



CASA DE SIERRA NEVADA

A BELMONT HOTEL
SAN MIGUEL DE ALLENDE

BANQUET KIT MENUS



With Casa de Sierra Nevada, San Miguel de Allende events become showstopping occasions. And our food makes no exception.

From lavish buffets to menus bringing Mexican gastronomy to life, your guest will relish every bite and forever remember every flavour.



THE TASTE OF BELMOND

Enjoy sumptuous bespoke menus featuring vibrant and colorful Mexican flavors.

Peruse through these pages of our complete banquet kit and let us tailor the ideal menu for your dream day.

To customize your event, contact us at sales.csn@belmond.com

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Breakfast

BREAKFAST

CONTINENTAL

US\$22 PER PERSON

Freshly squeezed juices: orange, grapefruit, and green
Selection of fresh seasonal local fruit.
Assorted yogurt and milk selection.
Cereals and homemade granola
Casa Sierra Nevada's selection of homemade pastries, croissants, cinnamon rolls, muffins, orange bread
Homemade fruit jams, organic honey, butter
Regular coffee decaffeinated and selection of aromatic infusions

AMERICAN

US\$26 PER PERSON

Freshly squeezed juices: orange, grapefruit, green
Natural fruit juices: watermelon and mint juice, detox, and papaya juice
Selection of fresh seasonal local fruit
Assorted yogurt, muesli with maca and milk selection
Cereals and homemade granola
Casa Sierra Nevada's selection of homemade pastries, croissants, cinnamon rolls, muffins, orange bread, English muffins, and bagels
Homemade fruit jams, organic honey, and butter
Selection of cheeses, cottage, and cream cheese
Scrambled eggs, smoked bacon, breakfast sausage and roasted new potatoes
Regular coffee decaffeinated and selection of aromatic infusions

MEXICAN

US\$28 PER PERSON

Freshly squeezed juices: orange, grapefruit, and green with chaya leaf
Natural fruit juices: pineapple juice, watermelon and mint. and papaya
Selection of fresh seasonal local fruit
Assorted yogurt, muesli with maca and milk selection
Scrambled eggs Mexican-style
Green or red chilaquiles, sour cream, fresh cheese, onion, and cilantro
Beans molletes with chorizo and Mexican sauce
Refried beans and fresh cheese
Casa Sierra Nevada's selection of homemade pastries, croissants, cinnamon rolls, muffins, conchas, orejas, English muffins and bagels
Homemade fruit jams, organic honey, butter
Hot chocolate

ADDITIONAL RECOMMENDATIONS

ADD US\$3 PER PERSON FOR EACH OPTION BELOW

Assortment of cereals and milk selection
Hot chocolate
Traditional churros

ADD US\$4 PER PERSON FOR EACH OPTION BELOW

Roasted potatoes with bell pepper and paprika
Your choice of additional meats: chorizo, bacon, sausage, or ham
Charros or refried beans
Bowl of berries

ADD US\$5 PER PERSON FOR EACH OPTION BELOW

Traditional smoked salmon and bagel
Brioche French toast with maple syrup
Pancakes, Nutella cream and maple syrup
Scrambled eggs and burritos with chorizo and Oaxaca cheese

MAKE IT GRAND

ADD US\$100 PER STATION. WE RECOMMEND ONE CHEF PER 30 GUESTS.

OMELET

US\$10 PER PERSON

Omelette made to order, assorted seasonal vegetables, smoked meats, and cheese

BENEDICT

US\$11 PER PERSON

Poached eggs on English muffin, and pork ham with regular or chipotle Béarnaise sauce

JUICE AND SMOOTHIE BAR

US\$6 PER PERSON

Fresh juices to order, watermelon, apples, papaya, celery, beet, melon, pineapple, chaya smoothie, Greek or plain yogurts, almond, rice, low, skim or whole milk, local fresh fruits organic honey, Splenda, brown or regular sugar.



