

The Latin Luxe Package

APPETIZERS /STARTERS

(Hot & Cold- Station -or- Passed Around)

PICK FOUR

- Mini Cuban Sliders- Marinated & Roasted Pork Shoulder “Pernil” Ham, Swiss Cheese, Mustard, Pickles
- Avocado Guacamole- Fresno Pepper, Fresh Pico, Lime Juice, Fried Pita
- Chicken Salad Crostini- Rotisserie Chicken Salad with Celery and Onions, Peruvian Pepper Drop on Phyllo Cup
- Pork Carnitas Arepitas- Cassava Arepas with Mozzarella, Topped with Braised Carnitas al Mojo
- Crab Elote Croquette- Lump Crab & Sweet Corn Coquette, Served with Cajun Remoulade Sauce
- Cheese Tequeños - Chipotle Lime Crema
- Tinga Tacos- Chicken Tinga, Refrito Beans, Mexican Crema, Iceberg Lettuce Pico de Gallo, Queso Fresco
- Guava BBQ Meatball Slider- Beef Meatball, Served on a Mini Slider Bun with our Dark Rum & Guava BBQ Sauce
- Shrimp & Avocado Roll- House Made Tartar Sauce, Fresh Dill

PICK ONE SALAD

- Organic Caesar Salad- Romaine Hearts, Creamy Dressing, Butter Garlic Crouton, Shaved Parmesan
- Organic Greens Salad - Cherry Tomatoes, Cucumber, Onion, Goat Cheese, Pecans, Champagne Vinaigrette
- Greek Orzo Salad- Orzo Pasta, Grape Tomatoes, Garbanzo, Onion, Peppers, Olives, Feta Cheese, Greek Vinaigrette
- Mexican Street Corn Salad - Fire Roasted Corn, Mexican Crema, Poblano Peppers, Cilantro, Lemon, Cotija Cheese
- Curried Couscous - Pearl Couscous, Grilled Vegetables, Golden Raisins, Toasted Pepitas, Bombay Mix

PICK TWO SIDES

- Mezzi Rigatoni Choose One- Vodka Pomodoro - Vegetables White Sauce- Tuscany Sauce
- Roasted Fingerling Potatoes- Pepperonata Escabeche, Rosemary, Garlic Confit
- 4 Cheese Mac & Cheese- Cavatappi Pasta, Gouda, Mozzarella, Cheddar & Gruyere (Add black forest bacon \$2)
- Sweet Pea Risotto- Arborio Rice, Field Peas, Chicken Consommé
- Hot Yucca Salad- Bell Peppers and Onion Escabeche, Cilantro Oil
- Pigeon Pea & Coconut Rice- Jasmine, Pigeon Pea, Plantain Leaf
- Buttery Mashed Potato- Golden Yukon Mash with Creme Fraiche and Chives
- Sweet Potato Gratin- Winter Spices, Cranberry, Maple Syrup, Streusel
- Wild Mushroom Cobbler- Wild Mushrooms, Gruyere, White Onions, Fresh Herbs
- Honey Glazed Carrots & Broccolini
- Truffle Pecorino Dauphinoise- Scalloped Yukon Gold Potatoes, Black Truffle Pecorino Cheese
- Eggplant Lasagna- Spiced Pomodoro Sauce, Mozzarella, Asiago and Parmesan, Fresh Basil

ENTREES

INCLUDED:

- Broiled Cod Fillet - Lemon & Herbs Marinade, Fresh Mango Salad, Charred Lemon
- Roasted Pork Shoulder- Cuban Mojo, Pickled Red Onions
- Chicken- Grilled with Latin Spices and a Caribbean Creole Sauce

Water Service
Dessert Station - \$8