



EVENTS & WEDDING

Mena

BY THE BELIZE COLLECTION



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Order by Dozen

COFFEE BREAKS INCLUDE WATER, COFFEE, ASSORTED TEAS AND SELECT FOOD ITEMS

Belizean Meat Pie | \$96

Local ground beef and vegetables stewed in spices, then stuffed in a flaky pie crust, and baked until golden

Cinnamon Rolls | \$64

Fluffy sugar-coated cinnamon rolls with rum infused raisins.

Gingerbread Muffins | \$72

Freshly baked organic ginger and molasses muffin.

Croissant | \$108

Freshly baked classic croissant.

Peanut & Banana Bread | \$48

Locally harvested peanuts and banana baked until golden.

Honey Glazed Tropical Fruit Cup | \$72

Seasonal fruits drizzled with organic honey and fresh mint.

Journey Cake Sandwich | \$96

Traditional Belizean journey cake, stuffed with ham slices, romaine lettuce, tomato, and cheese.

Freshly Baked Cookies (assorted) | \$48

Chicken or Veggie Patties | \$84

Caribbean spiced dough stuffed with your choice of shredded chicken or veggies.

COFFEE
BREAK

Mena

Order by Dozen

COLD

Conch Shooter (seasonal) | \$96

Fresh conch cured with lime, plated over our cocktail sauce and served with pickled cucumber.

Local Chevre Crostini | \$72

Whipped goat cheese, spread over home-made crostini and topped with marinated cherry tomatoes.

Tiradito de Pargo Rojo | \$120

Thin slices of fresh deep sea red snapper, cured, and served with a home-made mango and chipotle spread over toasted crostini.

Belizean Bruschetta | \$36

Roasted corn kernels, cherry tomatoes, purple onion, and capers sauteed in coconut oil and served over Creole spiced bruschetta.

Cheese Platter Cold | \$135 (serves 6)

Three specialty aged cheeses, pickles, toasted nuts, salami, and biscotti.

HOT

Seafood Rice Ball | \$120

Fresh seafood sauteed with parmesan rice and cilantro, served with a homemade tomato sauce.

Coconut Smoked Bacon Wrapped Shrimp | \$120

Fresh shrimp wrapped with thin slices of coconut husk smoked pork belly, grilled to perfection.

Smoked Fish Wontons | \$120

Smoked fish stuffed in wonton sheets, fried until golden and served with jalapeno tartar.

Empanadas de Pez | \$180

Yellow corn stuffed with your choice of hashed fish, black beans or chicken; fried and served with black cabbage slaw.

Caribbean Shrimp Tostones | \$120

Twice fried green plantain topped with shrimp sauteed in Chef's Caribbean sauce.

Smoked Chicken Salbutes | \$64

Ground corn masa fried until golden, topped with smoked shredded chicken and tomato cabbage slaw.

Plated Options

LUNCH

Mena

Pez en Crema de Yucca (fillet) | \$42

Catch of the day spiced, seared, and simmered in Chef's authentic Garifuna cassava sauce, and served with coconut rice.

Peanut Crusted Chicken | \$29

Chicken breast encrusted in crushed peanuts and slow roasted, served with garlic, herb potato puree, and grilled broccoli.

Carne Asada | \$38

Beef fillet spiced and grilled, served with Chimichurri sauce, roasted potatoes and sauteed vegetables.

Camaron en Crema de Chile | \$42

Shrimp sauteed and simmered in guajillo, coconut milk, and cilantro served with coconut white rice.

Jalapeno Chicken | \$29

Free range chicken spiced and roasted, served with your choice of rice and beans or handmade flour tortilla, refried beans and fresh salsa.

Turmeric & Coconut Vegetable Rice | \$24 (vegan/vegetarian)

Local turmeric paste and coconut rice stir fried with select vegetables and served with poached ripe plantain.

Belikin Beer Battered Cauliflower | \$29 (vegan/vegetarian)

Cuts of cauliflower tossed in our Belikin beer batter, fried, and served our curry chick-peas and black rice.

Arugula & Mushroom Pasta | \$32 (vegetarian)

Fresh arugula and mushrooms sauteed and served with a homemade tomato sauce over linguine.

Beef Burger | \$28

Grilled steak patties, melted cheese, lettuce, and tomatoes on a coconut bun served with potato fries.