Brunch



BRUNCH

US\$45 PER PERSON

COLD DISPLAY

Freshly squeezed juices: orange and grapefruit

Natural fruit juices: watermelon and mint juice, vitaminic and papaya juice

Selection of fresh seasonal local fruit and berries

Assorted yogurt, muesli with maca and milk selection

Cereals and homemade granola

Casa de Sierra Nevada's selection of homemade pastries: croissants, cinnamon rolls, muffins, orange bread, English muffins, and bagels

Homemade fruit jams, organic honey, and butter

Selection of cheeses, cottage, and cream cheese

Beet salad, orange, and goat's cheese salad

Traditional tomato gazpacho

Casa de Sierra Nevada's green salad with lemon dressing

Regular coffee decaffeinated and selection of aromatic infusions

OMELET STATION

White and regular eggs with assortment of seasonal vegetables, smoked meats, and cheese

Bacon, breakfast sausage, refried beans, and hash brown

HOT DISPLAY

Seared catch of the day with squash, carpers, and lime

Chicken breast with white recado and roasted tomatoes

Grilled seasonal vegetables

Roasted baby potatoes with fresh herbs

DESSERTS

Pineapple and lemongrass tapioca

Sweet potato gasnates

Lemon pie

Citrus-vanilla tartlets

MAKE IT A SHOW

US\$10 PER HOUR

Bloody Mary or Mimosa stations



Lunch

PLATED

OUR PLATED LUNCH INCLUDES ONE SOUP OR SALAD, ENTRÉE AND DESSERT

SOUP OR SALAD

Hearts of romaine, anchovies, croutons, Caesar dressing
Roasted vegetables, baby lettuce, tomato pesto
Chilled cantaloupe melon soup, crispy bread, serrano jam, olive oil
Traditional tortilla soup, fresh cheese, avocado, guajillo chili, crispy tortilla
White beans, soup, cherry tomato, baby spinach (vegan)
Catch of the day tiradito, onion, avocado purée, lime, serrano chili

ENTRÉES

Roasted chicken breast, grilled asparagus with tomato casse sauce	US\$48
Catch of the day, roasted peppers, plantain purée and poblano mole	US\$50
Jumbo shrimp, red recado, lentil stew, orange sprout salad	US\$54
Flank steak, poblano chili rice, seasonal vegetables and roasted green tomatillo salsa	US\$60
Grilled salmon, grilled vegetable with white rice and fresh fennel salad	US\$63
Beef tenderloin, potato purée, roasted mushrooms, and sweet chili au jus	US\$66

DESSERTS

Coconut pannacotta, ginger sauce and local fruit
Fruit salad with mezcal, orange and basil
Tres leches cake and tropical fruit salad
Roasted pear, Mexican cream cheese and caramel nuts

BUFFET

MARKET

US\$60 PER PERSON

APPETIZERS

Guacamole with tortilla chips Pico de gallo
Grilled cactus salad, tomato, onion, and cilantro
Traditional fish ceviche with habanero chili mayonnaise onion and lemon
Beef salpicon salad with lime juice oregano and cilantro

SOUP

Green pepper gazpacho with fennel salad

HOT STATIONS

Roasted chicken with Oaxaca black mole
Gropper fillet, Veracruz style
Skirt steak fajitas with poblano peppers and red onion

SIDES

Mexican rice
Chayote and corn with roasted tomato sauce
Frijoles charros

DESSERTS

Apple crumble with pumpkin seed
Buñuelos with cinnamon
Anise quinoa, amaranth, and raisins

DELI MENU

US\$63 PER PERSON

SOUP AND SALAD

Romaine salad with parmesan, croutons, Caesar dressing, anchovies
Zucchini squash salad, pickle radish, pecan nuts, olive oil, aged balsamic
Green salad with asparagus, broccoli, cucumber, lime dressing
Pasta salad, roasted bell peppers, feta cheese olives, fresh herbs
Wrap, hummus, chipotle chile, lettuce, grill chicken, parmesan cheese

