



CENTRO DE CONVENCIONES  
CARTAGENA DE INDIAS

**“THE ONLY  
WAY TO DO  
A GREAT JOB,  
IS TO LOVE  
WHAT YOU  
EAT”**

A **FLAVOR** FOR EVERY **IDEA**

by **HERÓICA**




# WE FEED YOUR MOMENTS IDEAS

We are committed to **sustainable and responsible socio-economic development in our region.**

Some of our supplies come from non-profit organizations that work to improve the well-being of vulnerable communities in Cartagena de Indias.

## ALLERGENS

 Crustaceans


 Eggs

 Fish

 Soybeans

 Gluten

 Tree nuts

 Mustard

 Sulfur Dioxide and sulfite

 Dairy



# COFFEE BREAK

Great ideas start with a good cup of coffee.  
Our team is ready to surprise your attendees with a snack that inspires them.

## TO CHOOSE

1 Snack (180g) | 2 Snacks (90g) | 3 Snacks (60g) | Coffee, water and juice or soft drink

## SAVOURY

### PUFF PASTRY

Pie: Chicken, beef, spinach and cheese  
Plain croissant and/or cereals

★ Cheese stick

### SANDWICHES

Ham and cheese on croissant

Posta Cartagena beef and avocado on ciabatta bread

★ Roastbeef and caramelized onion on focaccia bread

★ Chicken breast, mustard and cheese on pullman bread

Turkey ham, green apple and cheese on ciabatta bread

Crispy pork belly and costeño cheese on cornbread

Chickpea falafel on pita bread

Roasted vegetables on focaccia bread

Caprese on whole wheat bread

Lentil and vegetable croquette

Brisket in rustic bread

Cured pork loin with mozzarella cheese, lettuce and golden berry jam

### QUICHE

Lorraine

Ham and cheese

★ Crispy pork belly and costeño cheese

Spinach and cheese

Roasted vegetables

### BAKED EMPANADAS

Chicken

Beef

Spinach and cheese or

Mushrooms

## LOCAL DELICACIES

★ Egg arepa

★ Carimañola (yucca fritter): Beef, cheese

Quibbe (beef and wheat fritter)

Empanada: Beef, cheese

Bean fritters

★ Sweet anise corn-flour mini arepas

★ Cheese sticks

Pandebono (yucca and cheese bun)

Buñuelos (corn and cheese fritter)

Almojabana (corn and cheese bun)

★ Corn and costeño cheese bread

## OUR GUESTS' FAVORITES



## SWEET

### PUFF PASTRY

Cupcake: Cinnamon and apple, arequipe

Pistachio

★ Guava jelly with or without cheese

### CAKES

Chocolate

★ Carrot

Banana

Orange and poppy seed

★ Brownie

★ Almojabana (corn and cheese) cake

### TARTLETS

Apple and cinnamon

★ Lime

Chocolate and praline

Coffee

Coconut and guava

### LOCAL SWEET TREATS

Caballito (green papaya)

Tamarind balls

Enyucado (yucca cake)

Cocada (coconut)

Dulce de ajonjolí (sesame)

## FRUIT

Seasonal fruits in a shot glass, skewer or glass

Green mango with salt and tajin

### PARFAIT

Yogurt: Red berries and granola

Yogurt: Yellow berries and granola



# PLATED BREAKFAST

Start your day with the cuisine of CCCI served right at your table. If you have a different snack idea from those described here, our team is ready to design an offer tailored to your event goals.

## TO CHOOSE

1 Juice | 3 Breads | 3 Seasonal fruits | 1 Jam | coffee and/or hot cocoa | Choice of eggs or 3 cheese choices and 3 charcuterie choices

## AMERICAN

### Fresh juice:

Orange  
Corozo  
Mango  
Carrot with mandarin lime  
Sugarcane drink with lime  
Lulo  
Soursop

### Breads

Whole wheat  
Croissant  
Pandebono (yucca and cheese)  
Chocolate bread  
Brioche bread  
Banana bread  
Rustic bread

### JAMS

Strawberry  
Golden berry  
Tamarillo tomato or peach

### EGG

omelet  
Scrambled or fried  
With sausage with cheese and corn  
Ham with cheese  
Corn or vegetables  
Chorizo santarrosano with cheese

## CONTINENTAL

### Fresh juice

Orange  
Corozo  
Mango  
Carrot with mandarin lime  
Sugarcane drink with lime  
Lulo  
Soursop

