'Latin Flavors'

Appetizers Spanish Cheese Display

Spanish Cheese Display Crudites Display Olive and Cured Meat Charcuterie

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Olive Tapenade Crostini Pub Style Cuban Sandwiches Beef Empanadas

Salad Course

Baby arugula and purple kale topped with crumbled goat cheese, shaved carrots, tomato, onions, cucumber, pickled beets, grapes, and peppercorn vinaigrette.

Entrees

Grilled Flank Steak

Carved broiled marinated skirt steak topped with chimichurri sauce. Served with fiesta style black beans, saffron rice, and cilantro lime zucchini.

Arroz con Pollo

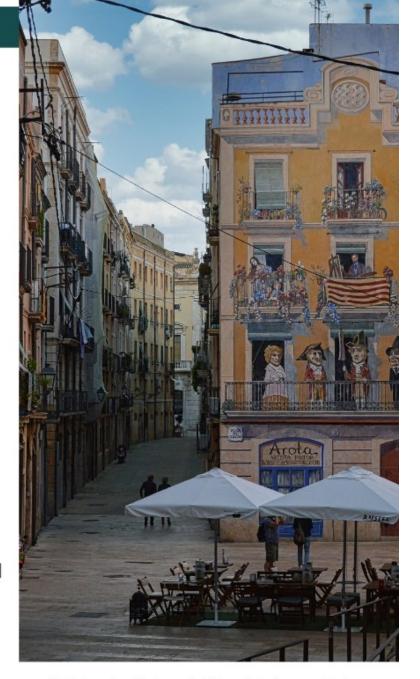
Mojo marinated bone in chicken breast served with yellow rice, fiesta style black beans, & cilantro lime zucchini. Garnished with tomato mango salsa and garlic aioli.

Mahi Veracruz

Pan seared mahi topped with a Spanish olive, tomato, and caper sauce. Served with yellow rice, fiesta style black beans, & cilantro lime zucchini. Garnished with mango salsa and garlic aioli.

\$119 per guest

Naples Wedding Catering.
FRISCO'S



Pricing includes staff and china rentals. Additional rentals and beverage packages available for additional charge.