MEATS AND CHEESE

Roast beef, pork ham, turkey breast, smoked salmon, prosciutto, salamis
Cheddar, Swiss, Brie, panela, cream cheese, goat's cheese

SIDES AND GARNISHES

Selection of mustards, mayonnaise, ketchup
Artisanal breads
Homemade pickles, sweet pickled jalapeños
Lettuce selection
Local tomato, roasted onions, bell peppers
Homemade potato chips

DESSERTS

Pistachio financier, cookies, poppy seed bread, brownies



Dinner

RECEPTION

AMUSE BOUCHE

YOUR CHOICE OF 2 HOT AND 2 COLD OPTIONS.

US\$24 USD PER PERSON / ADDITIONAL PIECE US\$5USD PER PERSON

COLD OPTIONS

Cucumber gazpacho soup

Caprese, pesto, huitlacoche dust bruschetta

Roasted pineapple pastor style with green sauce

Jicama, cucumber, and pineapple skewer with Tajin chile

Zihuatanejo-style ceviche on a spoon

Fresh cheese tlacoyos, red onion, cream, guacamole

Tuna tartar tostada, aguacate, cilantro, habanero chile mayonnaise

Chicken salpicon tostada, chipotle, cilantro

Watermelon salad, honey, black olives, fresh cheese, almonds

Octopus, paprika potatoes, saffron aioli

Fish ceviche, green apple, red onion, coconut milk

HOT OPTIONS

Roasted tomatoes soup with cheese

Mini corn quesadillas with Oaxaca cheese and squash blossom

Seasonal vegetables crispy taquitos, sour cream, spicy tomato sauce

Crispy potato and truffle croquette with fresh herbs

Grilled octopus with asparagus soya, preserved lemon

Plantain toston with cocihinita pibil, Xnipec salsa

Beef sliders with avocado, roasted spring onions

Flank steak, roasted tomatoes salsa, peanuts

SPECIAL OF THE CHEF

US\$6USD PER PERSON

Brie cheese fritters with hibiscus marmalade

Honey glazed seared salmon with chipotle mayonnaise.

Blackened shrimp skewer, avocado purée, and mango

SWEET OPTIONS

Pear profiterole with vanilla

Honey and spices Tapioca shot

Tropical gazpacho

Cheesecake skewer with red fruit

White chocolate and cardamom mini tart

MAKE IT GRAND

ENLIVEN YOUR DINNER WITH ONE OF OUR ENTICING DISPLAYS

GUACAMOLE DISPLAY

US\$10 PER PERSON

Traditional guacamole and pico de gallo with tortilla chips

MEXICAN SNACKS

US\$12 PER PERSON

Spicy peanuts, broad bean, corn esquites, plantain, chimichangas, guacamole and chips, fried tacos, flavored popcorn

ANTIPASTO

US\$14 PER PERSON

Raw and grilled vegetables, olive tapenade, hummus, pasta salad, lettuces salad, anchovies, sundried tomato, pickles, and assorted grissini

ARTISANAL CHEESE

US\$19 PER PERSON

Selection of European and Mexican cheese, pickled vegetables, marinated olives, pickled mushrooms, homemade compotes, rustic bread, and crackers

SWEET STATION

US\$18 PER PERSON

Choose three desserts: Plantain and guava empanada

Grilled pineapple skewers with coconut and rum

Chocolate mousse with amaranth

Vanilla flan

Banana and caramel cake

Capirotada

Mini churros with chocolate and caramel sauce

Tres leches cake with wild berries

Coffee and cacao mousse

Traditional corn bread

Baked sweet potato and guava with dark sugar syrup

LIVE COOKING AND CARVING STATIONS

CHOOSE FROM OUR SELECTION OF LIVE COOKING STATIONS AND BUILD YOUR OWN BUFFET DINNER. ADD US\$75 PER STATION. WE RECOMMEND ONE CHEF PER 30 GUESTS.

