

Cocktail Party



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

Please inform our staff if anyone in your party has a food allergy

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Around The Globe



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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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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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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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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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 jaloneño 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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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*

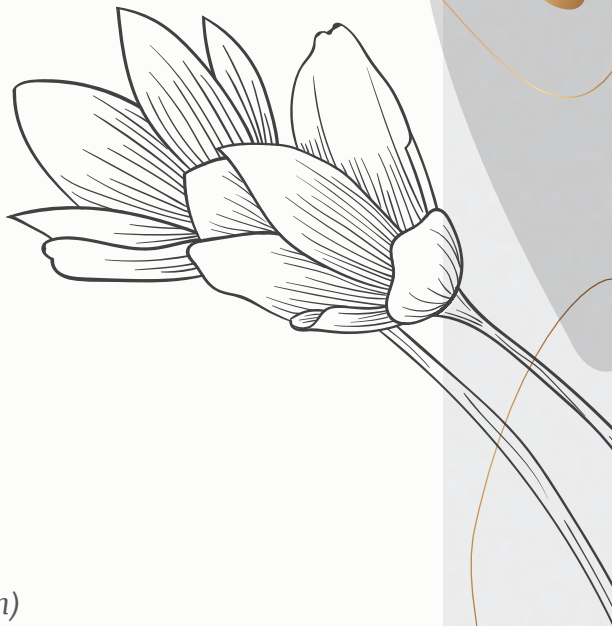
Beverages: 8oz Bottled water, iced tea, lemonade and ice.

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

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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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