



T H O M P S O N
PLAYA DEL CARMEN

BANQUET MENUS

BREAKFAST



CONTINENTAL BREAKFAST

Minimum Guests: 20

- Freshly Squeezed Orange and Grapefruit Juice
- Seasonal Fruit Juices
- Sliced Seasonal Fruit
- Assortment of Cereals with Whole and Skim Milk
- Freshly Baked Pastries:
 - Banana Bread, Nut Bread, Blueberry Muffins, Croissants, Caramelized Puff Pastry Sticks, Beguettes and Sunflower-Rye Bread, Bagels
- Homemade Fruit Preserves and Tulum Organic Honey, Butter and Cream Cheese
- Freshly Brewed Coffee and a Selection of Aromatic Tealeaves Teas

NATURALLY HEALTHY

Minimum Guests: 20

- Freshly Squeezed Juices:
 - Valencia Orange, Pink Grapefruit, Carrot, Apple and Green Chaya Juice
- Chilled Fruit Soy Milk Smoothies (two kinds)
- Farm Egg White Frittata with Seasonal Organic Vegetables
- Seasonal Fruit and Berries with Individual Organic Low Fat and Fruit Yogurts
- Grapefruit Segments with Dried Apricots
- Home Made Granola
- Freshly Baked Pastries:
 - Multicereal Croissants, Sugar Free Lemon Muffins, All Bran and Raisin Cake, Linseed Cookies, Sunflower Seed and Rye Bread.
- Low Fat Greek Yogurt Parfait with Berries
- 2% Skim Milk and Soy Milk
- Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Herbal and Fruit
- Tealeaves Teas



THOMPSON
PLAYA DEL CARMEN

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BREAKFAST BUFFET



LOCAL

Minimum Guests: 25

- Freshly squeezed juices: orange and grapefruit
- Seasonal fruit with guava, strawberry, pineapple & chaya smoothie.
- Sliced seasonal fruit
- Assortment of cereals with whole and skim milk
- Freshly baked Mexican pastries:
 - Conchas, orejas, chocolatinas, banana bread, corn bread, polvorones, Dried fruit, seven grains bread, rustic bread and bolillos
- Homemade seasonal fruit preserves
- An assorted mexican cheese and fruit ates
- Huevos revueltos Mexican style with tomato, chile xcatic, onions and cilantro
- Poached farmed eggs served with Valladolid chorizo and potato hash browns topped with hollandaise chipotle
- Refried black beans
- Chilaquiles: Homemade corn tortilla chips tossed with green or red Sauce.
 - Served with pulled roasted chicken and topped with sour cream, Chiapas cheese, cilantro, radish and onion.
- Traditional Yucatecan tamal
- Chicken tinga with chipotle, roasted tomato & guajillo Souce, onion, cilantro
- Mexican Hot Chocolate, Coffee de Olla and Teas

BREAKFAST SPECIALTY ADD-ONS

Thompson Playa del Carmen recommends that you add one or more of the following items to your choice of breakfast buffet:

- Traditional homemade mexican Palanqueta Bar
- Homemade coconut or almond milk smoothie shooters
- Fresh fruit and Berries Skewers
- Selection of healthy energy bars
- Traditional guacamole and wood grilled roasted tomato Souces with chips
- Bircher muesli, dried apple, skim milk, raw oats, almonds, sunflower seeds
- Assortment of donuts
- Chilean cured salmon, cream cheese, red onions, tomato, capers and homemade bagels
- Low fat organic vanilla yogurt and berries parfait

SIGNATURE ITEMS (PRICING PER PLATE)

Chef's craving signature items

- Oysters 6 pcs and glass of prosecco
- Giant Clams with cucumber & habanero mignonette 6 pcs
- Daily ceviche
- Pan crusted brioche French toast, cured plums, lemon requesón, maple syrup
- Buttermilk pancakes, coconut crème fraiche, ginger hibiscus jam, maple syrup
- Flaxseed waffles, banana, piloncillo syrup, cacao crumble
- Classic Benedict eggs with hollandaise sauce
- Pa amb tomaquet
- Rustic bread with tomato and Iberia ham
- Croissant with caviar, crème fraiche and creamed eggs
- Sourdough toast with creamed eggs and parmesan cheese
- Fried egg with seared foie gras, port wine reduction and chives



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ADD-ONS BREAKFAST STATION

We offer one or more of the following live action cooking stations as an addition to the breakfast buffet that you have selected.



FARM FRESH EGG AND OMELET STATION

Minimum Guests: 15

Chef Attendant required, \$80 per chef per hour

(Thompson Playa del Carmen recommends one Chef per 25 guests)

- Omelet Made to Order with Farm Fresh Eggs, Egg White or Egg Beaters to Include Choice of: Mushrooms, Scallions, Baby Spinach, Green Asparagus, Sweet Peppers, Tomato, Black Forest Ham, Smoked Norwegian Salmon, Apple Wood Smoked Bacon, Valladolid Chorizo, Goat Cheese, Manchego Cheese, Cheddar, Swiss Cheese,
- "Huevos Rancheros" with Red or Green Souce, Cream Cheese and Sour Cream

MEXICAN STATION

Minimum Guests: 15

Chef Attendant required, \$80 per chef per hour

(Thompson Playa del Carmen recommends one Chef per 25 guests)

Optional: Live Tortilla Maker: \$80 per hour

- Quesadillas with Flour or Homemade Corn Tortillas
 - Includes Choice of: Grilled Chicken, Arrachera Beef, Chorizo, Zucchini Flower, Seasonal Vegetables, Wild Mushrooms or Shrimp
- Smoky Chicken Hard Tacos "Flautas", Smoked Oaxaca Cheese Corn Empanadas
- Guacamole, Sour Cream, "Pico de Gallo", Red and Green Mexican Souces and Jalapeño Peppers