### Breads

Whole wheat  
Croissant  
Pandebono (yucca and cheese)  
Chocolate bread  
Brioche bread  
Banana bread  
Rustic bread

### Jams

Strawberry  
Golden berry  
Tamarillo tomato or peach

### Charcuteries and cheeses

Pork ham  
Costeño cheese  
Yellow cheese  
Turkey ham  
Cream cheese and mozzarella cheese

## TRADITIONAL

### Fresh juice:

Orange  
Corozo  
Mango  
Carrot with mandarin lime  
Sugarcane drink with lime  
Lulo  
Soursop

### Local fritters (Choose 1):

Egg arepa  
Beef or cheese carimañola (yucca fritter)  
Quibbe (beef and wheat fritter)  
Beef or cheese empanada  
Bean fritter  
Sweet anise corn-flour mini arepas

### Protein (Choose 1):

Crispy pork belly  
Roasted Butifarra sausage  
Chorizo santarrosano  
Costeño cheese  
Calentao (scrambled eggs with rice)  
Eggs with ahogao (onions and tomato)

### Side (Choose 1):

White corn steamed bun  
Yellow corn steamed bun  
Corn cake  
Green plantain slice fritter  
Cayeye (green plantain and cheese) croquette



# BREAKFAST BUFFET

## STANDARD

### TO CHOOSE

2 Choices of Juice | 2 Breads | 3 Seasonal fruits | 3 Cheese choices and 3 charcuterie choices | 1 Choice of eggs | 1 Sweet

#### Fresh juice

Orange  
Corozo  
Mango  
Carrot with mandarin lime  
Sugarcane drink with lime  
Lulo  
Soursop

#### Egg

Boiled  
Scrambled eggs: with sausage, cheese and/or vegetables, with chorizo, cheese and corn or with roasted vegetables

#### Breads

Whole wheat  
Croissant  
Pandebono (yucca and cheese)  
Chocolate bread  
Brioche bread  
Banana bread  
Rustic bread

#### National charcuterie and cheeses

York ham  
Turkey ham  
Butifarra sausage and chorizo santarrosano  
Fresh farmer's cheese  
Costeño cheese  
Antioqueño cheese  
Double cream cheese

#### Pancakes

Red berries  
Chocolate

#### Muffin

Agraz andean berry  
Corn and cheese  
Arequipe or carrot

#### Yogurt and seasonal fruits, cereal

## PREMIUM

### TO CHOOSE

3 Choices of Juice | 4 Breads | 4 Seasonal fruits | 5 Charcuterie choices and 5 imported cheeses choices | Cereal bar | 2 Egg choices and 3 Toppings | 1 Sweet

#### Fresh juice

Orange  
Corozo  
Mango  
Carrot with mandarin lime  
Lulo  
Soursop

#### Egg

Boiled  
Scrambled eggs: with sausage, cheese and/or vegetables, with chorizo, cheese and corn or with roasted vegetables

#### Breads

Croissant  
Pandebono (yucca and cheese)  
Chocolate bread  
Brioche bread  
Banana bread  
Corn cake with cheese

#### National charcuterie and cheeses

Serrano ham  
Spanish chorizo  
Salami  
Pepperoni  
Gouda cheese  
Manchego cheese  
Parmesan cheese  
Mozzarella bocconcini

#### Pancakes

Red berries  
Chocolate

#### Muffin

Agraz berry  
Corn and cheese  
Arequipe or carrot

#### Yogurt and seasonal fruits, cereal

#### Grab-and-go fruit cup

Red and green apple, Tangerine, Pear, Grapes

#### Toppings

Guacamole, Sourcream, House hot sauce, Golden berry or Strawberry jam

#### EXTRAS

Cold milo drink, sugarcane drink with lime.



# PLATED LUNCH AND/OR DINNER

Lunch or dinner, or both! Enjoy the CCCI Cuisine served at the table. If what you have in mind is not on the menu, our kitchen team is prepared to create options that fit your event.

