

Barceló Huatulco Beach

PREMIUM

WEDDINGS MENU

• Opción 1

- Bizque of lobster with cognan and chives
- Saltimbocca romana.

(pork loin medallions stuffed with prosciutto and sage) with mashed potatoes and vegetables.

- Cheesecake with sauce of your choice.

(strawberry, mango, raspberry, blackberry or kiwi).

• Opción 2

- Seafood salad:

(Octopus, shrimp, scallops, potatoes, peppers, onions, mushrooms, seasoned with starragon dressing).

- Beef or steak skewers with mushrooms sauce served with rice and tomato confit Chinese..

- Mango and Chocolate soufflé with raspberry sauce.

• Opción 3

- Like and potato soup.
- Chicken breast stuffed with seafood with creamy lobster sauce and mustard seed.
- Apple strudel type sauce (vainilla).

• Opción 4

- Canjun chicken salad fine selection of 3 lettuce with tomato vinaigrette.

- Tournedor beef with cabrales sauce served with chateau potatoes and fresh vegetables .

- Black forest cake

• Opción 5

- Goat cheese salad dressing pears in wine with corn.

- Fish fillet bonne femme (with 3shrimp and bechamel sauce) garnished with steamed vegetables .

- Tard with seasonal fruit .

• Opción 6

- Cream of sweet corn with crab.

- Chicken breats stuffed with papper sauce pore bicolor .

- Creme brulee.

• Opción 7

- Palm hearts topped with hollandaise sauce and parmesan cheese.

- Fish fillet with lemon: bathed in a white sauce served with lemon potatoes and vegetables duchasse .

- Tiramisu

• Opción 8

- Squash blossom cream

- Live oaxaca accopanied tasajo grasshopper and enmoladas, chimichangas with refried beans and guacamole.

- Pepitoria gullet.

Barceló Huatulco Beach

PREMIUM

SALADS

1. Salad Fantasy (thin lettuce, carrots, jicama, supreme of orange, grapefruit and amaranth with yogurt dressing).
2. Contrasts salad with fried squid
3. Crab salad with shallot vinaigrette and raspberry brie cheese croutons.
4. Salad Aphrodite (Mixture of fine lettuce with smoked salmon with tomato cherry and raspberry dressing)
5. Tree hurts salad.
6. Salad of fresh shrimp and marinade fine lettuce with white truffle oil and red wine vinegar.
7. Smoked Salad (Three lettuce, smoked salmon, smoked oyster with French dressing
8. Salad prego (Palmito, almonds, smoked salmon and greek yogurt sauce)
9. Seafood salad with tarragon.
10. Arlequin salad (lettuce supreme supreme grapefruit orange walnut and amaranth.)

CREAM

1. Lobster Cappuccino
2. Pernod Bisque
3. Cream of smoked oysters and chipotle foam.
4. Cream of blue cheese and broccoli
5. Bamboo Cream scented roses.
6. Shrimp cream with rhubarb herbs and coconut.
7. Cream of mushroom with Roquefort profiterol
8. Chestnut cream
9. Cream of crab and coconut scent of lemon grass
10. Duo cream white asparagus and broccoli.

Barceló Huatulco Beach

PREMIUM

MAIN COURSE

1. Beef medallions with lobster sauce jamaica and passion fruit
2. Chicken breast stuffed with shrimp and spinach in red pepper sauce burned.
3. Beef steak stuffed shrimp port sauce and garnish grilled asparagus and mashed potatoes.
4. Beef steak stuffed shrimp with candied mirror morita salsa, mashed potato and vegetable boquetier honey.
5. Grilled Salmon with cuttlefish pasta.
6. Chicken breast stuffed with spinach and peppers accompanied by cheese chipotle sauce and spaghetti with butter.
7. Fish fillet in lemon sauce, served with rice and vegetables.
8. Beef steak stuffed with cheese sauce and chile pasilla mousse two colors.
9. Beef medallions with mango sauce and goat cheese.
10. BEEF STEAK FOR MIO AMORE
(Three medallions of beef steak topped with red wine sauce, green pepper and béarnaise.

DESSERTS

1. Love Nest (profiteroles with ice cream with mango sauce and strawberry.
2. Tiramisú
3. Amaranth pie (stuffed fruit compote and goat cheese ice cream).
4. Shocking almond with raspberry sauce.
5. Cake impossible (chocolate pudding)
6. Neapolitan Cassata
7. Opera.
8. Chocolate cake with ice cream and tagine.
9. Santi Cake (made with strawberry mousse and mango)
10. Choco cake cheese.

Cakes Flavors

- Cheesecake
- Chocale cake
- Orange cake
- Carrot cake
- White Queen cake (three milk with barries)
- Cake with orange butter
- Three milks cake
- Choco cheese cake
- Nut cake