



BANQUET CELEBRATIONS

KIT MENUS
2022 | 2023



*With Bristol your events become
showstopping occasions. And our
food makes no exception*

*From lavish buffets to menus
bringing Panamanian gastronomy
to life, your guest will relish every
bite and forever remember every
flavor*

BRISTOL



THE TASTE OF BRISTOL

Enjoy sumptuous bespoke menus featuring vibrant and colorful Latin flavors.

Peruse through these pages of our complete banquet kit and let us tailor the ideal menu for your dream day.

To customize your event, contact us at events@bristolpanama.com

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BREAKFAST



BREAKFAST

CONTINTENAL

\$15 PER PERSON

Freshly squeezed, orange
Selection of fresh seasonal local fruit
Assorted yogurt and milk selection
Cereals and homemade granola
Selection of homemade pastries, croissants, cinnamon rolls, muffins, orange bread
Homemade fruit jams, bee honey and butter
Regular coffee, decaffeinated and selection of aromatic infusions

AQUILINO

\$20 PER PERSON

Freshly squeezed, orange
Natural fruit juices: pineapple juice, watermelon and papaya juice
Selection of fresh seasonal local fruit
Assorted yogurt and milk selection Cereals and homemade granola
Selection of homemade pastries, croissants, cinnamon rolls, muffins, orange bread
Pot tamales
Sachuca Tasajo
Hot oatmeal with bee honey, nuts and dry fruits
Homemade fruit jams and butter
Regular coffee, decaffeinated and tea selection

AMERICAN

\$22 PER PERSON

Freshly squeezed, orange
Natural fruit juices: watermelon, pineapple and papaya juice
Selection of fresh seasonal local fruit
Assorted yogurt, muesli and milk selection
Cereals and homemade granola
Selection of homemade pastries, croissants, cinnamon rolls, muffins, orange bread and English muffins.
Homemade fruit jams, bee honey and butter
Selection of cheeses, swiss and cream cheese
Scrambled eggs, smoked bacon, breakfast sausage and roasted potatoes
Regular coffee, decaffeinated and selection of aromatic infusions

ADDITIONAL BREAKFAST RECOMMENDATIONS

ADD \$4 PER PERSON FOR EACH OPTION BELOW

Assortment of cereals and milk selection Assorted flavored yogurt
Traditional homemade granola with dried fruit

ADD \$5 PER PERSON FOR EACH OPTION BELOW

Roasted potatoes with bell pepper and paprika Crispy apple and potato Hash brown
Your choice of additional meats: chorizo, bacon, sausage or ham
Bowl of berries

ADD \$7 PER PERSON FOR EACH OPTION BELOW

Brioche French toast with maple syrup pancakes, Nutella cream and maple syrup
Scrambled eggs and burritos with Tableño chorizo fand Chela cheese

BUFFET BREAKFAST

BONJOUR

*Price \$23 *Price per person and do not include: 7% taxes and service charges Minimum of 20 people.

BREAKFAST STATION

American: scrambled eggs, bacon, breakfast sausage.
Panamanian: stewed sausage, carimañola, tortilla sweet corn dumpling, country cheese

FRUIT STATION

Season’s fruit, watermelon, melon, pineapple and papaya.

CEREAL STATION

Sweetened corn flakes, regular corn flakes, All brand regular, lactose-free milk

BREAD STATION

Assorted Sweet Bakery Chocolate bread, cinnamon roll, apple rolls, chocolate muffins, blueberry muffins, gluten free muffins, banana bread, carrot bread, mini chocolate croissants assorted donuts. Assorted artisan breads multi grain, ciabatta, artisan peasant, rolls, bagels.

COLD SEASON

Cheese and cold cuts table Serrano ham, salmon, sausage, manchego cheese, gouda cheese, mozzarella cheese, cheddar cheese

OMELETTE STATION

Leg ham, mozzarella cheese, cheddar cheese, mushrooms, onions, red and green paprika, onion, tomato. Sous vide poached eggs at 65°, shakshuka sauce

EASTERN STATION

Siumai, Hakao Soy sauce

HOT BEVERAGE STATION

American coffee station and variety of tea

MORNING TREAT

*Price \$25 *Price per person and do not include: 7% taxes and service charges Minimum of 35 people.

BREAKFAST STATION

American: scrambled eggs, bacon, breakfast sausage.
Panamanian: stewed sausage, carimañola, tortilla sweet corn dumpling, country cheese
Empanadas: smoked chicken, old clothes, fresh cheese. Spicy roasted garlic salsa, cilantro mayo, pico de gallo

FRUIT STATION

Hand fruits: Green apple, red apple, tangerine, green grapes, red grapes.
Watermelon, melon, pineapple, papaya, granola, honey, yogurt

CEREAL STATION

Sweetened corn flakes, regular corn flakes, All brand regular, lactose-free milk

BREAD STATION

Assorted Sweet Bakery Chocolate bread, cinnamon roll, apple rolls, chocolate muffins, blueberry muffins, gluten free muffins, banana bread, carrot bread, mini chocolate croissants assorted donuts. Assorted artisan breads multi grain, ciabatta, artisan peasant, rolls, bagels.