## TO CHOOSE

1 Appetizer | 1 Main course | Water, juice or soft drink | 1 Dessert

## APPETIZER

- Caprese Salad ● ●
- ★ Burrata Salad ● ●
- Caesar salad with Chicken ● ●
- Chicken and avocado peruvian causa ● ●
- Shrimp and yam peruvian causa ● ● ●
- Shrimp ceviche ● ●
- Beef carpaccio ●
- ★ Lettuce hearts creamy soup with Putumayo hearts of palm and pumpkin seeds ●
- Poached pear, praline and feta cheese salad ● ●
- Squash creamy soup

## MAIN COURSE

- ★ **FISH FILLET IN CHIPI CHIPI SAUCE (BABY CLAMS)** ● ● ●  
Yucca and vegetable gnocchi.
- FISH FILLET** ● ●  
Creamy coconut rice and baby vegetables.
- SALMON FILLET** ● ●  
Mandarin lime butter, yam puree and baby vegetables.
- BEEF TENDERLOIN** ●  
In mushroom sauce, mashed creole potatoes and peas, roasted vegetables.
- ★ **POSTA CARTAGENERA BEEF** ●  
Coconut rice, sweet yellow plantains.
- CHICKEN BREAST** ● ●  
Candied tomatoes, pesto, baby vegetables and squash puree.
- CHICKEN BREAST** ● ●  
Vegetable risotto with pesto and Grana Padano.
- PORK BELLY** ● ●  
With hoisin sauce, yam and vegetable puree, jus reduction.
- PORK RIB**  
Yucca puree, asparagus and baby carrots

## OUR GUESTS' FAVORITES





# BUFFET LUNCH AND/OR DINNER

During your event, offer a buffet-style lunch or dinner so your guests can choose what they like best.

## TO CHOOSE

2 Appetizers or 1 Salad Bar with 10 toppings or 1 Appetizer and 1 Salad Bar with 8 toppings | 2 Sides | 2 Proteins | 2 Desserts | Water, juice or soft drink.

## SALAD BAR

**1 lettuce mix, 2 crispy toppings, 8 vegetable antipasti including one type of cheese, 3 vinaigrettes**

**Lettuce mix:** Crispy lettuces - green and purple - asian lettuces - mixed lettuces - european lettuce hearts - romaine lettuce

**Crunchy toppings:** Fried lentils - crispy chickpeas - bread croutons - focaccia toasts - peanuts - filleted almonds

**Cheeses:** Mozzarella cheese - costeño cheese - yellow cheese - fresh farmer's cheese

**Vegetables:** Chonto tomato - cherry Tomato - broccoli - cauliflower gratin - bell peppers - avocado - carrot - mushrooms - roasted onions - green and/or yellow zucchini - eggplant - hearts of palm - roasted corn - marinated olives - yellow plantains in balsamic reduction

**Vinaigrettes:** Honey mustard - balsamic - classic - citrus - cheese

## APPETIZER

Caprese Salad  
 Caesar salad with chicken  
 Fusilli pasta, tomato, cheese and pesto salad  
 Crispy pork belly ceviche  
 Chicken and avocado peruvian causa  
 Vegetable antipasto  
 Mixed ceviche

## PROTEINS

**WHITE FISH OR SALMON FILLET**  
 Seafood casserole sauce, mandarin lime butter or roasted garlic

**BEEF TENDERLOIN**  
 Mushroom sauce or red wine sauce

**POSTA CARTAGENA BEEF**

**BEEF BOURGUIGNON**  
 In a mushroom sauce

**CHICKEN BREAST**  
 Mustard and rosemary sauce, pesto and candied tomatoes or white wine sauce

**STUFFED CHICKEN BREAST**  
 Cheese, spinach and peppers with marinara sauce

**PORK RIB**  
 Tamarillo tomato BBQ sauce or Teriyaki sauce

**PORK TENDERLOIN**  
 Corozo sauce or mustard and rosemary sauce

**PORK BONDIOLA**  
 With hoisin sauce

**PORK BELLY**  
 With corozo sauce glaze

**VEGETARIAN**  
 Truffled mushroom risotto  
 Vegetables and Grana Padano risotto  
 Portobello stuffed with eggplant puree truffled orzo with veggies and mushrooms  
 Carrot, fava beans, asparagus and parmesan cheese

## SIDES

**RICE**  
 with caramelized coconut - with white coconut - of roasted peppers - pilaf with white wine - creamy vegetables - creamy coconut - of almonds and ripe plantain

**PUREE**  
 Creamy yam - potato and pea - squash - creole potato - sabanera potato and spinach - creamy corn - yucca and cheese

**OTHERS**  
 Yucca gnocchi - potato and pesto millefeuille - green plantain cayeye croquette - yucca mash with costeño cheese - sweet yellow plantain - corn cake



