

# '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 Skirt Steak*

Carved broiled marinated skirt steak topped with chimichurri sauce. Served with tomato and smoked sausage red beans, saffron rice, and cilantro lime zucchini.

### *Arroz con Pollo*

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

### *Grouper Veracruz*

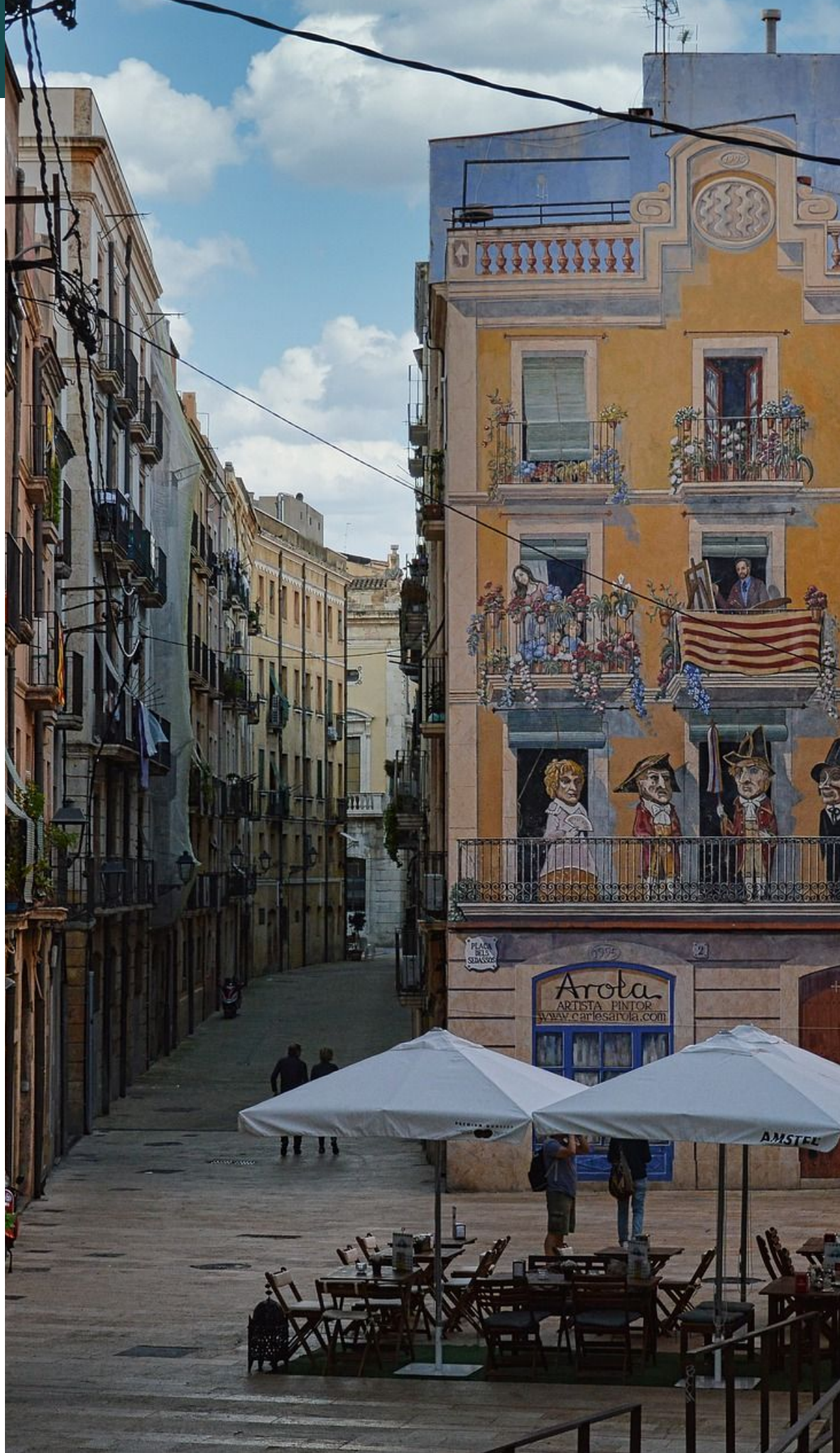
Pan seared gulf grouper topped with a Spanish olive, tomato, and caper sauce. Served with yellow rice, stewed red beans, & cilantro lime zucchini. Garnished with tomato mango salsa and garlic aioli.

**\$79 per guest**

Naples Wedding Catering



**FRISCO'S**



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

