



Banquet Menu





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BRUNCH

COFFEE BREAK

BOX LUNCH

LUNCH

DINNER

AFTER PARTY





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Breakfast

St. Regis Continental

35.00 per person

Assorted fresh juices: orange, grapefruit and green juice
Selection of fresh seasonal fruit and berries
Assorted yogurt and milk selection
Cereals and granola
Bagels and cream cheese
Selection of homemade pastries, fruit jams and butter
Regular coffee, decaffeinated, St. Regis tea selection

American

45.00 per person

Assorted fresh juices: orange, grapefruit, green juice and carrot
St. Regis Mita Mary cocktail sampler
Selection of fresh seasonal fruit and berries
Assorted yogurt and milk selection
Cereals, muesli and granola
Cottage and cream cheese
Scrambled eggs, Applewood smoked bacon, breakfast sausage and hash brown
Selection of traditional, bagels, English muffins, fruit jams and butter
Regular coffee, decaffeinated, St. Regis tea selection ***

Mexican

48.00 per person

Assorted fresh juices: orange, pineapple, green juice and papaya
St. Regis Mita Mary cocktail sampler
Selection of fresh seasonal fruit and berries
Punta Mita muesli with coconut milk
Scrambled eggs a la Mexicana
Green chilaquiles, sour cream, fresh cheese, onion and coriander
Refried beans and fresh cheese
Chicken tamales
Selection of Mexican pastries, toast, fruit jams and butter
Regular coffee, decaffeinated, St. Regis tea selection

Sustainable Breakfast Options Information

We are committed to preparing our menus with a focus on environmentally and socially responsible products. To maintain this approach, please note that some products in our sustainable menu may change due to seasonal and regional availability. In order to stay true to our philosophy and to ensure environmental sustainability we will replace appropriate alternatives when necessary

All buffet breakfasts are served for a 2 hour period

Some individual ingredients can change according seasonal availability

Individual items on the menu are subject to availability per station

The buffets are designed for a minimum of twenty-five guests. Groups of less than 25 guests will incur a service fee of usd 150.00

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Breakfast

Breakfast Enhancement

7.00 per person

Assortment of cereals and milk selection display
Flavored yogurt selection display
Traditional granola with dried fruit display
Oatmeal with brown sugar, dried fruit and milk

9.00 per person

Roasted potatoes with caramelized onions and smoked paprika
Rajas poblanas (poblano pepper, sweet corn and sour cream)
Hash brown potatoes
Choice of additional breakfast meats: chorizo, bacon, sausage or ham
Charro style frijoles or refried beans

10.00 per person

Traditional smoked salmon and bagel display
Brioche French toast with berry compote and maple syrup
Pancakes, Nutella sauce, almonds and maple syrup
Scrambled eggs and chorizo burritos with fresh cheese

Breakfast Enhancement Station

Please add a 100.00 Chef fee per station
These stations require (1) chef attendant per 50 guests

Omelette

17.00 per person

Eggs with assortment seasonal vegetables, smoked meats and cheeses

Benedict

15.00 per person

Poached eggs on English muffin, Canadian bacon with regular or chipotle Béarnaise sauce

Quesadilla

12.00 per person

Artisanal handmade corn tortillas with squash blossom, mushrooms, chicken and huitlacoche

Pancakes

11.00 per person

Traditional pancakes with toppings, fresh fruit, nuts, whipped cream and maple syrup

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Brunch

Traditional Brunch

68.00 per person

Cold Display

Assorted fresh juices: orange, grapefruit, green juice and carrot
St. Regis Mita Mary cocktail sampler
Selection of fresh seasonal fruit and berries
Assorted yogurt and milk selection
Cereals, muesli and granola
Artisanal cheese plate & smoked salmon
Fresh local tomato and panela cheese with huitlacoche
Baby green salad with jicama, cucumber, carrots and dressing selection
Selection of pastries, bagels, English muffins, fruit jams and butter
Regular coffee, decaffeinated, St. Regis tea selection

Salad Bar

Assorted seasonal greens accompanied with shredded carrots, cherry tomatoes, sliced red onions, cucumber, mixed bell peppers, garlic croutons, beets and artichokes
Dressings: balsamic, mango, Caesar, ranch
A variety of homemade breads and rolls with butter

Guacamole, Mexican salsa and tortilla chips

Pasta salad with roasted chicken breast, granny smith and fresh cheese
Spinach salad, artichokes, cherry tomatoes and roasted bell pepper
Greek salad, oregano, tomato, red onion and feta cheese
Fish ceviche with apple, coconut milk, mint, jalapeño chili and coriander

Roasted corn salad with palm hearts

Assorted cheese tray
Assorted cold cuts

Omelette Station

Eggs with assortment seasonal vegetables, cold cut meats and cheeses
Bacon, breakfast sausage, refried beans and hash brown potatoes