# SNACKS

## STANDARD

- Feta cheese and caramelized onion arancini 🍷 🍷 🍷
- Bruschetta Caprese 🍷 🍷
- Spinach and cheese empanada 🍷 🍷
- Mini burger 🍷 🍷
- Pesto risotto croquette 🍷 🍷 🍷
- Chicken skewer in mushroom sauce 🍷
- Pork spring roll
- Seafood croquettes with seafood foam 🍷 🍷 🍷
- Mini hot dog on pretzel bread 🍷
- Crispy pork belly with steamed corn bun croquettes 🍷
- Crostini with cherry tomato jam and ricotta cheese 🍷 🍷
- Serrano ham croquettes 🍷 🍷
- Tortilla and feta cheese canape 🍷 🍷
- Mushrooms stuffed with goat cheese 🍷
- Dried tomatoes and basil bruschetta 🍷
- Eggplant roll filled with spinach and cream cheese with nuts and dried fruits 🍷 🍷
- Mushroom canapé with tomato pesto, cheese and sourcream 🍷 🍷 🍷
- Crispy pork belly ceviche
- Roastbeef canapé
- Rice fritter stuffed with peruvian chicken stew

## PREMIUM

- Panko breaded prawn 🍷 🍷
- Beef skewer with mushroom sauce 🍷
- Mini tuna tartare 🍷
- Shrimp cocktail 🍷 🍷 🍷
- Fish and shrimp ceviche 🍷 🍷 🍷
- Smoked salmon, cream cheese and avocado bruschetta 🍷 🍷 🍷
- Beef carpaccio sphere
- Shrimp and aioli hot-dog 🍷 🍷 🍷
- Crab wonton 🍷 🍷 🍷
- Corn flour mini arepas with octopus
- Fish ceviche 🍷 🍷 🍷
- Fish ceviche with coconut milk 🍷
- Avocado bonbon stuffed with crab meat 🍷 🍷
- New York strip montadito with Béarnaise sauce, richie potatoes 🍷
- Grilled octopus, with beans and sesame puree, potato chips and avocado
- Green plantain toast with shrimps in a cocktail sauce
- Cured salmon, sour cream, dill and fried capers canape

## VEGANS & VEGETARIANS

- Chickpea and eggplant hummus croquettes 🍷 🍷
- Black bean croquettes and squash puree 🍷 🍷
- Roasted vegetable or eggplant yucca fritters 🍷
- Mushrooms and eggplant empanadas
- Breaded tofu with Teriyaki 🍷
- Mango ceviche
- Mushroom ceviche
- Vegetable spring roll on rice paper
- Tomato and basil bruschetta 🍷
- Roasted mushrooms skewer

## LOCAL DELICACIES

- Egg arepa 🍷
- Crispy pork belly montadito with yucca mash
- Beef and cheese yucca carimañola fritters 🍷
- Quibbe (beef and wheat fritter)
- Beef and cheese empanadas 🍷
- Sweet anise corn-flour mini arepas
- Cheese sticks 🍷 🍷





# DESSERTS

## CHEESECAKE 🌟🍷🍷

- Passion Fruit
- ★ Red berries
- Corozo
- ★ Coconut lemonade
- Chocolate and cookie
- Salted caramel
- Curuba
- Guava jelly

## TARTLET 🍷🍷🍷

- ★ Lime and meringue
- Apple and cinnamon
- ★ Chocolate, walnut praline
- Chocolate
- Red berries
- Guava jelly and costeño cheese crumble

## CAKES 🌟🍷🍷

- ★ Carrot 🍷
- Chocolate
- Orange and poppy seeds
- ★ Cinco leches (with coconut milk and chocolate milk)
- Cuatro leches (with coconut milk)
- Tres leches classic
- Vanilla and red berries
- Banana and oatmeal cake

## VEGETARIANS 🍷🍷

- Guava jelly millefeuille
- ★ Gloria (guava and cheese puff pastry)
- Apple and cinnamon puff pastry

## MERINGUES 🍷

- ★ Soursop and strawberry meringue
- Chocolate and hazelnut meringue 🍷
- Passion fruit meringue
- Curuba

## MOUSSE OR PANNA COTTA 🍷🍷

- Three Chocolates
- Dark chocolate and praline 🍷
- Guava jelly and costeño cheese crumble
- Corozo and strawberries
- Yellow berries

## MILLEFEUILLE 🍷🍷🍷

- ★ Arequipe cream
- Vanilla pastry cream
- Chocolate and hazelnut
- Pistachio and nut cream

## OTHERS

- Curuba tiramisu
- Classic tiramisu
- ★ Brownie

### OUR GUESTS' FAVORITES





# LUNCH BOX

## STANDARD

Includes a sandwich or wrap, a dessert, a packaged snack, water, soda or juice and a hand fruit.