Pibil Tacos | \$20

Slow cooked pork, shredded over handmade yellow corn tortilla and pickled onion.

Shrimp Salbutes | \$20

Golden fried corn masa, grilled shrimp, and tomato cabbage slaw.

Belizean Rice & Beans | \$20

Choice of fried or stewed chicken with rice and beans, potato salad, fried plantain and habanero sauce.



\$65 PER PERSON

APPETIZERS (CHOOSE 1)

Habanero & Shrimp Fritters

Minced shrimp and fresh habanero, in a Belikin beer batter, fried until golden and served with mango aioli.

Watermelon & Peanut Salad

Cubes of seedless watermelon, crisp arugula, romaine lettuce, toasted peanuts and organic vegetables served with a homemade balsamic dressing.

Ceviche de Camaron

Fresh shrimp cured in lime juice with organic tomatoes, onions and cilantro served with crispy green plantain chips.

Empanades de Pez

Red recardo infused corn tortilla stuffed with your choice of fish hash, chicken, or beans fried and served with pickled cabbage.

Jalapeno Hummus

Roasted jalapenos, garbanzo beans, tahini, sesame oil and toasted cumin, served with crispy Mayan spiced plantain chips.

Mennonite Cheese Skewer

Cuts of mozzarella cheese, olives, basil leaf and cherry tomatoes drizzled with balsamic reduction.

ENTREES (CHOOSE 3)

Adobo Chicken Cubes

Organic chicken cubes and vegetables marinated in red recardo then oven baked.

Fajitas

Your choice of locally butchered lamb or beef strips, sauteed with organic vegetables.

Relleno Negro

Savory soup made of chicken, egg, and pork stuffing with its distinct coloring from black recado.

Coconut & Tomato Shrimp

Roasted tomatoes simmered in hand pressed coconut milk, fresh herbs, and shrimp.

Achiote Pork Chops

1 inch cut of pork chops marinated in our signature red achiote and grilled to perfection.

Stir Fry

Your choice of local cuts of beef or chicken stir fried with organic vegetables and citrus infused teriyaki sauce.

Belikin Beer Braised Beef Ribs

Local beef ribs slow braised in spices and Belikin beer.

Fish Hudut

Chunks of fish fillet simmered in hand pressed coconut milk, basil, habanero, garlic and hand beaten plantain.

Puerco en Crema de Champiñón

Grilled pork chops with a creamy mushroom sauce.

LUNCH

Menu

Buffet

LUNCH

Mena

SIDES (CHOOSE 3)

Tahini Grilled Vegetables
Yellow Corn Rice
Fried Plantain
Handmade Flour Tortilla
Handmade Corn Tortilla
Coconut White Rice
Grilled Potato Wedges
Market Vegetables
Stewed Red Kidney Beans

DESSERT (CHOOSE 1)

Belizean Peanut & Ginger Crunch
One Barrel & Caramel Bread Pudding
Belizean Coconut Pie
Craboo Flan

STANDARD
THREE COURSE

Menu

APPETIZERS

Roasted Sweet Potato Soup

Roasted sweet potato simmered in hand pressed coconut milk, seasoned with fresh herbs and spices, and served with toasted croutons.

Traditional Mestizo Chicken Escabeche Soup

Spanish onions boiled in a spiced chicken broth with fresh jalapeno peppers to taste then served hot with handmade corn tortillas.

Guava Spinach & Ricotta Salad

Freshly harvested guava, local baby spinach and ricotta cheese tossed in a cilantro lime vinaigrette.

Peanut & Ricotta Salad

Toasted peanut and crumbled ricotta cheese, baby spinach, purple onions, cherry tomatoes and balsamic dressing.

ENTREES

Citrus & Red Achiote Roasted Chicken

Free range chicken breast spiced with achiote and orange juice, seared until golden and served with garlic potato cubes and baby carrots.

Caramelized Pineapple Fish Fillet

Fresh catch of fillet seared and served over grilled bok choy, corn puree and caramelized pineapple.

Aubergine & Sun-Ripened Tomato Pasta
(Vegan/Vegetarian)

Organic eggplant and tomatoes slow roasted and tossed in linguini pasta.

Cocoa Beer Short Ribs

Local pork ribs slow roasted with fresh spices and then seared in a garlic, cocoa and Belikin beer sauce served with Irish mashed potatoes and savory eggplant puree.

