



BLOSSOM
HOSPITALITY

Events

CELEBRATIONS | SPECIAL MOMENTS

Coffee Break

SWEETS

1. Mini banana bread
2. Mini brownies
3. Oatmeal cookies
4. Cinnamon rolls
5. Seasonal fruit Skewers
6. Strawberry tart
7. Fruits Parfait - granola and yogurt

SAVORY

1. Mini shrimp and avocado toast
2. Focaccia caprese
3. Italina bread with manchego
y strawberry jam
4. Mini quinoa bowl, edamame, cabbage
and peanut dressing
5. Tzatziki, chips & crudités
6. Grilled chicken cheese and pesto
7. Muhsroom, tomato and avocado
skewers
8. Caprese skewers

SWEET & SAVORY COMBINATIONS

- 2 savory / 1 sweet \$13pp
- 3 savory / 1 sweet \$16pp
- 4 savory / 2 sweet \$22pp
- 5 savory / 1 sweet \$28pp

*Coffee Breaks include water station, coffee,
tea and milks.*





Buffet

Breakfast Buffet

FEELING WELL \$27PP

Juice Station

Orange Juice, green juice (cucumber, pineapple and kale), mango and passion fruit.

1. Homemade tortillas with scrambled eggs, mushrooms, pesto, buffalo cheese.
2. Mini açai bowls with granola and chía
3. Mini fruits skewers
4. Mini caprese skewers
5. Greek yogurt with blackberries and granola
6. Toasts with butter and seasonal jams

AMERICAN BREAKFAST \$33PP

1. Mini cinnamon roll
2. Mini waffle skewers and honey
3. Shashuka eggs
4. Bacon
5. Seasonal fruit juice
6. Toasts with butter and seasonal jams
7. Fruit skewers

TICO STYLE \$36PP

1. Gallo Pinto
2. Scrambled Eggs
3. Homemade tortillas
4. Local cheese
5. Sourcream
6. Pico de gallo
7. Sweet plattains
8. Orange Juice
9. Coconut Pancakes
10. Fruit Skewers

All stations include, water, coffee, tea and milks



Lunch Buffet

HEALTHY \$33PP

Salad Bar

Lettuce, tomato, cucumber, carrots, mushrooms with olive oil, corn and quinoa

Dressings: Peanut or honey mustard

Starters *(Pick 1 option)*

1. Ceviche
2. Burrata cheese salad
3. Quinoa Tabule

**Extra starter \$10pp*

Main Course *(Pick 1 option)*

1. Vegetarian Burger
2. Chicken caprese
3. Tenderloin

**Extra main course \$19pp*

Sides *(Pick 1 option)*

1. Sauteed Vegetables
2. Rice
3. Quinoa

**Extra side \$10pp*

Desserts *(Pick 2 options)*

1. Pineapple cashew bites
2. Mini peanut butter brownies
3. Chía pudding
4. Fruit skewers

SPANISH \$66PP

Salad Bar

Mix of lettuce, radicchio, cherry tomato, cucumber, olives, purple onions.

Dressings: Balsamic reduction, or passion fruit

Starters *(Pick 1 option)*

1. Gallega octopus
2. Wine cheese salad
3. Rib pintxos

** Extra starter \$12pp*

Main Course *(Pick 1 option)*

1. Oven Chicken
2. Catch of the Day
3. Tenderloin

**Extra main course \$19*

Sides *(Pick 1 option)*

1. Meat rice
2. Mashed potatoes
3. Grilled vegetables
4. Grilled corn

**extra side \$10pp*

Postres *(Escoger 2 opciones)*

1. Crema catalana
2. Torrijas con helado
3. Churros con chocolate

Todas las opciones son montaje buffet





Dinner Buffet

HEALTHY \$38

Salad Bar

- Mix of lettuce
- Spinach
- Arúgula
- Purple cabagge

Sides *(Pick 4 options)*

- Avocado
- Corn
- Cucumber
- Carrotts
- Purple onions
- Cherry tomato
- Radish

Dressings

- Balsamic
- Honey Mustard
- Italian
- Red wine vinagrette

Proteins *(Pick 2 options)*

- Chicken filet
- Mahi mahi
- Cultivated shrimp
- Tuna
- Seabass

Sides *(Pick 2 options)*

- Cous Cous
- Mix Quinoa
- Mashed sweet potato
- Mashed cauliflower
- Grilled vegetables
- Asparragus
- Salted mushrooms

Sauces

- Rosemary and passion fruit
- Lime cream
- Red wine and thyme
- Strawberry basil

PAELLA STATION \$38PP

Green Salad Parmesano

Strawberries and Lime dressing

Paella

Pick:

1. Valenciana: Organic chicken, tenderloin, calamari y cultivated shrimp
2. Seafood Paella: Calamari, cultivated shrimp, mahi mahi, clams, mussels.
3. Vegeterian Paella: Green beans, brussel sprouts, mushrooms, tomato and snow peas

BBQ STATION \$44PP

Organic chicken

Tenderloin

Jumbo shrimp

Chorizo

Handmade tortillas

Guacamole

Pico de gallo

Corn cobs

Sweet plantain





POKE STATION

1 PROTEIN \$26PP
2 PROTEINS \$35PP

Proteins:

Raw Tuna
Raw Salmon
Chicken

Proteins marinated with soy sauce, sesame oil and siracha

Sides:

Sushi rice
Mango
Wakame
Avocado
Carrots
Edamame

TACOS FESTIVAL

2 PROTEINS \$26PP
4 PROTEINS \$35PP

Proteins:

Tenderloin
Cultivated shrimp
Organic chicken
Chorizo
Mushrooms

Sides:

Handmade tortillas & flour tortillas
Cabagge salad with mango
Guacamole
Pico de gallo

Dressing:

Honey mustard
Ranch



SPECIAL THEME \$82PP

Salads *(Pick 2 options)*

- Thai salad with pasta vermicelli and cultivated shrimp
- Seaweed tuna salad
- Green papaya salad with peanut dressing and miso

Starters *(Pick 2 options)*

- Springs rolls
- Gyosas (pork, cultivated shrimp)
- Tempura vegetables
- Chicken Satay, peanut dressing

Sushi Rolls *(Pick 2 options)*

- Spicy tuna
- Maki salmon
- Kanikama roll
- Veggie roll
- Shrimp tempura roll

Main Course *(Pick 2 options)*

- Cashew chicken in oyster sauce
- Pad thai with cultivated shrimp
- Chicken fried rice, meat, cultivated shrimp, vegetarian
- Miso soup
- Green, yellow or red curry (cultivated shrimp, organic chicken, meat, or chickpeas)
- Fish soup with coconut milk

Sides *(Pick 2 options)*

- Jasmine Rice
- Sesamo veggies
- Green salad with ginger dressing
- Coconut Rice

Sauces *(Pick 2 options)*

- Teriyaki
- Anguila
- Sweet chili
- Tamarindo



TICO BUFFET \$38

Proteins *(Pick 2 options)*

- Achiotado chicken
- Chorizo
- Tenderloin
- Cultivated shrimp
- Mahi mahi

Sides *(Pick 2 options)*

- Rice
- Beans
- Pico de gallo
- Handmade tortillas
- Sweets plattains
- Cabage Salad

Dessert *(Pick 2 options)*

- Coconut Cajeta
- Caramel Flan
- Arroz con leche
- Tres leches
- Churros with chocolate





A La Carte



Plated Breakfast

TYPICAL BREAKFAST \$27PP

1. Gallo Pinto
2. Sweet platains
3. Scrambled eggs
4. Sour cream
5. Local cheese
6. Toasts and jam
7. Fruits

GRINGO BREAKFAST \$38PP

1. Tropical fruit
2. Orange Juice
3. Waffles
4. Honey
5. Any style eggs
6. Bacon
7. Butter
8. Toasts and jam

All stations include water, coffee and tea stations

MAKE YOUR OWN

SMOOTHIES STATION \$12PP

1. Frozen Fruits
2. Coconut, oatmeal or almond milk
3. Orange Juice
4. Peanut butter and cacao
5. Protein powder

Suggestions:

Pink Lady (dragon fruit, mango, coconut milk, honey?)

Sunrise (banana, mango, ginger, turmeric, cinnamon, almond milk, honey)

Cacao Nut (banana, peanut butter, cacao, almond milk)

MIMOSAS AND BELLINI STATION \$22PP

1. Orange Juice
2. Peach Juice
3. Bubbles

Plated Lunch or Dinner

STARTERS

1. Cobb Salad \$19
2. Quinoa Tabule \$16
3. Chicken Ceasar Salad \$17
4. Kale Salad \$15
5. Pejibaye Cream \$ 14
6. Seabass Tiradito \$16
7. Tuna Tartar \$17
8. Cononut Shrimp \$ 19
9. Octopus Carpaccio \$ 20
10. Chicken Skewers \$ 15
11. Seafood Causa \$ 18

MAIN COURSE

1. Oven organic chicken \$24
2. Fish Papillote \$27
3. Glazed pork ribs \$ 23
4. Catch of the day with butter sauce \$30
5. Seafood creamy rice (risotto) \$ 36
6. Arroz chaufa (peruvian rice) \$ 33
7. Tenderloin with plums sauce \$ 41
8. Oven red snapper \$32
9. Vegetarian pasta \$ 31
10. Vegetarian Lasaña \$ 29

