

# '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.

**\$109 per guest**



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