FRENCH TOAST, PANCAKE AND WAFFLE STATION

Minimum Guests: 15

Chef Attendant required, \$80 per chef per hour

(Thompson Playa del Carmen recommends one Chef per 25 guests)

- Buttermilk Pancakes, Belgian Waffle and Oaxacan Vanilla French Toast
 - Served with Fresh Berries, Fruit Coulis, Crème Fraiche, Whipped Cream, Caramel Pecan Sauce, Maple Syrup, Goat Milk Caramel Sauce or Nutells

JUICE AND SMOOTHIE BAR STATION

Minimum Guests: 15

Bar Attendant required, \$80 per Barman per hour

(Thompson Playa del Carmen recommends one Barman per 25 guests)

- Orange, Grapefruit, Chaya, Carrot, Pineapple, Papaya, Apple, Bananas, Watermelon, Honeydew Melon, Mango, Cucumber, Celery, Spinach, Mint, Parsley, Basil, Organic Honey, Agave Honey, Spirulina, Wheat Grass, Protein Powder, Flaxseed, Organic Skim, Whole Milk and Yogurt



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BREAKS



HEALTHY

Minimum Guests: 20

- Carrot-Orange Juice, Green chaya juice
- Fresh Fruit Skewers, Mango Yogurt Dip
- Ginger-Apple Bran Muffins
- Banana Soy Milk Smoothies
- Lemon Cucumber Water
- Granola Bars
- Freshly Brewed Coffee, Decaffeinated Coffee, Hot Chocolate
- Tealeaves Tea Selection

BAKERY & PASTRIES

Minimum Guests: 20

- Mini Strawberry Shortcakes With Vanilla Cream
- Blueberry Cupcakes with Lemon frosting
- Mini mango and orange Smoothies
- Mini lemon Tart with lavender Cream
- Chocolate Dipped Strawberries
- Mini chocolate tart with hazelnut
- Freshly Brewed Coffee, Decaffeinated Coffee, Hot Chocolate,
- Tealeaves Tea Selection

SALTY & SAVORY

Minimum Guests: 20

- Assortment of French Fries; Parmesan, Rosemary and Truffled
- Grilled Cheese Sandwiches; Cheddar, Manchego and Chihuahua
- Patch garden Vegetables Crudités, Hummus and Blue Cheese Dip
- Fresh Ice Tea and Soft Drinks
- Freshly Brewed Coffee, Decaffeinated Coffee, Smoothies, Nespresso and Tealeaves Tea Selection

COFFEE BREAK

INDULGENCE

Minimum Guests: 20

- Vanilla, Chocolate and Strawberry Ice Cream
- Whipped Cream, Chocolate, Caramel and Berries Sauce
- Banana, Chocolate Chips, M&Ms, Oreo Cookie, Snickers, Reeses Peanut Butter and Cherries
- Freshly Baked Chocolate Chip Cookies, Peanut Butter-Oatmeal and Raisin Cookies
- Freshly Brewed Coffee, Decaffeinated Coffee, Tealeaves Tea Selection

AUTHENTIC MEXICAN SNACK ADD-ONS

Minimum guests: 15 | Choice of two minimum

- Vanilla, Chocolate and Strawberry Ice Cream
- Whipped Cream, Chocolate, Caramel and Berries Sauce
- Banana, Chocolate Chips, M&Ms, Oreo Cookie, Snickers, Reeses Peanut Butter and Cherries
- Freshly Baked Chocolate Chip Cookies, Peanut Butter-Oatmeal and Raisin Cookies
- Freshly Brewed Coffee, Decaffeinated Coffee, Tealeaves Tea Selection

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LUNCH BUFFET

MEXICAN



MEXICAN

Minimum Guests: 20

SALADS BAR

- Guacamole, Salsa Mexicana, Roasted Tomatillo and Tomato Sauce, tortilla Chips
- Jicama, Pineapple and Cucumber Salad, Crushed Peppers, Lime Vinaigrette,
- Nopal Salad, Oregano, Red Onions, Tomato, Lime and Cilantro,
- Caesar Salad, Caesar dressing, Anchovy, croutons, Cotija cheese

CEVICHEs (PLEASE SELECT TWO)

- Mexican Shrimp and Grouper Ceviche, Yucatan Octopus Ceviche, Scallop and Snapper Caribbean Ceviche

SOUP

- Tortilla Soup, Crispy Tortilla Strips, Avocado, Guajillo Pepper, Sour Cream

CHOOSE BETWEEN ANTOJITOS OR TACOS

ANTOJITOS BARBACOA BEEF AND SOUCE VERDE TAMALES (PLEASE SELECT TWO)

- Al Ajillo Shrimp Corn Sopes with Black Beans and Pickled Onion
- Manchego Cheese Quesadilla and Squash Blossom, Chicken and Chorizo
- Flautas with Green and Red Souce

TACOS (PLEASE SELECT TWO)

- Baja Style Grilled Fish
- Battered Fried Shrimp
- Grilled Arrachera Beef
- Marinated Portobello Mushroom and Pepper Fajitas

Handmade Corn Tortillas, Assorted Mexican Souces, Refried Black Beans, Cilantro Rice, Mexican Souces, Sour Cream, Chihuahua Cheese

TLAYUDAS (PLEASE SELECT ONE)

- Oaxacan Grilled Corn Tortilla Topped with Refried Black Beans, Oaxaca cheese,
- Tres Chiles Adobo, Pickled Onions and Your Choice of Chicken, Arrachera or Shrimp

DESSERTS

- "Tres Leches" Cake
- Rice Pudding with Strawberries
- Churros with Caramel Dip Sauce
- "Café de la Olla" Tiramisu.

