



S O C I A L
D O M I N I C A N
R E P U B L I C

✦ SPECIALTY BREAKFAST BUFFET ✦

BEVERAGES

(Served)

Choice of freshly squeezed juices

Fresh and skimmed milk

La colombe selection of coffee

Harney & sons selection of teas

Selection of fresh cut and whole fruits

Assorted cereals, grains, and nuts

Natural and fruit yoghurts

Whole milk and low fat

Bakery items

Croissant, danish muffins, whole wheat bread, english muffins, fresh fruit muffins, pain au chocolat, and rolls with jams and honey

Toast

White, rye, raisin, and wholemeal, assorted bagels

Assorted cold cuts and condiments

Fresh cheese selections

✦ LUNCH ✦

CREATE YOUR OWN SALAD

PICK YOUR LETTUCE OR CHILLED NOODLE

Iceberg
Romaine
Spring Mix
Spinach
Buckwheat
Somen
Bowtie

DRESSINGS

Honey Mustard
Creamy Ranch
Bleu Cheese
Red Wine Vinaigrette
Balsamic Vinaigrette
Ginger
Miso Wasabi

FROM THE GRILL

Served with Coleslaw and French Fries

FISH

Jumbo Prawns
Ahi Tuna
Salmon
Swordfish
Mahi Mahi
Grouper
Tilapia
Fish of the Day

MEAT

Filet Mignon
New York Strip
Skirt Steak
Chicken Breast
Cowboy Steak
Chopped Sirloin

*Fish or Meat can be served over salad

SAUCES

Steak Sauce
Garlic Herb Butter
Béarnaise
Horseradish Mayonnaise
Chimichurri

CHOOSE YOUR ADDITIONS FOR SALAD

Bell Peppers
Mushrooms
Bacon Bits
Red Onions
Cucumbers
Artichoke Hearts
Black Olives
Raisins
Hard Boiled Egg
Carrots
Tomatoes
Chick Peas
Broccoli
Croutons
Corn
Mandarin Oranges
Sunflower Seeds
Feta Cheese
Parmesan Cheese
Cheddar Cheese
Gorgonzola Cheese
Dried Cranberries
Walnuts

✦ DINNER ✦

FRUITS DE MER

Served with Cocktail Sauce, Creamy Honey Mustard, and Mignonette

Classic shrimp cocktail

Hamachi and tomato ceviche

Ahi tuna crudo

SMALL PLATES

Mediterranean chopped salad

Romaine lettuce, tomato, cucumber, red and green peppers, black olives, garbanzo beans, feta cheese in a lemon herb dressing

Roasted beets and marinated goat cheese

Roasted garlic, red wine vinaigrette

Basil cured atlantic salmon

Crème fraiche, capers, chopped red onions

Duck salad

Frisee, shitake mushrooms, crispy matchstick potatoes, duck confit with balsamic vinaigrette

Deviled crab stuffed eggs

Russian dressing

Jumbo lump crab cakes

Fried green tomatoes, harissa mayonnaise

Oysters rockefeller

Spinach, pernod

Paella croquetas

Filled with lobster, shrimp, saffron, chorizo

Braised pork belly soft taco

Pico de gallo, guacamole, salsa verde

Kobe beef sliders

Melting onions, gruyère cheese

Gnocchi oxtail ragu

Shaved ricotta, mushrooms

Caribbean lobster tempura

Ponzu chili sauce, edamame salad

Jumbo shrimp scampi

Garlic, parsley

King crab thermidor

Crème fraiche, dijon mustard, basmati rice pilaf

Tandoori marinated chicken lollipops

Vegetable cous cous, spicy yogurt sauce

Sweet & sour lamb ribs

Sweet corn muffin

Honey and balsamic marinated black cod

Baby bok choy

BIG PLATES

Grilled baby chicken

Pomegranate vinaigrette

Steamed snapper

Scallions, ginger, black beans

Grilled caribbean lobster

Asparagus, brown butter, lime, cashew

Vegetarian paella

Pork tenderloin

Dried fruit, port wine sauce

Grilled lamb chops

Oregano, black olives, sherry vinegar

Tournedo of beef rossini

Foie gras, truffle sauce

28oz. Porterhouse for two

Rosemary, garlic, olive oil

SIDES

VEGETABLES

Grilled Asparagus/Truffle Butter
Sauteed Baby Bok Choy/Honey, Soy
Roast Green Beans/Bacon
Sauteed Spinach/Garlic Chips
Creamy Spinach/Parmesan Cheese
Glazed Carrots/Black Truffles

STARCHES

Roast Gnocchi/Parmesan, Cream Cheese
Mashed Potatoes/Smoked Gouda, Garlic
Twice Baked Potatoes/Black Truffles
French Fries/Parmesan, Truffle Oil
Potatoes Au Gratin/Parmesan Cheese
Polenta/Blue Cheese
Basmati Rice/Chives, Mushrooms