



# ECUACENTAIR FBO

VIP  
CATERING







# Bakery & Breakfast





## Hot Breakfast

- Scrambled egg
- Omelet
- Fried eggs
- Poached egg
- Roasted potato wedge
- Ecuadorian Empanadas
- Prime Beef fillet Mignon
- Chicken Breast
- Beef Sauge

## Cold Breakfast

- Beef Wrap
- Chicken Wrap
- Tuna Wrap
- Veggie Wrap
- Vegetable Pita
- Curried Quinoa Wrap
- Falafel Tahini
- Salmon Avocado Toast
- Vegan Avocado Toast

## Sweet Breakfast

- French Toast with a choice of mixed red fruits and maple syrup.
- American Pancakes with blueberries with French butter and maple syrup.

## Yogurt

- Natural or fruit Yoghurt with choice of mix of berry, strawberry, and blueberry.
- Greek Natural Yogurt
- Natural fruit flavor Yogurt (strawberry/blueberry/peach/guanabana)

## Selection of cereal and Muesli

- Muesli
- Chocolate Muesli
- Granola
- Cornflakes
- Honey loop
- Rice Krispies
- Fruit loops

## Coffe

- American coffee
- Espresso
- Latte
- Macchiato
- Cappuccino
- Vanilla Cappuccino
- Hot chocolate
- Vanilla hot chocolate
- Tea Infusion



# Breakfast





# Bakery

## Artisan Style Breads and Rolls

- Soft Roll
- Sourdough Roll
- Whole meal Roll
- Ciabatta
- White and Brown Toast
- Rye Roll
- Muesli Roll
- French Bread
- Arabic Bread

## Croissant

- Plain
- Chocolate
- Almond
- Cheese

## Muffins

- Chunky Chocolate
- Mixed Berry
- Almond
- Banana

**Available in two sizes: Traditional (35g) or mini (25g)**

## Pastries

- Apple Tart
- Lemon Pie
- Strawberry Pie
- Pecan Pie
- Chocolate Cake
- Pineapple Pie
- Black Forest Cake
- Passion Fruit Mousse with red fruits
- Alfajores
- Strawberry Mousse
- Drack Chocolate Brownie
- Brownie
- Strawberry with cream

## Ecuadorian Bakery

- Bolon de Queso (Fried salt banana roll with cheese)
- Pork Chicharron Bolon (Fried salt banana roll with pork chicharron)
- Ecuadorian Empanada x3
- Cassava Bread with cheese
- Cassava Cake
- Spicy Tamal
- Corn cake
- Sweet Humita
- Cheese Humita







# APPETIZERS & CHARCUTTERI PLATTERS





We offer a range of Platters that are intended to meet your needs. However, we recognize that each client requires customized options!

### Crudite Platter

Seasonal fresh and crunchy, depending on the season, this platter replete with a mix of seasonal vegetables, olives and pickles served with three of our dips (typically garlic hummus, herbs dip, and peppasprea), honey or jelly, crackers, grapes, and fresh baguette on the side.

### Charcutteri Platter, Meat Selection

A generous assortment of exceptional domestic and international cured meat. Such as prosciutto, soppressata, jam, Pâté. In addition, the platter includes accouterments that complement the charcuterie: Nuts, olives, assorted antipasti, grapes, honey or jelly as well as crackers and fresh baguette on the side.

### Chesse & Charcutteri Platter

Highly curated seasonal chesses selection balanced with delicious soppressata, prosciutto and select meats charcutteri . To enhance the experience for your eyes and platter, accompaniments includes: antipasto, dried fruit, fresh grapes, nuts, olives, honey or jelly and crackers.

### Sandwich Platter

Platter of signature sandwiches made with finest meats, cheeses and high – standard quality ingredients, made on fresh bread.

### Fuit Platter

Selection of highly quality local sesonal fruit .

### Pastries Platter

An assortment of mini pastries curated by the chef, subject to daily availability or previous request. For a detailed selection, please refer to the Bakery section.