Quesadilla Station

Fresh corn, blue corn and flour tortillas with cheese filling, sliced poblano pepper, wild mushrooms, huitlacoche, squash blossom and chicken 'tinga' style

Hot Display

Grilled catch of the day with creamy white wine sauce
Grilled skirt steak with ancho chili adobo sauce
Roasted chicken breast stuffed with spinach and creamy goat cheese and roasted poblano pepper sauce
Grilled seasonal vegetables
Fettuccine pasta a la Arrabiata
Roasted Cambray potatoes with caramelized onions a fresh herbs

Carving Station

Picaña with chimichurri sauce
Lamb leg, red wine peppercorn sauce

Desserts

Panna cotta with berries salad
Mango cheesecake
Tropical fruit tarts ***

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Brunch

Punta Mita Brunch

77.00 per person

Cold Display

Assorted fresh juices: orange, grapefruit, carrot and green juice
St. Regis Mita Mary cocktail sampler
Selection of fresh seasonal fruit and berries
Assorted yogurt and milk selection
Cereals, müesli and granola
Cottage and cream cheese
Artisanal cheese plate and charcuterie
Selection of pastries, bagels, English muffins, fruit jams and butter
Regular coffee, decaffeinated, St. Regis tea selection

Salad & Ceviche Display

Potato salad with paprika mayonnaise and peas
Fire roasted cactus leaf salad with salsa Mexicana
Tuna tiradito style with orange, grapefruit and ají amarillo
Sea scallop aguachile, celery and cucumber
Punta Mita seafood ceviche

Salad Bar

Assorted seasonal greens accompanied with shredded carrots, cherry tomatoes, sliced red onions, cucumber, mixed bell peppers, garlic croutons, beets and artichokes
Dressings: balsamic, mango, Caesar, ranch
A variety of homemade breads and rolls with butter

Guacamole, Mexican salsa and tortilla chips

Pasta salad with roasted chicken breast, Granny Smith apple and fresh cheese

Spinach salad, artichokes, cherry tomatoes and roasted bell pepper
Greek salad, oregano, tomato, red onion, feta cheese
Fish ceviche with apple, coconut milk, mint, jalapeño chili and coriander
Roasted corn salad with palm hearts
Assorted cheese tray
Assorted cold cuts

Omelette Station

Eggs with assortment seasonal vegetables, smoked meats and cheeses, bacon, chorizo, refried beans and roasted potatoes

Hot Display

Red snapper zarandeado style
Grilled asparagus with Parmesan cheese
Roasted zucchini Mexican style
Grilled seasonal vegetables
Scrambled eggs
Bacon, sausage, Virginia ham
Chicken breast filled with squash blossom, huitlacoche sauce
Blueberries pancake
Vanilla flavored Belgian waffle

Carving Station

Whole roasted suckling pig
Salt crusted roasted rib eye with ancho chili jus

Desserts

Warm apple crumble
Assorted Mexican candy selection
Three milk cake with fresh berries

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Coffee Break Collection

The St. Regis Punta Mita Resort is proud to present its inspirational and exclusive options for unique and memorable experiences

Welcome

15.00 per person

Assorted fresh juices: orange, grapefruit and green juice

Selection of sliced fruit and berries

Whole fruit display

Selection of granola bars

St. Regis selection of artisanal cookies

Regular coffee, decaffeinated, St. Regis tea selection

Health Nuts

16.00 per person

Selection of granola and muesli bars

Selection of sliced fruit and berries

Whole fruit display

Individual flavored yogurts

"PB&J" peanut butter and blackberry jelly on multigrain bread

Assorted fresh juices: orange, grapefruit and green juice

St. Regis tea selection

Recreation

17.00 per person

Assorted fresh juices: orange, grapefruit and green juice

Selection of sliced fruit and berries

Whole fruit display

Selection of granola bars

St. Regis selection of artisanal cookies

Variety of freshly baked European and Mexican pastries

Regular coffee, decaffeinated, St. Regis tea selection

Donuts Holes and Coffee

18.00 per person

Homemade sugar dusted donuts holes stuffed with:

White chocolate and mango ganache

Berries marmalade

Apple compote and vanilla cream

Chocolate cream

Regular coffee, decaffeinated, St. Regis tea selection ***

Fresh From The Bakery

18.00 per person

Variety of freshly baked croissants, Danish, muffins and Mexican pastries

St. Regis selection of artisanal cookies

Traditional carrot cake

Fresh berries and vanilla tart

Mini lemon pie

Brownies

Regular coffee, decaffeinated, St. Regis tea selection

*Coffee break price covers a one off event with a maximum coffee service time of 3 hours. After this period if a refresh is requested an additional fee will be charged. Continual coffee breaks must be requested through the Groups department according to the request. All selections are served with freshly brewed coffee, decaffeinated coffee, selection of St. Regis teas

