Potatoes,  
Assortment of Freshly Baked Miniature Breakfast  
Pastries, Danishes, Croissants and Muffins  
Butter with Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Selection of our Fairmont Teas

### **DIAMANTE**

Selection of our Fresh Chilled Juices  
(Orange, Grapefruit, Apple and Grape)  
An array of Tropical Fruits and Yogurts,  
A selection of Cereals and Bananas,  
Molletes  
(Toasted Baguette with refried Beans  
and Melted Cheese)  
Mexican Style Scrambled Eggs  
Beef Tenderloin Tips in a Chipotle Tomato Sauce  
Crispy Bacon, Ham or Sausages  
Breakfast Potatoes  
Green Chilaquiles  
Selection of Mexican sauces  
Assortment of Freshly Baked Miniature Breakfast  
Pastries, Danishes, Croissants and Muffins  
Butter with Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Selection of our Fairmont Teas



## **BREAKFAST SPECIALTIES**

**Additions to Your Breakfast Buffet or Brunch**

Taxes and Gratuities are not Included

### **SMOKED SALMON & BAGELS**

Cream Cheese, Sliced Tomatoes, Capers  
And Bermuda Onions

### **IMPORTED AND DOMESTIC CHEESE DISPLAY**

Garnished with Fresh Fruit and Classic  
Cracker Assortment

### **OMELET'S COOKED TO ORDER**

Smoked Virginia Ham, Mushrooms, Cheddar Cheese,  
Green Peppers, Onions and Tomatoes.

### **CARVING STATIONS:**

Complete with Necessary Chef Attendants

### **ROAST NEW YORK STRIPLOIN**

Served with a Natural Jus, Dijon Mustard  
Fresh Dinner Rolls  
(serves approx. 20 – 25 people)

### **HONEY BAKED VIRGINIA HAM**

Served with Fresh Cranberry Sauce and Dijon Mustard  
Fresh Dinner Rolls  
(serves approx. 25 – 30 people)

### **WHOLE ROASTED TURKEY**

Served with Cranberry Sauce and Natural Jus  
Fresh Dinner Rolls  
(serves approx. 30 – 40 people)



## SET BREAKFAST MENUS

Taxes and Gratuities are not Included

### CONTINENTAL

A Selection of our Fresh Chilled Juices  
(Orange, Grapefruit, Apple and Grape)

\*

Assortment of Freshly Baked Miniature Breakfast  
Pastries, Danishes, Croissants and Muffins  
Butter with Preserves

\*

Freshly Brewed Coffee, Decaffeinated Coffee,  
Selection of our Fairmont Teas

### PACIFICO

A Selection of our Fresh Chilled Juices  
(Orange, Grapefruit, Apple and Grape)

Fresh Tropical Fruit Plate with Fresh Berries

\*

Fluffy Scrambled Eggs with Pacific Smoked Salmon,  
Served with Breakfast Potatoes

\*

Assortment of Freshly Baked Miniature Breakfast  
Pastries, Danishes, Croissants and Muffins  
Butter with Preserves

Freshly Brewed Coffee, Decaffeinated Coffee,  
Selection of our Fairmont Teas

### REVOLCADERO

A Selection of our Fresh Chilled Juices  
(Orange, Grapefruit, Apple and Grape)

Fresh Fruit Cocktail with Natural Yogurt  
And assorted Granola and Honey

\*

Traditional Eggs Benedict  
(2 Poached Eggs on Toasted English Muffins  
served with Hollandaise Sauce)  
Breakfast Potatoes.

\*

Assortment of Freshly Baked Miniature Breakfast  
Pastries, Danishes, Croissants and Muffins  
Butter with Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Selection of our Fairmont Teas

### LIFESTYLE BREAKFAST

A Selection of our Fresh Chilled Juices  
(Orange, Grapefruit, Apple and Grape)

Fresh Tropical Fruit Plate with Fresh Berries  
Served with Cottage Cheese

\*

Fluffy Scrambled Egg Whites with  
Green Asparagus and Sliced Tomatoes.

\*

Toasted Whole Wheat Bread  
Butter or Diet Margarine with Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Selection of our Fairmont Teas

## SET BREAKFAST MENUS

Taxes and Gratuities are not Included

### MEXICANO

A Selection of our Fresh Chilled Juices  
(Orange, Grapefruit, Apple and Grape)

Tropical Fruit Plate with Dried Fruits and Nuts

\*

U.S Choice New York Steak (6oz) “Ranchero” Style  
Served with Scrambled Eggs, Refried Beans  
Chilequilles.

