

**SERVED GALA DINNERS**

# Barceló

PREMIUM

Maya  
Beach Resort

SET UP MENUS	
Menu # 1	
Yellow fin tuna carpaccio	
Cream of asparagus sauce	
Guava sherbet with Mezcal	
Surf & Turf (Beef tenderloin with lobster tail)	
Luke warm half baked dark chocolate fondant	
Coffee, petit fours	

Menu # 2	
Sea scallops salad with lime vinaigrette	
Lobster bisque	
Lemon sherbet with vodka	
Beef tenderloin Wellington	
Crème brûlée	
Coffee, petit fours	

Menu # 3	
Homemade rabbit terrine	
Coquille Saint Jacques with saffron cream sauce	
Melon sherbet with dry Sherry	
Fillet of fresh salmon with dill	
Stracciatella parfait with caramel sauce	
Coffee, petit fours	

Menu # 4	
Beef carpaccio with green peppercorn sauce	
Consommé Célestine	
Champagne sherbet	
Roast rack of lamb with rosemary	
Caribbean pineapple & coconut cake	
Coffee, petit fours	

Vegetarian menu	
Tomato salad with goat cheese & pesto dressing	
Cream of carrot soup	
Sherbet	
Vegetable strudel with red pepper sauce	
Dessert	
Coffee, petit fours	

N.B: Some dishes are subject to season or market availability, and number of guests in party

Prices are in U.S. Dollars and include tax & service charge,  
and include 3 hours of open bar (domestic drinks)

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