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LUNCH BUFFET

SAPORI DI'ITALIA



SAPORI D'ITALIA

Minimum Guests: 20

SALADS BAR (PLEASE SELECT TWO OF EACH)

- Caprese Salad: Vine Ripe Tomatoes, Fresh Mozzarella, Basil, Arugula, Extra Virgin Olive Oil and Aceto Balsamico
- Marinated Seasonal Wood Roasted Vegetables to Include Asparagus, Bell Peppers, Eggplant, Fennel
- Organic Mixed Greens and Romaine Lettuce, Cherry Tomatoes, Cucumbers, Carrots, Red Onions, Sweet Corn, Beet Root, Garlic Croutons, Balsamic Vinaigrette
- Grain Mustard vinaigrette and Caesar Dressing, Extra Virgin Olive Oil and Assorted Vinegars

ANTIPASTI

- Pecorino, Gorgonzola, Asiago and Parmesan Cheese
- Prosciutto di Parma, Bresaola, Soppresatta, Salami
- Marinated Olives and Anchovies
- Assorted Artisanal Breads

SOUP

- Minestrone Soup

PASTA AND PIZZA (PLEASE SELECT TWO OF EACH)

- Bolognese Lasagna, Fettuccine al Pesto, Penne with Creamy Porcini Mushroom Sauce, Spinach and Ricotta Ravioli, Capellini with Clam and White Wine Sauce
- Pizza Margarita, Pizza di Prosciutto e Rucola, Pizza di Mare, Pizza di Peperoni, Pizza di Carciofi and Pomodoro

DESSERTS (PLEASE SELECT TWO OF EACH)

- Tiramisu, Torta di Mele, Zuppa Inglese, Biscottis



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LUNCH BUFFET

DELI



DELI

Minimum Guests: 20

SOUP (PLEASE SELECT ONE)

- Creamy Tomato Soup, Parmesan Brioche Croutons and Basil Pesto
- Cauliflower Soup, Truffle, Pumpnickel Crisp
- Chilled Avocado Soup, Chipotle Oil, Crispy Tortilla
- Yucatecan Squash Cream, Wild Mushrooms, Crème Fraiche

SALADS (PLEASE SELECT TWO)

- Organic Mixed Greens, Cucumber, Balsamic Vinaigrette
- Romaine Hearts, Caesars Dressing, Parmesan Croutons
- Penne Pasta, Creamy Cilantro, Fire Roasted Peppers and Cream Cheese
- Baby Mozzarella, Red and Yellow Cherry Tomatoes, Basil Pesto
- Iceberg lettuce, Tomatoes, Red Onion, Gorgonzola, In house Smoked Bacon, Blue Cheese Dressing

GOURMET DELI MEAT SELECTION (PLEASE CHOOSE FOUR)

- Black Forest Ham, Carved Top Sirloin Roasted Beef, Herbed Carved Chicken Breast, Iberian Pork Loin, Iberian Ham, House Smoked Turkey Breast, Artisanal Tuna Preserve, Chilean Salmon cured-in house

GOURMET CHEESE SELECTION (PLEASE CHOOSE FOUR)

- Fresh Mozzarella, Aged Manchego, Aged Cheddar, Chihuahua Monterrey Jack, Gruyere, Swiss Cheese, Brie, Camembert, Gorgonzola

WRAPS (PLEASE SELECT TWO)

- Marinated Portobello Mushrooms, Goat Cheese and Roasted Tomatoes, Balsamic Reduction
- Turkey Club, Smoked Bacon, Romaine, Heirloom Tomatoes, Avocado, Basil Mayo
- Greek, Arugula, Feta Cheese, Red Onion, Kalamata Olives, Oregano Emulsion
- Spicy Tuna Salad, Celery, Red Onion, Avocado and Bib Lettuce

SIDES

- Grilled Vegetables, Assorted Baby Lettuces, Tomatoes, Pickles, Basil Mayo, Sun-Dried Tomato and Chipotle Aioli, Hummus
- Chef's Selection of Healthy and Rustic Breads to include:
 - Seven Grain, Ciabatta, Focaccia, French Baguettes

DESSERTS

- Dulce de Leche Puff Creams
- Strawberry and Lime Tartlets
- Chocolate and Fruit Compote Sponge Cake
- Apple and Cinnamon Tarts with Hazelnut Crispy Meringue

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LUNCH BUFFET

BBQ LUNCH



BBQ LUNCH

Minimum Guests: 20

SALADS (PLEASE SELECT TWO)

- Mixed Baby Green Salad with Olives, Ranch Dressing
- Warm Mustard Potato Salad, Parsley
- Cole Slaw
- Penne Pasta Salad, Fire Roasted Pepper, Creamy Cilantro Dressing

FROM THE GRILL (PLEASE SELECT TWO)

- Honey-Chipotle BBQ Spare Ribs
- Artisanal Argentinean Grilled Sausages
- Texas Style Briskets
- Shrimp Citrus-Molasses Skewers
- Grilled Chicken

SIDES (PLEASE SELECT TWO)

- Baked Idaho Potatoes, Bacon, Sour Cream, Cheddar Cheese, Chives
- Corn on the Cob
- Grilled Seasonal Vegetables
- Slow Baked Molasses Beans

DESSERTS (PLEASE SELECT TWO OF EACH)

