

SATURDAY - MENU

BREAKFAST

Eggs and or omelet prepared individually for each guest

Pancakes & "American Breakfast Sausages Links"

Traditional "Costa Rican Gallo Pinto" (consists of brown rice, black/red beans, sweet peppers, onions and we always sprinkle in some kernels of fresh sweet corn)

Hand Made Tortillas (Baked) with cilantro onion, sweet peppers, jalapeños, cheese, butter & jellies

Variety Fresh fruits such as melons, watermelon, papaya, bananas, mangos, pineapple, blueberries, strawberries, grapes, oranges, peaches, kiwi and sliced apples (Subject to seasonal availability)

Costa Rican Coffee, sweet cream available and if you wish to freshen up your coffee, our bar can prepare a shot of Costa Rica Golden Cream and/or the legendary Brogans Irish Cream Liqueur

Fresh juices such as orange, mixed fruits and tomato.

**A selection of cereals, cream of wheat, oatmeal, and/or teas are available request prior to arrival.*

LUNCH

Fish Tacos (Grilled Dorado-mahi-mahi) with lime, cilantro and mango salsa. Wrapped in the Tortilla of the Day. (Chef's selection of either corn or soft flour Tortillas).

Chef Dona Doris' famous recipe for Pasta Verde

Mixed fruit plate of Purple and Green Grapes and other fresh seasonal fruits.

Alternative for Non-Fish Eaters: Cubed Chicken Breast with lime, cilantro & mango salsa.

DINNER



Fresh Garden Salad served separate before the main course consisting of cucumbers, heart of palm, tomatoes, avocados, shredded carrots, purple onions, and croutons.

Grilled Skewers: 4 jumbo shrimp, sweet peppers (red & green), onions, cherry tomatoes and a second skewer of 4 grilled tenderloin beef cubes, sweet peppers, squash, sweet round onions, cherry tomatoes & a couple of small whole mushrooms. Served with Grilled Fresh Pineapple.

Grilled Fresh Zucchini Medallions sprinkled with Lemon Pepper

Costa Rican Green Beans

Hot fresh bread with real whipped butter

Delicious seasonal desserts are served with all dinners

*** Alternative for Vegetarians: Vegetable skewer – mushrooms, sweet chili peppers, squash, cherry tomatoes, and pineapple.*



Unlimited Alcoholic and non-alcoholic drinks included while consumed on the premises.

**** We are able to accommodate Vegetarians, Vegans, Gluten-Free & Shellfish or Peanut Allergies ****

***** Special dietary menus must be pre-arranged with the sales office 21 days prior to arrival. *****

SUNDAY - MENU

BREAKFAST

Eggs and or omelet prepared individually for each guest

Crispy bacon

Platanos Maduros Cocinados (Cooked Platanos)

Traditional Costa Rican Gallo Pinto (consists of brown rice, black/red beans, sweet peppers, onions and a sprinkling of fresh sweet corn)

Toasted English Muffin, butter & jellies

Fresh fruits (subject to seasonal availability) such as melons, watermelon, papaya, bananas, mangos, pineapple, blueberries, strawberries, grapes, oranges, peaches, kiwi and sliced apples

Costa Rican Coffee, sweet cream available and if you wish to freshen up your coffee, our bar can prepare a shot of Costa Rica Golden Cream and or the legendary Brogans Irish Cream Liqueur

Fresh juices orange, mixed fruit juice, and/or Tomato juice

Mimosas (½ Sparkling Wine, ½ Orange Juice)
**Sunday Morning Breakfast Only*

**A selection of cereals, cream of wheat, oatmeal, and/or teas are available request prior to arrival.*



Unlimited Alcoholic and non-alcoholic drinks included while consumed on the premises.