\*

Assortment of Freshly Baked Miniature Breakfast Pastries, Danishes,  
Croissants and Muffins Butter with Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Selection of our Fairmont Teas

### ROYALE

Champagne Mimosa

A Selection of our Fresh Chilled Juices  
(Orange, Grapefruit, Apple and Grape)

Pacific Smoked Salmon with Toasted Bagel  
Served with Cream Cheese, Bermuda Onions,  
Capers and Sliced Tomatoes.

\*

Fluffy Scrambled Eggs with Fresh Herbs,  
Choice of Crispy Bacon, Grilled Virginia Ham or  
Sausages. Breakfast Potatoes.

\*

Assortment of Freshly Baked Miniature Breakfast  
Pastries, Danishes, Croissants and Muffins  
Butter with Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Selection of our Fairmont Teas

### EUROPEON

(maximum 50 people)

A Selection of our Fresh Chilled Juices  
(Orange, Grapefruit, Apple and Grape)

Bircher – Muesli  
Served with Dried Fruits and Nuts

\*

3 Egg French Omelet  
With Choices of: Mushrooms, Virginia Ham,  
Cheddar Cheese, Onions, Green Peppers  
and Tomatoes.  
Breakfast Potatoes.

\*

Assortment of Freshly Baked Miniature Breakfast  
Pastries, Danishes, Croissants and Muffins  
Butter with Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Selection of our Fairmont Teas

## COFFEE BREAKS

### BREAK SESSIONS

(minimum of 20 people)

Taxes and Gratuities are not Included

### NUTRITION BREAK

Granola Bars, Oatmeal Cookies  
Tropical Fruit Smoothie,  
A Selection of our Chilled Fresh Juices  
(Orange, Grapefruit, Apple or Grape)  
Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee,  
A Selection of our Fairmont teas.

### SUMMER BREAK

Haagen Daz Ice Cream , Seasonal Fresh Whole Fruit,  
Assorted cookies, Fresh Fruit Platter,  
Soft Drinks and Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee,  
A Selection of our Fairmont teas.

### MEXICAN TOUCH

Cheese Quesadillas, Guacamole with  
Fried Tortilla Chips and Salsa,  
Soft Drinks and Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee,  
A Selection of our Fairmont teas.

### TAKE FIVE

Warm Soft Pretzels, Popcorn, Assorted Nuts  
And potato Chips  
Soft Drinks and Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee,  
A Selection of our Fairmont teas.

## LUNCH BUFFETS

Taxes and Gratuities are not Included

### DELI BUFFET

Soup of The Day  
Tropical Sliced Fruit Display  
Tossed Mixed Green Salad  
Traditional Caesar Salad (With all the Garnishes)  
Dressings:  
(Thousand Island, Balsamic Vinaigrette, Blue Cheese)  
German Potato Salad, Cole Slaw, Tuna Salad  
**Deli Platter Consisting of:**  
Sliced Roast Beef, Virginia Ham, Fresh Turkey Breast,  
Salami, Assorted Sliced Cheeses, Mustard,  
Mayonnaise, Lettuce, Sliced Onions, Sliced Tomatoes,  
and Pickles, Assorted Breads:  
White, Whole Wheat, Dark Rye, Light Rye  
And Mini Rolls.

#### **DESSERT**

Our Pastry Chef's Selection of Cakes and Pies.  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Selection of our Fairmont Teas.

### BBQ LUNCHEON

Black Bean Soup  
Tropical Sliced Fruit Display  
Tossed Mixed Green Salad  
Traditional Caesar Salad (With all the Garnishes)  
Dressings:  
(Thousand Island, Balsamic Vinaigrette, Blue Cheese)  
German Potato Salad, Cole Slaw  
Roasted Vegetable Salad  
**FROM THE GRILL**  
Chicken Breast, Chorizo Sausage, Pork Chops,  
Hamburgers, Hot Dogs, Rib Steaks

#### **HOT**

Corn on the Cob  
Baked Potatoes (With all the Fixings)  
Refried Beans, Rice Pilaf  
Grilled Salmon Steaks with a Dill Pernod Cream

#### **DESSERT**

Our Pastry Chef's Selection of Cakes and Pies.  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Selection of our Fairmont Teas.