HOMEMADE STATION

Multi grain, ciabatta, artisan peasant, rolls, bagels

BUFFET BREAKFAST

COLD SEASON

Cheese and cold cuts table
Serrano ham, salmon, sausage, Manchego cheese, gouda cheese, mozzarella cheese, cheddar cheese

OMELETTE STATION

Leg ham, mozzarella cheese, cheddar cheese, mushrooms, onions, red and green paprika, onion, tomato
Sous vide poached eggs at 65°
Ranchero Sauce, Shakshuka Sauce

LIVE WAFFLE STATION

Dark and white chocolate chips, fresh strawberries, honey, maple syrup, chocolate syrup, colored chips

TOAST STATION

3 types of artisan breads. Guacamole, hummus, cream cheese. Smoked salmon, organic carrots, sauteed mushrooms, buffalo mozzarella cheese, cherry tomatoes, sauteed kale, sauteed spinach

EASTERN STATION

Siumai, Hakao. Soy sauce

GRILL

Bao, tacos, arepas. Side dishes: Pork belly, smoked brisket, Peking duck
Pickled onions, guacamole, wakame, chives, dragon mayo, soy reduction and cane syrup, gouda cheese, mozzarella cheese, pork rinds, guasacaca

HOT BEVERAGE STATION

American coffee station and variety of tea

LIVE COOKING STATIONS

Add extra flavor to your event with one of our live cooking stations.
Add \$35 per chef 's service station. We recommend one chef per 30 guests.

OMELETTE / \$8 PER PERSON

Omelette made to order, assorted seasonal vegetables, smoked meats and cheeses

BENEDICT / \$10 PER PERSON

Poached eggs on English muffin, and pork ham with regular or chipotle Bearnaise sauce

CARIMAÑOLAS & HOJALDRAS / \$12.5 PER PERSON

Cassava empanada with meat

PANCAKES / \$5 PER PERSON

Traditional pancakes with toppings: fresh fruit, nuts, whipped cream and maple syrup

WAFFLES / \$5 PER PERSON

Traditional waffles with toppings: fresh fruit, nuts, whipped cream and maple syrup

JUICE & SMOOTHIE BAR / \$8 PER PERSON

Fresh juices to order, watermelon, apples, papaya, celery, beet, melon, pineapple, Greek or plain yogurts, almond, rice, low, skim or whole milk, local fresh fruits organic honey, Splenda, brown or regular sugar



BRUNCH



BRUNCH

TRADITIONAL BRUNCH

\$45 PER PERSON

COLD DISPLAY

Freshly squeezed orange
Natural fruit juices: watermelon, pineapple and papaya juice
Selection of fresh seasonal local fruit and berries
Assorted yogurt, muesli and milk selection
Cereals and homemade granola
Selection of homemade pastries: croissants, cinnamon rolls, muffins, orange bread, English muffins and bagels
Homemade fruit jams, bee honey and butter
Selection of cheese, swiss and cream cheese
Quinoa salad
Traditional tomato gazpacho
Bristol green & fruit salad with passion fruit dressing
Regular coffee, decaffeinated and selection of aromatic infusions

OMELET STATION

White and regular eggs with assortment of seasonal vegetables, smoked meats and cheese
Bacon, breakfast sausage, Panamanian corn tortilla and hash brown

HOT DISPLAY

Seared catch of the day with squash, carpers and lime
Chicken breast with white recaio and roasted tomatoes
Grilled seasonal vegetables
Roasted baby potatoes with fresh herbs
Pancakes & Waffles with maple syrup

DESSERTS

Selection of 5 desserts from our menu

ADDITIONAL TEMPTATIONS

\$10 PER HOUR

Variety of healthy morning toasts display
Benedict Eggs
Bloody Mary
Mimosa stations



LIVE COOKING STATIONS

ADD EXTRA FLAVOR TO YOUR EVENT WITH ONE OF OUR LIVE COOKING STATIONS.
ADD \$35 PER CHEF ’S SERVICE STATION. WE RECOMMEND ONE CHEF PER 30 GUESTS.