## Traditional “Costeña” Platter

Crispy cassava “muchines”, green plantain cheese and pork crackling “bolones”, served with our tomarillo sauce, honey and fresh cheese.

## Crispy Seafood Platter

Catch of the day, calamari and shrimp, served with “patacones” squid served with patacones and cilantro mayo.

## Green and Ripe Plantain Tostones

Prepared with green plantain and ripe plantain, served with “sal prieta” and fresh cheese.







# Ceviches

All ceviches are served with toasted corn, pop corn and plantain chips.

## Your choice of seafood

Shrimp



Catch of the day



Octopus



Mixed (shrimp, fish, octopus)



Heart of palm and avocado



## Your choice of marinades

Leche de Tigre



Fresh tomato and orange



Jipijapa  
(Citrus marinade with peanuts)





# Soups

## Pumpkin Cream

Served with fine herb chicken and puff pastry crisp.



## Hearty Country-style Chicken Soup

Simmered with tender chicken breast, a medley of fresh vegetables, potato and aromatic herbs.

## French Onion Soup

Classic soup made with onions, red wine and cheese.



## Locro de papas al estilo quiteño

Potatoes soup, served with fresh cheese, avocado and cilantro, delight yourself with your choice of crispy pork skin or fresh shrimp.





# SALADS

## Caesar Salad

Romaine lettuce, croutons, parmesan cheese and traditional Caesar dressing.



Grilled shrimp



Grilled salmon



Grilled chicken

## Green Salad with Grilled Chicken Breast

Grilled chicken breast, mixed greens, roasted asparagus, avocado, kale, green olives, mozzarella croutons and basil yogurt dressing.

## Burrata Salad

Burrata cheese, arugula, fresh tomatoes, Serrano ham, balsamic vinaigrette, olive oil and sourdough bread.

## Boston Cobb Salad

Assorted lettuce, grilled chicken, mushrooms, sweet corn, egg, bacon, tomato and house dressing.





# Ecuadorian Flavors

Ecuador showcases a wealth of unique and endless flavors. We have selected the best of our land for you to enjoy its authenticity.







### Goat “Seco”

Traditional Ecuadorian stewed goat prepared with tomato, beer, and spices, served with yellow rice, fried ripe plantains, and a fresh salad.

### Ecuadorian Style Chicken “Seco”

Traditional Ecuadorian stewed goat prepared with tomato, beer, and spices, served with yellow rice, fried ripe plantains, and a fresh salad.

### Beef Tender Loin “Churrasco” Ecuadorian Style

Classic Ecuadorian rice made with chicken breast sautéed with peppers, carrots, peas mixed with yellow rice and served with fried plantain.

### Ecuadorian Chicken Rice

Classic Ecuadorian rice made with chicken breast sautéed with peppers, carrots, peas mixed with yellow rice and served with fried plantain.

### Grilled Sea Bass fillet

Catch of the day with shrimp sauce, creamy lentil “moro” rice and a fresh salad.

### Encocado esmeraldeño

Traditional coconut sauce, served with white rice, green plantain chips, and a fresh salad.

### Roasted Pork

With potato “llapingachos”, peanut sauce and hominy corn served with a fresh salad.





# BURGUERS

## Wyndham Burger

Double grilled beef patty with bacon, roused pineapple, pickles, American cheese served on a potato bun.

## Gran Condor Burger

Our signature burger features two juicy beef patties grilled to perfection and topped with a creamy brie cheese, pickles, crispy bacon and sweet caramelized onions served on a soft potato bun.



# SANDWICHES

## Turkey Club Sandwich

Tradicional turkey club sandwich with bacon, fried eggs, lettuce, tomato, ham and Dutch cheese served on ciabatta bread.

## Pesto Chicken Sandwich

Chicken fillets accompanied with Swiss cheese, basil pesto and avocado served on ciabatta bread.

## Ham and Cheese Panini

Served in brioche bread with artisan ham and Dutch cheese.





# Pizzas

All our personal pizzas are made in-house with fresh, carefully selected ingredients.

## Margherita

Mozzarella cheese, tomato sauce and basil.