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Coffee Break Collection

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Afternoon Coffee Break

25.00 per person

Assorted fresh juices: orange, grapefruit and green juice

Selection of sliced fruit and berries

Whole fruit display

St. Regis selection of artisanal cookies

Mini croissants with ham & cheese

Roast beef mini ciabatta with arúgula

Mini baguette with roasted vegetables

Crudités with dips

Selection of sliced fruit and berries

Regular coffee, decaffeinated, St. Regis tea selection

Astor Coffee Break

28.00 per person

Assorted flavored water

Assorted fresh orange and grapefruit juice

St. Regis Mita Mary cocktail

Fresh fruit and berries skewers

St. Regis selection of artisanal cookies

Macaroons and madeleines

Mini croissants with ham & cheese

Roast beef mini ciabatta with arúgula

Mini baguette with roasted vegetables

Salad verrines, selection of mini salads ***

Snack Break

21.00 per person

Assorted flavored water

Dried fruits selection

Popcorn

Vegetable chips

Whole fruit display

Energy bar

Sustainable Coffee Break Options

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Sustainable Coffee Break

28.00 per person

Assorted fresh juices: green juice, carrot and beetroot

Selection of sliced fruit and berries

Whole fruit display

Crudités with dip

Fiber bar homemade

Light sandwich

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Box Lunch Collection

Lunch Box To Go

The St. Regis Punta Mita Resort is proud to present its inspirational and exclusive options for unique and memorable experiences

Lunch and Bento Box

35.00 per person

All lunch boxes include, one sandwich, individual bag of chips, one whole seasonal fruit selection, a bottle of house water or soda and a cookie

Sandwich Selection

Beef fajita wrap, roasted peppers and onions

Chicken ciabatta with lettuce, Parmesan cheese and Caesar dressing

Vegetable panini with grilled panela cheese and pesto

Roast beef panini with sundried tomato and Swiss cheese

Turkey panini, cheddar cheese, mustard, lettuce and tomato

Serrano ham ciabatta with tomato, cream cheese and arúgula

Fruit Selection

Red apple

Green apple

Pear

Banana

Cookie Selection

Chocolate chip with nuts

Banana, pecan nuts and vanilla crumble

Orange gluten free

Oatmeal cranberry

Alternative Options

Potato salad 4.00 per person

Coleslaw 4.00 per person

Pasta salad 4.00 per person

Double chocolate brownie 5.00 per person



Lunch Collection

The St. Regis Punta Mita Resort is proud to present its inspirational and exclusive options for unique and memorable experiences

Lunch Plated Collection

Our plated lunch includes one soup or salad, entrée and dessert.

2 courses only 39.00

3 courses: poultry and vegetarian entrees 47.00

3 courses: other protein 55.00

For a choice of two main courses add 14.00

Soup or Salad

Hearts of Romaine lettuce, anchovies, croutons and Caesar dressing

Roasted beet salad, goat cheese, orange and grapefruit segments and olive oil

Spinach, crispy bacon, jicama and blue cheese with honey mustard dressing

Organic greens with Bartlett pears and spiced walnuts

Chilled avocado soup, crab, preserved lemon and olive oil

Traditional tortilla soup, fresh cheese, avocado, chili guajillo and crispy tortilla

Lobster brandy bisque with fennel Chantilly

Tuna tiradito style, avocado purée, lime and chili manzano

Red snapper ceviche with roasted corn, cherry tomato, coriander and habanero ash

Roasted vegetable tower with goat cheese medallion and sundried tomato with Merlot dressing

Entrées

Roasted chicken breast, grilled asparagus with tomato and lime salad

Roasted chicken breast with Sherry paprika mushroom sauce

Catch of the day Veracruz style

Gulf Shrimp with ajillo, green creamy polenta and poblano pepper

Skirt steak with pinto beans stew, grilled cactus leaf and panela cheese

Pork loin steak with caramelized onions and mustard sauce

Risotto with roasted organic vegetable selection

Eggplant Parmesan timbale with pesto cream sauce, wilted spinach and mushroom skewer

Desserts

Tropical fruit salad

Traditional vanilla custard

Berries pie with citrus scent crumble

Dark chocolate mousse with mango



Lunch Buffet Collection

All buffet lunches are served for a 2 hour period
Price is per person, for a 2 hour service. For groups of less than 30 people, a surcharge of \$150.00 will be added to the check. Price includes bread, butter and freshly brewed regular and decaf coffee.

A Taste of Mexico

80.00 per person

Appetizers

Guacamole & pico de gallo with tortilla chips
Cactus salad, tomato, onion and coriander
Yucatan fish ceviche with green roasted salsa
Beef salpicón salad with lime juice and olive oil

Soups

Classic tortilla soup

Hot Stations

Roasted chicken breast with traditional mole
Red snapper zarandeado style
Beef fajitas with poblano peppers and red onions

Sides

Mexican rice
Roasted zucchini & tomato
Charro style beans

Desserts

Three milk cake with Rompope sauce
Sweet potato tart pecan tuille
Roasted corn cake with cajeta sauce

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Welcome to Nayarit

85.00 per person

Appetizers

Mexican salsa & guacamole with tortilla chips

Pacific shrimp salad with coriander, cherry tomato, cucumber, red onion and lime vinaigrette

Local tomato & fresh cheese salad

Roasted beet salad with orange, grapefruit and lime vinaigrette

Sea bass ceviche, coconut, apple, serrano chili and mint

Nayarit style sea scallop cocktail, orange, coriander and chipotle

Soups

Creamy corn soup with fresh cheese and roasted poblano chili

Hot Stations

Seared sea bass with adobo sauce and mango pico de gallo

Grilled shrimp with mojo de ajo

Rosemary grilled chicken breast & cactus leaf a la Mexicana with fresh panela cheese

Braised short ribs with ancho chili

Sides

Braised garbanzos, oregano and roasted tomatoes

Roasted local potatoes with fresh herbs

Grilled local organic vegetables, olive oil and thyme

Coconut & coriander flavored rice

Desserts

Capirotada

Jericaya

Buñuelos with raw sugar syrup

Yaca mousse with Tequila



Lunch Buffet Collection

Taco Station

75.00 per person

This station requires (1) chef attendant per 50 guests
(100 usd adicional fee per chef)

Appetizers

Salsa Mexicana and guacamole with tortilla chips
Green mix lettuce, jicama, cucumber, cherry tomatoes and mustard dressing
Roasted vegetables salad with fresh herbs and olive oil
Fish ceviche with serrano, grapefruit, and coriander
Shrimp aguachile with cucumber and serrano chili

Live Cooking Display And Entrées

Build your own tacos, choose from:
Lime and coriander marinated catch of the day
Garlic and herbs marinated shrimp
Chipotle rubbed skirt steak
Ancho spiced chicken breast
Served with corn and flour tortillas

Traditional Garnishes

Roasted red salsa and raw green salsa
Sour cream, chipotle mayonnaise, fresh panela cheese
Sliced cucumber, sliced radish and xnipec sauce
Pico de gallo and guacamole

Sides

Grilled corn on the cob
Grilled asparagus
Chipotle scented white beans

Desserts

Mini donuts
Coconut three milk cake with fresh berries
Traditional caramel flan

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Dinner Collection

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Recepcion Collection

Amuse-bouche

(We recommend an average of 6 canapés per person for a 1 hour cocktail)

55.00 / 12 pieces

47.00 / 12 pieces

Cold Options

Roasted eggplant purée, Parmesan, olive oil on brioche
Heirloom tomato, panela cheese and huitlacoche dust bruschetta
Pineapple and jicama skewers with tajin chili
Brie cheese, brioche, apple chutney with thyme and caramelized pecans
Cherry tomato stuffed with goat cheese
Scallop tiradito style, green onion, avocado and ají amarillo
Tuna tartar tostada, cucumber, lemon confit and chili manzano
Tequila cured salmon, crouton, dill cream cheese
Shrimp aguachile, cucumber, serrano chili and red onion
Beef carpaccio, arúgula and truffle panela fries
Duck confit salpicón tostada, guava jelly and micro greens
Mini roast lamb crostini, pickles and Parmesan cheese
Infuse honeydew, prosciutto and basil

Hot Options

Blue corn quesadillas with squash blossom
Piquillo peppers stuffed with vegetable ragout and fresh herbs
Crispy potato and truffle croquette with fresh herbs
Blue corn shrimp empanadas, adobo sauce and sour cream
Blackened catch of the day mini taco, pistachio, cucumber and parsley
Beef tenderloin with onion marmalade
Roasted lamb, risotto and pasilla chili sauce
Chorizo stuffed dates with spicy tomato sauce
Grilled chicken skewer in peanut sauce
Seared panela cheese with grilled zucchini taquito
Mini sopos with chorizo and potato

Shots

55.00 / 12 pieces*

50.00 / 12 pieces

Fresh tomato gazpacho with cucumber salad
Fresh oyster, sangrita and tequila jelly*
Octopus aguachile, fresh coriander and lemon purée
Sea bass ceviche, green apple, red onion and coconut milk
Yucatan seafood ceviche with green onion, tomato and radish*
Scallops tiradito style with passion fruit and avocado purée *