CARVING STATION

\$18 PER PERSON

Pernil with pork rinds
Prime rib
Smoked brisket
Variety breads, sticks,
smoked butter.
Mushroom sauce,
chimichurri,
3 peppers

CHINESE STATION

\$15 PER PERSON

Shrimp dumplings
Pork sui mai
Soy sauce
Sweet and sour sauce
Hoisin sauce

SUSHI STATION

\$15 PER PERSON

CEVICHE & TARTARE STATION

\$18 PER PERSON

Catch of the day, salmon, tuna
Onion, cilantro, lemon juice, orange juice, mango,
celery, chombo pepper, pickled onion

PASTA STATION

\$15 PER PERSON

Fettuccine, penne, spaghetti,
Pomodoro sauce, bechamel sauce
Mushrooms, onions, ham,
spinach, tomato

CHILDREN’S STATION

\$15 PER PERSON

Chicken fingers
Mac and cheese
Mini burgers
Cupcakes
Donuts
Mallows
Various cookies

LIST OF DESSERTS FOR SELECTION ACCORDING TO CHOSEN MENU

CHOCOLATE FLOURLESS
Key lime pie in mousse in shot, sliced or tart
Milk and white chocolate covered strawberries
Chocolate truffles covered in white or dark chocolate
Hello dollies, Rum cake, Pecan pie, Mini donuts, Smore’s or Strawberry shortcake

4 MILKS
Vanilla
Chocolate
Rum punch

CHEESECAKE
Caramel sauce
Airing
Strawberry
Passion fruit

FLAN
Cheese
Coconut
Coffee

BROWNIES
Round or square chocolate
Chocolate with caramel in the shape of a heart, round or square
Heart-shaped, round or square Dates
Heart-shaped, round or square Oreos

TARTLETS
Strawberries, Fruits of the forest,
Key lime pie, Pecan pie

MACAROONS STUFFED WITH
Caramel sauce, Nutella, Strawberry paste or Lemon paste

LOLLYPOPS
Date, chocolate or chocolate brownies with caramel
Chocolate Strawberries, Chocolate truffles, Rice Krispy
Dulce de leche, oreo, strawberry or passion fruit cheesecake

SHOT GLASSES
Strawberry, passion fruit or chocolate mousse
Drunk soup, Rice pudding, Tiramisu, Crispy cheese, Coconut or Coffee flan

NAKED MINI
Vanilla, Chocolate, Carrot or Red velvet

CUPCAKES
Chocolate filled with delicacy, Vanilla stuffed with delicacy. Vanilla, Red velvet, Lemon or Carrot
Topping of: Icing, cream cheese, mallow or regular buttercream, chocolate, blueberries or coffee

COOKIES
Chocolate chips, M&M’s, Oatmeal and raisins or Butter

LUNCH



PLATED LUNCH

3 COURSES \$28 PER PERSON + TAXES (ENTRANCE, MAIN AND DESSERT)
5 COURSES \$38 PER PERSON + TAXES (2 ENTRANCE, 2 MAIN AND DESSERT)

STARTERS

Hummus and roasted vegetables
Garden salad with mango dressing
Quinoa and Grilled Vegetable Salad
Tomato soup
Pumpkin ginger and coconut cream
Panamanian Sancocho

MAIN COURSE

Pork loin in beer sauce, accompanied by smoked mashed potatoes
Chicken stuffed with pressed cheese accompanied by mashed banana
Porcini mushroom risotto
Oriental beef accompanied by sautéed vegetables

DESSERTS

Apple strudel with vanilla ice cream
Red Velvet Cake
Carrot Cake
Delicacy financiers

PREMIUM

3 COURSES \$38 PER PERSON + TAXES (ENTRANCE, MAIN AND DESSERT)
5 COURSES \$53 PER PERSON + TAXES (2 ENTRANCE, 2 MAIN AND DESSERT)

STARTERS

Onion soup
Thai cous cous
Chickpea salad, feta cheese, avocado mousse
and ginger lime dressing corvina tiradito
Pumpkin ginger and coconut cream
Eggplant turrets

MAIN COURSE

Corvina on a bed of shitake mushroom risotto, crispy parmesan.
Chicken breast fillet stuffed with dried tomatoes covered with Serrano ham in Manchego sauce
accompanied by eggplant purée
Grilled beef fillet with pot tamale purée
Crispy pork belly hoisin sauce and sauteed vegetables accompanied by sticky coconut rice
Salmon in dill sauce accompanied by roasted potatoes

DESSERTS

Lemon pie
S'mores brownies
Coconut and chocolate textures
Tiramisu

BUFFET LUNCH

PANAMANIAN COLORS

COLD SEASON

Salad bar
Two kinds of hydroponic lettuce, corn, quinoa,
cherry tomatoes, carrot, croutons and parmesan cheese
Roasted: eggplant, red onions, mushrooms
Stir Fry: cabbage, zucchini
Dressings: cesar, italian, ranch, olive oil, balsamic vinegar