### ACAPULCEÑO

Sweet Corn Bisque  
Tropical Sliced Fruit Display  
Tossed Mixed Green Salad  
Traditional Caesar Salad (With all the Garnishes)  
Dressings:  
(Thousand Island, Balsamic Vinaigrette, Blue Cheese)  
Mixed Bean Salad, Mixed Seafood Ceviche  
Octopus Salad "Acapulco Style" and Beet Salad  
**HOT**  
Red Snapper "A la Talla"  
Roasted Pork Loin in a Chipotle Tomato Cream  
Braised Chicken in a Mole Sauce  
Mexican Style Rice, Seasonal Vegetables  
Refried Beans

#### **DESSERT**

A Selection of our Typical Mexican Sweets,  
Cakes and Pies. Freshly Brewed Coffee, Decaffeinated  
Coffee, Selection of our Fairmont Teas.

### EUROPEON LUNCHEON

Minestrone Soup  
Tropical Sliced Fruit Display  
Tossed Mixed Green Salad  
Traditional Caesar Salad (With all the Garnishes)  
Dressings:  
(Thousand Island, Balsamic Vinaigrette, Blue Cheese)  
Greek Salad, Tomato and Mozzarella Salad,  
Nicoise Salad, Proscuitto Ham and Melon Platter

#### **HOT**

Chicken Cacciatore  
Pan Seared Sea Bass Provencale  
Paella "Valencia Style"  
Baked Lasagna  
Rosemary Roasted Potatoes  
Seasonal Vegetable Medley

#### **DESSERT**

Our Pastry Chef's Selection of Cakes and Pies.  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Selection of our Fairmont Teas.

## SET LUNCH MENUS

(Minimum of 50 people)

All Sit Down Luncheons are served with Fresh Dinner Rolls and Butter,  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Our Fairmont Teas.

**Taxes and Gratuities are not Included**

### FLORENCIA

**Minestrone Soup**

or

**Caprese Salad**

Vine Ripened Beefsteak Tomato and Buffalo  
Mozzarella Salad, Served with a Balsamic Vinaigrette.

\*

**Oven Baked “Tuscany Style” Lasagna**

Served with a Rich Tomato and Basil Sauce.

\*

**Traditional Tiramisu Cake**

Served with a Chocolate and  
Frangelico Crème Anglaise.

### SENORA

**Sweet Corn Bisque**

or

**Traditional Caesar Salad**

Served with Whole Wheat Crotons,  
Anchovies and Shaved Parmesan Cheese.

\*

**Grilled U.S Choice New York Steak (6oz)**

Served with Roasted Garlic Spun Potatoes,  
Sautéed Green Asparagus, Merlot Reduction.

\*

**Rum Chocolate layered Cake**

Served with a Vanilla Cinnamon Sauce.

### PACIFICO

**Asparagus Cream**

or

**Ceviche “Acapulceño Style”**

An array of Seafood and Fresh Fish Lightly Marinated  
in a Savory Tomato and Citrus Salsa

\*

**Red Snapper “A La Talla”**

Red Snapper Filet Lightly coated Chile Pasilla  
Served with Saffron Scented Rice Pilaf,  
Refried Beans with Crispy Tortilla Chips  
and Fresh Vegetables.

\*

**Caramelized Vanilla Flan**

Garnished with Fresh Tropical Fruit.

### DIAMANTE

**Wild Mushroom Bisque**

or

**Cold Water Prawn Cocktail**

Served with a Lemon Horseradish Sauce

\*

**Grilled Free Range Chicken Breast**

Served with a Wild Mushroom and Marsala Wine  
Cream, Rice Pilaf, Seasonal Sautéed Vegetables.

\*

**Oven Baked New York Cheese Cake**

Served with a Raspberry Coulis.



## **BOXED LUNCHES**

All Boxed Lunches are Packed with Disposable Utensils,  
Condiments, Napkins and Wet Naps.

### **SOUTHWERTERN DELIGHT**

Two Pieces of Chilled Southern Fried Chicken,  
Buttermilk Biscuits, Country Style Potato Salad,  
Fresh Vegetable Crudite, Chocolate Brownie,  
Bottle of Spring Water.

### **MINI CROISSANTS**

Chicken and Tuna Salad served on Mini  
Croissants, Coleslaw Salad Fresh Whole Fruit,  
Potato Chips, Giant Chocolate Chip Cookie,  
Bottle of Spring Water.

### **MOUNTAIN PICNIC**

Oven Roasted Turkey Breast on a Sundried Tomato  
Panini, Grainy Mustard, Coleslaw Salad, Potato  
Chips, Kosher Pickles, Fresh Whole Fruit,  
And a Giant Chocolate Chip Cookie.