## Pepperoni

With mozzarella cheese, tomato sauce.

## Charcuterie

Pepperoni, smoked ham and mozzarella.

## Shrimps Greek Style

With feta cheese, garlic shrimp, pesto sauce, mozzarella cheese and arugula.

## Vegetarian Style

With mozzarella cheese, tomato sauce.







# Pastas

- Fettuccini
- Spaghetti
- Penne Rigate

## Choice of sauces:

### Beef Bolognese

Classic Italian meat sauce made with tomatoes, beef, and spices.

### Pomodoro and Basil

Tomato, albahaca y aceite de oliva. Tomato, basil, and olive oil.

### Amatriciana

Made with tomato sauce, bacon, garlic, basil and pepperoncino.

### Amatriciana

Made with tomato sauce, bacon, garlic, basil and pepperoncino.

### Basil Pesto

Basil, nuts, parmesan cheese, and olive oil.

### Alfredo

Made with tomato sauce, bacon, garlic, basil and pepperoncino.

### Add to your pasta:

- Grilled chicken
- Sauteed shrimp







# From Our Grill

All our dishes come with 2 side dishes of your choice.

- Salmon (200 gr.)
- Catch of the Day (200 gr.)
- Chicken Breast (200 gr.)
- Ribeye (300 gr.)  
Uruguayan Black Angus Meet
- New York Strip (300 gr.)  
Uruguayan Black Angus Meet
- Tenderloin (200 gr.)
- BBQ Pork Ribs (300 gr.)

Add sides dishes to  
your main dish:

- French fries
- Creamy lentil "moro"
- Garlic baby potatoes
- Mashed potatoes
- Mac N Cheese
- House salad
- Caesar salad
- Roasted vegetables • Brócoli gratinado
- Capresse salad with avocado







# Vegetarian & Vegan Options

All proteins in this section are BEYOND MEAT  
products.



# Starters

## Vegan “Empanadas”

Filled with eggplant, tomato and mushrooms.

## Hummus

Made with mashed chickpeas, lemon juice, tahini, sesame seeds, and olive oil, served with roasted vegetables and pita bread.

## 100% Vegan Nachos

“Beyond Meat” chili , corn tortilla chips, vegan cheese, guacamole and “pico de gallo”.



# Main Courses

## “Beyond Meat” Vegan Hamburger

pickles, servida en pan de papa. With vegan cheese, lettuce, tomato, pickles, served on potato bun.

## Paella de chorizo

Made with our signature Beyond Meat chorizo, this hearty dish is cooked in a rich broth with bell peppers, carrots, tomato sauce, peas and cilantro.

## Bolognesa Pasta

“Beyond Meat” bolognese with your choice of pasta.

## Crispy Chicken Tenders

With French fries and house salad.

## Vegan Spaghetti

Heart of palm with "Beyond Meat" bolognese sauce.





# Kid's menu

## Chicken Nuggets

With French Fries.

## Cheeseburger

With French Fries (100 gr).

## Mac N Cheese

## Chicken Alfredo Pasta

French fries with Roasted Sausages.

# Kids' pizza

## Margherita

Mozzarella cheese, tomato and basil.

## Tradicional

Queso mozzarella y jamón.  
Mozarella cheese and ham.

## Pepperoni

With mozzarella cheese and tomato sauce.





# Desserts

## Red Berry Cheesecake

Creamy cheesecake with cacao nibs and red berry sauce.

## Tres leches cake

With a moist texture and three types of milk.

## Tiramisú

Mascarpone, 70 % cocoa, spongecake and espresso

## Chocolate Mousse

70% Chocolate Mousse with candied cocoa nibs and caramel sauce.

## Chocolate Brownie

helado de vainilla. With cocoa nibs, chocolate sauce and vanilla ice cream.

## Local “Paila” Ice Cream

Three flavors: blackberry, figs and passion fruit with berries sauce.

# Beverages

- Fresh Fruit Juice
- Still Water
- Mineral Sparklin Water
- Ice Tea





# Supported By:

