

TAKE A TASTE

Appetizer

Tostones

TOMATO & RED ONION
SALSA

CREME FRASCHE & CAVIAR

GOUDA CHEESE, CHORIZO
& AVOCADO AIOLI

SHREDDED CHICKEN &
CILANTRO CREAM

TUNA TARTAR W/ WASABI
& AVOCADO

Seafood

COCONUT SHRIMP
Crispy

SHRIMP SKEWERS
Grilled W/ Spanish Chorizo

SHRIMP SKEWERS
Mongolian BBQ

SHRIMP COCKTAIL
Jumbo Argentinean

JUMBO FLORIDA SHRIMP
Stuffed Yucca Puree

CEVICHE
Peruvian Style

TUNA SKEWERS
W/ Wasabi Cream

TUNA TARTAR
W/ Wasabi & Avocado

TUNA TATAKI
W/ Soy, Wasabi

CRISPY CEVICHE
W/ Anchovy Mayo

Beef/Lamb

BABY LAMB CHOPS
Roasted Garlic

BEEF TENDERLOIN
Served A Top Mini Garlic Toasts,
Horseradish Cream, Red & Green
Chimichurri, Bernaise

GRILLED TENDERLOIN BITES
Served With Chimichurri Sauce

MINI SLIDERS
Stuffed W/ Goat Cheese

PRIME MINI MEATBALLS
Stuffed W/ Feta Cheese

Asian

CHICKEN SKEWERS
Mojo & Wasabi

CHICKEN SKEWERS
Blood Orange And Saffron

CHICKEN SKEWERS
16 Herb Grilled

CRISPY PANKO CRUSTED
CHICKEN
W/ Honey Lime Ginger Dressing,
Orange Wasabi-Honey, Cilantro-
Jalapeno

Assorted

BLUE CHEESE AREPA
W/ Braised Beef Topped with
Onion-Cilantro Salsa

EMPANADAS
Goat Cheese & Black Pepper, Beef
& Tomato, Ox Tail (Rabo
Encendido)

SHREDDED CHICKEN
With Caramelized Onions

FRITTERS
Yuca, Red Pepper & Corn

FRITTERS
Yuca & Manchego

CRISPY MANCHEGO BITES
W/ Honey-Fig

FRITTERS
Sweet Potato & Goat Cheese

NEW POTATOES
Stuffed With Sour Cream, Cheddar
Cheese, Crispy Bacon & Chives,
Sour Cream & Caviar

BLACK & GREEN OLIVE
TAPENADE
Served With French Bread
Croutons

BLACK BEAN & CORN
SALSA
Served With Cilantro Lemon Oil

BRUSCHETTA
Di Pomodoro with Garlic Toasts,
White Bean Hummus W/
Caramelized Onions, Fresh Ricotta,
Basil Pesto, Candied Tomato

STUFFED MUSHROOM CAPS
With One of the Following Fillings:
Spinach & Chevre, Artichoke &
Parmesan, Sausage

PULL UP A CHAIR

Buffet

Main course

CHURRASCO

Sea Salt Argentinean Style

CHICKEN BREAST

16 Herb W/ Choice Of Sauce

BEEF TENDERLOIN

Pepper Crusted

SALMON

Puttanesca

PORK LOIN, SHOULDER OR CHOPS

Mojo Marinated

SEARED SALMON WITH ORANGE

Balsamic Glaze

STEAKS

Bone-In Ribeye Prime Ribeye 12oz,
16oz, 20oz, 32oz

CHICKEN

Blood Orange & Saffron Glazed

NEW YORK STRIP STEAK

Garlic & Black Pepper Crusted

BRAISED BEEF SHORT RIBS

Tomato & Red Wine

GROUPER OR SNAPPER

Pecan Crusted

LAMB LOIN

Grilled Herb

Sides

RICE

Garlic Saffron Flavored

GREEN BEANS

With Roasted Garlic and Truffle Oil

POTATOES & SWEET POTATOES

Herb Roasted

WHIPPED POTATOES

Wasabi, Roasted Garlic &

Mascarpone Cheese

SEASONAL VEGETABLES

Grilled W/ Garlic Oil

NEW POTATOES

With Lemon Horseradish Sauce

VEGGIES

California Blended W/ Red Wine
Vinaigrette

WILD RICE

W/ Walnuts & Herbs

SAUTÉED SPINACH

With Shallots And Garlic

SCALLOPED POTATOES

5 Cheese

BROCCOLI

With Garlic, Parmesan And Olive Oil

POTATOES AU GRATIN

CRISPY POLENTA

W/ Squash, Spinach & Ricotta

Salata

Salads

CLASSIC CAESAR

Served with cherry tomatoes,
glazed walnuts, anchovies and
shaved Parmesan cheese.