SALAD (1 OPTION TO CHOOSE)

Thai cous cous
Quinoa and citrus salad
Smoked chicken and potato salad
Potato and shrimp salad
Curried grilled chicken
and vegetable salad
Farfalle with pesto
Thai rice noodles
Fusilli with jerky and grilled vegetables
Note: ceviche and cocktail are accompanied by banana chips and baskets

ACCOMPANYING STATION

Proteins (2 options to choose)
Chicken breast fillet in afro or caribbean sauce
Hoisin glazed pork tenderloin or beer Sauce
Catch of the day in lemon butter or dill sauce
Beef fillet in three-pepper sauce or demi-glace

SIDE DISH (2 OPTIONS TO CHOOSE)

Vegetable chow mein
Eggplant lasagna
Potato and mushroom gratin
Potatoes with cream
Smoked mashed potatoes
Grilled vegetables
Rice with banana and avocado
Wild rice with kale and bacon

DESSERT STATION

Selection of three (3) varieties

PRICE \$30
*PRICE PER PERSON AND DO NOT INCLUDE: 7% TAXES AND SERVICE CHARGES

MINIMUM OF 15 PEOPLE

BUFFET LUNCH

PANAMA BY THE SEA

COLD SEASON

Salad bar
Two kinds of hydroponic lettuce, corn, quinoa, cherry tomatoes, carrot, croutons and parmesan cheese
Roasted: eggplant, red onions, mushrooms
Stir Fry: Cabbage, Zucchini
Dressings: cesar, italian, ranch, olive oil, balsamic vinegar

MIXED SALADS AND CEVICHE (2 OPTIONS TO CHOOSE FROM)

Thai cous cous
Quinoa and citrus salad
Smoked chicken and potato salad
Potato and shrimp salad
Curried Grilled Chicken and Vegetable Salad
Farfalle with pesto
Thai rice noodles
Fusilli with jerky and grilled vegetables
Corvina Bristol ceviche
seafood cocktail
Note: Ceviche and Cocktail are accompanied by banana chips and baskets

ACCOMPANYING STATION

Proteins (2 options to choose)
Chicken breast fillet in shiitake or chimichurri mushroom sauce
Pork loin in sweet and sour passion fruit or mustard sauce
Catch of the day in serrano ham and chive sauce or curry
Beef fillet in mushroom sauce or rosemary butter

SIDE DISH (2 OPTIONS TO CHOOSE)

Vegetable chow mein
Eggplant lasagna
Potato and mushroom gratin
Potatoes with cream
Smoked mashed potatoes
Grilled vegetables
Rice with banana and avocado
Wild rice with kale and bacon

DESSERT STATION

Selection of four (4) varieties

PRICE \$40
*PRICE PER PERSON AND DO NOT INCLUDE: 7% TAXES AND SERVICE CHARGES

MINIMUM OF 20 PEOPLE

LIVE COOKING STATIONS

ADD EXTRA FLAVOR TO YOUR EVENT WITH ONE OF OUR LIVE COOKING STATIONS.
ADD \$35USD PER CHEF ’S SERVICE STATION. WE RECOMMEND ONE CHEF PER 30 GUESTS.

CARVING STATION

\$18 PER PERSON

Pernil with pork rinds
Prime rib
Smoked brisket
Variety breads, sticks, smoked butter.
Mushroom sauce, chimichurri, 3 peppers

CHINESE STATION

\$15 PER PERSON

Shrimp dumplings
Pork sui mai
Soy sauce
Sweet and sour sauce
Hoisin sauce

SUSHI STATION

\$15 PER PERSON

CEVICHE & TARTARE STATION

\$18 PER PERSON

Catch of the day, salmon, tuna
Onion, cilantro, lemon juice, orange juice, mango, celery, chombo pepper, pickled onion

PASTA STATION

\$15 PER PERSON

Fettuccine, penne, spaghetti,
Pomodoro sauce, bechamel sauce
Mushrooms, onions, ham, spinach, tomato

CHILDREN’S STATION

\$15 PER PERSON

Chicken fingers
Mac and cheese
Mini burgers
Cupcakes
Donuts, mallows,
Various cookies

DINNER



PLATED DINNER

3 COURSES \$42 PER PERSON + TAXES (ENTRANCE, MAIN AND DESSERT)
5 COURSES \$53 PER PERSON + TAXES (2 ENTRANCE, 2 MAIN AND DESSERT)

STARTERS

Onion soup
Thai cous cous
Chickpea salad, feta cheese, avocado mousse and ginger lime dressing
Catch of the day tiradito
Pumpkin ginger and coconut cream
Eggplant turrets