LUNCH



Baked Tortilla-Lime Crusted "Pacific Mahi Mahi" with a side of wild rice, sliced avocados, and corn & flour tortillas

Light Caesar Salad w/Croutons

Hot Bread

DINNER

Large thick cut pork chop slowly barbecued on the outdoor grill

Dinner Salad with tomatoes, cucumbers, sweet corn, fresh avocado slices

Steamed broccoli, cauliflower & carrots

Costa Rican puré de camote (similar to mashed sweet potatoes)

Hot bread and whipped butter

Delicious seasonal desserts are served with all dinners

***NOTE: All Dinner Salads are served on separate plates before the main course.*

**** We are able to accommodate Vegetarians, Vegans, Gluten-Free & Shellfish or Peanut Allergies ****

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MONDAY - MENU

BREAKFAST

Eggs and or omelet prepared individually for each guest

Waffles with Coconut Syrup and Sliced Bananas

Crisp bacon

Traditional Costa Rican Gallo Pinto
(consists of brown rice, black/red beans, sweet
peppers, onions and fresh sweet corn)

Hand Made Tortillas (Baked) with cilantro onion, sweet
peppers, jalapeños, cheese, and butter

Fresh fruits (subject to seasonal availability) such as
melons, watermelon, papaya, bananas, mangos,
pineapple, blueberries, strawberries, grapes, oranges,
peaches, kiwi and sliced apples

Costa Rican Coffee, sweet cream available and if you
wish to freshen up your coffee, our bar can prepare a
shot of Costa Rica Golden Cream and or the legendary
Brogans Irish Cream Liqueur

Fresh juices such as orange, mixed fruits
and/or Tomato Juice.

**A selection of cereals, cream of wheat, oatmeal,
and/or teas are available request prior to arrival.*



*Unlimited Alcoholic and non-alcoholic drinks included
while consumed on the premises.*

LUNCH



"Winnie Chula's Famous Costa Rican Tortilla Soup:
shredded chicken, diced tomatoes, diced onion,
fresh corn, avocados. topped with grated monterey
jack cheese and tortilla strips.

Costa Rican Style Coleslaw

Hot fresh bread

DINNER



Filet of Dorado (Mahi-Mahi) grilled & served
with parsley/dill cream sauce

Mashed potatoes

Steamed vegetable medley

Green salad and fresh avocados

Seasonal desserts are served with all dinners.

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TUESDAY - MENU

BREAKFAST

Eggs and or omelet prepared individually for each guest

Shredded Beef in Costa Rican Red Salsa

Costa Rican Sautéed Papas
(Home Fries Costa Rican Style)

Toast with butter & jellies

Fresh fruits (subject to seasonal availability) such as
melons, watermelon, papaya, bananas, mangos,
pineapple, blueberries, strawberries, grapes, oranges,
peaches, kiwi and sliced apples

Costa Rican Coffee, sweet cream available and if you
wish to freshen up your coffee, our bar can prepare a
shot of Costa Rica Golden Cream and or the legendary
Brogans Irish Cream Liqueur

Fresh juices such as orange, mixed fruits
and/or Tomato Juice.

**A selection of cereals, cream of wheat, oatmeal,
and/or teas are available request prior to arrival.*



*Unlimited Alcoholic and non-alcoholic drinks included
while consumed on the premises.*

LUNCH

Costa Rican Arroz con Camarones
(Rice with Shrimp)

Hearts of palm salad, fresh cucumber,
tomatoes and avocados

Small fruit plate (mixed fruits)

Fresh hot garlic bread and whipped butter

**Alternative for non-shellfish guests:
Costa Rican Arroz con Pollo (Rice with Chicken)*

DINNER



Grilled 8 oz Filet Mignon with a thick rich brown
mushroom wine sauce served with a baked
portabella mushroom covered in cheese, topped
with diced tomato & spices.

Hearts of palm salad

Cooked Squash

Hot fresh bread with whipped butter

Seasonal desserts are served with all dinners

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WEDNESDAY - MENU

BREAKFAST

Eggs and or omelet prepared individually for each guest

Smoked Sausages en Salsa de Barbacoa

Waffles with Costa Rican Coconut Syrup

Traditional Costa Rican Gallo Pinto (consists of brown rice, black/red beans, sweet peppers, onions and fresh sweet corn)

Fresh fruits (subject to seasonal availability) such as melons, watermelon, papaya, bananas, mangos, pineapple, blueberries, strawberries, grapes, oranges, peaches, kiwi and sliced apples

Costa Rican Coffee, sweet cream available and if you wish to freshen up your coffee, our bar can prepare a shot of Costa Rica Golden Cream and/or the legendary Brogans Irish Cream Liqueur

Fresh juices such as orange, mixed fruits and/or Tomato Juice.