### **NUTRITION SNACK**

Two Granola Bars, Fresh Fruit Cocktail,  
Gatorade Sport Drink, Giant Oatmeal Cookie,  
Bottle of Spring Water.

### **EURO EXCURTION**

Virgina Ham, Turkey, Salami, Swiss Cheese, Lettuce  
And Tomatoes on a Crusty French Baguette,  
Pasta Salad, Fresh Whole Fruit,  
Giant Oatmeal Cookie, Bottled Spring Water.

### **VEGETARIAN**

Individual Fresh Garden Green Salad with Herbed  
Vinaigrette on the Side, Fresh Whole Fruit, Fresh  
Vegetable Crudite and Giant Chocolate Chip Cookie,  
Bottle of Spring Water.



## **DINNER BUFFETS**

### **THEMED DINNER BUFFET CONCEPTS**

( minimum of 100 people)

All Themed Dinner Buffet Concepts Includes Appropriate Decoration and Uniformed Attendants as per the Themed Concept Chosen.

#### **VIVA ITALIA**

##### **Minestrone Soup**

Tropical Fruit Display, Imported and Domestic Cheese Platter, Mixed Green Salad, Crisp Romaine Hearts, Tomato and Mozzarella Salad, Artichoke Heart Salad, Prosciutto Ham with Melon. Grilled Marinated Vegetables in Balsamic Dressing, Mixed Seafood Antipasto,  
Dressings: Caesar, Thousand Island, Italian

##### **Pasta Station:** Three types of Pasta,

Sauces: Tomato and Basil, Alfredo, Bolognese. Served with Diced Onions, Peppers, Mushrooms, Basil, Diced Garlic and Parmesan Cheese.

##### **HOT**

Chicken Cacciatore, Wild Mushroom Risotto, Veal Picata with a Wild Mushroom Marsala Wine Cream, Red Snapper with a Black Olive, Artichoke, Capers and Tomato Relish, Rosemary Roasted New Potatoes, Grilled Vegetables al Pesto

##### **DESSERT**

Our pastry Chef's Selection of Pastries, Pies and Cakes. Freshly Brewed Coffee, Decaffeinated Coffee, Selection of our Fairmont Teas.

#### **TEXAS GRILL PARTY**

##### **Roasted Corn Bisque**

Tropical Fruit Display, Imported and Domestic Cheese Platter, Mixed Green Salad, Tropical Fruit Platter, Imported and Domestic Cheese Display, Roasted Corn Salad, Mixed Bean Salad, Country Style Potato Salad, Cajun Style Roasted Vegetable Salad.  
Dressings: Caesar, Thousand Island, Italian

##### **FROM THE GRILL**

Chicken Brochettes, BBQ Ribs, Country Style Sausages, Rib Eye Steaks.

##### **HOT**

Pan Seared Sea Bass with a Chive and Garlic Butter, Southern Fried Chicken, Baked Potatoes (with all the Garnishes), Corn on The Cob, Refried Beans with Chorizo Sausage.

##### **DESSERT**

Our pastry Chef's Selection of Pastries, Pies and Cakes. Freshly Brewed Coffee, Decaffeinated Coffee, Selection of our Fairmont Teas.



## **DINNER BUFFETS**

### **THEMED DINNER BUFFET CONCEPTS**

( minimum of 100 people)

All Themed Dinner Buffet Concepts Includes Appropriate Decoration and Uniformed Attendants as per the Themed Concept Chosen.

#### **TRAVELING THROUGH EUROPE**

##### **French Onion Soup**

Tropical Fruit Display, Imported and Domestic Cheese Platter, Mixed Green Salad, Crisp Romaine Hearts, German Potato Salad, Cucumber and Dill Salad, Smoked Salmon Display with all the Garnishes, Prosciutto Ham and Melon Display,  
Dressings: Caesar, Thousand Island, Italian

##### **Pasta Station:**

Three Choices of Fresh Pasta,

Sauces: Tomato and Basil, Alfredo, Bolognese.

Served with Diced Onions, Peppers, Mushrooms, Basil, Diced Garlic and Parmesan Cheese.

##### **Carving Station:**

Slowly Roasted New York Striploin

Served with Natural Jus and Dijon Mustard.