Chimichurri Rib-Pork Chops

Tender pork chops grilled and glazed with Chef's signature chimichurri sauce, served with a homemade garlic cassava hash and arugula.

Roasted Pineapple White Wine Chicken

Pan-seared chicken breast simmered in a roasted pineapple and white wine reduction, served with sun-dried tomatoes, and steamed green beans.

Pumpkin Alfredo Ravioli

Vegetable stuffed ravioli tossed in a pumpkin alfredo and sun-dried tomatoes sauce served with toasted crostini.

DESSERT

Chocolate Cake with Cassava Ice Cream

Carrot Cake with Ginger Coated Pistachio

PREMIUM
THREE COURSE

Menu

APPETIZERS

Sopa De Marisco

Fresh shrimp and fish fillet slowly simmered in a fresh blend of seafood broth and coconut milk topped with pickled purple onions.

Creamy Mushroom Soup

Sauteed mushrooms, roasted garlic and local cream, slowly simmered in a savory vegetable broth and served with toasted black recado infused crostini.

Grapefruit & Orange Salad

Thin slices of grapefruit and orange, dill, colored lettuce, purple onion, and crushed prepper corn served with a lime vinaigrette.

Tangerine, Guava & Peanut Salad

Organic tangerine and guava slices tossed with lettuce, tomatoes, onions and toasted peanuts, served with a citrus vinaigrette.

ENTREES

Local Red Berry Beef Tenderloin

Local grass-fed beef tenderloin and bone marrow, simmered in crushed red berry wine served over a bed of sauteed sun-dried tomatoes and garlic purple yam.

Herb Poached Seafood

Poached garlic herb fish fillet and shrimp, served with arugula and organic carrot puree.

Spinach & Mushroom Sweet Potato Alfredo Pasta

Linguini pasta tossed in a roasted sweet potato alfredo sauce with spinach and mushrooms.

Mar e' Tierra (seasonal substitute with prawns)

Beef tenderloin and poached lobster served with coconut husk smoked black rice and cilantro buttered carrots.

Blue Crab Ravioli

Blue crab meat stuffed in handmade spinach raviolis, sun-ripened tomato sauce and ricotta cheese.

Belizean Dumplings (vegan/vegetarian)

Handmade flour tortilla steamed and simmered in turmeric and coconut gravy served with smoked black rice.

DESSERT

Craboo Crème Brûlée



\$80 PER PERSON

APPETIZERS (CHOOSE 1)

Ceviche de Marisco

Fresh fish and shrimp cured in lime juice, julienned vegetables, minced habanero and cilantro served with green plantain chips.

Conch Fritters

Seasonal conch, minced with vegetables in a Belikin beer batter, fried until golden and served with a ginger and molasses sauce.

ENTREES (CHOOSE 3)

Holy Leaf Steamed Whole Snapper Fillet

Fresh whole snapper spiced, wrapped, and steamed in holy leaf.

Red Achiote Baked Chicken

Baked chicken and organic vegetables in our house achiote marinade.

Dukunu

Sweet and savory ground green corn, filled in its husk and steamed until firm.

Creole Oxtail Stew

Local oxtail, organic vegetables and herbs slowly simmered in a rich broth.

Shrimp Hudut

Hand-pressed coconut milk, white onions and garlic simmered with shrimp, and fresh herbs served with hand beaten plantains.

Black Dinna

Savory soup made of chicken and egg with its distinct coloring from black recado.

SIDES (CHOOSE 3)

Smoked Coconut Rice

Rice and Beans

Handmade Yellow Corn Tortillas

Fried Ripe Plantains

Grilled Vegetables

Handmade Corn Tortilla

DESSERT (CHOOSE 1)

Mayan Chocolate Cake with Toasted Peanuts

Sweet Potato Pie with One Barrel Rum Sauce



\$75 PER PERSON

APPETIZERS (CHOOSE 1)

Pork Slider

Slow smoked pork shoulder shredded over coconut creole bun.

Bacon Wrapped Jalapeno

Green jalapenos filled with cheese and wrapped with candied rosemary bacon.

ENTREES (CHOOSE 2)

Guava & Cranberry Pork Leg

Guava and cranberries reduced and glazed over smoked pork leg.

Carambola & Gravy Glazed Turkey

Local whole turkey slow roasted and glazed with chef's starfruit reduction.

