



BUFFET LUNCH AND DINNER

INTERNATIONAL 1

Salad Bar - 6 types

Entrees

Assorted Cheeses, Seafood Cocktail, Assorted Pates, Roast Beef, Salad Bar, & Turkey

*

Cream of Mussels al estragon

Main Courses

Spaghetti al pesto, Calamari a la vasca, Fish fillet with Fennel, Roasted Pork Leg, Turkey with Red Peppers

Side Dishes

Potatoes gratin, Rice with vegetables in Season & Vegetable Bouquet ere

Desserts

Cheesecake, Chocolate cake, Fruit Tart, and Neapolitan Flan

*

Coffee or Tea

INTERNATIONAL 2

Salad Bar - 6 types

Entrees

Variety of Cold cuts, Assorted cheeses, Shrimp Cocktail in Russian sauce, Beef salpicon and Fish rolls with rose pepper

*

Duck Consommé with Sherry

Main Courses

Seafood Fettuccini in white sauce, Beef au jus with garlic and mint, Roasted Chicken al Romero, Fish fillet a la grenoblesa, Beef Tips in mustard sauce

Side Dishes

Baby Potatoes with garlic, vegetable bouquet ere and green beans with bacon

Desserts

Mocha cake, Apple Strudel, Filo Pastry, Crème Brule

*

Coffee or Tea



Marival Resort & Suites
Boulevard Nuevo Vallarta y Paseo Cocoteros S/N
Nuevo Vallarta, Nayarit 63735 MEXICO
Tel: +52 (322) 226-8200
www.gomarival.com





INTERNATIONAL 3

Salad Bar - 6 types

Entrees

Assorted Cheeses, Variety of Cold Cuts, Calamari stuffed with Seafood,
Assorted Sushi, Turkey Jello with mustard sauce

*

Lobster Bisque with Cayenne

Main Courses

Linguini ala arrabiata, Steamed Seafood a la siciliana, Chicken Breast in white
sauce, Beef fillet with artichokes, Flambé Garlic Prawns with cognac

Side Dishes

Wild Rice, Vegetables in Season, Cauliflower Gratin and Potatoes dauphinoise

Desserts

Cherry Pie, Pears in Red Wine, Strawberry bavaois, Three Milk cake, and
Lemon pie

*

Coffee or Tea



ORIENTAL BUFFET

Mixed Salad with vegetables with Chinese dressing (ban zajin)

*

Oriental Spinach Salad (laingban bocai)

*

Spring Roll

*

Chow Mein

*

White Bean & Chicken Salad with Soy Sauce

*

Won Ton

Chop Suey with Beef Fillet

*

Oriental Chicken with Lemon Sauce

*

Vegetables in Oyster Sauce

*

Pekinese Duck

*

Sweet & Sour Pork

*

Chinese Rice

*

Fried Tempura Guineo with Caramel sauce

*

Compote of Tropical Fruits

*

Almond Pudding with Orange Sauce

*

Coffee Kamelado

*

Green Tea



ROMAN

Minestrone Soup
(served with parmesan cheese)

*

Caprice Salad
(Tomato, mozzarella cheese, and Basil dressing)

*

Peperonata Salad
(Red Pepper marinated with anchovies and garlic)

*

Carrot, Tomato, Beet and Cucumber Salad

*

Piccata a la romana
(Veal Medallions with tomato sauce, artichokes and capers)

*

Risotto

*

Lasagna

*

Medallions a la valdostana

*

Spaghetti "frutti di mare" (Seafood)

*

Potato with garlic & Rosemary

*

Deep Fried Cauliflower

*

Tomato with garlic and Basil & Fried Eggplant

*

Tiramisu, Brazo Gitano, Tropical Fruit, Neopolitan Flan

*

Coffee



ITALIAN

Salad Bar - 6 types

Entrees

Tuna & Beef Carpaccio, Assorted Italian Cheeses, Eggplant with mozzarella cheese, Red Peppers stuffed with Seafood

*

Cream of Tomato & Feta Cheese

Main Courses

Fish Fillet al Borolo, Chicken Sautéed with garlic and rosemary, Salmon in dried tomato sauce with capers, Vegetarian Lasagne, Gnocchi with asparagus tips, fettuccini al funghi

Side Dishes

Risotto a la romana, Grilled polenta and baked vegetables al balsamic

Desserts

Tiramisu, Pear crostata, Peaches with Red Wine, Carrocelo y Cheesecake

*

Coffee or Tea





FRENCH

Onion Soup

*

Lyonesa Salad

(Escarole, croutons, bacon, poached)

