

OMNI  CANCUN HOTEL
& VILLAS

Dinner Buffets

SEAFOOD BUFFET

(Minimum 50 people).

SOUP

Seafood soup with Xtabentun

SALAD BAR

*Caribbean shrimp
Avocado and tomato stuffed with tuna
Fresh seafood Ceviche Acapulco style
Lettuce salad
Tomato with Surimi salad
Corn with bell peppers*

DRESSING

French, Vinaigrette and Thousand Island

MAIN COURSES

*Fresh whole fish with potatoes,
bell peppers, and tomato
Beef shish kebab
Seafood ragout American-style
Seafood brochette
Roasted chicken
Brisquet in its' juice au red wine
Rice with vegetables
Mashed potatoes
Sautéed vegetables*

DESSERTS

*Coconut caramel custard
Fruit cocktail with Xtabentun
Fried bananas
Tropical fruit cake
Lemon pie with kiwi*

Coffee, tea and iced tea

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Dinner Buffets

MEXICAN BUFFET

(Minimum 50 people).

SOUP

Lemon soup

SALAD BAR

*Carrot, cucumber, lettuce, tomato, onion,
spinach, guacamole with tortilla chips, jicama,
prickly pear and Mexican salsa*

DRESSINGS

French, Vinaigrette, Thousand Island

APPETIZERS

*Chicken tostadas
Fresh fish ceviche Acapulco -style*

MAIN COURSE

*Beef tenderloin tips Mexican-style
Suckling pig Pibil
Turkey in mole sauce
Filet of fish in Veracruz sauce
Mexican-style rice
Refried beans
Potatoes with chorizo, tinga,
Mushrooms in ajillo chile
and chicken quesadillas
Flour & corn tortillas*

SAUCES

*Mexican, Molcajete, Xnipec
(Hot, hotter, hottest)*

DESSERTS

*Churros, rice pudding, coconut candy,
stuffed cemitas, caramel custard,
doughnuts, sweet pumpkin and sweet potatoes*

Coffee, tea, and iced tea

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Dinner Buffets

PASTA BUFFET

(Minimum 50 people).

SALAD BAR

*Tomato and Mozzarella
Romaine lettuce Caesar
Spinach with wild mushrooms in white wine
Eggplant Parmesan
Pasta with cold cuts
Vegetables Pistou*

ANTIPASTOS

*Proscuitto with cantaloupe
Salami, pastrami, pepperoni, smoked turkey
Mushrooms stuffed with Surimi
Assorted cheeses and olives*

REGIONAL SPECIALITIES

*Beef Piccata
Chicken Cacciatore
Spinach Cannelloni
Ravioli
Lasagna Boloñesa
Fettuccini Carbonera
Tallarines seafood
Fusilli Spring-style
Angel hair Pomodoro-style
Rissoto with saffron
Sautéed vegetables*

DESSERTS

*Tiramisu
Pears poached in red wine
Almond macaroons
Cassata Siciliana*

Coffee, tea, and iced tea

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Dinner Buffets

MAYAN BUFFET

(Minimum 50 people).

SOUP

Cauliflower and corn soup

SALADS

*Jicama, lettuce, tomato,
spinach, cucumber, guacamole
and pico de gallo*

DRESSING

French, Vinaigrette and Thousand Island

APPETIZERS

*Chicken salbutes
Bean panuchos
Beef chalupas
Sopes*

MAIN COURSES

*Whole fish Tikin-Xi-style
Suckling pig Pibil
Grilled chicken
Marinated beef brochette
Beef with prickly pear in Chipotle chile
Rice with fried banana
Refried beans
Vegetables*

SAUCES

*Mexicana, Xnipec,
Green, Ranchera and grilled*

DESSERTS

*Fruit salad with Mezcal
Bananas in Xtabentún
Coconut mousse
Sweet potatoes*

Coffee, tea, and iced tea

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Dinner Buffets

B.B.Q. BUFFET

(Minimum 50 people).

