BREAKFAST BUFFETS

All buffets are open for a maximum of three hours, food is not available not to go, and drinks include your choices of two selections of the following: orange juice, apple juice, sodas, coffee, hot tea, Maya Prickly Pear ice tea, regular ice tea, or lemonade.

CLASSIC CONTINENTAL BREAKFAST

An Assortment of Fresh Breakfast Pastries, Bagels, Fresh Seasonal Sliced Fruit & Berries, Cream Cheese & Whipped Butter

$9.5

AMERICAN BREAKFAST

Scrambled Eggs, Bacon, Sausage Links, Seasoned Breakfast Potatoes, Toast & Fruit Preserves

$15

OUR CORAZON BREAKFAST

Chilaquiles smothered in a Chile Verde Sauce, Chorizo & Queso Fresco, Seasoned Potatoes, Scrambled Eggs, Flour Tortillas, Your Choice of Two Salsas

$16

POWER BREAKFAST

Honey-Vanilla Yogurt, House Made Granola, Egg Salad, Fruit Salad, Corazon Blueberry Muffins

$12

NOVIA BRUNCH

Seasonal Quiche, Field Green Salad, Assorted Dressings, Waldorf Chicken Salad, Herbed Pasta Salad

$14
All buffets are open for a maximum of three hours, food is not available not to go, and drinks include your choices of two selections of the following: Orange juice, apple juice, sodas, coffee, hot tea, Maya Prickly Pear ice tea, regular ice tea, or lemonade.

BUILD YOUR OWN SANDWICH BAR
Field Green Salad, Assorted Dressings, Herbed Pasta Salad, Shaved Oven Roasted Turkey, Shaved Honey Ham, Shaved Roast Beef, Sliced Swiss, Cheddar & Provolone Cheeses, Sliced Assorted Breads, Assorted Mayo’s & Mustard’s, Lettuce, Tomato, Onions, Pickles, & Brownies
$15

CANTINA BUFFET
Chicken Enchiladas smothered in Red Enchilada Sauce finished with a Mexican Crema, Pork Carnitas, Spanish Rice, Refried or Charro Beans, Fiesta Corn, Flour or Corn Tortillas, Assorted Salsas, Lettuce, Sour Cream, Cheese, Tres Leches
$17

BUFFET ITALIANO
Italian Salad, Meatballs over Penne and House Sauce, Chicken Alfredo, Stuffed Manicotti, Garlic Bread & Mini Cannolis
$18

SOUTHERN BBQ
Bacon-Cheddar Potato Salad, Coleslaw, BBQ Pulled Pork, Andouille Sausage Rolls, Cornbread, Macaroni & Cheese, Baked Beans, & Pecan Pie
$19
LUNCH & DINNER
BUFFETS

ALL AMERICAN BUFFET
Meatloaf, Mashed Potatoes & Gravy, Antipasto Platter, Field Green Salad, Bacon-Cheddar Potato Salad, & New York Style Cheesecake Topped with a Berry Coulis
$19

FIESTA TACO BAR
Chicken Tinga, Braised Pork, Shredded Beef, Refried or Charro Beans, Spanish Rice, Flour or Corn Tortillas, Calabasitas, Assorted Salsas, Cabbage, Sour Cream, Cheese, Chipotle Crema & Flan
$21

A TIME OUT FOR A NIGHT OUT
Herbed-Butter Roasted Salmon, Cheese & Fruit Platter, Field Greens Salad, Assorted Dressings, Herbed Pasta Salad, Roasted Brussel Sprouts, Lemon-Vegetable Orzo Pasta, & 7 Layer Chocolate Cake
$23

A DINNER TO REMEMBER
Slow Roasted Pot Roast, Field Green Salad, Assorted Dressings, Dinner Rolls, Whipped Butter, Herbed Roasted Fingerling Potatoes, Seasonal Chefs Vegetables, Creamy Mashed Potatoes, Gravy, Creamed Corn & New York Style Cheesecake with Berry Coulis
$25
YWCA Corazon
Meeting Packages

Complimentary notepads, Pens, Flipchart, Projector, Microphone & Meeting Space

All Day-15 Guest Minimum-priced Per Person at $55

Classic Continental Breakfast

An assortment of fresh breakfast pastries, bagels, fresh seasonal sliced fruit & berries, cream cheese & whipped butter

Choose Lunch Between:

- Build Your Own Sandwich Buffet Bar
- Cantina Buffet
- Buffet Italiano

Half Day Packages Also Available for A.M. or P.M. at $45 Per Person

(Choose between breakfast or lunch menus)

Add $5 per person for groups less than 15 guests.

All day refreshments of coffee, Maya Prickly Pear iced tea, assorted hot teas and water will be included with all packages.
**RECEPTION & PLATTERS**

Small Platter Serves 25 People/Medium Platter Serves 50 People/Large Serves 75
(excludes Shrimp Cocktail)

**GOURMET CHEESE DISPLAY**

Assortment of Chef’s Selection of Four Different Cheeses, Crackers, Fruits, & Spreads
$55 /$85/ $125

**ROASTED VEGETABLE & MOZZARELLA TRAY**

Assorted Herb Vinaigrette Marinated Vegetable Tray served with Mozzarella
Finished with a Drizzle of Balsamic Reduction
$45 /$65/ $95

**FRESH SEASONAL FRUIT & BERRY DISPLAY**

Seasonal Fruit and Berry Assortment (based on availability) Served with Honey-Vanilla Yogurt
$45 /$75/ $105

**ANTIPASTO TRAY**

Herb Marinated & Roasted Vegetables, Chef Selected Charcuterie, Marinated Peppers & Olives, Assorted Cheeses, & Crackers
$85 /$95/ $115

**GARDEN VEGETABLE CRUDITÉ**

Served with an Herbed Dressing
$45 /$75 /$105

**CHILLED SHRIMP COCKTAIL**

Served with Cocktail Sauce & Lemon Wedges
50 Prawns ($125) or 100 Prawns ($250)
APPETIZERS & HORS D' OEUVRE’S

All appetizers and Hors d’oeuvre are priced at $5 per person with two selections each.

Chips, Salsa & Guacamole
Meatballs
Bruschetta
Stuffed Mushrooms
Ceviche
Taquitos
Mini Chimis
Mini Tostadas
Chorizo Stuffed Dates
Mexican Shrimp Cocktail
Gazpacho
Caprese Skewers
Bacon Wrapped Jalapeno

You may also customize any selections, please consult with the Chef.