



delphine

FAMILY STYLE MENU

\$2,500 MXN PACKAGE

FOR THE TABLES

HERB FOUGASSE BREAD

tapenade

VEGETABLE CRUDITÉ

assorted dips

STARTERS

BIBB LETTUCE SALAD

dijon vinaigrette

TUNA CRUDO

avocado, lime, ginger soy marinade

HEIRLOOM TOMATO SALAD

cucumber, tomato vinaigrette,
croutons

MAIN COURSE

GRILLED SEA BASS

basil pistou, lemon confit

STEAK AU POIVRE

cognac peppercorn sauce

SWEETS

TRES LECHEs CAKE





delphine

FAMILY STYLE MENU

\$3,000 MXN PACKAGE

FOR THE TABLES

HERB FOUGASSE BREAD

tapenade

VEGETABLE CRUDITÉ

assorted dips

STARTERS

Choice of Three

BIBB LETTUCE SALAD

dijon vinaigrette

HEIRLOOM TOMATO SALAD

cucumber, tomato vinaigrette,
croutons

TUNA CRUDO

avocado, lime,
ginger soy marinade

CITRUS & AVOCADO SALAD

leche de tigre,
endive, cilantro

BEEF TARTARE

russian dressing, garlic bread crumbs, parmesan



MAIN COURSE

Choice of Two

GRILLED SEA BASS
basil pistou, lemon confit

STEAK AU POIVRE
cognac peppercorn sauce

GRILLED SHRIMP
harissa butter, lemon

SIDES

Choice of One

FRITES | RATATOUILLE | OLIVE OIL POTATOES

DESSERT

TRES LECHES CAKE
TROPEZIENNE TART





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FAMILY STYLE MENU

\$3,500 MXN PACKAGE

FOR THE TABLES

HERB FOUGASSE BREAD

tapenade

VEGETABLE CRUDITÉ

assorted dips

STARTERS

Choice of Three

BIBB LETTUCE SALAD

dijon vinaigrette

HEIRLOOM TOMATO SALAD

cucumber, tomato vinaigrette,
croutons

TUNA CRUDO

avocado, lime,
ginger soy marinade

CITRUS & AVOCADO SALAD

leche de tigre,
endive, cilantro

BEEF TARTARE

russian dressing, garlic bread crumbs, parmesan



MAIN COURSE

Choice of Three

GRILLED SEA BASS

basil pistou, lemon confit

STEAK AU POIVRE

cognac peppercorn sauce

ROASTED CHICKEN

arugula salad, natural jus

GRILLED SHRIMP

harissa butter, lemon

SIDES

Choice of Two

FRITES | RATATOUILLE | OLIVE OIL POTATOES

DESSERT

Choice of Two

TRES LECHEs CAKE

TROPEZIENNE TART

LEMON GELATO

