



# KIDS MENU

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## COCKTAIL HOUR HORS D' OEUVRES

*Chicken Empanadas*

*Pigs in a Blanket with Honey Mustard on the side*

## VEGAN & VEGETARIAN

*Vegetable Empanadas*

*Vegan Mini Meatball Lollipops Served with Marinara Sauce*

## GLUTEN FREE

*Mini Piñones (Ripe Plantains Cups) stuffed with Plant Based Picadillo*

## MAIN COURSE (CHOICE OF TWO)

### 6FT SANDWICHES

*Fresh Mozzarella and Tomatoes with Alfalfa Sprout*

*Honey Smoked Turkey with Swiss*

### TACO STATION-BUILD YOUR OWN

*Corn Tortillas (Soft & Hard Tacos)*

*Ground Beef & Plant Based Meat for Vegans only*

*Salsa, Guacamole, Sour Cream, Tomatoes, Lettuce and Mexican Cheese*

### CHICKEN FINGERS

*Baked Macaroni & Cheese*

*Fresh Broccoli Spears*

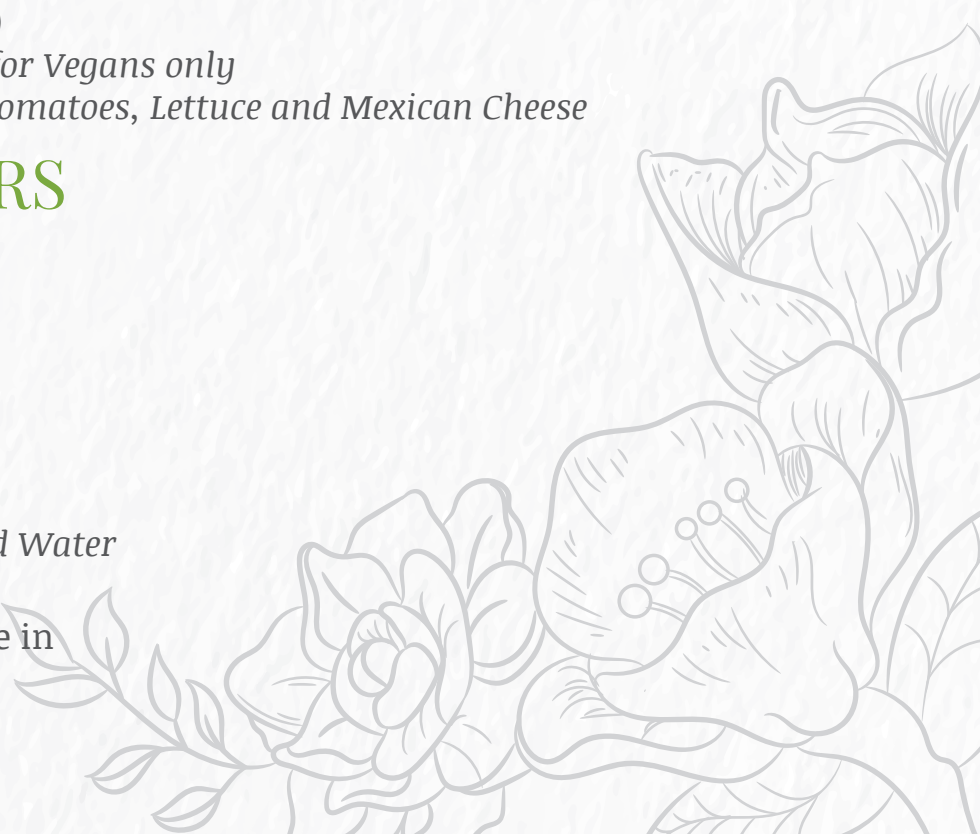
### DESSERT

*Fresh Fruit Salad & Fruit Bars*

### BEVERAGES

*Assorted 100% Juice & 8 oz Bottled Water*

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# Cocktail Party

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## Cocktail Hour

International Cheese Platter with Crackers

Tropical Fresh Fruit Platter

Plantain Chips & Tortilla Chips

Guacamole & Salsa

## Hors D'oeuvres

*Mini Pica Pollo (boneless fried chicken served on a plantain chip)*

*Bollitos de Yuca (cheese fillet cassava balls)*

*Mini Sancocho Shots*

*Chicken Skewers with a Mango Glaze*

*Traditional Shrimp Ecuadorian Ceviche & Garnish with Plantain Chips*

*Mini Chimichurri (mini Dominican style burger/slider)*

*Rosemary Chicken with Cilantro Salsa on a Garlic Bruschetta*

*Mini Piñones (Ripe Plantains Cups) stuff with Ropa Vieja or Plant Based*

*Boca Chica: Mini Yaniqueque with Topped with Fried Fish*

*Smoked Salmon and Avocado Mayo Canapé served on Cassava*

*Bread Mini Pastels en Hoja (chicken or pork)*

*Assorted Empanadas*

*Mini Chicken Taquitos*

*Potato Croquettes Stuffed with Ground Beef*

*Fried Chicken Wings with Passion Fruit Dipping Sauce or Guava BBQ*

*Cod Fish Fritters (bacalaitos)*

*Mini Chicken Tamales*

*Croquettes (Ham or Chicken)*

*Romeo & Juliette (white cheese & guava paste kabobs)*

*Quesadillas*

*Mini Pork Chicharones with Yucca Sticks*

*Coconut Shrimps with Spicy Pineapple Sauce*

*Alcapurrias*

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Events by  
*Judy*

# Around The Globe

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## Cuban Menu

*Green Salad with Sliced Avocados*  