MAIN COURSE

Catch of the day on a bed of shitake mushroom risotto, crispy parmesan.
Chicken breast fillet stuffed with dried tomatoes, covered with Serrano ham in manchego sauce accompanied by eggplant purée
Grilled beef fillet with pot tamale purée
Crispy pork belly hoisin sauce and sauteed vegetable accompanied by sticky coconut rice
Salmon in dill sauce accompanied by roasted potatoes

DESSERTS

Lemon pie
s’mores brownies
Coconut and chocolate textures
Tiramisu

SIGNATURE

3 COURSES \$52 PER PERSON + TAXES (ENTRANCE, MAIN AND DESSERT)
5 COURSES \$68 PER PERSON + TAXES (2 ENTRANCE, 2 MAIN AND DESSERT)

STARTERS

Catch of the day causa acevichada in 2 textures
Catch of the day ceviche in mango tiger milk
Brisket carpaccio, kale salad and parmesan chips
Shrimp Tartare
Bouillabaisse soup

MAIN COURSE

Vacuum beef with creamy corn polenta and goat cheese
Crispy pork belly, tomatillo sauce, cauliflower purée and truffle
Garlic shrimp with chistorra chip accompanied by mashed smoked potatoes
Short rib at low temperature accompanied by pumpkin risotto

DESSERTS

Nutella cheesecake
Thousand leaves of forest fruits
Strawberry strudel
Apple surprise

BUFFET DINNER

PANAMANIAN GLAMOUR

COLD SEASON

Salad bar: Two kinds of hydroponic lettuce, corn, quinoa, cherry tomatoes, carrot, croutons and cheese parmesan
Roasted: eggplant, red onions, mushrooms
Stir fry: cabbage, zucchini
Dressings: cesar, italian, ranch, olive oil, balsamic vinegar

POKE BOWL

Basmati rice, cous cous, fresh salmon, fresh tuna
Stir-fried chicken fillet, edamame
Sauces: sweet chili sauce, ponzu sauce, soy sauce

COMPOUND SALADS (2 OPTIONS TO CHOOSE FROM)

Thai cous cous, quinoa and citrus salad
Smoked chicken and potato salad, potato and shrimp salad
Curried grilled chicken and vegetable salad, farfalle with pesto
Thai rice noodles, fusilli with jerky and grilled vegetables

CEVICHE & TARTAR STATION

Proteins: corvina, salmon and tuna
Garnishes: chives, onion, cilantro, lemon juice, orange juice, mango, celery, chombo pepper, pickled onion, cilantro, plantain chips and baskets

ACCOMPANYING STATION PROTEINS TWO (2) OPTIONS TO CHOOSE

Chicken breast fillet in Afro sauce
Hoisin glazed pork tenderloin, mustard with passion fruit sauce
Catch of the day in dill sauce
Salmon in white wine sauce lemon butter
Beef fillet in three-pepper sauce

SIDE DISH (3 OPTIONS TO CHOOSE)

Vegetable chow nein, potato and mushroom gratin
Eggplant lasagna, potatoes with cream
Rosemary potatoes, Smoked mashed potatoes
Grilled vegetables, rice with banana and avocado
Wild rice with kale and bacon

PASTA STATION

Fettuccine, penne, spaghetti,
Sauces: pomodoro, Bechamel
Complements: mushrooms, onions, ham, spinach, tomato

CARVING STATION

Pork pernil or prime rib
Variety of breads, sticks, smoked butter.
Sauces: mushrooms, chimichurri, three peppers, Korean BBQ, sweet and sour passion fruit, beer, rosemary butter, mustard, demi-glace, au jus

DESSERT STATION

Selection of eight (8) assorted desserts

PRICE \$55
*PRICE PER PERSON AND DO NOT INCLUDE: 7% TAXES AND SERVICE CHARGES

MINIMUM OF 35 PEOPLE

BUFFET DINNER

THE HIGH LIFE

COLD SEASON

Salad bar: Two kinds of hydroponic lettuce, corn, quinoa, cherry tomatoes, carrot, croutons and cheese parmesan. Roasted: eggplant, red onions, mushrooms
Stir fry: cabbage, zucchini. Dressings: cesar, italian, ranch, olive oil, balsamic vinegar

POKE BOWL

Basmati rice, couscous, fresh salmon, fresh tuna
Stir-fried chicken fillet, edamame. Sauces: sweet chili sauce, ponzu sauce, soy sauce

COMPOUND SALADS (4 OPTIONS TO CHOOSE FROM)

Thai cous cous, quinoa and citrus salad
Smoked chicken and potato salad, Potato and shrimp salad
Curried grilled chicken and vegetable salad, farfalle with pesto
Thai rice noodles, fusilli with jerky and grilled vegetables