- Apple Pie
- Key Lime Pie
- Peach Cobbler
- Iced Summer Fruit Cocktail



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LUNCH BUFFET

CATCH-MENU INSPIRED



CATCH-MENU INSPIRED

Minimum Guests: 20

APPETIZERS (PLEASE SELECT TWO)

- Kelp Salad
- Octopus Salad
- Thai Chicken Salad with Peanut Dressing
- Tempura Rock Shrimp, Spicy Chipotle Mayo
- Crispy Vegetables Summer Roll
- Chicken and Pork Fried Dumplings, Chinese Vinegar

SOUP (PLEASE SELECT ONE)

- Coconut Curry Chicken Soup
- Miso Shiro, Wakame, Scallion, Tofu

SELECTION OF SUSHI ROLLS

- Spicy Tuna, California Style, Vegetable Roll

ASSORTED NIGIRI SUSHI

- Yellow Fin Tuna, Shrimp, White Fish, Eel, Salmon Wasabi, Pickled Ginger, Soy and Tamarind Sauce

MAIN COURSES (PLEASE SELECT TWO)

- Chicken and Shrimp Pad Thai
- Sweet and Spicy Chilli Beef Noodles and Crisp Vegetables
- Stir Fry Veggies
- akimeshi: Traditional Chinese Pork Fried Rice

DESSERTS (PLEASE SELECT TWO)

- Mango Pudding with Chocolate Mousse
- Ginger Spice Cake with Lemon Grass and Citrus Glaze
- Coconut Milk Rice Tartlet and Berries
- Chocolate and Fruit Sushi Rolls

Additional Sashimi and Sushi items are available.



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PLATED LUNCH



PLATED LUNCH

Three Course Lunch or Four Course Lunch

SOUPS (SELECT ONE)

- Sweet Corn Soup, Cotija Cheese, Lime, Cilantro
- Creamy Caramelized Onion Soup, Black Truffle, Gruyere Toast
- Chilled Avocado Soup, Chipotle Oil, Crispy Shallots
- Roasted Tomato Soup, Parmesan Croutons, Basil Pesto
- Yucatan Lime Chicken Soup, Roasted Bell Peppers, Pulled Chicken and Crispy Tortilla Strips

SALADS (SELECT ONE)

- Baby Spinach, Serrano Ham, Manchego, Fennel, Marcona Almonds, Broken Olive Dressing
- Iceberg Wedges, Tomatoes, Roquefort, Applewood Smoked Bacon, Red Onions, Buttermilk Dressing
- Organic Field Mix, Watermelon, Feta, Mint, Pickled Red Onions, Balsamic Vinaigrette
- Mesclun Mix, Seasonal Apples, Cranberries, Goat Cheese, Pine Nuts, Citrus Vinaigrette
- Caesar, White Anchovy, Tortilla Crisps, Chipotle-Garlic Dressing

COLD APPETIZERS (SELECT ONE)

- Seared Yellow Fin Tuna, Summer Beans, Eggs, Olives, Heirloom Tomatoes, Arugula
- Grilled New York Strip Steak, Cambray Potatoes, Shaved Fennel, Arugula, Roasted Garlic Dressing
- Salmon Tartar, Serrano-Citrus Dressing, Avocado and Cilantro Foam, Crispy Tortilla
- Portobello Mushroom Carpaccio, Pine Nut Vinaigrette, Shaved Parmesan, Watercress Salad

HOT APPETIZERS (SELECT ONE)

- Pan Seared Scallops, Shaved Fennel, Roasted Sweet Corn, Grapefruit Reduction
- Jumbo Lump Crab Cake, Jicama- Habanero Remoulade, Sprout Salad
- Chicken Tinga Stuffed Poblano Pepper, Smoky Tomato Souce, Chayote Squash Carpaccio
- Wild Mushroom Risotto, Grana Padano, Black Truffle Shaves

ENTREÉS (SELECT TWO)

- Baked Grouper Tikin Xic, Coconut Rice, Cilantro Sprouts and Achiote Beurre Blanc
- Pan Roasted Seabass Filet, Fava Beans, Farro, Herb Butter, Serrano Ham
- Grilled Flat Iron Steak, Fingerling Potato Confit, Chorizo, Fennel, Parsley Chimichurri
- BBQ Braised Beef Short Rib, Sweet Potato, Haricot Vert, Crispy Onion
- Tamarind-Chipotle Glazed Chicken Breast, Poblano Mashed Potatoes and Grilled Baby Carrots

DESSERTS (PLEASE SELECT TWO)

- Pistachio Crème Brulee with Amarena Cherries
- Cheese and Pink Guava Mousse, Raspberry Jelly with Orange and Yogurt Sorbet
- Chocolate Fudge Brownie with Red Fruit Compote and Caramel Ice Cream
- Peanut Butter with Chocolate Sponge Cake, Chocolate Mousse and Coffee Ice Cream
- Apple and Cinnamon Rustique Pie with Hazelnut Roasted Meringue and Vanilla Ice Cream
- Mascarpone and Balsamic Red Fruit Compote, Graham Cracker Crumbs, Strawberries and Cream Ice Cream

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RECEPTIONS



PASSED HORS D'OUVRES

Minimum items: 7 per guest

Minimum guests: 10

Thompson Playa del Carmen recommends at least 2 hot and 2 cold items per guest.
Prices are per item.