*Beef Stew*  
*White Rice & Black Beans Stew*  
*Sweet Plantains (Maduros)*

## Central & South American Menu

*Ensalada de Apio & Cebolla/Celery and Onion Salad (Chile)*  
*Churrasco with Chimichurri Sauce (Argentina)*  
*Encbollado/Marinated Fish (Costa Rica)*  
*Pinto/Rice with Beans (Costa Rica)*  
*Chuchu Salad/Chayote Squash Salad (Brazil)*  
*Marinated Green Bananas (Puerto Rico)*

## Latin Heritage Lunch Menu

*Spanish Style Potato Salad*  
*Puerto Rico Roast Pork*  
*Cuban Chicken Fricassee*  
*Dominican Rice and Beans (Moro)*  
*Peruvian Potatoes Huancaína*  
*Colombian Sancocho (Soup)*  
*Sautéed Okra*

**Dessert:** *Flan, Churros, Bread Pudding or Tres Leches*

## Nuevo Latino Menu

*Baby Spinach Salad with Balsamic Vinaigrette*  
*(baby spinach, cherry tomatoes, cucumber, thinly sliced onion and feta cheese)*  
*Sweet Plantain Salad*  
*Chicken Cutlets with Mango and Pineapple Chutney*  
*Roast Pork Loin with Chimichurri Sauce or Apricot Glazed*  
*Rice with Pigeon Peas, Beans, or Vegetables*

## Latin American Menu

*Argentinean style Churrasco with traditional chimichurri sauce,*  
*Served With: Traditional Argentine Salad (cabbage, onions, tomatoes*  
*and carrots) & Roasted Red Potatoes*

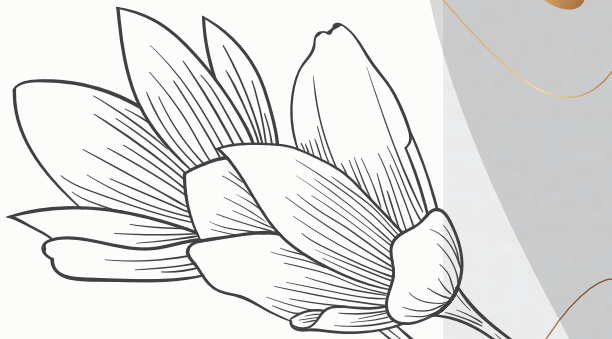
**Dessert:** *Tres Leches Cheesecake*

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# Around The Globe

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## Caribbean Menu

*Oxtail  
Curried Chicken  
Roti  
White Rice  
Green Beans Casserole*

**Dessert:** *Peach Cobbler*

## West Indian Menu

*Green Salad  
Jerk Chicken Pieces  
Peas and Rice  
Okra Stew  
Sweet Plantains*

## Hawaiian Menu

*Grilled Hawaiian-style huli-huli chicken breast marinated in crushed pineapple, soy, honey, ginger.*  
*Served With: Toasted garlic on coconut jasmine rice & Grilled Pineapple, Ginger and Seeds Salad*

**Dessert:** *Chocolate Dipped Coconut Macaroons*

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# Around The Globe

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## Eastern Europe

### Schnitzel Chicken

*Chicken Breast Cutlet in a Crisp Herb Crust, Lemon Butter Sauce  
Served With: Mashed Red Bliss Potatoes & Israeli Salad*

**Dessert:** *Black Forest Cake*

### Chicken Souvlaki

*Chicken Breast Skewers Marinated in Fresh Lemon Juice and Garlic served  
with Tzatziki Sauce (gyro sauce)  
Served With: Lemon-Potato Wedges & Tomato Cucumber Salad*

