



BENESSERE APPROVED MENU SELECTIONS

APPETIZERS

GROUPEL CEVICHE

Cilantro, Red Onion, Celery, Citrus

SHRIMP COCKTAIL

Cocktail Sauce

GAZPACHO

Almonds, Cucumber Salpicón, Basil Infusion

HUMMUS

Chickpea, Tahini, Lemon, Pita

SALADS

ORZO QUINOA SPINACH SALAD

Goat Cheese, Pine Nuts, Sun Dried Tomatoes, Artichokes,
Chives, White Balsamic Dressing

TUNA SALAD

Tuna Salad served over Sliced Tomato, Iceberg and Romaine
Lettuce, Carrots, Red Onions, Lemon Oil dressing

MEDITERRANEAN SALAD

Baby Mixed Greens, Feta Cheese, Piquillo Pepper, Olives,
Cucumber, Tomato, Lemon, Oregano Dressing

WATERMELON & FETA SALAD

Olives, Shaved Red Onion, Fresh Mint, Italian Parsley

SELECTION OF SEASONAL TROPICAL FRUIT

Mango, Papaya, Melon, Banana, Pineapple, Kiwi, Berries,
Watermelon, Macadamia Nuts with
Organic Honey & Yogurt

SANDWICHES

GRILLED VEGETABLE WRAP

Eggplant, Portobello Mushrooms, Bell Peppers, Zucchini,
Tomato, Smoked Gouda, Fresh Basil

*Add: Lemon Pepper Chicken 6

GRILLED GRASS-FED BEEF 'CHURRASCO' STEAK

Sautéed Asparagus, Roasted Fingerling Potatoes
Classic Chimichurri Sauce

FRESH CATCH TACO

Grilled, Pan-Seared or Blackened
Shredded Lettuce, Tomato-Caper Relish, Lime-Cilantro
Tartar Sauce, Pita Bread