SUSHI STATION

CEVICHE & TARTAR STATION

Proteins: Catch of the day, salmon and tuna. Garnishes: chives, onion, cilantro, lemon juice, orange juice, mango, celery, chombo pepper, pickled onion, cilantro, plantain chips and baskets

ACCOMPANYING STATION PROTEINS TWO (2) OPTIONS TO CHOOSE

Chicken breast fillet Caribbean sauce
Pork loin in hoisin glaze, mustard, beer sauce
Catch of the day in lemon butter and kale pesto
Salmon in white wine sauce, lemon butter, or dill
Beef fillet in three-pepper sauce, demi-glaze, mushrooms or rosemary butter

COMPANIONS (3 OPTIONS TO CHOOSE)

Vegetable chow mein
Potato and mushroom gratin
Eggplant lasagna
Potatoes with cream
Rosemary potatoes
Smoked mashed potatoes
Grilled vegetables
Rice with banana and avocado
Wild rice with kale and bacon

PASTA STATION

Farfalle, tortellini, penne. Sauces: Pomodoro, Bechamel
Complements: Mushrooms, onions, ham, spinach, tomato

CARVING STATION

Pernil, Prime rib, Smoked pork ribs, Variety of breads, sticks, smoked butter.
Sauces: mushrooms, chimichurri, three peppers, Korean BBQ, Sweet and sour passion fruit, beer

DESSERT STATION

Selection of eight (10) assorted desserts

PRICE \$70

*PRICE PER PERSON AND DO NOT INCLUDE: 7% TAXES AND SERVICE CHARGES

MINIMUM OF 35 PEOPLE



LIVE COOKING STATIONS

ADD EXTRA FLAVOR TO YOUR EVENT WITH ONE OF OUR LIVE COOKING STATIONS.
ADD \$35 PER CHEF 'S SERVICE STATION. WE RECOMMEND ONE CHEF PER 30 GUESTS.

CARVING STATION

\$18 PER PERSON

Pernil with pork rinds
Prime rib
Smoked brisket
Variety breads, sticks,
smoked butter.
Mushroom sauce,
chimichurri,
3 peppers

CHINESE STATION

\$15 PER PERSON

Shrimp dumplings
Pork sui mai
Soy sauce
Sweet and sour sauce
Hoisin sauce

SUSHI STATION

\$15 PER PERSON

CEVICHE & TARTARE STATION

\$18 PER PERSON

Catch of the day, salmon, tuna
Onion, cilantro, lemon juice, orange juice, mango,
celery, chombo pepper, pickled onion

PASTA STATION

\$15 PER PERSON

Fettuccine, penne, spaghetti,
Pomodoro sauce, bechamel sauce
Mushrooms, onions, ham,
spinach, tomato

CHILDREN'S STATION

\$15 PER PERSON

Chicken fingers
Mac and cheese
Mini burgers
Cupcakes
Donuts
Mallows
Various cookies



COCKTAIL STYLE SNACKS

ASSISTED BUFFET

- Options:
- Selection of 3 options: \$15 p/p
 - Selection of 5 options: \$25 p/p
 - Selection of 7 options: \$35 p/p
 - Selection of 9 options: \$45 p/p

BAO
Shrimp
Peking duck
Hoisin short rib

SKEWERS
Caprese
Shrimp
Surf & Turf
Satay chicken
Beef with vegetables
Salmon and vegetables

CHEESE SKEWERS
Manchego with dates
Manchego with guava
Manchego with prosciutto

CONCOLON
Chicken salad
Chicken and
avocado salad
Shrimp
Tuna tartare
Salmon tartare

CROQUETTES
Chorizo and chives
Serrano ham
Chicken
Manchego cheese

EMPANADAS
Tableno sausage
Chicken
Buffalo cheese and stew
Country cheese
Organic and fried vegetables

MINI PATACONES
Chorizo tableño and shrimp
Black bean cream and stew
Smoked chicken and avocado

SANDWICHES
Tuna with curry mayonnaise
Caprese
Ham and cheese
Turkey
Smoked chicken
Roasted vegetables
with fetaS

SLIDERS
Angus beef
Grilled chicken
Pulled pork

WANTONS
Shrimp
Banana with chorizo

TACOS
Smoked beef
Pork belly



*PRICE PER PERSON AND DO NOT INCLUDE: 7% TAXES
AND SERVICE CHARGES

KID-FRIENDLY

MENUS FOR CHILDREN & TEENAGERS

Empanadas of Yellow Cheese with Chimichurri Sauce
Chicken Fingers with Honey Mustard

Burger bar
Brioche Bread
Beef
Chicken
Pulled pork
Cheddar cheese
Tomato
Lettuce
Pickled onion
Grilled onions

2 DESSERT OPTIONS TO CHOOSE FROM

PRICE \$25
*PRICE PER PERSON AND DO NOT INCLUDE: 7% TAXES AND SERVICE CHARGES

LIVE COOKING STATIONS

ADD EXTRA FLAVOR TO YOUR EVENT WITH ONE OF OUR LIVE COOKING STATIONS.
ADD \$18 PER CHEF 'S SERVICE STATION. WE RECOMMEND ONE CHEF PER 15 GUESTS.