- ROASTBEEF AND CARAMELIZED ONIONS 🍔
- PORK WITH AVOCADO, COSTEÑO CHEESE AND LETTUCE 🍔 🍌
- CAPRESE (TOMATO, MOZZARELLA AND BASIL) 🍔 🍌
- HAM WITH CHEESE 🍔 🍌
- CHICKEN BREAST WITH CAESAR DRESSING 🍔 🍌
- GRILLED VEGETABLES, CREAM CHEESE AND PESTO 🍔 🍌
- BRAISED PORK RIB 🍔
- BRISKET WITH CHEESE AND LETTUCE 🍔 🍌
- TURKEY HAM WITH GREEN APPLE AND MOZZARELLA CHEESE 🍔 🍌
- CHICKEN BREAST WITH MUSTARD AND CHEESE 🍔 🍌 🍌

## PREMIUM

Includes a bowl or lasagna, dessert, soda, water or bottled juice and a hand fruit

- POSTA CARTAGENERA BEEF BOWL, Avocado and white coconut rice
- PASTA WITH PESTO AND OLIVES BOWL 🍔 🍌 🍌
- SALMON BOWL, 🍌 🍌  
With rice with sesame seeds, balsamic plantains and teriyaki sauce
- PORK RIB BOWL, 🍌  
With rice pilaf, tomato and onion salad and creole potato millefeuille
- FISH FILLET BOWL, 🍔 🍌  
Green plantain croquettes, caramelized coconut rice and avocado salad
- CAESAR SALAD WITH CHICKEN BOWL, 🍔 🍌  
Focaccia and parmesan croutons
- CHICKEN LASAGNA 🍔 🍌
- BEEF LASAGNA 🍔 🍌
- MIXED CHICKEN AND BEEF LASAGNA 🍔 🍌
- EGGPLANT AND CHEESE LASAGNA 🍌

## DESSERTS

- BROWNIE 🍔 🍌 🍌
- VANILLA CAKE 🍔 🍌
- CARROT CAKE 🍔 🍌 🍌
- BANANA CAKE 🍔 🍌 🍌
- AREQUIPE OR GUAVA JELLY AND CHEESE PUFF PASTRY 🍔 🍌
- CHOCOLATE OR ALMOND CROISSANT 🍔 🍌 🍌



# DRINKS

## OPEN BAR

Offer your guests unlimited drinks, tailored to their preferences or event type (minimum service of 2 hours).

## COCKTAILS

Enjoy our signature cocktail bar with a Caribbean touch or the all-time classics.

## BAR

### NATIONAL

Aguardiente  
National rum  
White and red house wine  
National beer  
Water  
Soft Drinks

### STANDARD

Sello Rojo Whisky  
Vodka Wyborowa  
Bacardi Rum  
Gordons Gin  
Olmecca Tequila  
House red and white wine  
National beer  
Water  
Soft Drinks

### PREMIUM

Buchanan's Whiskey, Old Parr 12 years or Chivas Regal  
Ron Habana Club 7 years  
Absolut Vodka  
Tanqueray Gin  
Don Julio Tequila  
Reserva Wine  
Water  
Soft Drinks

### MIXERS COMBO

Water  
Soda and/or tonic  
Lime juice  
Soft drinks (with and/or without sugar)  
Ice

## COCKTAILS

### CLASSICS

Traditional mojito  
Tinto de verano  
Coconut lemonade  
Gin and tonic

### SIGNATURE

Corozo and/or passion fruit mojito  
Sugarcane margarita  
Mandarin lime vodka-tonic  
Guaro-tonic with thyme  
Refajo with white rum

**All cocktails can be made with or without alcohol**



# YOU'RE IN **GOOD** HANDS

Our gastronomic experience is made possible by a team of professionals who work together to **surprise, innovate, and inspire emotions**, while meeting our customers' expectations.

Each year, we serve **over 410,000 gastronomic experiences**.



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by **HERÓICA**