

Peacocks

Menu # A

Appetizers

Wild Mushroom cream soup

A combination of wild mushrooms sautéed with white wine and a touch of cream

Or

Green Organic Salad

Fresh herbs and green organic lettuce in a tasty mustard vinaigrette dressing

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Main Courses

Fish Filet in Oriental Sauce

Grilled with vegetables served in black oriental tarragon sauce

Or

Center cut filet with Bordeaux and Roquefort Sauce

Tenderloin Sautéed in black butter, bathed in a red wine sauce with a touch of Roquefort cheese

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Dessert

Chocolate Mousse

Menu # B

Appetizers

Boston Lobster Chowder

Classic Chowder Boston style with lobster bites and touch of chipotle pepper

Or

Mixed Salad with Goat Cheese

Lettuces, endives and spinach, aromatic herbs with goat cheese and roasted nuts

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Main Courses

Blackened Salmon Filet

Blackened with our unique three chile mix grilled and served with fresh orange salad

Or

Center cut filet with bordeaux and Roquefort Sauce

Tenderloin Sautéed in black butter, bathed in a red wine sauce with a touch of Roquefort cheese

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Dessert

Chocolate Mousse

Menu # C

Appetizers

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Tritico de mare

Shrimp, scallops and calamari sautéed in olive oil with garlic and fine herbs: finished in the oven with parmesan and marinara sauce

Or

Onion Soup

Or

Caesar Salad

Romaine lettuce in the traditional dressing, croutons and fresh pepper

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Main Courses

Fettuccini Cartoccio

Traditional oven backed fettuccini topped with sautéed mixed seafood, tomato sauce, slightly spicy

Or

New York cut filet in green pepper corn Sauce

Sautéed in a green pepper sauce with its own juice reduction

Or

Pecan crust Chicken

With Balsamic sauce & onions

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Dessert

Apple Strudel

OPEN BAR OPTIONS

NATIONAL

Beer: Sol
XX
XX Ambar
Bohemia
Tecate

Soft Drinks:
Water
Soda
Margaritas
Piñas Coladas

Ron:
Bacardí Añejo
Bacardí Blanco
Bacardí Solera

Vodka:
Oso Negro
Sminroff

Whisky:
J&B
J Walker Etiqueta Roja

Tequila:
Cuervo especial

Brandys:
Don Pedro
Presidente

Licores:

Anis del mono dulce Importado
Café Kalhua Tradicional
Cinzano Rojo

Vino Tinto o Blanco de la casa

INTERNATIONAL

Beer: Sol
XX
XX Ambar
Bohemia
Tecate

Soft Drinks:
Water
Soda
Margaritas
Piñas Coladas

Ron:
Bacardí Añejo
Bacardí Blanco
Bacardí Solera
Malibu
Captain Morgon

Tequila:
1800
Cazadores
Herradura Reposado
Julio Reposado
Tres Generaciones

Vodka:
Oso Negro
Sminroff
Absolut Azul
Absolut Citron
Absolut Mandarina
Van Gogh
Finlandia
Beeteather

Whisky:
J&B

J Walker Etiqueta Roja

Brandys:

Azteca de Oro
Fundador

Licores:

Anis del mono dulce Importado
Café Kalhua Tradicional
Cinzano Rojo
Licor del 43
Amareto Disonoro

Vino Tinto o Blanco de la casa

PREMIUM

Beer: Sol

XX
XX Ambar
Bohemia
Tecate

Soft Drinks:

Water
Soda
Margaritas
Piñas Coladas

Ron:

Bacardí Añejo
Bacardí Blanco
Bacardí Solera
Havana Club Siete Años
Havana Club Tres Años

Malibu
Captain Morgon

Tequila:

1800
Cazadores
Herradura Añejo
Herradura Reposado

Tres Generaciones
Oro Azúl

Julio Reposado

Vodka:

Oso Negro	Grey goose
Sminroff	Ketel One
Absolut Azul	Sky
Absolut Citron	Van Gogh
Absolut Mandarina	Finlandia
Beeteather	

Whisky:

J&B	Etiqueta Gold
J Walker Etiqueta Roja	Glenfiddich
Chivas Reagal	

Brandys:

Azteca de Oro
Fundador

Licores:

Anis del mono dulce Importado
Café Kalhua Tradicional
Cinzano Rojo
Licor del 43
Amareto Disonoro
Bailey's
Midori de Melón
Drambule
Dubonet
Frangelico Importado
Gran Marnier Rojo

Vino Tinto o Blanco de la casa