##### **HOT**

Scottish Salmon Filet with a Mango Chutney,  
Stuffed Chicken Breast with Goat Cheese and Wild Mushrooms, Roast Pork Loin Stuffed with Dried Fruits and Nuts , Port Wine Jus,  
Boulangaise Potatoes, Green Beans Almandine, Valencia Style Paella

##### **DESSERT**

Our Pastry Chef's Selection of Mini French Pastries, Cakes and Pies. Freshly Brewed Coffee, Decaffeinated Coffee, Selection of our Fairmont Teas.

#### **VIVA ACAPULCO**

##### **Mixed Seafood Soup**

Tropical Fruit Display, Imported and Domestic Cheese Platter, Mixed Green Salad, Crisp Romaine Hearts, Mixed Seafood "Ceviche" Grilled Cactus Salad, Mixed Bean Salad, Beet and Mandarin Salad, Roasted Corn and Cilantro Salad.  
Dressings: Caesar, Thousand Island, Italian

##### **Barbacoa Station:**

Traditional Slowly Braised Beef Brisket "Acapulco Style" with all the Garnishes.

##### **Taco Station:**

Variety of Tacos, Quesadillas and Tacos al Pastor, Served with all the Garnishes.

##### **From The Grill**

Whole Red Snapper and Mojara, Chorizo Sausage and Rib Steaks

##### **HOT**

Oven Roasted Chicken with Mole Sauce, Mixed Seafood Stew with in a Pasillo Chile Sauce, Mexican Style Rice, Refried Beans, Grilled Vegetables Pork and Chicken Tamales

##### **DESSERT**

Our Pastry Chef's Selection of Mexican Sweets, Cakes and Pies. Freshly Brewed Coffee, Decaffeinated Coffee, Selection of our Fairmont Teas.



## DINNER SET MENU SELECTIONS

All Dinners Include Freshly Brewed Coffee, Decaffeinated Coffee, A Selection of our Fairmont Teas and Iced Tea.  
Freshly Baked Dinner Rolls and Butter.  
(Minimum 20 people)

### APPETIZERS

**Cream of Asparagus**

**Wild Mushroom Bisque**

Served with a Chive Crème Fraiche

**Baja California Lobster Bisque**

**Baby Green and Herb Bundle Salad**

With Roasted Bell Peppers Confit,  
Aged Balsamic Vinaigrette.

**“Acapulco Style” Ceviche**

An array of Seafood and Fresh Fish Lightly  
Marinated in a Tomato and Citrus Salsa.  
Served in a Coconut Shell.

**Pacific Smoked Salmon Salad**

Baby Greens with Pacific Smoked Salmon,  
Served with all the Traditional Garnishes.

**Caprese Salad**

Beefsteak Tomatoes and Buffalo Mozzarella  
Served with a Balsamic Vinaigrette.

**Antipasto Salad**

An array of Grilled Marinated Vegetables,  
With Prosciutto Ham, Olives and Shaved Parmesan  
Cheese, Italian Herbed Dressing.

**Jumbo Shrimp and Avocado Salad**

3 Chilled Jumbo Shrimps served in an Avocado Cup.  
Brandv and Tomato Dressing

### ENTRÉES

**Grilled Free Range Chicken Breast**

Served with a Wild Mushroom Marsala Wine Cream

**U.S.D.A Filet Mignon (8oz)**

Served with a Merlot Red Wine Reduction

**“Duo” of Petite Filet Mignon and  
Herb Marinated Chicken Breast.**

Served with a Wild Mushroom and Herb Jus

**U.S.D.A New York Steak (8oz)**

Served with a Burgundy Herbed Butter

**Herb and Lime Crusted Sea Bass**

Served with a Tomato and Lemongrass Coulis

**Grilled Sake and Soya Marinated Salmon Filet**

Served with a Mango and Sour Apple Chutney

**New Zealand Rack of Lamb Provencal**

Served with a Ginger Root and Pinot Noir Reduction

**Surf and Turf**

**Petite Filet Mignon (6oz) and Baja California  
Rock Lobster Tail,**

Served with Drawn Butter and Red Wine Reduction



## DINNER SET MENU SELECTIONS

All Dinners Include Freshly Brewed Coffee, Decaffeinated Coffee, A Selection of our Fairmont Teas and Iced Tea.  
Freshly Baked Dinner Rolls and Butter.