ARUGULA & WATERCRESS

With Champagne Vinaigrette and
Parmesan Crisps

ASSORTED GREENS

Tossed With A Shallot Vinaigrette

GALA APPLE

W/ Grapes, Candied Pecans &
Maytag Dressing

Other offerings

PAELLA STATIONS

Cuban, Asian, Mediterranean,
Mexican, Pasta

TRADITIONAL BBQ

CARRIBEAN

SPANISH TAPAS

CUSTOMIZABLE MENUS

Sit Down, Cocktail, Buffet

SIT DOWN

Main Course

Beef

CHURRASCO
Argentinean Style

BEEF TENDERLOIN
Pepper Crusted

BONE-IN RIBEYE PRIME
RIBEYE
12oz, 16oz, 20oz, 32oz

SIRLOIN TIPS
Roasted Garlic

ROAST BEEF
Mustard & Herb Crusted

SALISBURY STEAK
Individual

BEEF WELLINGTON
W/ Truffle Gravy

LIME FLANK STEAK
With Chipotle-Honey Sauce

NEW YORK STRIP STEAK
Garlic & Black Pepper Crusted

Chicken

CHICKEN BREAST
16 Herb Marinated

GRILLED CHICKEN
With Red Onion Salsa

BLOOD ORANGE & SAFFRON
GLAZED CHICKEN

CHICKEN PARMESAN

CHICKEN MARSALA

CHICKEN FRANCAIS

Pork, Veal, & Lamb

GRILLED PORK LOIN
Mojo & Wasabi

PORK LOIN OR CHOPS
Guava Glazed

PORK LOIN, SHOULDER OR
CHOPS
Mojo Marinated

PORK LOIN OR CHOPS
Stuffed With Sweet Plantains

VEAL CHOP
16oz Bone-In Milk Fed

VEAL CUTLETS
W/ Portobello Mushroom Ragout

RACK OF LAMB
Pistachio Crusted

Seafood

BBQ SHRIMP
Jumbo U-8 Mongolian

GRILLED ALASKAN SALMON
W/ Puttanesca Sauce

GROUPEL
Pecan Crusted

GROUPEL OR SNAPPER
FILLETS
Blue Corn Crusted

TUNA LOIN STEAKS
W/ Lemon Caper Sauce

SNAPPER
Franchise

SNAPPER OR GROUPEL
FILLETS
Pecan Crusted

SHRIMP
Garlic and Herb

SEARED SALMON
With Orange-Balsamic Glaze

SALMON
In Potato Crust

Potatoes

WHIPPED POTATOES
Wasabi, Roasted Garlic &
Mascarpone Cheese

SCALLOPED POTATOES
5 Cheese

CRISPY FINGERLING POTATOES
W/ Ginger & Soy

POTATOES & SWEET
POTATOES
Herb Roasted

SWEET POTATOES
Crusted W/ Garlic & Wasabi

SAUTÉED POTATOES
With Chorizo And Caramelized
Onions

NEW POTATOES
With Lemon Horseradish Sauce

POTATOES AU GRATIN
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Pasta

GNOCCHI
W/ Fire Roasted Tomato Cream
Sauce

MACARONI & CHEESE
White Truffle Risotto

RAVIOLI
4 Cheese, Lobster, Chicken &
Cheese, Butternut Squash, Spinach
& Cheese,

FRESH PASTAS AVAILABLE
UPON REQUEST

Rice

WILD RICE
W/ Walnuts & Herbs

FLAVORED RICE
Garlic And Saffron

Vegetables

ASPARAGUS
Parmesan Crusted

CALIFORNIA BLENDED
VEGGIES
W/ Red Wine Vinaigrette

CRISPY POLENTA
W/ Squash, Spinach & Ricotta
Salata

GREEN BEANS
With Roasted Garlic and Truffle Oil

SAUTÉED SPINACH
With Shallots And Garlic

BROCCOLI
With Ginger and Olive Oil

Dessert

CREME BRULEE
Vanilla Bean

ASSORTMENT OF
Verrines, Petit Fors, Sorbets,
Macaroons And Tarts

ASSORTED CUPCAKES
(Mini & Regular)

CHURROS
Dipped In Cabernet Belgian
Chocolate Sauce

CHEESECAKE
Guava

CRÈME BRULEE
(Assorted Flavors Available)

ICE CREAM
Homemade

FLAN
Assorted Flavored

SPECIALTY DESSERTS
AVAILABLE UPON REQUEST

Other Menu Items Offered

PAELLA

STATIONS
Cuban, Asian, Mediterranean,
Mexican, Pasta

TRADITIONAL BBQ

CARRIBEAN

SPANISH TAPAS

SIT DOWN, COCKTAIL, BUFFET

TAKE A DRINK

Beverages

Premium Open Bar

\$25 per person, up to 4 hours
\$6 per person for each additional hour

LIQUOR

Johnnie Walker Black Label, Kettle One or Grey Goose Vodka, Bacardi Rum, Bacardi Limón, Crown Royal, Premium Red & White Wine, Domestic & Imported Beer

MIXERS

Lemon, Lime, Mint, Sugar, Coke, Diet Coke, Sprite, Water, Perrier, Juices (Cranberry, Orange), Club Soda, Tonic Water

ICE BAR SUPPLY

Ice, Cups, Napkins

Beer & Wine

\$15 per person 4 Hours
\$3 Each Additional Hour

Bar Supply

If you're providing alcohol, we provide: Ice, Cups, Napkins, Lemon, Lime, Mint, Sugar, Coke, Diet Coke, Sprite, Water, Perrier, Juices (Cranberry, Orange, Watermelon, Pineapple, Grapefruit), Club Soda, Tonic Water

0-50 guests: \$125

50-100 guests: \$175

100-250 guests: \$250

250+ guests: ask for quote

Open Bar

\$20 per person 4 hours
\$5 each additional hour

LIQUOR

Dewar's White Label, Bacardi Rum, Smirnoff Vodka, Red & White Wine (Choice), Domestic Beer,

MIXERS

Coke, Diet Coke, Sprite, Water, Perrier, Juices (Cranberry, Orange), Club Soda, Tonic Water

ICE BAR SUPPLY

Ice, Cups, Napkins, Lemon, Lime, Mint, Sugar,