*

Rabbit Medallions with Plum compote

*

Prawn Salad with Red Vinegar

*

Waldorf salad

*

Rib eye with Roquefort sauce

*

Veal Blanquette with supreme sauce

*

Salmon with Pesto sauce

*

Fish Fillet Hunter style

*

Potatoes Lyonesa

*

Green Bean with Bacon & Onion

*

Sautéed Cauliflower

*

Carrots with cinnamon sauce

*

Pear Tart Alsace, Chocolate Cream, Tropical Fruits, Puffed Pastries, Petite fours

*

Coffee





FROM SPAIN

Andalusia salad with tomato, tuna, peppers and olives

*

San Andres with cabbage, artichoke, pineapple, tomato, and corn

*

Potato & Chorizo Tortilla

*

Catalan salad with ham, green beans, red peppers and potato

*

Cabbage with pineapple, orange, & raisin salad

*

Sherry soup with vegetables

*

Paella Valencia Style

*

Fish Fillet in parsley sauce, wine and capers

*

Lego f Lamb with Spanish sauce and olives

*

Chicken in Garlic Sauce

*

Ragout Catalane Style

*

Garlic Potato, Provençal Eggplant, and Broccoli with cream sauce

*

Fried Milk, Pistachio Ice Cream with Chocolate, Walnut cake, Bananas Flambé,
Tropical Fruits

*

Coffee



VEGETARIAN

Cream of Cauliflower

*

Green salad with Capri cheese

*

Marinated Eggplant in tomato sauce

*

Bean, walnut, artichoke, & citrus fruits Salad

*

Terrine de ratatouille with Green salad

*

Green Ají with cheese & tomato

*

Lasagne with Spinach Gratin

*

Fried Zucchini

*

Mushroom Ragout

*

Potatoes Rosti

*

Rice al cilantro

*

Vegetable Quiche

*

Apple Pie, Caramel Flan, Cheesecake with Fruits in Season, Crème Brule, Fruit
Cocktail

*

Coffee





LIGHT

Salad Bar - 6 types

*

Andaluz Gazpacho

*

Selection of Cold Cuts (6 types), Assorted Cheeses (5 types)

*

Dressings

*

Variety of Breads

Desserts

Fruit Macedonia, Fresh Fruit and Pear Strudel

*

Coffee or Tea

LOW IN CALORIES

Salad Bar - 6 types

*

Entrees

Vegetables with Roquefort sauce, Peppers stuffed with tuna and salmon

*

Main Course

Fish Fingers, BBQ Ribs, Chicken wings, Chicken & Beef Satay

*

Side Dishes

Pacific Rice, French Fries & Vegetable Tempura

*

Desserts

Strawberry Mousse, Lemon Pie & Fresh Fruit

Coffee or Tea



VIVA MEXICO

Bean Salad

*

Bean with Bacon Salad

*

Corn with Pico de gallo Salad

*

Tomato Salad

*

Fish Ceviche

*

Guacamole

*

Tortilla Soup

*

Chicken Tostadas

*

Potatoes with chorizo

*

Mixed Fajitas

*

Garlic Fish

*

Prawns al cilantro

*

Chicken in Red Mole

*

Mixed vegetables, Mexican Rice, Refried Beans

*

Ranchera, Mexican, & Green Salsa with Corn Chips

*

Rice Pudding, Mango, Mousse de mango, Three Milk cake, Coconut Flan,

*

Tropical Fruits

*

Coffee de olla



DELUXE MEXICAN

Salad Bar - 6 types

Entrees

Prawn Ceviche, Avocado stuffed with crack, beef salpicon with cilantro, and seafood escabeche

*

Tlalpeño Soup

*

Main Courses

Chicken Breast with Green Mole sauce, Beef Fillet with bosh sauce, Fish in cilantro sauce, octopus, pork loin in achiote, Pork Skin in red sauce and prawns al guajillo pepper

*

Side Dishes

Azteca rice, potato with chorizo, Charro beans, peppers with cream

*

Desserts

Rice Pudding, Banana with coconut pie, pumpkin, Fried Milk

*

Coffee or tea



PREPARE YOUR OWN

Salad Bar - 5 types

Tomato, cheese, and Basil
Carrot, potato, waldorf, celery with pineapple, nicoise, cucumber, Russian,
Pasta with four Dressings

Cold Cuts

Salami, Ham, Canadian ham, turkey, chicken, roast beef

Cheeses

Cream, Danish yellow, white, Dutch

French bread

Whole Wheat, white, & Garlic

Desserts

Flan, Fruit tart, sacher cake, Tropical fruit, Cheesecake

GRILL

(OUTDOOR ONLY)

