



In Love
AT MAJESTIC RESORTS

Luxury Buffet

Artisan Bread Selection and Butter

Cold Section

Crudités selection and dressings

Cheese board (Oaxaca, Idiazábal, Monterey, aged Manchego, and Camembert cheese. Grapes, salted crackers, walnuts, strawberry jam, and Kalamata olives)

Seafood platter: cooked shrimp and mussels with vegetable vinaigrette, lemon, and Thousand Island dressing

Berries, tomato, pistachio and mozzarella salad

Lamb involtini with yogurt and mint sauce

Sushi donut with smoked salmon

Beef tataki with pepper crust and truffle aroma

Deconstructed kampachi tostada

Hot Buffet

Shrimp bisque

Ricotta and spinach ravioli

Potato dauphinoise

Vegetables ratatouille

Breaded Shrimp stuffed with Oaxaca cheese, accompanied by an avocado and cilantro sauce, and sweet & sour sauce

Asparagus wrapped in ribeye with teriyaki sauce and sesame seeds.

Truffled cauliflower puree.

Octopus rice

Grill

Lobster

Beef fillet

Salmon

Chicken curry skewers

Skirt steak

Lamb

Sauces: garlic butter, gravy, orange mustard, habanero.

Desserts

Raspberry financier

Chocolate cookies with cream

Mango crème brûlée

Mint cheesecake

White chocolate tart with strawberries

Coffee liqueur truffles

Passion fruit-filled macarons

Hazelnut and pink peppercorn truffles

**Menu options cannot be modified