DESSERTS \$11

1. Lime and fruits tart
2. Mousse
3. Tiramisú
4. Mini churros with chocolate
5. Torrija with strawberry sorbet
6. Brownie
7. Yogurt with strawberry compote
8. Mini trío (*pick 3 desserts*)



Passed hors d'oeuvres

\$59PP

BOCAS

Hot *(Pick 2 option)*

1. Serrano ham croquetas
2. Pintxos
3. Fried calamari
4. Cauliflower wings
5. Gallega octopus
6. Paella cups
7. Suckling pig cups

Cold *(Pick 2 options)*

1. Gazpacho
2. Heart of palm Ceviche
3. Green mango Ceviche
4. Tabule
5. Tuna tartar
6. Marinated olives

Sweets *(Pick 2 options)*

1. Brownies
2. Coconut cajetas
3. Fruit tart
4. Arroz con leche
5. Churros with chocolate
6. Mini lime pie



Dinner

A la carte options from Pots & Bowls and Pascual menus.

A LA CARTA PREMIUM

White meats \$54pp

- Oven seabass with cookies and parmesan crust and capers sauce
- Grilled salmon with mashed sweet potatoes, asparagus and lime sauce
- Grilled lobster with cous cous, mini vegetables and passion fruit sauce
- Surf and Turf skillet with cultivated shrimp, tenderloin and garlic butter
- Seared tuna, coconut jasmine rice, sesame and soy glazed vegetables
- Congrio, arroz con aguacate y relish de pejibaye.
- Oven organic chicken with yogurt sauce
- Sous Vide suckling pig
- Yellow curry with chickpeas and organic chicken

Red Meats \$63pp

- Cowboy con papas baby al romero y aceite de trufa.
- Tenderloin, mashed potatoes, broccoli green pepper sauce

Vegetarian \$38pp

- Sweet and sour eggplant
- Roasted cauliflower with bacon, parmesan cheese and balsamic reduction
- Whisky caramelized baby carrots
- Summer salad: mix lettuce, pecan nuts, dehydrated blueberries, onions, cherry tomato, cucumber, basil-lime dressing
- Cobb salad, mix of lettuce, egg, bacon, blue cheese, cherry tomato, avocado, blackberry blue cheese dressing





Drinks

Drinks

3 HOUR SERVICE

STANDARD \$65 (ADD 1 hour \$19)

- Cacique
- Cachaça
- Abuelo 7 años
- Tequila Milagro Silver
- Gin Beefeater
- Titos Vodka
- Aperol
- Jim Beam

BEER

- Imperial
- Pilsen

WINE

- House wine
- Spicy Margaritas, Gin and Tonics, Aperol Spritz, Mojitos
- Orange juice , sodas, ice tea

PREMIUM \$75 (ADD 1 hour \$25)

- Cacique
- Cachaça
- Abuelo 12 años
- Tequila 8 plata
- Gin Bombay
- Ketel One
- Aperol
- Jack Daniels

BEER

- Imperial - Pilsen - Bavaria

WINE

- El Enemigo Chardonnay
- Clos de los Siete Malbec Blend
- Whispering Angel Rose

- Spicy Margaritas, Gin and Tonics, Aperol Spritz, Mojitos, Sangria
- Orange juice, sodas, ice tea, smoothies

DELUXE \$98 (ADD 1 hour \$32)

- Cacique Superior
- Abuelo 12 años
- Tequila Milagro Añejo
- Gin Tanqueray
- Titos Vodka
- Aperol
- Johnny Black
- Jack Daniels
- Old Parr

BEER

- Imperial
- Pilsen
- Heineken
- Corona
- Estrella Gluten Free
- Papagayo IPA

WINE

- Gemma Di Luna Prosecco
- Alma Fría, Chardonnay
- Marques del Riscal Finca torrea Tempranillo

Pick your favorite cocktails

- Orange Juice, sodas, ice tea , smoothies

FRIENDLY BAR \$40
(ADD 1 hour \$13)

BEER

- Imperial
- Pilsen
- Papagayo IPA

WINE

- Estancia Pinot Noir
- Ventisquero Sauvignon Blanc
- Orange juice, sodas, ice tea, smoothies, limonada





Additional Fees

Private Chef Fee \$60

Tortillas Station Cook Fee \$25

Live Paella Station Cook Fee \$25

Live Bbq Station Cook Fee \$25

Bartender Station Set up

Outside restaurant \$150

Food Station Set up

Outside restaurant \$250





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Contact Us

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