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Dinner Collection

Reception Enhancement Displays

Choose a display to enhance your experience

Guacamole Display

11.00 per person

Traditional guacamole and pico de gallo with tortilla chips

Botanas

12.00 per person

Spicy peanuts, salted pretzel, vegetables chips, cashews, plantain chips, Parmesan crackers and flavored popcorn

St. Regis Veggie Tray

14.00 per person

Raw and grilled vegetables with olive tapenade, coriander ranch, sundried tomato purée with assorted grissini

Chips & Dips

15.00 per person

Salsa Mexicana, guacamole, garbanzo and olive oil purée, tapenade, eggplant caviar and herbed crab dip
Served with tortilla chips, coriander crackers, pita bread and vegetable chips

Artisanal Cheese

23.00 per person

Selection of European and Mexican cheeses, pickled vegetables, marinated olives, pickled mushrooms, homemade compotes, rustic breads and crackers

Ceviche Display

29.00 per person

Acapulco shrimp ceviche, orange purée, coriander and Chipotle
Tuna ceviche, orange, pickled red onions, ponzu sauce, coriander and avocado

Octopus aguachile, fresh coriander and lemon purée

Sea bass Ceviche, Green apple, red onion and coconut milk

Scallops tiradito style with passion fruit and avocado purée

Served with tortilla chips and black pepper crackers

Seafood Display

39.00 per person

Fresh oysters with lemon & limes

King crab legs & stone crab legs, poached shrimp & Pacific red lobster

Mignonette, ají amarillo, ponzu & cocktail sauces

Sea bass ceviche, coconut, serrano chili, apple and mint

Octopus aguachile, fresh coriander and lemon purée

Scallop Yucatan ceviche with green onion, tomato and radish

Served with lime scented popcorn, tajin cashews and soda crackers

Tostadas and tortilla chips

Live Cooking & Carving Stations

Choose from our selection of live cooking stations and build your own buffet dinner

Please add a 100.00 Chef fee per station

Quesadilla

15.00 per person

Artisanal handmade corn tortillas with Oaxaca cheese with squash blossom, mushrooms, chicken tinga style, huitlacoche, poblano pepper rajas, pressed cracklings, roasted red, green, mulata and xnipek sauce

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Dinner Collection

Esquites and Corn on the Cob

11.00 per person

Local corn and corn consommé, fire grilled corn on the cob with fresh mayonnaise, chili piquin, chili tajin, lime juice, sour cream and cottage cheese

Shaker Salad Bar

12.00 per person

With a variety of over 5 lettuces and over 20 seasonings, make your own salads

Tacos al Pastor

17.00 per person

Pork with corn tortillas, pineapple, coriander and onions and xnipec sauce

Sliders

18.00 per person

Beef or duck or lamb

Homemade breads, mayonnaise, pickles and cheese

Fresh Oyster

19.00 per person

Ojo rojo shots, aguachile, cocktail sauce, horseradish, limes and lemon

Roasted Free Range Chicken

20.00 per person

Organic ranch chickens, roasted rosemary new potatoes and thyme jus

Catch of the Day

23.00 per person

Grilled Catch of the Day with natural mesquite Zarandeado style, Veracruz, mojo de ajo, Mexican rice and assorted salsa selection

Kurobuta

25.00 per person

Spices and herb-crusted Kurobuta pork rack, Granny Smith apples compote and rosemary jus

Fajitas

24.00 per person

Skirt steak or shrimp or chicken with corn or flour tortillas, bell peppers, onion, Mezcal and salsas

Suckling Pig

27.00 per person

Whole crispy suckling pig with natural mesquite, Créole sauce and chimichurri sauce

Rib Eye

28.00 per person

Fresh herbs and Maldon salt crusted ribeye, baked potato, sour cream and chimichurri sauce



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Dinner Collection

Pasta

25.00 per person

Pasta penne, fusilli, fettuccine and cheese ravioli

Alfredo, pomodoro, pesto, Arrabiata and Bolognese sauce

Chicken or shrimp or vegetables

Beef Tenderloin

30.00 per person

Fresh herbs crusted beef tenderloin, olive oil mashed potato,

mustard sauce and fresh mini baguette

Roasted Lamb Leg

27.00 per person

Rosemary, thyme and garlic roasted leg of lamb with sweet potato

purée and lamb jus

Taco Station

33.00 per person

Build your own tacos, choose from:

Lime and coriander marinated Catch of the Day

Herbs marinated shrimp

Chipotle rubbed skirt steak

Served with corn and flour tortillas, roasted red salsa, raw green salsa, sour cream, chipotle mayonnaise and fresh panela cheese, sliced cucumber, sliced radish, xnipec sauce, pico de gallo and guacamole