Salads

Tomato, avocado, lettuce, cheese platter and three dressings

*

Grilled Chicken, New York, Pork Chops, Rib eye

*

Fish Fillet

*

Rice pilaf

*

Garlic Pasta

*

Baked Potato

*

Mixed Vegetables

*

Ranchera Sauces: Ranchera, Mexican & BBQ

*

Chocolate cake, Fruit Tart, Tropical Fruits, Flan with Caramel and walnut,
Postre d'hotel

*

Coffee





BROCHETTE PARTY

Salads

Tomato, Caesar, Greek, Assorted Cheeses and three types of Dressings

Brochettes

Beef, Chicken, Fish, Prawn, Salmon, Lobster

*

Azafran Rice, Fried vegetables, potato tart, Chef's pasta

Sauces: Roused, Mexican, BBQ, Garlic & Tartar

Desserts

Cheesecake with Strawberries

*

Black Forrest Cake

*

Fruit Cocktail

*

Coffee Flan

*

Lemon Pie

FROM THE PACIFIC

Cream of Lobster

Eggs with Salmon mousse

Stuffed Tomato with Fish

*

Seafood Salad

*

Smoked Fish, Garlic Octopus

*

Fish Fillet with almonds, Prawns with Fine Herbs

*

Calamari meuniere

*

Baked Potato with Rosemary

*

Selection of Vegetables

*

Rice primavera, Fussilli marinara

*

Fruit Tart, Flan, Black Forest Cake, Tropical Fruits

*

Coffee



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LUNCH & DINNERS

CREAMS & SOUPS

Cream of asparagus al sambuca

*

Cream of crab with lettuce al black caviar

*

Cream of Pacific seafood al azafran

*

Seafood Soup a la siciliana

*

Cream of Prawn & Oyster with pepper sauce

*

Duck Consommé with raviolis la esencia de oporto

*

Lobster Bisque

*

Cream of crab with white wine

*

Cream of mushroom with salmon

*

Cream of asparagus & oyster al Cajun

*

Consommé al champagne

*

Cream of scallop with sweet corn & Red pepper

*

Cream of corn al cilantro

*

Cream of mushroom al fried camote

*

Cream of salmon with croutons

*

Beef Consommé al sherry

*

Cream of walnut with kahlua

*

Soup a la campesina

*

Cream of tomato with fine herbs & garlic croutons

*

Chicken Consommé with vegetables & parsley



SALADS

Goat Cheese with spicy tomato

*

Marinated Salmon Fennel style & cream of onion

*

Mozzarella cheese & olive

*

Caesar

*

Mexican

*

Artichoke

*

Lobster in vinaigrette

*

Beef Carpaccio with sesame pasta

*

Mixed Salad with apple vinaigrette

*

Chicken with tomato vinaigrette al chile de árbol

*

Beans with cream cheese and poppy seeds

*

Peppers with tomato sauce and basil

*

TNT

(bean, spinach with tomato, bacon & Roquefort cheese)

*

Three Hearts

(Heart of lettuce, palmito & artichoke with choice of dressing)

PASTAS

Raviolis with pomodoro sauce

*

Linguini mere Michelle
(garlic, onion, tomato, mussels with basil)

*

Fettuccini las Pergolas
(olives, capers, anchovies, garlic, tomato, & salami with Fine Herbs)



MAIN COURSE

Salmon Fillet with capers & mushroom risotto al mascarpone

*

Beef Fillet with red wine and dauphine potato

*

Veal Steak with grilled mushrooms

*

Lobster Medallion termidor Style

*

Lamb a la balsamic essence & grilled mushrooms

*

Fish Fillet with grilled peppers

*

Prawns with tomato & asparagus tips

*

Prawns al Chablis with mushroom risotto

*

Veal Cutlet en tuétano sauce with tempura vegetables

*

Beef Medallions al marsala accompanied by duquesa potato

*

Chicken with mozzarella cheese and red pepper sauce

*

Turkey with pineapple and paprika

*

Chicken Breast a la parmesan
With fettuccini with cream and tomato sauce

*

Beef Tournedos
Grilled with tomato sauce

*

Prawns Fernando Poe
Sautéed with garlic, mushrooms, white wine, & special cream sauce

*

Roasted Duck
With pepper sauce

*

Grilled Pork Fillet mignon
with Rossini sauce



DESSERTS

Opera Cake

*

Lemon Pie

*

Black Forest Cake

*

Mango Mousse

*

French Pastries

*

Chocolate cake

*

Ice Cream

*

Cheese Cake