PIZZA BAR
Pepperoni lover's
Chorizo tableño and mushrooms
Seasonal vegetables

MAKE YOUR OWN NACHOS
Tortilla chips
Guacamole
Melted cheese
Black bean cream
Sour cream
Pico de Gallo
Chicken or beef

CHILDREN'S STATION
Chicken fingers (gluten free option)
Mac and Cheese
Assorted sweets for children
(ask for gluten free option)



COFFEE BREAK
& ON THE MOVE



COFFEE BREAK

COFFEE BREAK AM

FROM 1.5 TO 2 UNITS PER PERSON; WILL DEPEND ON THE PRODUCT OPTIONS:

SELECTION OF 3 VARIETIES: \$13

SELECTION OF 5 VARIETIES: \$16

- Assorted dumplings with chimichurri and chombo pepper jelly
- Corn chips with tasajo
- Tuna sandwiches with bacon
- Triple Avocado, tomato and hard-boiled egg
- Parmesan cheese sticks
- Aji de Gallina canape
- Bread with pork chicharron
- Tableño chorizo croquette and green recao mayonnaise
- Turkey, ham, cheese and roasted vegetables sandwich
- Fresh fruit skewers
- Yogurt and fruit parfait
- Egg wrap with fine herbs
- Chicken quesadilla

BAKERY

- Cinnamon rolls
- Honey cane rolls
- Pressed cheese croissant
- Almond croissant
- Banana bread (GF)
- Mini carrot muffins
- Mini vanilla and chocolate chip muffins
- Banana muffins (GF)
- Cookies variety

COFFEE BREAK PM

FROM 1.5 TO 2 UNITS PER PERSON; WILL DEPEND ON THE PRODUCT OPTIONS:

MENU \$15 SELECTION OF 3 VARIETIES

MENU \$18 SELECTION OF 5 VARIETIES

EMPANADAS

- Tableño chorizo
- Country cheese
- Cheese and stew
- Chicken
- Vegetables and sauce

TACOS

- Pulled Pork
- Catch of the day
- Minced beef

SKEWERS

- Prawns (surcharge \$2 p/p)
- Beef with vegetables
- Chicken satay
- Sea and land (surcharge \$2 p/p)
- Caprese
- Beef anticuchero (Peruvian style)
- Chicken
- Surf & Turf (surcharge \$2 p/p)
- Prawn stuffed paprika
- Caprese salad
- Octopus ceviche (surcharge \$2 p/p)

CONCOLON

- Prawns (surcharge \$2 p/p)
- Tuna tartare
- Salmon tartare
- Chicken and avocado salad

SLIDERS

- Beef
- Pulled Pork
- Grilled chicken

BAKERY

- Cinnamon rolls
- Honey cane rolls
- Pressed cheese croissant
- Almond croissant
- Banana bread (GF)
- Mini carrot muffins
- Mini vanilla and chocolate chip muffins
- Banana muffins (GF)
- Assorted cookies

AFTER PARTY



AFTER PARTY

VARIETY OF FRITANGAS (SELECTION OF 1 OPTION WITH THEIR PROTEIN)

- Empanadas assorted with protein (tasajo or Creole meat, or pork rinds)
- Omelette with chicken
- Mini burgers
- Mini bread with pork rinds
- Wontons with shrimp
- Mini hot dog
- Mini pepperoni pizza
- Chicken fingers and french fries

\$8 PER PERSON + TAXES
MINIMUM OF 15 ORDERS

MINI SLIDERS (SELECTION OF 1 FLAVOR)

- Chicken or Pulled pork mini sliders. Accompanied by french fries or regular cassava
- Pork and shrimp siu mai
- Pork min pao
- Smoked chicken bao

\$14 PER PERSON + TAXES
MINIMUM OF 15 ORDERS

- Sancocho

\$6 PER PERSON + TAXES
MINIMUM OF 15 ORDERS



DRINKS



DRINKS

OPEN NON-ALCOHOLIC DRINK

BY 2 HOURS \$12
Includes: sodas, fruit punch, lemonade and pineapple juice

6 HOURS \$21
Includes: sodas, fruit punch, lemonade
Add 10% of services and 7% of taxes

OPEN SODAS

It includes: Regular Coke, Diet Coke, Ginger Ale, Sprite

2 HOURS
\$10 PER PERSON

3 HOURS
\$12 PER PERSON

4 HOURS
\$13 PER PERSON

6 HOURS
\$15 PER PERSON

OVERTIME PER HOUR
\$8 PER PERSON
Add 10% of services and 7% of taxes

SANGRIA OPEN BAR

It includes: house white or red wine, chopped fruits, sodas

2 HOURS
\$20 PER PERSON

3 HOURS
\$25 PER PERSON

4 HOURS
\$30 PER PERSON

6 HOURS
\$40 PER PERSON

OVERTIME
\$10 PER PERSON
Add 10% of services and 7% of taxes

OPEN BAR DELUXE

It includes: JW Black Label, Smirnoff Vodka, Rum Abuelo, red and white wine of the house and sodas