Giant Shrimp

38.00 per person

Shrimp flamed with Mezcal and chili ancho

Coriander rice and tomatillo-pineapple pico de gallo

Some individual ingredients can change according seasonal availability

Individual items on the menu are subject to availability per station

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\$150.00 ***

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Sweet Live Cooking Stations

Choose from our selection of live cooking stations and build your own buffet dinner

Please add a 100.00 Chef fee per station

Churros

12.00 per person

Sugar and cinnamon dusted churros with chocolate, cajeta or

Rompopo sauces

Ice Creams

12.00 per person

Two flavors of ice-cream with toppings, waffle cones, chocolate,

marmalades, fresh fruit and fruit compotes

Donut Holes

14.00 per person

Sugar dusted donut holes stuffed with ganache and fresh fruit

compote, chocolate, dulce de leche and banana

Crêpes

15.00 per person

Traditional crêpes, toppings, chocolate sauce, jams, fresh fruit and fruit compotes



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Dinner Collection

A Pacific Rim Tour

110.00 per person

Appetizers

Vietnamese roll with mint and shrimp

Peruvian style fish ceviche

Spicy yellow fin tuna tartar with crispy wonton

Mesclun salad with white miso dressing

Soup

Chicken Thai soup with galanga, scallions, coconut milk and fresh coriander

Hot Display

Singapore street style noodles with shrimp

Roasted pork loin with sweet soy glazed

Peruvian sautéed beef loin

Catch of the Day with pumpkin seed and mojo coriander

Sides

Japanese vegetable fried rice

Roasted bok choy

Green Thai curry braised chickpea, cumin, garlic and ginger

Desserts

Fried tempura plantain

Tropical fruit tapioca with coconut milk and ginger

Lychee crème brûlée

Coconut custard



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Dinner Collection

A Taste of Mexico

120.00 per person

Appetizers

Guacamole & pico de gallo with tortilla chips
Cactus salad, tomato, onion and coriander
Yucatan style seafood ceviche
Beef salpicón salad with lime juice and olive oil
Jicama, cucumber and orange salad

Botanas

Duck gorditas with salsa ranchera
Chorizo empanadas with sour cream
Chicken crispy tacos with green sauce

Soups

Classic tortilla soup
Chili poblano cream soup

Hot Stations

Roasted chicken with traditional mole
Red snapper fillet Veracruz style
Beef tamales
Cochinita pibil with pickled onions

Sides

Mexican rice
Roasted Mexican squash with tomato, coriander and onion
Charro style beans
Roasted chayotes with Oaxaca cheese

Fajita Station

Shrimp
Skirt steak
Chicken stripes
Corn and flour tortillas

Desserts

Tequila three milk cake
Cinnamon flavored churros
Caramel flan
Rice pudding
Fritters with raw sugar syrup



|| BREAKFAST | BRUNCH | COFFEE BREAK | BOX LUNCH | LUNCH | DINNER | AFTER PARTY |

1 2 3 4
5 6 7 8
9 10 11

Dinner Collection

Fiesta Mexicana

125.00 per person

Appetizers

Traditional guacamole and pico de gallo with tortilla chips
Cactus salad, tomato, onion and coriander
Beef salpicón salad with lime juice and olive oil
Cucumber, jicama and pineapple salad with chili de arbol dressing

Ceviche Display

Acapulco shrimp ceviche, orange purée, coriander and Chipotle
Octopus aguachile, fresh coriander and lemon purée
Sea bass ceviche, green apple, red onion and coconut milk
Served with tortilla chips and black pepper crackers

Quesadilla Station

Chef required
Artisanal handmade corn tortillas with Oaxaca cheese, squash blossom, mushrooms, chicken tinga style, huitlacoche and pressed crackling with assorted salsas

Tacos Al Pastor

Chef required
Traditional pork meat with corn tortillas, pineapple, coriander, onion and salsa selection

Pescado Zarandeado

Chef required
Whole red snapper grilled with natural mesquite and chili adobo sauce
Mexican rice and toppings

Fajita Station

Chef required
Skirt steak, shrimp and chicken with corn or flour tortillas, bell peppers, onion, Tequila and salsas

Grilled Octopus

Chef required
Octopus grilled with fresh herbs marinated
Roasted potatoes with Jalisco chorizo and jalapeño chili

Churros & Buñuelos

Chef required
Sugar and cinnamon dusted churros with chocolate, cajeta or Rompopo sauces

Desserts

Capirotada with vanilla sauce
Traditional Mexican candies
Flan de Rompopo
Sweet potato tart and “Chocolate abuelita”



|| BREAKFAST | BRUNCH | COFFEE BREAK | BOX LUNCH | LUNCH | DINNER | AFTER PARTY |
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Dinner Collection