COLD

- Blue Corn Tuna Tostada with Chipotle Aioli
- Chilled Avocado Soup with Crispy Tortilla
- Jicama Roll with Crab Meat and Pickled Julienne Vegetables
- Balsamic Vinegar Marinated Mozzarella and Cherry Tomato Skewer in Gazpacho Shot
- Mexican Seafood Ceviche
- Shrimp Cocktail With Creamy Avocado
- Beef Carpaccio, Truffle Remoulade, Onion Toast
- Home-cured Salmon, Citrus Crema and Ikura
- Grilled Tlayuda, Ensenada Aged Goat Cheese, Epazote Pesto and Corn Sprouts
- Caribbean Lobster Tartar with Mint Mojito
- Tuna Poke, Avocado Mousse, Tiny Chives, Rice Crackers
- Foie Gras Lollypop, Caramelized Nuts and Balsamic Reduction
- Sevruga Caviar with Roasted New Potato and Crème Fraîche
- Beef Tataki, Avocado, Pickled Tomatillos and radish sprouts
- Chilled Green Gazpacho and Toasted Almonds

HOT

- Duck Confit Escabeche Corn Sope
- Porcini Mushrooms Risotto Fritters
- Coconut Shrimp and Mango-Habanero Souce
- Short Rib empanadas, Tamarind-Chipotle Glaze
- Corn and Chaya Gorditas, Pork Belly, Lettuce, Crema and Green Souce
- Flank Steak Skewers with Avocado and Green Tomato Souce
- Shrimp Empanada with Serrano-Cilantro Aioli
- Crispy Chicken Tacos with Chipotle Green Souce
- Seafood Spring Roll with Sweet and Sour Sauce
- Seared Foie Gras, Pedro Ximenez Reduction and Almond Powder
- Crab Cakes with Spicy Aioli
- Roast Duck Breast, Cilantro, Red Chilli, Sweet Mole, Corn Tostada
- Grilled Chicken Skewers, Pasilla-Honey Adobo
- Corn Sopes, Al Ajillo Shrimps, Black Beans, Pickled Onions

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THOMPSON
PLAYA DEL CARMEN

BRUNCH STATIONS

One Hour



RAW BAR STATION

Minimum Guests: 20

- Fresh Ensenada Jumbo Shrimps, Pacific Black Mussels, Chocolata Clams
- Baja Crab Claws and Poached Caribbean Lobster Salad
- Yellow Fin Tuna And Fresh Chilean Salmon Tiradito
- Catch of The Day Mexican Ceviche
- Selection of Cold Sauces, Mignonettes, Remoulade, Ponzu and Cocktail Sauce

SUSHI STATION

Minimum Guests: 20

1 Chef required per 50 guests, \$80 per chef per hour

(PLEASE CHOOSE THREE)

Selection of Sushi Rolls to Include:

- Sambal Roll (Fresh Water Eel, Avocado and Crabmeat)
- California Style Roll (Blue Crab, Avocado and Cucumber)
- Tekka Roll (Ahi Tuna)
- Spicy Tuna (Tuna, Cucumber and Toasted Sesame Seeds)
- Crispy Salmon Skin (Barbecued Grilled Salmon)
- Shrimp Tempura, Toasted Sesame
- Vegetable Roll
- Assorted Nigiri Sushi to Include:
 - Hamachi, Salmon, Blue Fin Tuna, Shrimp, Eel

All Sushi Served with Wasabi, Pickled Ginger, Soy Sauce.

Additional Sashimi, Nigiri and Sushi Rolls are available. Please inquire.

CAVIAR STATION

Market Price | Minimum Guests: 20

Five day notice required

Please select your favorite caviar:

- Beluga
- Sevruga
- Osetra
- California Estate
- Kaluga
- California Estate Osetra

- Served with Traditional Garnishes to Include Buttermilk Blinis, Mini Brioche Toasts, Crème Fraîche, Chives, Capers, Shallots, Chopped Egg White and Egg Yolk

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BRUNCH STATIONS

One Hour



RISOTTO STATION

Minimum Guests: 20

One Chef required per 50 guests, \$80 per chef per hour

(CHOOSE TWO)

- Wild Mushroom Risotto, Mascarpone and Grana Padano Cheese
- Seafood Risotto, Tomato- Fennel and Salicornia
- Asparagus Risotto, Green and White Asparagus and Parmigiano Reggiano
- Roasted Squash Risotto, Goat Cheese and Crisp Pancetta
 - with Sautéed Foie Gras Garnish (add \$10 per serving)
 - with Grilled Lobster Garnish (add \$10 per serving)
 - with Black Shaved Truffle Garnish (add \$10 per serving)

PASTA STATION

Minimum Guests: 20

One Chef required per 50 guests, \$80 per chef per hour

CHOICE OF TWO OF THE FOLLOWING PASTAS:

- Spaghetti, Rigatoni, Orecchiete, Cavatelli, Penne, Fettuccine Wild Mushroom Ravioli, Goat Cheese Ravioli, Ricotta Spinach Tortellini

CHOICE OF THREE OF THE FOLLOWING SAUCES:

- Bolognese, Alfredo, Marinara, Roasted Garlic Forest Mushroom Stew Carbonara, Italian Sausage and Clam in White Wine Sauce, Puttanesca, Black Truffle Sauce, Osso Buco and Cipolini Onion Ragout, Fresh Plum Tomato with Basil Pesto, Sun-Dried Tomato Pesto Sauce
- Chef's Assortment of Rustic Italian Breads

MEZZE STATION

Minimum Guests: 20

- Tabbouleh Salad, Fatoush Salad
- Hummus, Babaganoush
- Smoked Almonds, Dates, Olives
- Pita and Lavash Chips
- Ful, Kibbeh, Falafel
- Braised Lamb Shank, Cous Cous Tagine