**Dessert:** *Toasted Pistachio Baklava*

### Lebanese Grill

*Grilled Chicken and Lamb Marinated in Mediterranean Spices Served with Tahini Sauce  
Served With: Roasted Potato Wedges & Tabbouleh Salad  
Hummus and Pita Chips*

**Dessert:** *Almond Shortbread with Coffee Glaze*

### Italian

*Caesar Salad  
Chicken Parmesan  
Baked Ziti without Meat  
Garlic Bread  
Sauté Italian Blend Vegetables*

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# Around The Globe

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## Asian Cuisine

### Tataki

*Fillet of Beef Marinated in Mirin-Soy and toasted sesame with spring onion  
Daikon Salad (wakame seaweed and cucumber-radish)  
Served With: Honey-Gingered Carrots & Glass Noodle Salad*

**Dessert:** Assorted Miniature Fruit Tarts

### Chinese Menu

#### **Mandarin Blossom**

*Crispy Orange Beef and Chicken with Baby Bok Choy, Firecracker Peppers  
and Green Onion, Bean Sprout Tangle Served With: Glass Noodle Salad &  
Asian Green Salad*

**Dessert:** Coconut Bars

#### **Sesame Noodles Salad**

*(made with peanut sauce and ginger, garnish with fresh vegetables and scallion)*

#### **Sweet & Sour Chicken**

*Served with White Rice*

#### **PAO-WOW**

*“Take out” Kung Pao Chicken Stir-Fried with Ginger, Light Soy Sauce, Wine, Green  
Onion, Roasted Peanuts, Red and Green Peppers  
Served with Toasted Sesame Rice.*

*Served With: Wok-Seared Napa Cabbage & Cucumber Tofu Salad*

**Dessert:** Mandarin Orange Fruite Tarts

#### **Vegetable Egg Rolls Sauté Fresh Broccoli**

### Thai Grilled Salmon

*Grilled Salmon with Sweet & Spicy Chili, Honey and Ginger Glaze  
Served With: Noodle Salad with Stir-Fried Garden Vegetables,  
Ginger and Seeds Salad & Tofu-Cucumber Salad*

**Dessert:** Almond and Pear Tart

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# Around The Globe

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## Mexican Cuisine

### Mexico Lindo

*Grilled Chicken Enchiladas Served with Salsa Verde or Red Enchilada Sauce with Queso Fresco (Mexican Fresh cheese)*  
*Served With: Yellow Rice & Refried Beans (Red or Black), Three Beans Salad*

**Dessert:** Cinnamon Churros

### Salsa Verde Chicken

*Grilled breast of farm-raised chicken in lime, cilantro, cumin, garlic and a touch of Turbinado sugar marinade, topped with melted Monterey Jack, minced red onion, jalapeño and salsa verde served with Annatto-tomato rice*  
· Citrus jicama slaw  
· Garden salad  
· Dulce de leche cupcakes

### Salmon Vera Cruz

*Grilled Salmon Fillet marinated with lime, oregano and thyme on a bed of red and jalapeño peppers, sweet onions, tomatoes and Manzanilla Olive Salad.*  
*Served With: Quinoa Salad & Citrus Jicama Slaw*

### Taco Bar - Cinco De Mayo

*Ground Beef and Grilled Chicken*  
*Toppings: Iceberg lettuce, chopped tomatoes, shredded cheddar and monterey jack cheese, sour cream, guacamole & pico de gallo*  
*Crispy taco shells and soft flour tortillas*  
*Served With: Santa fe terrine with tri-color tortilla chips & Aztec Salad*

**Dessert:** Coconut-crusted Key lime pie

### Dos Amigos

*Grilled Salmon Veracruz and Chipotle Orange Glazed Chicken*  
*Served With: Spanish Yellow Rice and Cilantro-Lime Jalapeño Slaw Aztec Salad*

**Dessert:** Dulce de Leche Cupcakes

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# Around The Globe

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## BBQ Menu

### Southern Bite Menu

*Coleslaw  
Fried Chicken  
Macaroni & Cheese  
Collard Green*

**Dessert:** *Apple Pie*

### Texas BBQ Menu

*Macaroni Salad  
BBQ Style Baby Back Ribs  
BBQ Chicken  
Corn Bread  
Collard Greens*

**Dessert:** *Apple Crumbs Cake*

### Traditional BBQ

*Grilled Burgers (Beef & Turkey) & Cheeseburgers  
Grilled All Beef Kosher Franks  
Grilled Vegetable Burgers (10% of guests)  
BBQ Chicken Pieces  
Corn-on-the-Cob in a Butter Sauce*

