

'Latin Flavors'

Appetizers

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



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