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BRUNCH STATIONS

One Hour



TRADITIONAL MAYAN “PIB”, ROASTED PORK

Minimum Guests: 20

- Whole Slow Roasted Pork Marinated in Achiote and Sour Orange, oven cooked, Wrapped in Banana Leaves and Served with Traditional “Xni-pek”, Picked Onions, Habanero Tamulado, Refried Black Beans and Handmade Tortillas, Cucumber and Radish Citrus Salad

FLATBREADS AND TLAYUDA STATION

Minimum Guests: 20

YOUR CHOICE OF TWO

▪ Pizzas:

- Pomodoro, Arugula, Fresh Mozzarella, Parigiano Regiano and Arugula
- Pepperoni, Pomodoro and Mozzarella,
- Roasted Wild Mushroom, Truffle Oil and Truffle Cream Sauce
- Shrimp Diabola, Garlic, Lemon Zest, Spicy Pomodoro
- Farm To Table, Heirloom Tomatoes, Oyster Mushrooms, Zucchini, Eggplant, Basil and Fresh Mozzarella
- Margherita

▪ Tlayudas:

- Your Choice of Grilled Arrachera, Grilled Chicken Breast or Shrimp Corn Tortilla Tlayuda, Refried Black Beans, Manchego Cheese, Adobo Sauce, Guacamole, Cilantro, Fresh Crema and Pickled Onions

SHAVE ICE STATION

Minimum Guests: 20

One Chef required, \$80 per chef per hour

▪ Finely Shaved Ice Flakes Served with Your Choice of Traditional and Seasonal Syrups to Include:

- Guava,
- Mango,
- Limon,
- Sweetened Milk with Cinnamon,
- “Picocito” Lemon and Chilli Powder,
- “Chamoy” Fruit and Chile Sauce,
- Passion Fruit,
- Strawberries



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BRUNCH STATIONS

One Hour



CEVICHE STATION

Minimum Guests: 20

One Chef required per 50 guests, \$80 US per chef per hour

CHOOSE ONE

- Mexican Mixed Shrimp and Seafood Ceviche, Tomatoes, Red Onions, Cilantro and Lime Juice
- Caribbean Reef Shrimp Cocktail Acapulco Style
- Make your own Ceviche: Catch Of The Day, Shrimp, Octopus, Scallops, Tuna Tomatoes, Avocados, Red Onions, Cucumbers, Mushrooms, Mango, Papaya, watermelon, Cantaloupe, Corn, Cilantro, Mint, Parsley, Edamames, Jalapeños Peppers, Fried Garlic Lime Juice, Yellow Tigers Milk, Ponzu, Extra Virgin Olive Oil, Garlic Oil

TACO STATION

Minimum Guests: 20

One Chef required per 50 guests, \$80 US per chef per hour

CHOOSE TWO

- Corn or Flour Tortillas (Choice of three):
- Grilled Fish Baja Style Tacos, Purple Cabbage,
- Tomatoes and Chipotle Mayonaise
- Beer Batter Fried Tacos, Pico De Gallo and Cilantro-Serrano Aioli
- Grilled Arrachera Steak, Poblano Peppers Rajas, Grilled Cambray Onions and Smokey Tomato Souce
- Duck Confit, Onions, Cilantro and Sweet and Sour Mole
- Pork Shoulder Carnitas, Avocado Souce
- Marinated Grilled Portobello Mushrooms and Creamy Poblano Pepper

TRADITIONAL TACOS AL PASTOR STATION

Minimum Guests: 20

One Chef required, \$80 per chef per hour

- Axiole Marinated Pork Steak Roasted "al pastor" with Grilled Pineapples and Onions
- Rustic Habanero and Tomatillo Souce, Fresh Cilantro
- Handmade Corn Tortillas



THOMPSON
PLAYA DEL CARMEN

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DINNER BUFFET

YUCATECAN NIGHT



YUCATECAN NIGHT

Minimum Guests: 20

APPETIZERS

- Dzik Beef Salpicon
- Sea Conch and Octopus Ceviche Yucatecan Style
- Tzi Kil Pac Sauce with Grilled Tlayudas
- Guacamole Prepared at the Moment

ANTOJITOS

- Reef Lobster Fried Empanadas and Achiote Mayo
- Crispy Fish “Pescadillas” with Chiltomate Sauce
- Smoked Chicken “Panuchos”
- Merida Kebeh with Habanero Xnipec

MAYAN ENTREES

- Achiote Marinated Grouper Wrapped in Banana Leaf
- Yucatán Pork in Pibil “Achiote”
- Grilled Chicken in White Recado Sauce
- Shrimps Brochette with Habanero-Orange Sweet and Sour Sauce

SIDES

- Handmade Corn Tortillas
- Chicken Tamales with Roasted Tomato Souce
- Green Rice
- Yucatan Black Beans
- Local Battered Fried Squash

DESSERTS

- “Lima” Shortcake and Cream
- Butterscotch Flan
- Rice Pudding
- Lemon and Strawberry Toast



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DINNER BUFFET

MEXICAN NIGHT



MEXICAN NIGHT

Minimum Guests: 20

APPETIZERS

- Tzikilpac Pumpkin Seed Dip and Grilled Tlayudas
- Jicama and Cucumber with Piquin Chilli Powder
- Guacamole with Mexican Souce and Crispy Tortillas
- Mixed Green Salad, Chayote, Green Tomatoes, Plantain Chips and Creamy Cilantro Dressing
- Regional Pumpkin and Goat Cheese Salad
- Ceasars Salad with Cotija Cheese

