



Sample Menu

Choose one salad -or- soup, one main course and one dessert for the entire group per dinner.

♦ SALADS ♦

Savana Salad

Baby Greens, Bacon, Pistachios, Blue Cheese, Tomato, Black Olives & Italian Dressing

Pablo's Salad

Baby Greens with Glazed Apple & Pear, Blackberries, Strawberries with Honey Sake Vinaigrette

Caprese Salad

Tomato, Mozzarella Cheese, Basil Vinaigrette

Tri-Color Salad

Tomato, Avocado, Mozzarella Cheese

César Salad

Traditional

Chef Salad

Traditional with Thousand Island Dressing

Mixed Baby Green & Pear Salad

Blue Cheese, Walnuts & Jicama with Berry Dressing

Mixed Baby Green & Watermelon Salad

Goat Cheese and Pistachios with Chef's Special Passion Fruit Vinaigrette

Baby Spinach Citrus Salad

Orange, Grapefruit, Jicama & Basil dressed with a light, Fresh Citrus Vinaigrette

Fried Cheese & Tofu Salad

Apple, Mango, Baby Greens & Avocado with Honey Dijon Sweet Dressing

Seafood Stuffed Tomato

Tuna or Shrimp Salad and Spicy Chipotle Dressing

Vegetable Napoleon

Eggplant, Tomatoes, Zucchini and Grilled Panela Cheese with a Basil Pesto Sauce

Mixed Baby Green Salad with Portobello Mushrooms & Marinated Skirt Steak

Tomato and Fresh Panela Cheese Salad with Basil

Mixed Baby Green Salad with Shrimp, Mango & Avocado

Red Snapper Ceviche

Zihuatanejo Style with Salsa Xnic Pec (Red Onion and Habanero Chile)

Ceviche Cocktail with Spicy Shrimp

◆ SOUPS ◆

Creme of Squash & Mild Red Curry & Coconut Soup

Crème of Leek and Potato Soup

Lobster Bisque

French Onion Soup

Gazpacho Soup

Corn Soup

Tlalpeño soup

Avocado Soup

Tortilla Soup

Pozole

Menudo

Black Bean Soup

Seafood Soup

Stracciatella Soup

◆ VILLA SAVANA SIGNATURE MAIN COURSES ◆

Grilled Giant Blue Shrimp in Pesto Sauce with Rosemary Polenta and Ratatouille

Ajillo Giant Blue Shrimp with Lemon White Rice and Rosemary Vegetables

Local Fish Filet with Cilantro Avocado Sauce, Rice and Baby Vegetables

Imported Angus Rib-eye Steak with Three Chili Sauce, Asparagus and Baby Corn

Arrachera Vinnie with Guacamole, Pico de Gallo, Fried Beans, Grilled Cactus and Panela Cheese

**Macadamia & Coriander Crusted Fish Filet on a bed of Lentils and Vegetables,
with Cilantro Vinaigrette Reduction**

Chicken Breast with Creamy Mushroom Chipotle Sauce, Cilantro Rice and Seasonal Vegetables

Fish Filet with Gingered Jasmine Rice and Green Curry Coconut Milk Sauce

Lobster Thermidor with White Rice and Baked Asparagus with Bacon and Balsamic

◆ MAIN COURSES ◆

**Rib Eye Steak or New York Steak, Bordelaise Sauce
with Potato Gratin and Green Beans**

BBQ Spicy Pork Ribs, BBQ Chicken Breast, French Fries and Corn on the Cob

Tequila Shrimp with Cilantro Rice and a Julienne of Fresh Vegetables

Grilled Pork Chop with Mashed Potatoes, Seasonal Vegetables and Apple Sauce

Filet of Dorado Garnished with Nicoise of Chambray Potatoes, Olives and Sun Dried Tomatoes and Asparagus. Served with a Balsamic and Extra Virgin Olive Oil Reduction

Turkey Medallions with Lioness Potatoes, Oregano Vegetables, Grilled Pineapple & Onion Marmalade

Grilled Bacon Shrimp Kabobs with Poblano Rice and Butter Vegetables

Chicken Tarragon with Penne Pasta

Spaghetti with Shitake Mushroom Gravy and Parmesan Cheese

Sautéed Garlic Shrimp with Parmesan Rice

Pasta with Fresh Garlic & Olive Oil

Lasagna Bolognese

Pasta alla Bolognese

Pasta alla Pesto

♦ MEXICAN MAIN COURSES ♦

**Beef and Chicken Fajitas served with Rice, Guacamole,
Salsa and Quesadilla with Frijoles Charros**

Carnitas and Tamales with Rice, Beans, Guacamole & Salsa

**Chicken Mole Poblano, Mexican Red Rice & Refried Beans with Guacamole and
Salsa**

Fresh Fish Filet a la Diablo served with Rice and Baby Vegetables

Chicken Enchiladas with Rice, Beans, Guacamole & Salsa

Mexican Dishes (apart from Fajitas) will be served buffet style

♦ DESSERTS ♦

Tarte Tatin

Mousse au Chocolate

Pear Tart a l'Asacienne

Tarte aux Fruits

(fruit varies from season to season)

Lime & Ginger Crème Brule

Tempura Ice Cream

Fujiyama Jelly

(Coffee Gelato with Vanilla Ice Cream & Kahlua)

Crepes

(Chocolate, Walnuts, Strawberries, Caramel, Banana, Mango, Berries)

Cheesecake

Berry Apple Cobbler

Creme Caramel

(Flan)

Poached Pear in Red Wine

Assorted Sorbets with Fresh Fruit