

# Breakfast Menu

CATERING CHEF GOURMET

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## Costa Rican breakfast

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

## International breakfast

Bacon Scrambled Egg Bagel, 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



# 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

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*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