CEVICHEs

- Catch of the Day Ceviche,
- Shrimp Ceviche,
- Octopus & Scallops Ceviche,
- Tuna Ceviche

TACOS

- Smokey Chicken and Beef Tinga Tacos
- Potatoes and Chorizo Crispy Tacos
- Lobster and Adobo de Guajillo Tacos
- Crispy Corn Empanada Stuffed with Cheese and Squash Blossoms
- Green Sauce, Red Sauce and Dried Red Chilli Sauce
- Farm Cream, Fresh Cheese, Marinated Red Onion and Traditional Garnish
- Homemade Corn Tortillas

ENTREÉS

- Arrachera Steak Fajitas
- Farm Raised Chicken Breast with Mole
- Grouper Fillet with Tres Chiles Aioli

SIDES

- Roasted Poblano Peppers with Corn and Fresh Cream
- Green Rice with Fresh Coriander, Grilled Scallions and Cactus
- Refried Black Beans

DESSERTS

- Corn Cake, Churros with Chocolate Dip Sauce
- Vanilla-Caramel Flan
- Pineapple Upside Down Cake
- Three Milk Mexican Cake
- Chocolate Cake and Guava Jam

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DINNER BUFFET

CARIBBEAN NIGHT



CARIBBEAN NIGHT

Minimum Guests: 20

SALAD BAR

- Mixed Greens and Romaine Lettuce, Cherry Tomatoes, Cucumbers, Carrots, Red Onions, Sweet Corn, Olives, Green Asparagus, Beet Root and Cactus, Boiled Quail Eggs, Garlic Croutons, Parmesan Cheese, Crumbled Goat Cheese and Feta Cheese with Balsamic Vinaigrette, Grain Mustard Vinaigrette, Sweet Chilli Vinaigrette and Caesar Dressing, Extra Virgin Olive Oil and Assorted Vinegars

APPETIZERS

- Reef Lobster and Shrimp Ceviche
- Diver Scallops, Mango, Cilantro and Jalapeño Tiradito

SOUP

- Lime and Coconut Soup

FISH STATION

- Caribbean Red Snapper with Mango Curry
- Blackened Grouper
- Shrimp and Pineapple Skewer

MEAT STATION

- Coconut Curry Braised Short Rib
- Spiced Rub Grilled Korobuta Pork Loin and Pineapple Relish
- Jerk Chicken

SIDES

- Dirty Rice
- Sautéed Potatoes and Scallions with Chilli and Garlic Oil
- Fried Yucca with Garlic Mojo
- Vegetable Sancocho

DESSERT STATION

- Passion Fruit Mousse with Mango Jelly
- Lemon Pie and Meringue
- Chocolate and Banana Cake
- Fruit Tartlets



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PLATED DINNER

APPETIZERS

Based on a 3 courses menu
** Vegetarian Creations

SELECT ONE CHILLED APPETIZER
OR WARM APPETIZER OR SOUP OR
SALAD, THEN SELECT THE MAIN
COURSE AND THEN THE DESSERT



PLATED DINNER

CHILLED APPETIZER (CHOOSE ONE)

- Chilean Salmon Tiradito, Edamame and Seaweed Salad, Don Julio and Ponzu Sauce
- Caribbean Snapper Green Ceviche, Avocado Carpaccio, Micro Salad, Leche Verde Shooter
- Goat Cheese Tart, Spring Onions, Tomato Chutney, Wild Arugula**
- Portobello Carpaccio, Fire Roasted Peppers, Roasted Tomato, Ricotta Salata **
- Ginger Tofu, Butter Lettuce, Soba Noodles, Spiced Carrot Dressing **
- Sesame Tuna Tataki, Wakame, Cucumber, Asian Pear, Avocado And Chipotle-ponzu
- Jumbo Shrimp, Mango & Papaya, Yucatan Basil, Sweet Chilli-Horseradish
- Jumbo Shrimp Gazpacho, Tomatoes, Cucumbers, Bell Peppers, Parsley Oil
- Heirloom Tomatoes, Burrata Cheese, Basil, Rosemary Focaccia**
- Terrine Of Foie Gras, BBQ Eel, Brioche Toast, Pomegranate Glaze, Micro Salad (add \$8)
- Lobster Medallions, Avocado, Grapefruit, Watercress, Saffron Vinaigrette (add \$10)

WARM APPETIZER (CHOOSE ONE)

- Seared Diver Scallops, Artichokes, Squash Puree, Tulum Mixed Sprouts and Extra Virgin Olive Oil
- Blue Crab Cake, Mexican Cress, Smokey Chipotle Aioli
- Duck Confit Terrine, Winter Wheat, Orange, Thyme
- Sweet Onion Risotto, Black Trumpets, Mascarpone Cheese, Truffle Oil **
- Roasted Corn Risotto, Flowering Chive Buds, Crispy Shallots, Parmigiano-Reggiano**
- Potato Croquette, Chorizo, Roasted Bell Pepper Romesco Sauce
- Goat Cheese And Baby Spinach Spanakopita, Mint Yogurt Labneh**
- Cauliflower Croquette, Spicy Cardamom Tomato Sauce, Toasted Pine Nuts**
- Sweet Water Prawns, White Beans and Escarole, Roasted Garlic Crème (add \$5)

SOUPS (CHOOSE ONE)

- Tomato Soup, parmesan, Epazote Pesto
- Spicy Coconut Broth, Shrimp, Crispy Tortilla, Peppers and Lime
- Seafood Chilpachole, Smoked Bacon, Chives
- Sweet Corn Soup, Cotija Cheese, Lime, Cilantro, Tortilla Crisp
- Tortilla Soup, Fresh Cheese, Crema, Avocado And Guajillo Pepper
- Black Bean Soup, Craime Fraiche Drizzle, Cilantro Pesto
- Chilled Avocado Soup, Chipotle Oil, Crispy Shallots **
- Chilled Tomato Gazpacho, Jumbo Lump Crab and Cucumber Salad **