Taco Fiesta

80.00 per person

Appetizers

Salsa Mexicana and guacamole with tortilla chips
Green mix lettuce, jicama, cucumber, cherry tomatoes and mustard dressing
Roasted vegetables salad with fresh herbs and olive oil
Fresh corn esquites with cottage cheese, powder chili and sour cream

Taco Live Cooking Station

Chef required

For every 50 guests

Build your own tacos, choose from:

Achiote pork marinated tacos al pastor
Lime and coriander marinated catch of the day
Garlic and herbs marinated shrimp
Served with corn and flour tortillas
Fresh handmade tortillas
Chicken breast with Oaxaca mole
Rajas poblanas
Ranchero style beef
Crackling in roasted green sauce
Refried beans

Traditional Garnishes

Assorted salsas, sour cream, panela cheese, cucumber, radish, cabbage, pickled vegetables, grilled scallions, roasted pineapple, coriander, red onion, habanero aioli and shredded chilies

Desserts

Banana pudding
Guava and almond tart
Mezcal flan

Mediterranean

110.00 per person

Salad Display

Greek style salad with oregano vinaigrette
Caprese salad with heirloom tomato, fresh mozzarella and fried basil
Orzo salad with pearl onions, piquillo peppers and parsley
Tabbouleh, babaganoush and hummus with pita bread
Grilled octopus with olive oil and paprika

Soup

Traditional Spanish tomato gazpacho with cucumber, olive oil and Sherry

Hot Display

Penne pasta with seafood
Traditional moussaka
Beef medallions with Marsala sauce
Chicken breast stuffed with spinach and goat cheese with lemon sauce
Roasted catch of the day with creamy saffron sauce

Hot Sides

Ratatouille
Potato mousseline with white truffle essence
Glazed organic carrots with cumin
Parmesan style zucchini

Desserts

Traditional baklava
Fruit salad with coconut
Napoleon strawberry



|| BREAKFAST | BRUNCH | COFFEE BREAK | BOX LUNCH | LUNCH | DINNER | AFTER PARTY |

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Dinner Collection

St Regis Bbq

127.00 per person

Appetizers

Guacamole & pico de gallo with tortilla chips
Yucatan fish ceviche with green roasted salsa
Acapulco style shrimp cocktail, orange, coriander and chipotle
Roasted vegetables salad with fresh herbs and olive oil
Local tomato & fresh cheese salad
Traditional Caesar salad with Parmesan cheese and croutons

From The Grill

Argentinian chorizo
Mexican chorizo
Whole grilled chicken with lemon juice
Catch of the Day
Rib eye
Skirt steak with fresh herbs
Giant shrimp with fresh garlic and coriander
Grilled lobster tail
BBQ ribs

Hot Sides

Grilled green onions
Baked potatoes with sour cream and chives
Grilled vegetables
Corn on the cob

Desserts

Mole crème brûlée
Fruit tart
Lemon pie
Chocolate mousse and berries

Sustainable Buffet Option

We are committed to preparing our menus with a focus on environmentally and socially responsible products. To maintain this approach, please note that some products in our sustainable menu may change due to seasonal and regional availability. In order to stay true to our philosophy and to ensure environmental sustainability we will replace appropriate alternatives when necessary
75.00 per person

Appetizers

Black bean soup
Salad bar with garnishes and dressings
Chickpea salad with coriander

Hot Station

Local catch of the day wrapped in banana leaf
Grilled skirt steak
Organic chicken breast

Sides

Asparagus and olive oil
Wild rice with fresh herbs
New potatoes with rosemary
Sautéed spring vegetables

Desserts

Seasonal fruit and mint syrup
Mexican candies
Fruit skewers

Some individual ingredients can change according seasonal availability

Individual items on the menu are subject to availability per station

The buffets are designed for a minimum of twenty-five guests. Groups of less than 25 guests will incur a service fee of usd 150.00

*** Prices excludes 16% Federal Tax + 15% Service Charge. Prices are in American Dollars and subject to change without notice



|| BREAKFAST | BRUNCH | COFFEE BREAK | BOX LUNCH | LUNCH | DINNER | AFTER PARTY |

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Dinner Collection

Plated Dinner Collection

The St. Regis Punta Mita Resort is proud to present its inspirational and exclusive options for unique and memorable experiences

Select from one of our options:

3 course dinner 100.00

4 course dinner 120.00

5 course dinner 140.00

Cold Soup

Cauliflower soup with vanilla essence and roasted pears

Green pea soup, local crab and preserved lemon salad

Local tomato gazpacho with Serrano ham, bell peppers and cucumber salad

Hot Soups

Lobster bisque, lobster and fennel timbal

Butternut squash soup, tequila reduction, spiced pumpkin seeds, and huitlacoche dust