**(Minimum 20 people)**

### INTERMEZZO

**\$3.25 USD per person for an Intermezzo**

(Add an Intermezzo to your Dining Experience)

(Please Select one)

Champagne Sorbet  
Mango Sorbet  
Mint Sorbet  
Lime Sorbet  
Passion Fruit Sorbet

### POTATOES AND RICE

(Please Select One to Compliment you Dinner)

Garlic Roasted Spun Potatoes  
Double Stuffed Baked Potato  
Scalloped Potatoes Au Gratin  
Forked Baby Potatoes with Gorgonzola Cheese  
Basil Whipped Potatoes  
Rice Pilaf  
Saffron Rice Pilaf  
Wild Mushroom Risotto Cake

**All Entrées will be served with the Chef's Selection  
Of Seasonal Fresh vegetables which best  
Compliments your Dinner**

### DESSERT

**Please Select from the Following Dessert Selections  
to Best Compliment your Dinner**

**White Chocolate and Lime Mousse**  
Served with a Wild Berry Compote

**Bailey's Irish Cream Mousse**  
Served with a Chocolate and Vanilla Sauce

**Lemon and Meringue Tart**  
Served with a Raspberry Coulis

**Traditional Tiramisu**  
Served with a Frangelico Crème Anglaise

**Lime Scented New York Cheese Cake**  
Served with a Strawberry Compote

**Coconut Ice Cream**  
With a Splash of Kahlua,  
Served in Half Coconut Shells

**Mixed Fruit and Berry Tart**  
Served with a Mango, Raspberry  
and Chocolate sauce.

**Wild Berries and Champagne Sabayon**  
Served in a Sugar and Sesame Seed Basket

**White Chocolate Opera**  
Served with a Wild Berry Compote

**"Duo" Milk and Bitter Sweet Chocolate Dome**  
Served with a Sour Cherry Compote



ACAPULCO PRINCESS • PIERRE MARQUÈS

## HORS D'OEUVRES AND RECEPTIONS

Taxes and Gratuities are not Included

### HOT AND COLD D'OEUVRES

(Priced Per Piece)

Brie with fresh Raspberries

Smoked Salmon on Pumpernickel

Baby Shrimp Salad in Cucumber Cups

Prosciutto Ham With Melon Parisenne

Mini Crab and Shrimp Won Tons

Swedish Meatballs

Jumbo Shrimps on Toasted Baguette,  
Brandy Cream Sauce Lobster Medallions

Roquefort Mousse on Celery Spear

Jumbo Breaded Shrimp With Cocktail  
And Tartar Sauce

Tempura Shrimp With Marin and Soya  
Dipping Sauce

Mini Beef Brochettes Teriyaki

Mini Chicken Brochettes Teriyaki

Goat Cheese and Spinach Stuffed  
Mushroom Caps

Vegetable Spring rolls With Rice Wine  
Vinegar And Honey Dipping sauce

Assorted Mini Quiche

Smoked Duck Breast in Won Ton Cups

Mini Cheese Quesadillas

Sugar Cured Ham Rolls with Asparagus

Assorted Sushi Rolls

### RECEPTION

**IMPORTED AND DOMESTIC CHEESE DISPLAY**  
Garnished with Fresh Fruit, Berries  
And Classic Cracker Assortment.

**TROPICAL SLICED FRUIT DISPLAY**  
An Array of Fresh Fruits, Berries and Melons  
In Season

**FRESH VEGETABLE CRUDITE DISPLAY**  
Seasonal Display of Fresh Crisp Vegetables  
Served with Creamy Dill and Ranch Dip

**ANTIPASTO DISPLAY**  
Grilled Marinated Vegetables in Balsamic and  
Extra Virgin Vinaigrette, Assortment of Olives,  
Mediterranean Artichoke Salad, Buffalo Mozzarella,  
Vine Ripened Tomatoes, Prosciutto Ham and Melon,  
Served with an Assortment of Breads.

**PACIFIC SMOKED SALMON DISPLAY**  
Thinly Sliced Pacific Smoked Salmon,  
Served with Capers, Bermuda Onions, Snipped Chives,  
Diced Egg Whites, Diced Egg Yolks, Cream Cheese  
With an assortment of Classic Crackers.