SOUP

Cream of bean

SALAD BAR

*Fresh spinach, Romaine lettuce,
potatoes, coleslaw,
tomatos, mushrooms in Ajillo chile,
sweet corn, cucumber and jicama*

DRESSING

*French, Italian Vinaigrette,
Thousand Island, Tartar, and Aurora*

FROM THE GRILL

*Grilled chicken
Baby back ribs
Roasted top sirloin steak
Beef brochette
Seafood brochette
Fish filets in lime
Bratwurst with bacon
Beef brisquet in red wine*

GARNISHES

*Mashed potato
Mixed vegetables in butter
Rice with vegetable
Garlic, Demi-Glace and Barbecue sauces*

DESSERTS

*Brownies
Pumpkin pie
Apple pie with vanilla cream
Pecan pie
Strawberry mousse*

Coffee, tea, and iced tea

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MAKE YOUR OWN -- SPA MENU

APPETIZERS

		<i>All Inclusive Surcharge</i>
<i>Huitlacoche mushrooms and cauliflower quesadillas, with fresh epazote, garlic and accompanied with green sauce Kcal 214 per order</i>	<i>\$7.50</i>	<i>\$3.75</i>
<i>Cream of Zucchini Blossom accompanied with poblano chili Kcal 124 per order</i>	<i>\$5.25</i>	<i>\$2.50</i>
<i>Watercress and parsley cream Kcal 176 per order</i>	<i>\$5.25</i>	<i>\$2.50</i>
<i>Cream "Vichysoise" leek and potato, served cold with a hint of spice Kcal 124 per order</i>	<i>\$6.50</i>	<i>\$3.25</i>
<i>Fresh beet, pears, orange, goat cheese, nuts salad served with a fine citrus vinaigrette Kcal 310 per order</i>	<i>\$10.00</i>	<i>\$5.00</i>
<i>Fusilli and tuna salad marinated with peanut oil, bell peppers, romaine lettuce, accompanied with a dry sherry vinaigrette Kcal 289 per order</i>	<i>\$7.50</i>	<i>\$3.75</i>
<i>Grouper ceviche tostadas, prepared with Mexican sauce, garlic, olive oil and lime juice Kcal 125 per order</i>	<i>\$7.50</i>	<i>\$3.75</i>

* All Prices given in U.S. Dollars
* Prices plus 15% tax and 15% service charge.

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MAKE YOUR OWN -- SPA MENU

MAIN COURSES

		<i>All-inclusive surcharge</i>
<i>Fried rice. Delicious combination of rice with shrimp, peppers, soy germ, oyster sauce and egg Kcal 259 per order</i>	<i>\$14.00</i>	<i>\$ 7.00</i>
<i>Chicken with fresh mushrooms and broccoli accompanied with green beans, cauliflower, bell pepper with a light sauce of giner and sherry. Kcal 240 per order</i>	<i>\$12.75</i>	<i>\$ 6.50</i>
<i>Grouper filet au ginger in papillot cooked with white wine, ginger and garnished with potatoes and broccoli. Kcal 158 per order</i>	<i>\$14.50</i>	<i>\$ 7.25</i>
<i>Turkey Supreme in a delicate lime sauce accompanied with vegetables and a hint of cream Kcal 214 per order</i>	<i>\$15.50</i>	<i>\$ 7.75</i>
<i>Marinated quail with garlic cooked with white wine, fresh mushrooms, tomato casse and garnished with cauliflower and broccoli. Kcal 124 per order</i>	<i>\$18.00</i>	<i>\$ 9.00</i>
<i>Spinach and saffron fettuccini accompanied with marinated tuna and garlic in a fresh tomato and mushroom sauce. Kcal 175 per order</i>	<i>\$15.00</i>	<i>\$ 7.50</i>
<i>Grilled tuna with ginger marinated with olive oil, dry sherry, garlic and a hint of lime accompanied with sautéed peppers and steamed vegetables. Kcal 191 per order</i>	<i>\$29.50</i>	<i>\$14.75</i>

DESSERTS

<i>Red Cherry Tart. Kcal 191</i>	<i>\$ 8.00</i>	<i>\$ 4.00</i>
<i>Strawberry Cake Kcal 158.</i>	<i>\$ 7.00</i>	<i>\$ 3.50</i>
<i>Pumpkin Pie Kcal 176..</i>	<i>\$ 7.50</i>	<i>\$ 3.75</i>
<i>Lemon Pie Kcal 75</i>	<i>\$ 6.50</i>	<i>\$ 3.25</i>
<i>Apple Cake Kcal 187</i>	<i>\$ 6.50</i>	<i>\$ 3.25</i>
<i>Banana Cake Kcal 200</i>	<i>\$ 7.50</i>	<i>\$ 3.75</i>

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