Roasted poblano pepper cream with grilled corn and fresh cheese

Tortilla soup, avocado, guajillo chili, cream and panela cheese

Smoked potato and leek soup, crispy potato herbs salad, croutons and goat cheese

Appetizers

Roasted local beet salad, goat cheese, orange, grapefruit and hazelnut

Heirloom tomato salad, grilled panela cheese and micro greens

Seasonal roasted baby vegetable salad with feta cheese, pine nuts, olive purée and parsley

Scallops tiradito style, passion fruit, red onion, avocado purée and tomato

Grilled octopus salad with charred chilies drizzle, celeriac purée and celery leaves

Tequila cured salmon, chipotle dressing, coriander, red cabbage, cucumber and olive oil

Fish

Roasted sea bass with herb crust, asparagus, lemon confit risotto and white wine sauce

Catch of the Day, cajeta de habanero, purslane and roasted tomatoes

Roasted red snapper, potato purée with herbs, grilled zucchini and salsa Veracruz

Blackened tuna with pistachio green mole, roasted vegetables and cucumber salad

Roasted salmon, garbanzo purée, seasonal baby vegetables, smoked tomatoes and capers sauce

Shellfish

Grilled shrimp, creamy polenta, roasted pumpkin seed salsa and charred dried chilies honey

Seared scallops, butternut squash purée, cauliflower, pea shoots and bacon jus

Roasted lobster, guajillo chili paste risotto and lemon butter (+15.00)

Meat & Poultry

Airline chicken breast with sweet corn, roasted onion, poblano chili and black bean purée

Grilled beef tenderloin, wild mushrooms, truffle potato purée, asparagus and three peppercorn sauce

Braised short ribs, sweet potato purée, chayote gratin and pasilla jus

Roasted Kurobuta pork loin, white beans purée, apricot chutney and harissa

Tamarind glazed duck breast, carrot purée and cauliflower

Roasted lamb loin with adobo sauce, Swiss chard, couscous and apple purée

Seared pork belly with U/ 10 Shrimp, roasted plantain mashed and Sherry-Créole sauce (+10.00)

Beef tenderloin and lobster, sweet corn purée, chili ancho adobo sauce and roasted seasonal vegetables (+15.00)



|| BREAKFAST | BRUNCH | COFFEE BREAK | BOX LUNCH | LUNCH | DINNER | AFTER PARTY |

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Dinner Collection

Plated Dinner Collection

Vegetarian

Seasonal roasted vegetables lasagna with creamy tomato sauce
Mushrooms ravioli with Alfredo sauce
Saffron risotto with fresh herbs and Parmesan cheese

Vegan

Zucchini cannelloni stuffed with wild mushrooms, smoked tomatoes and fennel salad
Corn tortilla grilled vegetables enchiladas with green sauce and coriander
Vegan risotto with seasonal vegetables, arúgula, lemon confit and heirloom tomato

Desserts

Mexican chocolate dome with hazelnut praline and passion fruit
Espresso coffee and vanilla flavored mascarpone cake
Trilogy of chocolate mousse with berries and spicy sauce
Macaroon with lime cream and tropical fruits
Mango and passion fruit textures
Yellow lemon tart with fresh berries and cacao butter
Lychee crème brulee with ginger and crisp hibiscus

Sorbets

5.00 per person
Homemade sorbet custom created to compliment your menu
Lemon and Tequila
Champagne
Bloody Mary
Green tea

Petit Fours

20.00 per table of 10
Assortment of after dinner petit fours
Mini baked items, chocolate truffles and macaroons

Plated Cheese Course

10.00 per person
Choose from a wide selection of imported and domestic artisanal cheeses customized for your event.



After Party

The St. Regis Punta Mita Resort is proud to present its inspirational and exclusive options for unique and memorable experiences

After Party

After your party, enjoy appetizers and tacos. A 100.00 chef fee applies per event

From the Oven

Mini margarita pizzas
Mini beef burgers
Spinach with goat cheese Argentinian empanadas
30.00 per person

Mexican Snacks

Oaxaca cheese quesadillas
Beef sopes
Crispy chicken tinga style tacos
Chorizo and potato empanadas
Guacamole, pico de gallo and Mexican salsas
30.00 per person

Taco Party

Al pastor (achiote marinated pork)
Roasted top sirloin tacos
Grilled chicken tacos
35.00 per person

Other Alternatives

Chicken or pork pozole 15.00 per person
Lamb or beef birria style 20.00 per person
Chilaquiles station 15.00 per person
Assorted tamales selection 18.00 per person

From The Pastry

Chocolate truffles
Mini Caramel alfajores
Almond and pistachio financier
Macaroons
Ice popsicles
Mexican candies
30.00 per person