



Monday February 12th

Executive buffet menú

Starters

- *Salad bar*
- *Caesar salad station*
- *Capresse salad with Genoese pesto (mozzarella cheese, tomato, pesto, parmesan, arugula)*
- *Potatoes, peas, onion, chives and bacon with fry sauce (mayonnaise, ketchup)*
- *Leafy greens, pears, orange, caramelized walnuts, tomatoes, national cheese and lemon and spiced syrup dressing.*
- *Smoked fish and coconut milk soup (tulemasi) (smoked fish, onion, plantain, coconut milk, vegetables)*
- *Traditional Panamanian ceviche (red snapper, red onion, lemon, salt, culantro, cilantro, chombo chili)*

Hot station

- *Pork in pineapple BBQ sauce (pernil, salt, pepper, paprika, cajun, BBQ sauce, pineapple juice)*
- *Catch of the day in dill sauce (béchamel sauce, dill, milk, butter, onion and garlic, chicken stock)*
- *Chicken breast in mustard sauce (chicken stock, natural mustard)*
- *Spring rice (national rice, carrot, celery, cilantro, white onion, olive oil, vegetable stock)*
- *Roasted vegetables (bechamel, mozzarella cheese, carrot, eggplant, zucchini, broccoli)*
- *Yam puree*
- *(yam, butter, whole milk, salt, white pepper)*

Desserts

- *Caramel flan (milk, sugar, eggs, evaporated milk, caramel)*
- *Minis tiramisu (cream cheese, whipping cream, lady fingers, coffee, cocoa)*
- *Fruit (apple, banana, pear o tangerine)*



Tuesday February 13th

Executive buffet menu

Starters

- *Salad bar*
- *Caesar salad station*
- *Salad with leafy greens, pears, orange, caramelized walnuts, tomatoes, national cheese and lemon and spiced syrup dressing*
- *Golden baby potatoes, beetroot, egg, red onion rings, carrots and mayonnaise, decorated with mustard leaves*
- *Coleslaw salad (cabbage, carrots, mayonnaise, salt, pepper, sugar, lemon)*
- *Pumpkin cream soup with croutons (squash, potato, whipping cream, onion, olive oil, chicken broth)*
- *Traditional Panamanian ceviche (red snapper fish, red onion, celery, Persian lemon, tangerine lemon, salt, chombo chili, trompito chili, cilantro)*

Hot station

- *Chicken breast in roasted garlic and rosemary sauce (chicken breast, garlic, vegetable oil, mayonnaise, thyme, cilantro)*
- *Beef fillet in red wine sauce (beef fillet, salt, pepper, red wine, demi glaze, thyme, parsley)*
- *Salmon in passion fruit sauce (fresh salmon, passion fruit pulp, salt, pepper, dill, white stock, white wine)*
- *Rice with fine herbs (national rice, garlic, onion, vegetable oil, dill, thyme, rosemary, parsley, pepper)*
- *Vegetables provencal (eggplants, zucchini, tomato, red onion, garlic, olive oil)*
- *Panamanian style mini tamales (corn flour, chicken, onion, annatto, raisins, tomato, cilantro, paprika, garlic, green olives, bijao leaf)*

Desserts

- *Strawberry cheesecake (cream cheese, white sugar, eggs, María Cracker)*
- *Lemon mousse (lemon juice, whipping cream, gelatine, white sugar)*
- *Fruit (apple, banana, pear, tangerine)*



Wednesday February 14th

Executive buffet menu

Starters

- *Salad bar*
- *Caesar salad station*
- *Potato and peas salad (potatoes, salt, pepper, peas, butter, tomato, white onion)*
- *Green leaves salad with regional flavors (lettuce, orange, tomatoes, parsley, mint, cilantro, basil, lemon juice, garlic)*
- *Pasta and vegetable salad with sweet mustard dressing (short pasta, red onion, peppers, carrot, corn, sweet mustard)*
- *Panamanian style chicken soup (yam, chicken, oregano, water, cilantro, salt)*
- *Glorificado (traditional) (potato, beetroot)*

Hot station

- *Chicken breast in mustard and thyme sauce (grilled chicken breast finished in the oven, with mustard and thyme sauce)*
- *Catch of the day in garlic sauce (baked fish with garlic sauce)*
- *Pork loin in rum and sugarcane honey sauce (beef stock, orange juice, grandfather rum, cane honey)*
- *Rice with coconut (national rice, coconut milk and grated coconut)*
- *Sweet plantain (traditional, with cane honey, orange juice)*
- *Steamed vegetables (carrots, zuchinni, eggplant, broccoli)*

Desserts

- *Coconut cookie with cashew seeds (grated coconut, sugarcane honey, cashew)*
- *Caramel flan (milk, sugar, eggs, vanilla, concentrated sugared milk, evaporated milk, caramel)*
- *Fruit (apple, banana, pear, tangerine)*



Thursday February 15th

Executive buffet menu

Starters

- *Salad bar*
- *Caesar salad station*
- *Al mojo cassava salad (cassava, butter, cilantro, onion, parsley)*
- *Chicken with black beans, corn, colored peppers, red onion, ginger, olive oil and lemon juice.*
- *Greek salad (tomato, cucumber, red onion, olive, feta cheese, olive oil, oregano)*
- *Lentil soup with beef shank and annatto. (lentils, shank, salt, pepper, onion, garlic, cilantro, water, annatto, carrot)*
- *Fried ceviche with passion fruit, coconut milk and mango (red snapper fish, tempura, red onion, lemon, salt, passion fruit, coconut milk, mango)*

Hot station

- *Chicken breast in mushroom sauce.*
- *(mushrooms, natural gravy, onion, olive oil)*
- *Beef fillet in tamarind sauce (tamarind, apple juice, brown sugar)*
- *Catch of the day in caper sauce (capers, white wine, butter, onion, garlic and parsley)*
- *Rice with sweet plantain (national rice, fried sweet plantain, chicken stock, salt)*
- *Vegetables in butter (carrot, zucchini, eggplant, broccoli)*
- *Gratin mashed potatoes with national cheese (potato, butter, evaporated milk, mozzarella cheese, national cheese, whipping cream)*

Desserts

- *Passion fruit mousse (whipping cream, passion fruit, white sugar, gelatine)*
- *Brownies (butter, sugar, egg, cocoa powder, wheat flour)*
- *Fruit (apple, banana, pear, tangerine)*