SALAD (CHOOSE ONE)

- Arugula, Crisp Goat Cheese, Baby Beets, Candied Pistachios, White Balsamic Vinaigrette **
- Frisée, Applewood Smoked Bacon, Blue Cheese, Celery, Crisp Shallots, Walnut Vinaigrette
- Beefsteak Tomatoes, Buffalo Mozzarella, Aged Balsamic, Basil Oil **
- Caesar, Romaine, Crisp Tortilla, Garlic-Cotija Dressing **
- Arugula, Watermelon, Feta, Pickled Red Onions, Mint, Parsley Vinaigrette **
- Baby Spinach, Serrano Ham, Manchego, Fennel, Marcona Almonds, Broken Olive Dressing
- Iceberg, Tomatoes, Roquefort, Applewood Smoked Bacon, Red Onions, Buttermilk Dressing
- Jicama, Cucumber And Mango Salad, Lime Juice, Cilantro and Cracked Pepper **

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PLAYA DEL CARMEN

PLATED DINNER

MAIN COURSE & DESSERT

Based on a 3 courses menu

** Vegetarian Creations

SELECT ONE CHILLED APPETIZER
OR WARM APPETIZER **OR** SOUP **OR**
SALAD, THEN SELECT THE MAIN
COURSE AND THEN THE DESSERT



PLATED DINNER

Based on a 3 course menu.

MAIN COURSE

- Sautéed Snapper, Crushed Plantains, Roasted Tomato-onion Sofrito
- Ahi Tuna Steak In Green Pepper Crust, Roasted Oysters Mushroom, New Potatoes, Tomato Nage
- Roasted Grouper Filet, Heirloom Tomato Gazpacho, Pickled Pearl Onion, Crisp Focaccia
- Baked Catch Of The Day Tikin Xic, Coconut Rice, Cilantro Sprouts and Achiote Beurre Blanc
- Butter Poached Reef Lobster, Corn Puree, Garlicky Chaya and Achiote Beurre Blanc
- Seared Chilean Salmon, Piloncillo & Ancho Pepper Glace, Roasted Corn Poblano Relish, Salmon Skin Chips
- Duck Confit, Mole Poblano, Cilantro Rice and Fried Plantain
- Roasted Free-Range Chicken, Roasted Corn Polenta, Spring Onion, Truffle Jus
- Organic Market Vegetables, Cardamom Infused Basmati Rice, Red Curry, Almond Milk **
- Butternut Squash Risotto, Roasted Portobello Steak, Sage **
- Wild Mushroom Risotto, Grana Padano, Roasted Mushrooms And Truffle Oil **
- Chilli Rubbed New York Strip Steak, Grilled Corn, Lime, Cotija Cheese, Braised Leeks
- Grilled Lamb Chops, Braised Artichoke, White Beans, Pasilla Peppers, Salsa Verde
- Braised Short Rib, Tamarind Glace, Smoked Potato Purée, Crispy Shallots
- Prime Grilled Filet of Beef, Potato Leek Hash, Grilled Artichokes, Tomato Confit

Any of our main course options could be enhanced with the following items:

- Reef Lobster Tail
- Caribbean Jumbo Shrimp
- Wagyu New York Steak
- Diver Scallops
- Prime Beef Tenderloin
- Braised Short Rib

DESSERTS (CHOOSE TWO)

- Chocolate in Five Expressions: Creamy Venezuela Ganache, White Chocolate Flan, Corn and CacaoEarth, Mexican Chocolate Sponge with Cacao and Tortilla Ice Cream
- Cheese And Pink Guava Mousse, Raspberry Jelly With Orange and Yogurt Sorbet
- Piña Colada Sorbet Covered with White Chocolate and Caramelized Coconut on a Malibu RumSponge Cake
- Peanut Butter With Chocolate Sponge Cake, Chocolate Mousse and Coffee Ice Cream.
- Apple And Cinnamon Tarte tatin with Hazelnut Roasted Meringue and Vanilla Ice Cream.
- Mascarpone and Balsamic Red Fruits Compote, Graham Cracker Crumbs and Strawberries and Cream Ice Cream.
- Our Thompson Playa del Carmen Sampler Served Family Style Including the Following (add \$5):
 - Chocolate and Orange Cheese Cake
 - Carrot Cake with Cream Cheese Frosting
 - Tiramisu
 - Strawberry Tartlets
 - Pineapple Macarons

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THOMPSON
PLAYA DEL CARMEN

LATE NIGHT STATIONS



LATE NIGHT STATIONS

MEXICAN STATION (CHOOSE TWO)

Minimum Guests: 20

- Corn or Flour Quesadillas
- Roasted Chicken, Manchego Cheese, Zucchini Flower, Roasted Mushrooms
- Fried Tinga Chicken Tacos With Green Salsa and Fresh Cheese
- Crispy Corn Empanadas
- Guacamole, Sour Cream, “Pico De Gallo”, Red and Green Tomato Salsas and Jalapeño Peppers

SLIDERS & DOGS STATION (CHOOSE TWO)

Minimum Guests: 20

- Beef and Chicken Sliders in Homemade Sesame Seed Buns with Traditional Garnishes
- Frankfurt Hot Dogs
- Truffle or Parmesan French Fries
- Assorted Mustard, Relish, Pickles and Grilled Onions



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