Herb & Garlic Roasted Chicken

Herbs and minced roasted garlic rubbed over a whole chicken and roasted.

SIDES

Belizean Rice & Beans

Belizean Potato Salad

Cranberry

Stuffings

DESSERT

Pumpkin Pie with Toasted Pecans

BELIZEAN
THANKSGIVING

Menu

Pasta

\$70 PER PERSON | MINIMUM 15 PAX

PASTA

Linguini
Penne
Fettuccini
Elbow

SAUCES

Marinara
Arrabiata
Basil Pesto
Alfredo

PROTEIN

Chicken
Bacon Bits
Shrimp
Sausage

SIDES

Broccoli
Cauliflower
Arugula
Bell Peppers
Onions
Tomatoes
Zucchini
Cilantro
Basil
Minced Garlic
Garlic Bread
Shaved Parmesan
Fresh Ricotta Cheese

DISPLAY & STATIONS

Maven

Taco Bar

\$70 PER PERSON | MINIMUM 15 PAX

SOUP

Chicken & Corn Tortilla Soup

MEAT

Brisket

Pulled Pork

Smoked Chicken

Smoked Fish

Shrimp

TRIMMINGS

Handmade Corn Tortillas

Crispy Corn Shells

Mini Flour Tortillas

Onion Sauce

Habanero Sauce

Guacamole

Roasted Tomato Salsa

Refried Beans

Mixed Lettuce

Ricotta Cheese

Cheddar Cheese

Mango Chipotle Sauce

Chimichurri Sauce

DISPLAY & STATIONS

Maven

Pupusa Bar

\$65 PER PERSON | MINIMUM 15 PAX

SALAD

Farmer's Salad

FILLING

Chicharron

Shrimp

Chicken

Bacon

Cheese

Black Beans

Loroco

SIDES

Jalapeno Cabbage Curtido

Tomato Sauce

Homemade Pepper Sauce

DISPLAY & STATIONS

Maven

Ceriche Bar

\$70 PER PERSON | MINIMUM 15 PAX

SEAFOOD

Octopus
Shrimp
Fish
Conch (seasonal)
Lobster (seasonal)

SIDES

Tomatoes
Onions
Cucumber
Cilantro
Carrots
Minced Habanero
Diced Avocado (seasonal)
Jicama (seasonal)
Corn Tortilla Chips
Fried Plantain Chips

DISPLAY & STATIONS

Menu

Tonito's Pizza

\$80 PER PERSON | MINIMUM 15 PAX

PROTEIN

Habanero Infused Sausage
Pepperoni
Shrimp
Cured Ham
Bacon Bits
Shredded Chicken

SAUCES

Marinara
Pesto

TOPPINGS

Arugula
Peppers
Onions
Tomatoes
Basil
Mushroom
Garlic
Olives
Diced Pineapples
Mozzarella Cheese
Jalapeno

DISPLAY
& STATIONS

Menu

Cakes

SIZES

8" One Tier | \$90
 10" One Tier | \$120
 14" One Tier | \$160
 8" & 10" Two Tier | \$320
 8", 10" & 14" Three Tier | \$400

CAKE FLAVOR

Cacao Chocolate Sponge
 Caramel Sponge
 Vanilla Sponge
 Red Velvet Sponge
 Carrot Cake
 Fruit Cake

CAKE FILLING (ADDITIONAL COST)

Vanilla Icing
 Chocolate Icing
 Caramel Icing
 Cream Cheese
 Lemon Cream

ICING

Butter Icing
 Chocolate Icing
 Red Velvet Butter
 Cream Cheese Icing

WEDDINGS SPECIAL EVENTS

Melani

Order by Dozen

DESSERT TABLE

Maven

Mango Cheesecake | \$144

Cassava Coconut Cheesecake | \$144

Citrus Cheesecake | \$120

Caramel Cheesecake | \$120

Brownies | \$144

Coconut Tart | \$78

Coconut Pie | \$72

Assorted Cookies | \$48

Molasses & ginger, coconut, peanut, mango jelly thumb prints.

Carrot Cake | \$144

One Barrel Rum Cake | \$168

Chocolate Bar | \$108

Sugar Coated Mini Doughnuts | \$48

Jelly Stuffed Square Jacks | \$72

THE BELIZE COLLECTION



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let's get in touch

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