

Ciudad Holiday Lunches: **Platillos de la Casa**

Beverages iced tea, soft drinks, and coffee

Pan con Comilona / Flatbreads and Spreads

Chile Lime Flatbreads

flour tortilla brushed with cayenne and lime and baked until crisp; served with olive tapenade

Seeded Flatbreads

sesame, poppy, and flax seeds and garlic on crispy flour tortilla; served with latin hummus

Entrada / Starter

Cranberry and Sherry Poached d'Anjou Pear

filled with cabrales blue cheese; served warm with dried cranberry and walnut relish

Platos Principales / Entrees

guests select one of the following entrees

Grilled Guava Glazed Turkey Breast

with cornbread stuffing, mashed boniato yams, and roasted corn

Latin Chopped Salad

with tomato, avocado, cuzco corn, calypso beans, cabrales cheese, mixed greens, and honey chipotle vinaigrette

Lamb Picadillo Empanadas

with creamy mint mojo, ancho salsa, and green salad

Postre / Dessert

Chef's Assortment of Seasonal Desserts

served with coffee and hot tea

\$19.50 per person
does not include 8.25% tax, 3% service charge, and 18% gratuity

Ciudad Holiday Lunches: El Banquetazo

Beverages iced tea, soft drinks, and coffee

Pan con Comilona / Flatbreads and Spreads

Chile Lime Flatbreads

flour tortilla brushed with cayenne and lime and baked until crisp; served with olive tapenade

Seeded Flatbreads

sesame, poppy, and flax seeds and garlic on crispy flour tortilla; served with latin hummus

Ensalada / Salad

Blood Orange, Coriander, and Jicama Salad served individually
tossed with watercress and toasted coriander vinaigrette

Entrada / Starter

Fried Spanish Brie with Warm Honey served family style
served with homemade crackers and grilled fig, celery, and pomegranate salsa

Platos Principales / Entrees

guests select one of the following entrees

Grilled Guava Glazed Turkey Breast

with cornbread stuffing, mashed boniato yams, and roasted corn

Chopped Salad with Marinated Grilled Shrimp

with tomato, avocado, cuzco corn, calypso beans, cabrales cheese, mixed greens, and honey chipotle vinaigrette

Carnitas Plate

slow roasted niman ranch pork served with mashed yuca, black beans, fried plantains, and grilled corn salsa

Stuffed Chayote Squash Gratin

roasted sweet chayote stuffed with grilled vegetables
baked in cotija cheese sauce with pickled piquillo peppers

Postre / Dessert

Chef's Assortment of Seasonal Desserts

served with coffee and hot tea

plus

Take Home Holiday Cookie Box for Each Guest

\$25.50 per person

does not include 8.25% tax, 3% service charge, and 18% gratuity

Ciudad Holiday Lunches: El Festin

Beverages iced tea, soft drinks, and coffee

Pan con Comilona / Flatbreads and Spreads

Chile Lime Flatbreads

flour tortilla brushed with cayenne and lime and baked until crisp; served with olive tapenade

Seeded Flatbreads

sesame, poppy, and flax seeds and garlic on crispy flour tortilla; served with latin hummus

Ensalada / Salad

Blood Orange, Coriander, and Jicama Salad served individually
tossed with watercress and toasted coriander vinaigrette

Entrada / Starter

Fried Spanish Brie with Warm Honey served family style
served with homemade crackers and grilled fig, celery, and pomegranate salsa

Platos Principales / Entrees

guests select one of the following entrees

Grilled Guava Glazed Turkey Breast

with cornbread stuffing, mashed boniato yams, and roasted corn

Peruvian Lobster Causa

chilled potato terrine topped with marinated lobster salad,
olives, tomatos, hard cooked egg, and scallions

Grilled Lamb Chops with Mint Sofrito

served over a bed of warm cous cous, roasted peppers, arugula, and preserved lemons

Trio of Winter Squashes

spaghetti squash with toasted almonds and chipotle sage butter
chile relleno filled with acorn squash succotash and warm goat cheese
butternut squash and roasted pepper paella

Postre / Dessert

Chef's Assortment of Seasonal Desserts

served with coffee and hot tea

plus

Take Home Holiday Cookie Box for Each Guest

\$32.50 per person

does not include 8.25% tax, 3% service charge, and 18% gratuity