MEXICAN CHEESE AND CHARCUTERIE

US\$28 PER PERSON

Serrano ham, salami, goat, blue, brie and parmesan cheese
Olive oil, homemade jams, pickles, nuts
Artisanal bread

CORN AND ESQUITES

US\$13 PER PERSON

Boiled and grill corn and esquites. With sour cream, mayonnaise, fresh cheese, lime and piquin chili

TACOS AL PASTOR

US\$15 PER PERSON

Chicken or pork marinated in guajillo adobo, with corn tortillas, pineapple, cilantro, onion
Red, green and habanero salsa

CHILAQUILES

US\$18 PER PERSON

Red, guajillo or green chilaquiles
Chicken. Cream, panela cheese, onion, cilantro and habanero sauce

FLAUTAS

US\$19 PER PERSON

Your choice of vegetables, beef, chicken, or fish (two options)
Corn, flour tortillas, salad, red, green, lettuce, cream, panela cheese and habanero salsa

FAJITAS

US\$24 PER PERSON

Your choice of flank steak, shrimp, or chicken (one option)
Corn or flour tortillas, bell peppers, onion, cilantro, red, green and habanero salsa

RIB EYE

US\$28 PER PERSON

Black pepper crusted rib-eye, baked potato.
Chimichurri, bearnaise and horseradish cream

PASTA

US\$25 PER PERSON

Pasta penne, spaghetti, fettuccine, and ravioli Alfredo, pomodoro, pesto and Bolognese
sauce Chicken, shrimp, and vegetables

BUFFET STYLE

REGIONAL FLAVORS

US\$65 PER PERSON

APPETIZERS

Mexican salsa and guacamole with tortilla chips
Cucumber, jicama, and pineapple salad with chile de arbol dressing
Local tomato, roasted panela cheese, cilantro and yogurt
Mixed beans, pepper, Valladolid sausage and fresh fennel

ANTOJITOS

Squash blossom empanadas with sour cream

SOUP

Creamy beans soup with fresh cheese and tortilla chips

HOT STATIONS

Catch of the day Talla-style
Grilled shrimp al mojo de ajo
Roasted chicken with poblano and corn ratatouille
Flank steak with tomatoes and green beans

SIDES

Grilled cactus, oregano, and roasted tomatoes
Roasted local potatoes with holy leaf
Grilled local organic vegetables, olive oil and thyme
Cilantro scented rice

DESSERTS

Chocolate mousse with amaranth
Vanilla flan
Banana and caramel cake
Capirotada

TASTE OF MEXICO

US\$70 PER PERSON

APPETIZERS

Mexican salsa and guacamole with tortilla chips
Cactus salad, fresh tomato, red onion, and cilantro
Acapulco-style shrimp cocktail, orange, cilantro, and chipotle
Roasted beet salad with orange, goat's cheese, and lime vinaigrette

ANTOJITOS

Beef sopas with tomatillo salsa, lettuces, and cream
Chicken crispy flautas with green sauce

SOUP

Classic tortilla soup with panela cheese, avocado, and tortilla

HOT STATIONS

Roasted chicken with traditional mole and sesame seeds
Catch of the day, Veracruz-style with Xcatik chile
Traditional vegetables tamales with red sauce
Yucatan-style cochinita pibil with pickled onions

SIDES

Traditional Mexican rice with seasonal vegetables
Creamy poblano chile with corn
Frijoles charros with bacon and chorizo
Roasted potatoes with pepper and onion

DESSERTS

Mini churros with chocolate and caramel sauce
Tres leches cake with wild berries
Coffee and cacao mousse
Traditional corn bread
Baked sweet potato and guava with dark sugar syrup

TAQUIZA

US\$70 PER PERSON

APPETIZERS

Mexican salsa and guacamole with tortilla chips
Green mixed lettuce, jicama, cucumber, cherry tomatoes and lemon dressing
Roasted vegetable salad with fresh herbs and olive oil
Shrimp aguachile with cucumber and serrano chili

