



*In Love*  
AT MAJESTIC RESORTS

# Fancy Buffet

## Artisan Bread Selection and Butter

### Cold Selection

Selection of crudités and dressings

Cheese board (Oaxaca, Pepper Jack, aged Manchego, and brie cheese. Grapes, salted crackers, and walnuts)

Caesar salad with parmesan, hazelnut, croutons, roasted onion, and sundried tomatoes

Spinach and arugula salad with creamy goat cheese and honey, wine-poached pears, caramelized walnuts, and honey mustard

Vegan yuca ceviche with plantain chips and sweet potato puree

Tuna tataki with avocado, cucumber, cilantro, radish, chipotle mayonnaise, soy sauce, and crispy onion

Apple, basil, serrano ham, and brie cheese involtini

### Hot Selection

Mushroom cream soup with truffle oil

Potato dauphinoise

Garden vegetables

"Pastor-style" cauliflower with pineapple, cilantro, and avocado ginger salsa

Baked potato with sour cream

Shrimp rice

Edamame with garlic, chili flakes, soy sauce, and lemon

Garlic butter shrimp

Salmon skewers with zucchini, bell pepper, broccoli, and mushroom

Honey and rosemary BBQ pork ribs with plantain mash and spring onions

Beef tenderloin with port wine sauce

Duck confit with sweet potato puree and red berry sauce

### Desserts

Walnut truffles

Filled sablé

Coffee 'Opera' cake

After Eight

Pistachio financier

Mixed berry tart

Chocolate cream tart

Cheesecake with dulce de leche swirl

Baileys panna cotta

Exotic roll (mango, passion fruit, coconut)

\*\*Menu options cannot be modified

US\$75.00 per person. Beach location US\$85.00 per person. 20 Guest minimum payment. Children 4-12yrs half price. Available in Private Locations. Includes 3 hours of Open Bar.