**FRENCH PASTRY DESSERT ARRAY**  
(Based A Three Pieces per person)  
A Gourmet Selection Of Miniature French Pastries  
To Include Eclairs, Mini Tropical and Berry Tarts,  
Napoleon's, Dipped Strawberries,  
Mini Mousse Flans



## **HORS D'OEUVRES AND RECEPTIONS**

### **CARVING STATIONS**

Complete with Necessary Chef Attendants

#### **ROAST PRIME RIB OF BEEF**

Served with Natural Jus, Dijon Mustard, Horseradish  
Sauce and Crusty Dinner Rolls  
(Serves Approx. 20 – 25 people)

#### **TOP SIRLOIN BEEF**

Served with Natural Jus, Dijon Mustard, Horseradish  
Sauce and Crusty Dinner Rolls  
(Serves Approx. 20 – 25 people)

#### **NEW YORK STRIPLOIN**

Served with Natural Jus, Dijon Mustard, Horseradish  
Sauce and Crusty Dinner Rolls  
(Serves Approx. 20 – 25 people)

#### **HONEY GLAZED VIRGINA HAM**

Served with Dijon Mustard and Cranberry Sauce.  
Crusty Dinner Rolls  
(Serves approx. 20 – 30 people)

#### **WHOLE ROASTED TURKEY**

Served with Natural Jus and Cranberry Sauce,  
Crusty Dinner Rolls.  
(Serves Approx. 30 – 35 people)

#### **HERB ROASTED BEEF TENDERLOIN**

Served with a Port Wine Reduction.  
Crusty Dinner Rolls  
(Serves approx. 15 – 20 people)

### **SPECIALTY STATIONS**

Complete with Necessary Chef Attendants

#### **PASTA STATION**

##### **Select Three of the Following:**

(Linguine, Fettuccini, Penne, Spaghetti, Farfalla)

**Includes :** Rich Tomato and Basil Sauce,  
Alfredo and Pink Vodka Cream

**Garnishes:** Diced Peppers, Onions, Garlic,  
Mushrooms, Virginia Ham and Parmesan Cheese.

#### **PACIFIC COLD WATER PRAWN STATION**

Jumbo Pacific Shrimps Sautéed in a Garlic,  
White Wine Herb Butter, Lemongrass Cream,  
Served with Garlic Toast.

#### **CHILLED SEAFOOD ON ICE STATION**

Jumbo Shrimps, Mussels and Oysters on the Half  
Shell Served with Cocktail Sauce and Lemons.

#### **MEXICAN TACO BAR STATION**

Tacos al Pastor, Chicken , Fish and Cheese Crispy  
Tacos, Mini Quesadillas, Guacamole, Tortilla Chips,  
Pico de Gallo Salsa, Sour Cream and Spicy Red and  
Green Tomato Salsa.

#### **FAJITA STATION**

Combination Beef and Chicken Fajitas,  
Assorted Mini Quesadillas, Tortilla Chips,  
Guacamole, Onions, Cilantro, Sour Cream  
Flour and Corn Soft Tortillas and Mexican Salsas



## **SNACKS AND REFRESHMENTS**

**(All Prices in US Dollars)**

### **REFRESHMENT BREAKS**

**Freshly Brewed Coffee, Decaffeinated  
Coffee, Hot Tea or Iced Tea**

**Freshly Squeezed Orange Juice**

**Apple, Grapefruit, Grape, Pineapple,  
Or Cranberry Juice**

**Assorted Soft Drinks**

**Bottled Spring Water**

**Sports Drinks**

**Champagne Punch**

**Milk or Chocolate Milk**

### **SNACKS**

**Whole Fresh Seasonal Fruit**

**Assorted Individual Yogurts**

**Assorted Individual Granola Bars**

**Bowl of Assorted Mixed Nuts**

**Bowl of Popcorn**

**Bowl of Pretzels**

**Bowl of Potato Chips**

**Bowl of Tortilla Chips  
With Mexican Salsa**

**Individual Bag of Potato Chips**

**Assorted Finger Sandwiches: (Tuna, Turkey,  
Chicken Salad, Egg Salad or Ham)  
Select 1 Dozen**

**Assorted Ice Cream Bars**

### **FROM THE BAKERY**

**Assorted Freshly Baked Mini Danish  
Per 1 Dozen**

**Assorted Muffins  
Per 1 Dozen**

**Freshly Baked Mini Croissants served  
With Butter, Jams and Marmalades  
Per 1 Dozen**

**Bagels with Cream Cheese  
Per Piece**

**Bagels with Smoked Salmon and  
Cream Cheese.  
Per Piece**

**Coffee and Banana Cake  
Per 1 Dozen**

**Assorted Freshly Bakes Cookies  
Per 1 Dozen**

**Chocolate Brownies  
Per 1 Dozen**

**Assorted French Pastries  
Per 1 Dozen**



# BEVERAGES

Taxes and Gratuities are not Included

## BANQUET BAR PRICES

Host and Cash Bar

Premium Brands.....	List Price
Premium Wine by the Glass.....	List Price
House Wine by the Glass.....	\$ /each
Imported Beers.....	\$/each
Domestic Beers.....	\$ /each
Nonalcoholic Beers.....	\$/each
Mineral Water.....	\$ /each
Soft Drinks.....	\$ /each