LIVE COOKING AND STARTERS

PREPARE YOUR OWN TACOS. CHOOSE FROM:

Tacos al Pastor, pork marinated in Guajillo chile
Catch of the day marinated in ajillo
Shrimp marinated in cajun
Chicken with lime
Served with corn and flour tortillas

TRADITIONAL GARNISHES

Roasted red salsa, green raw salsa, habanero salsa
Sour cream, chipotle mayonnaise, fresh panela cheese
Sliced cucumber, sliced radish, Xnipec

SIDES

Grilled local squash with tomatoes sauce and Xcatic chile
Grilled asparagus with Cotija cheese
Chipotle scented black beans

DESSERTS

One-thousand-layer cake with vanilla and orange
Cacao puff braid Impossible cake
Mango cheesecake
Pear and almond tart



SWEET LIVE STATIONS

ADD A SWEET INDULGENCE WITH ONE OR MORE OF OUR DESSERT COOKING STATIONS. PLEASE ADD US\$75 PER STATION. WE RECOMMEND ONE CHEF PER 30 GUESTS.

CHURROS

US\$10 PER PERSON

Sugar and cinnamon dusted churros and hot chocolate
Chocolate, cajeta and rompopo sauce

ICE CREAM

US\$9 PER PERSON

Three flavors of ice cream, cones, toppings:
Chocolate sauce, jams, fresh fruit, and fruit compotes

CREPES

US\$8 PER PERSON

Traditional crepes, toppings:
Chocolate sauce, jams, fresh fruit, and fruit compotes

FAMILY-STYLES

MEXICAN BBQ

US\$80 PER PERSON

SALADS

SERVED AT THE TABLE

Guacamole and pico de gallo with tortilla chips
Acapulco-style shrimp cocktail, orange, cilantro, and chipotle
Mexican salad with corn, onion, tomatoes, local fresh cheese and cilantro vinaigrette
Green mixed lettuce, zucchini, asparagus, broccoli, cucumber and oregano dressing
Red, green and habanero salsa

FROM THE GRILL

Mexican chorizo
Whole grilled chicken with adobo chili and mezcal
Grilled catch of the day Zarandeado-style
Salt flank steak
Shrimp with cilantro

HOT SIDES

Baked potatoes with sour cream and chives
Grilled vegetables

DESSERTS

Rompope cream with caramel pumpkin seed
Chocolate and hibiscus tart
Castilla pumpkin and cardamom filo roll

INTERNATIONAL BBQ

US\$85 PER PERSON

APPETIZERS

Guacamole and pico de gallo with tortilla chips
Peruvian fish ceviche with onion corn and sweet potato
Caprese salad with panela cheese and cilantro pesto
Traditional Caesar salad with parmesan cheese and croutons
Green mixed lettuce, carrot, asparagus, jicama, cherry tomatoes and mandarina vinaigrette
Red, green and habanero salsa

FROM THE GRILL

Argentinian chorizo
Mexican chorizo
Whole grilled chicken zarandeado-style
Prime flank steak
Blackened giant shrimp
Baby back pork ribs

HOT SIDES

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

DESSERTS

Pistachio Parisbrest
Red fruit mousse
Coconut cream, papaya, pineapple
Napoleon caramel

PLATED DINNERS

THREE-COURSE DINNER US\$70, PER PERSON

FOUR-COURSE DINNER US\$80, PER PERSON

FIVE-COURSE DINNER US\$90, PER PERSON

SHOULD YOU CHOOSE TWO OR MORE MAIN COURSE OPTIONS, PLEASE NOTE THAT A 25% SUPPLEMENT WILL BE APPLIED TO THE PRICE PER PERSON.