**A selection of cereals, cream of wheat, oatmeal, and/or teas are available request prior to arrival.*



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LUNCH



Homemade Costa Rican Pizza Supreme

Italian salad

Fresh fruits (seasonal), such as melons, watermelon, papaya, bananas, mangos, grapes, blueberries, strawberries and pineapple

DINNER



“El Pollo Rico” Costa Rican Rotisserie Chicken

Fresh corn on the cob

Fresh steamed cauliflower with spicy cheese salsa

Caesar Salad w/Croutons

Hot fresh bread with whipped butter

Seasonal desserts are served with all dinners

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THURSDAY - MENU

BREAKFAST

Eggs and or omelet prepared individually for each guest

Small Silver Dollar (Baby) Pancakes

Shredded Beef in Costa Rican Red Salsa

Platanos Maduros Cocinados with cheese

Hand Made Tortillas (Baked) with cilantro onion, sweet peppers, jalapeños, cheese, whipped butter

Traditional Costa Rican Gallo Pinto (consists of brown rice, black/red beans, sweet peppers, onions and fresh sweet corn)

Fresh fruits (subject to seasonal availability) such as melons, watermelon, papaya, bananas, mangos, pineapple, blueberries, strawberries, grapes, oranges, peaches, kiwi and sliced apples

Costa Rican Coffee, sweet cream available and if you wish to freshen up your coffee, our bar can prepare a shot of Costa Rica Golden Cream and or the legendary Brogans Irish Cream Liqueur

Fresh juices such as orange, mixed fruits and/or Tomato Juice.

**A selection of cereals, cream of wheat, oatmeal, and/or teas are available request prior to arrival.*



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LUNCH



Grilled Margarita Chicken Salad:
(Strawberries, mango, avocado, cilantro, small chunks of pineapple and an alcohol-free margarita dressing blend with tender sliced chicken breasts and fresh greens)

Served with Sweet Corn Bread Muffins.

DINNER

Grilled Filet of Dorado (Mahi Mahi) with optional Sauces of the Day such as lemon garlic sauce, Orange Sauce, or Ginger Sauce

Costa Rican mashed potatoes

Fresh green avocado salad with tomatoes, cucumbers, sweet corn, fresh avocado slices

Small serving of Costa Rican Slow Cooked Frijoles (Black, brown and/or red beans – Chef's selection)

Seasonal desserts are served with all dinners.

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FRIDAY - MENU

BREAKFAST

Eggs and or omelet prepared individually for each guest

Costa Rican Sautéed Papas (Home Fries)

Pancakes or Waffles with Costa Rican Coconut Syrup
(prepared individually for each guest)

Traditional Costa Rican Gallo Pinto (consists of brown rice, black/red beans, sweet peppers, onions and fresh sweet corn)

Fresh fruits (subject to seasonal availability) such as melons, watermelon, papaya, bananas, mangos, pineapple, blueberries, strawberries, grapes, oranges, peaches, kiwi and sliced apples

Costa Rican Coffee, sweet cream available and if you wish to freshen up your coffee, our bar can prepare a shot of Costa Rica Golden Cream and or the legendary Brogans Irish Cream Liqueur

Fresh juices such as orange, mixed fruits and/or Tomato Juice.

**A selection of cereals, cream of wheat, oatmeal, and/or teas are available request prior to arrival.*



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LUNCH

Large filet of crispy baked "Tortilla Crusted Mahi-Mahi Lime- Chipotle" served on the side smooth cold avocado sauce.

Costa Rican Spicy Potatoes Picados
(Similar to a potato salad served cold)

Small Italian salad with Fresh Bread

**Alternative for non-fish eaters: Tortilla Crusted Chipotle-lime Crusted Chicken*

DINNER



Chef Don German's Popular Chicken Cordon Blue
(chicken stuffed with ham & cheese) with a mushroom & wine cream sauce

Creamed mashed potatoes and/or white rice with sweet corn

Costa Rican squash

Sliced avocados, heart of palm, cucumbers, purple onions & cherry tomatoes over a bed of fresh romaine lettuce.

Seasonal desserts are served with all dinners

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