## HOURLY COCKTAIL RECEPTION

(PRICES PER PERSON)

Imported Brands.....\$	/per Hr.....\$	/per 2 <sup>nd</sup> Hr.
Premium Brands.....\$	/per Hr.....\$	/per 2 <sup>nd</sup> Hr.
Domestic Brands.....\$	/per Hr.....\$	/per 2 <sup>nd</sup> Hr.

### National Brands

- Rum - Bacardi Blanco and Barcardi Añejo
- Tequila - Potranca and Jumador
- Gin – Oso Negro
- Vodka – Smirnoff, Oso Negro
- Brandy – Presidente, Don Pedro
- Scotch/Whiskey – Clan Ben and Inver House
- Mint Liquor – Flamingo
- Coffee Liquor – Kahlua
- Sweet Anise – Domecq
- Dry Anise – Domecq
- Red Wine – Cabernet – Sauvignon X-A Domecq
- White Wine – Blanc de Blanc Domecq
- Beer – Corona, Sol, XX Lager

### Domestic and Imported Brands

- Rum – Appleton (Dorado and White) Bacardi
- Tequila – Herradura Reposado
- Vodka – Absolut and Wiborowa
- Gin – Beefeater
- Brandy – Terry, Fundador, Don Pedro
- Scotch/Whiskey – JB, Johnny Walker Red Label, Jack Daniels
- Coffee Liquor – Kahlua
- Sweet Anise – Del Mono
- Dry Anise – Del Mono
- Red Wine – Cabernet Sauvignon X-A Domecq
- White Wine – Blanc de Blanc Domecq

**DINNER BUFFETS**  
**THEMED DINNER BUFFET CONCEPTS**  
( minimum of 100 people)

All Themed Dinner Buffet Concepts Includes Appropriate Decoration  
and Uniformed Attendants as per the Themed Concept Chosen

**ACAPULCO MARCHÉ**

**Viva Italia Station**

**Antipasto Bar:** An array of Grilled Marinated Vegetables, Olives, Artichoke Hearts,  
Caprese Salad, Proscuitto Ham and Melon.

**Pasta Station:**

**Select Three of the Following:**

(Linguine, Fettuccini, Penne, Spaghetti, Farfalla)

**Includes :** Rich Tomato and Basil Sauce, Alfredo and Pink Vodka Cream

**Garnishes:** Diced Peppers, Onions, Garlic,  
Mushrooms, Virginia Ham and Parmesan Cheese

**Far East**

Teriyaki Beef and Chicken Satays, Shrimp and Crab Won Ton with a Mango and  
Sour Apple Chutney, Shrimp and Vegetable Tempura with a Mirin and Soya Dipping Sauce,  
Sushi and Sashimi Display with Garnished Wasabi and Pickled Ginger,

**Carving Station**

New York Striploin (Carved To Order)  
Served with Crusty Rolls, Natural Jus, Dijon Mustard and Kosher Pickles.  
Imported and Domestic Cheese Display with Fresh fruit and Nuts.

**Viva Mexico**

**Taco Taco Station:** Taco al Pastor, Crispy Chicken, Cheese and Fish Tacos,  
Chicken and Beef Fajitas, Guacamole, Tortilla Chips, Mexican Salsas.

**Barbacoa Station:** Traditional Slowly Braised Beef Brisket served with Soft Corn Tortillas,  
Cilantro, Jalapeño Peppers , Diced Onions and Spicy Red and Green Tomato Salsa.

**Pastry Station**

An Assortment of our Pastry Chef's French Pastries, Mexican Sweets,  
Cakes, Pies and Ice Creams with all the Toppings.

THE  
*Fairmont*  
PIERRE MARQUES

**BANQUET MENU**

**BREAKFAST/ BRUNCH**

•

**COFFEE BREAKS**

•

**LUNCH**

•

**BOX LUNCHESES**

•

**HORS D'OEUVRES AND RECEPTION**

•

**DINNER**

•

**THEMED DINNER BUFFETS**

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**BEVERAGES/ SNACKS/ RERESHMENTS**