COLD SOUP

Avocado with whipping cream, cilantro, and crab salad

Squash with roasted cherry tomatoes, cilantro, and basil oil

HOT SOUP

Carrot with lemongrass, pumpkin seeds, whipping cream and orange dust

Alubia beans with wild mushroom, goat's cheese, truffle oil and epazote

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

SALADS

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

Organic tomato salad, amaranth, pumpkin seeds, pickled Meyer lime and pesto cilantro

Green salad with jicama, broccoli, zucchini, cucumber, spicy seeds, and lemon vinaigrette

Seasonal roasted baby vegetable salad with feta cheese, sunrise tomatoes pure and sunflower seed

Watermelon, black olives, cotija cheese, almonds, pickled Meyer lime and arugula

Baby lettuce salad, grill asparagus, crispy onions, serrano jam and fennel dressing

Quinoa salad, celery root pure, roasted pepper chutney, and smoke breast duck jam

APPETIZERS

Hearts of palm, fennel, watercress, avocado, panko with herbs and pickled Meyer lime

Catch of the day tiradito, lime juice, white recado aioli, serrano chili, cilantro, and avocado purée

Tuna tartare, habanero dressing, cilantro, cucumber, sprouts and olive oil

Tomato, caramelized onions, and goat's cheese quiche with epazote pesto and arugula

Chicken risotto, pumpkin flower, cotija cheese and fresh cream

Seared scallop, orange, miso, radish, avocado purée, and tomato +US\$10

SEA FOOD

Catch of the day zarandeado-style with corn tortilla, black bean purée, avocado, rice, and citrus salad

Seared snapper with poblano risotto, seasonal vegetables, and fresh radish salad

Red snapper, cherry tomato, guajillo, cilantro, onion, lemongrass, carrot, and orange

Blackened tuna with sweet potato, papaya, pineapple salsa Tamulada and fennel

Roasted shrimp, tomato, mango, avocado, cilantro, and cucumber

MEAT AND POULTRY

Tenderloin, wild mushrooms, truffle potato purée, asparagus, and veal jus +US\$12

Pork loin, baby potatoes, carrots, caramel onion, thyme, roasted garlic sauce

Tamarind braised short ribs, sweet potato purée, roasted chayote, and crispy onions +US\$11

Roasted chicken breast, zucchini flower risotto, cotija, orange, radish, and adobo sauce

Rib eye strip steak with Mexican mushroom, artichoke, cherry tomatoes, rosemary, and veal jus +US\$11

SURF AND TURF

TRANSFORM YOUR PLATED DINNER DISHES INTO A SURF AND TURF FEAST BY ADDING THE FOLLOWING OPTIONS:

Jumbo Caribbean shrimp US\$10

Braised Angus short rib US\$11

Angus beef tenderloin US\$12

Angus Rib eye steak US\$11

VEGETARIAN

Poblano chili tamal with fresh cheese, corn purée and sour cream

Flower risotto, cotija, fresh herbs and chili powder

Roasted tofu with red recado, rice, bell peppers, orange, radish, and tomato

Grill cauliflower, celery root pure, prickly pear, adobo chili and onion

DESSERTS

Lime Breton, poppy seed, coconut cream, pineapple, and ginger compote with honey twill

Apple thousand-layer cake, caramel, vanilla, and nuts corn cake with mezcal, cream sauce and Mexican cheese mousse

Cacao ravioli with Mascarpone cheese and Grandma's chocolate sauce

Red fruit and aged balsamic vanilla biscuit, chamomile crumble with fresh cream

ADDITIONAL TEMPTATIONS

SORBETS

US\$4 PER PERSON

Vanilla, chocolate, strawberry, orange, lime. For additional flavors, please contact us.

PETIT FOURS

US\$4 PER PERSON

Mini baked items, chocolate truffles, jellies, and financiers

PLATED ARTISANAL CHEESE COURSE

US\$10 PER PERSON

Choose from a wide selection of Mexican artisanal cheese customized for your event.

FOR THE YOUNGER GUESTS

US\$20 PER PERSON. THREE-COURSE DINNER.