2 HOURS
\$15 PER PERSON

3 HOURS
\$17 PER PERSON

4 HOURS
\$20 PER PERSON

6 HOURS
\$25 PER PERSON

OVERTIME PER HOUR
\$12 PER PERSON
Add 10% of services and 7% of taxes

OPEN BAR PREMIUM

It includes: JW Black Label, Vodka Absolut, Ron Abuelo, José Cuervo Tequila, house red and white wine, Panama national beers: Soberana, Atlas, Balboa, sodas

2 HOURS
\$18 PER PERSON

3 HOURS
\$25 PER PERSON

4 HOURS
\$35 PER PERSON

6 HOURS
\$42 PER PERSON

OVERTIME PER HOUR
\$18 PER PERSON
Add 10% of services and 7% of taxes

OPEN BAR SIGNATURE

It includes: JW Black Label, Tanqueray, Gray Goose, Ron Abuelo 7 years, Patron Silver Tequila, house red and white wine, Panama national Beers: Soberana, Atlas, Balboa, sodas

2 HOURS
\$24 PER PERSON

3 HOURS
\$30 PER PERSON

4 HOURS
\$37 PER PERSON

6 HOURS
\$48 PER PERSON

OVERTIME PER HOUR
\$22 PER PERSON
Add 10% of services and 7% of taxes

DRINKS

OPEN WINES

It includes: house red and white wine

2 HOURS
\$16 PER PERSON

3 HOURS
\$19 PER PERSON

4 HOURS
\$21 PER PERSON

6 HOURS
\$27 PER PERSON

OVERTIME PER HOUR
\$10 PER PERSON
Add 10% of services and 7% of taxes

OPEN WINES AND BEERS

It includes: house red and white wine,
National beers: Panama, Soberana, Atlas, Balboa, sodas

2 HOURS
\$22 PER PERSON

3 HOURS
\$24 PER PERSON

4 HOURS
\$29 PER PERSON

6 HOURS
\$37 PER PERSON

OVERTIME
\$10 PER PERSON
Add 10% of services and 7% of taxes

GIN BAR STATION

\$200 (FROM 100 PEOPLE)
\$350 (FROM 200 PEOPLE)

Gin Bar Ingredients: dehydrated fruits
Forest fruits (blueberries, raspberrry and strawberries), Orange, Cucumber
Lemon, Spices (rosemary, basil, anise, cardamom, cinnamon)
Add 10% of services and 7% of taxes.

CRAFT BEERS

\$0.75 PER BOTTLE

**ALL LIQUOR CORKS INCLUDE THE FIRST 2 MIXERS (SODAS, CLUB SODA, TONIC WATER)
LIQUORS MUST HAVE TAX STAMPS. ADD 10% OF SERVICES AND 7% OF TAXES.

CORKAGE

WINES AND CHAMPAGNE
\$12

NATIONAL AND IMPORTED LIQUORS
\$14 Bottle
\$32 Half Gallon

COCKTAILS

| | | |
|---------------------------------------|------------------|-------|
| Fruit Punch Gallon | Makes 25 Cups | \$45 |
| White Wine Sangria Pitcher | Makes 10 Glasses | \$35 |
| Gallon White Wine Sangria | Makes 25 Glasses | \$75 |
| Red Wine Sangria Pitcher | Makes 10 Glasses | \$40 |
| Red Wine Sangria Gallon | Makes 25 Glasses | \$80 |
| Mimosa Pitcher | Makes 10 Cups | \$50 |
| Mimosa Gallon | Makes 25 Cups | \$95 |
| Amapola Pitcher | Makes 10 Cups | \$45 |
| Poppy Gallon | Makes 25 Cups | \$85 |
| Lemonade Pitcher | Serves 10 Cups | \$30 |
| Gallon Lemonade | Makes 25 Cups | \$55 |
| Pink Lemonade Pitcher | Makes 10 Cups | \$35 |
| Gallon Pink Lemonade | Makes 25 Cups | \$60 |
| Frozen Daiquiri and Margarita Machine | | \$500 |

Add 10% of services and 7% of taxes.



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