*Home Made Salads: Potato, Cole Slaw & Macaroni  
Fix in Station/ Toppings included: Sauerkraut, Sautéed Onions, Crisp Iceberg  
Lettuce, Sliced Pickles, Tomatoes & Sliced Spanish Onions, Ketchup, Mustard,  
Relish, Pepper and Salt Packets Hot dog and Hamburger Buns.*

**Dessert:** *Home Baked Cookies*

*Beverages: 8oz Bottled water, iced tea, lemonade and ice.*

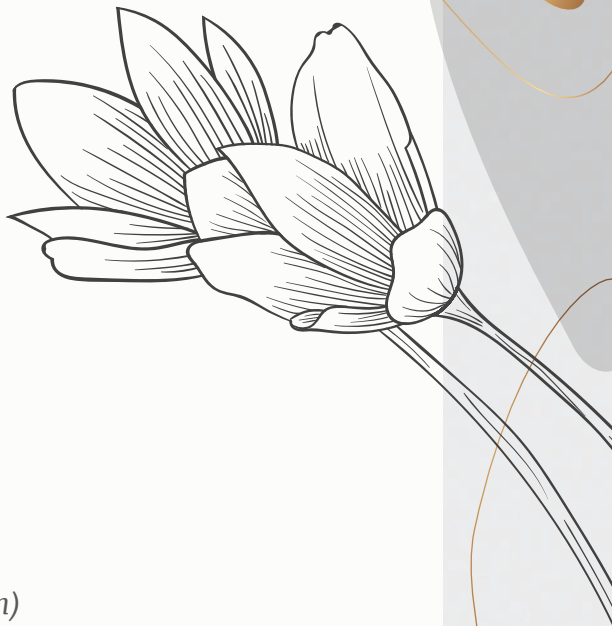
*PACKAGE INCLUDES: All paper goods including  
plastic utensils, plates, cups, napkins and  
disposable covers for service tables only.*

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# Around The Globe



## Classic West BBQ

Grilled Burgers (Beef & Turkey) & Cheeseburgers  
Grilled All Beef Kosher Franks  
Grilled Vegetable Burgers (10% Of guests)  
Herb Roasted Chicken Pieces OR BBQ  
Guava BBQ Pork Ribs (Beef Ribs \$5 additional per person)  
Vegetarian Baked Beans  
Corn-on-the-Cob in a Butter Sauce.

Home Made Salads: Potato, Cole Slaw & Macaroni  
Fix in Station/ Toppings included: Sauerkraut, sautéed onions, crisp iceberg lettuce, sliced pickles, tomatoes & sliced spanish onions, ketchup, mustard, relish, pepper and salt packets  
Hot dog and Hamburger buns.

**Dessert:** Home Baked Cookies & Watermelon

**Beverages:** 8oz Bottled water, iced tea, lemonade and ice.

**PACKAGES INCLUDES:** All paper goods including plastic utensils, plates, cups, napkins and disposable covers for service tables only.

Prices Are Based on Delivery Buffet Events Only.

Delivery Charge Based on Location (Available at an additional price)

## BBQ UPGRADES (Per Piece)

### POULTRY

Chicken Kabobs - \$6.75  
BBQ Boneless Chicken Breasts - \$7.95  
Tangy BBQ Pulled Chicken - \$6.75  
Build your own Fajitas OR Taco's - \$9.85 - with grilled peppers, onions, pico de gallo, shredded jack, sour cream

### SEAFOOD & VEGETARIAN

Hawaiian Glazed (Jumbo) Shrimp Skewers - \$12  
Thai BBQ (Extra-Jumbo) Shrimp Skewers - \$12  
Grilled Atlantic salmon Fillets - \$12.50  
Balsamic Glazed Portobello Mushrooms - \$6.95

### PORK

Baby Back Ribs - \$9.75  
Sweet & Smoky Pulled Pork - \$7.25  
Pork Loin \$7.50

### BEEF

Beef Kabobs - \$9.25  
Grilled Carved Herb Marinated Sirloin Steaks - \$11.25  
Barbecue Beef Brisket - \$11.95

### CONDIMENT UPGRADES

Blue Cheese Crumbles - \$2.25  
Caramelized Onions and Mushrooms - \$3.00  
Guacamole - \$3.50  
Chili and Cheese - \$2.75  
Crisp Bacon Slices - \$2

**Vegetarian, Vegan and Gluten Free Menus Available Upon Request**

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