SALADS

Green salad with lemon vinaigrette and avocado

Romaine lettuce salad with creamy dressing, parmesan cheese and croutons

Vegetable sticks with ranchero dressing

Tomato and mozzarella salad with basil and olive oil

MAINS

GRILLED

Chicken, flank steak, shrimp, catch of the day

CRISPY

Fish fingers, chicken fingers, beef Milanese

BURGERS

Chicken, beef, shrimp

PASTA

Macaroni and cheese, fettuccini alfredo, spaghetti Bolognese, penne al burro

QUESADILLAS

Cheese, chicken, or beef

SIDES

White or Mexican rice, French fries or sweet potato fries, grilled or steamed vegetables
potato or sweet potato purée, fresh fruit

DESSERTS

Ice cream

Cookies

Cheesecake

Brownie





Cake



CAKE

BASED ON A TWO-PIECE CAKE WITH YOUR CHOICE OF FLAVORS AND BASIC DESIGN.
US\$10 PER PERSON

FLAVORS

Chocolate
Vanilla
Coffee
Red velvet

FRUITS

Strawberries
Mixed berries
Seasonal fruit

CREAM FILLINGS

Chantilly
Pastry cream
Butter cream
Ganache
Cream cheese



Coffee Breaks and On the Go

COFFEE BREAKS

MORNING

US\$13 PER PERSON FOR ONE HOUR SERVICE / US\$15 PER PERSON FOR ONE HOUR SERVICE + SWEET BREADS

US\$18 PER PERSON FOR FOUR-HOUR SERVICE / US\$20 PER PERSON FOR ONE HOUR SERVICE + SWEET BREADS

US\$24 PER PERSON FOR EIGHT-HOUR SERVICE

Selection of regular coffee, decaffeinated

Aromatic infusions

Fruit infused water

Milks

Sodas and still water

HEALTHY

US\$18 PER PERSON

Freshly squeezed juices: orange, grapefruit, and green juice

Selection of fresh seasonal local fruit and berries Individual flavored yogurts

Tapioca with mango

Fenel and jocoque on grain bread

Selection of granola bars

Whole seasonal fruit display

SWEET

US\$20 PER PERSON

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

Selection of homemade pastries, croissants, cinnamon rolls, muffins, banana bread

Selection of cookies

Almond tart

Berries skewers with dark chocolate

Fig tartlets

Brownies and blondies

Selection of regular coffee decaffeinated and an array of aromatic infusions

SNACK

US\$22 PER PERSON

Assorted fruit flavored water

Dried fruits and nuts

Popcorn with cajun

Flour chicharrones with salsa

Root chips

Whole seasonal fruit selection

Energy bars

ADDITIONAL TEMPTATIONS

JUICES

US\$5 PER LITER

Orange, green juice, pineapple, grapefruit, watermelon, papaya, and Caribbean fruits

SNACKS

Guacamole chips and salsa US\$8 PER PLATE

Potato chips with salsa US\$5 PER PLATE

Tomato and basil bruschetta US\$14 PER DOZEN

Marinated olives US\$15 PER PLATE

Marinated cheese US\$20 PER PLATE

ON THE GO

INCLUDES ONE SALAD, ONE SANDWICH, CHIPS, WHOLE SEASONAL FRUIT, A BOTTLE OF WATER AND DESSERT. US\$28 PER PERSON

SALADS

Caesar salad with parmesan and croutons

Green salad with lime dressing

Tomato and fresh cheese salad

Greek salad with feta cheese

SANDWICHES

Beef fajita wrap, roasted peppers and onions, avocado, cheese, lemon aioli

Chicken pepito with beans, lettuce, cheese, avocado, chipotle mayonnaise

Vegetable panini with grilled panela cheese, pesto

Turkey club sandwich with egg, bacon, lemon mayonnaise

Tomato and mozzarella cheese Panini with pesto, arugula

Burrito BLTA: bacon, lettuce, tomato, avocado

FRUIT

- Red or green apple
- Banana
- Fruit salad

DESSERTS

- Chocolate chip cookies
- Caribbean fruit tart
- Brownie
- Cheesecake

ADDITIONAL OPTIONS

- | | |
|---------------------------|------------------|
| Guacamole chips and salsa | US\$3 PER PERSON |
| Pico de gallo and chips | US\$3 PER PERSON |
| Crudités with dips | US\$4 PER PERSON |





After Party



AFTER PARTY

SATISFY GUESTS' HUNGER PANGS WITH OUR DELICIOUS AFTER-PARTY APPETIZERS AND TACOS. A US\$75 APPLIES PER EVENT.

CORN AND ESQUITES

US\$13 PER PERSON

Boiled and grill corn and esquites
With sour cream, mayonnaise, fresh cheese, lime and piquin chili

CHILAQUILES

US\$18 PER PERSON

Red, guajillo or green chilaquiles
Chicken or flank steak
Cream, panela cheese, onion, cilantro, and habanero sauce

LAS TORTAS

US\$20 PER PERSON

Pork pibil mini tortas with xnipec sauce, cheese and avocado ciabatta and grilled vegetables baguette

LOS TACOS

US\$23 PER PERSON

Flank steak
Chicken
Al Pastor
Vegetable tacos
Traditional garnishes, guacamole, pico de gallo and Mexican salsas

THE MEXICAN CORNER

US\$25 PER PERSON

Oaxaca cheese quesadillas
Crispy chicken tinga tacos
Chorizo and potato empanadas
Guacamole, pico de gallo and Mexican salsas



Beverages



BEVERAGES

OPEN BAR

UNLIMITED DRINKS PER PERSON, PER HOUR. PRICES APPLICABLE FOR A MINIMUM OF 2 HOURS OF SERVICE.

NAME BRAND

Beer, wine, tequila, vodka, gin, rum, brandy, whisky, and soft drinks

FIRST AND SECOND HOUR US\$18 PER HOUR PER PERSON

THIRD AND FOURTH HOUR US\$14 PER HOUR PER PERSON

FIFTH HOUR US\$12 PER PERSON

SIXTH HOUR US\$ 10 PER PERSON

PREMIUM

Beer, wine, tequila, vodka, gin, rum, brandy, whisky, and soft drinks

FIRST AND SECOND HOUR US\$20 PER HOUR PER PERSON

THIRD AND FOURTH HOUR US\$18 PER HOUR PER PERSON

FIFTH HOUR US\$16 PER PERSON

SIXTH HOUR US\$ 14 PER PERSON

PARTY BAR

Beer, margaritas, mojitos, and soft drinks

FIRST AND SECOND HOUR US\$18 PER HOUR, PER PERSON

CORKAGE FEE

Uncorking of domestic and imported liqueurs, champagnes, wines, and digestive wines

5 HOURS

US\$35 PER PERSON

Includes glassware, soft drinks, mixers, ice, and lemons.

3 HOURS

US\$21 PER PERSON

Includes glassware, soft drinks, mixers, ice, and lemons.

EXTRA HOURS US\$10 PER PERSON

SPECIAL CREDITS

We work with the finest vendors in San Miguel de Allende. We thank the amazing photographers for lending us images of recent events at Casa de Sierra Nevada, to illustrate this collection.

PHOTOGRAPHY

Los Ébano, [@losebano](#)

Christian García, [@christiangarciamx](#)

Dinorah Avila, [@dinorahavilaphoto](#)

TERMS AND CONDITIONS

Some of our foods contains allergens. Please contact us for more information and let us know if you have any allergies or special dietary requirements.

All prices are listed in USD and are subject to 16% tax and 18% service charge.

Some ingredients may vary according to seasonal availability.

Buffets, live and carving stations, are designed for a minimum of twenty guests. Smaller groups will incur a service charge of US\$150.

Coffee break price covers a one-off event with a maximum coffee service time of one hour. After this period, an additional fee will apply when requesting a refresh of service. Continual coffee breakfs must be requested through the groups department.

CASA DE SIERRA NEVADA

A BELMOND HOTEL
SAN MIGUEL DE ALLENDE

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