



Latin Style Menu

Features

*Private room with staff, floral centerpieces, choice of linen colors
Wi-Fi service / Microphones / Screen / Podium*

*Choice of eight hors d'oeuvres, two buffet salads, choice of rice, seasonal roasted vegetables, pastry
and fruit towers on every table served with select coffees & teas*

Assortment Selections: (Choice of eight hors d'oeuvres)

- Asian dumplings served with dipping sauce
- Gourmet flatbread pizzas
- Potato croquette balls
- Corn Sticks
- Empanadas
- Pork Tenderloin on a toasted blinis
- Thai chicken satays with peanut sauce
- Creamy parmesan canapes
- Shrimp Ceviche
- Pancetta and white bean bruschetta
- Fried ravioli with a zesty dipping sauce
- Binis with herb cheese and smoked salmon
Jalapeño & chicken poppers
- Cod fritters
- Pups (small hot dogs) baked in pretzel dough

Buffet Salads: (Choice of two)

- Potato salad
- Elbow pasta salad
- Guineitoes escabeche
- Roasted beet salad
- Cold noodle salad with peanut sauce

Rice: (Choice of one)

- Rice & pigeon beans
- Rice with onions & bacon
- Riche with chorizo, onion, & pepper
- Rice with tomato & onion

Entrée Selections: (Choice of two)

- St. Louis Roast
- Shrimp & Chicken Paella
- Chicken Picatta
- Chicken Breast stuffed with sweet plantain
- Rolled Filet of Sole
- Chicken Marsala
- Bolognese Lasagna
- Sirloin Tip Beef Kabobs
- Chicken Breast stuffed with ham, cheese,
wrapped with bacon
- Monterey Chicken breast with Pico Gallo and
Monterey cheese
- Roasted seasoned pork shoulder
- Pork loin stuffed with yucca & sweet plantain

Entrées at an Additional Cost:

(Priced Per Person)

- Lime Marinated Grilled Salmon \$4.00
- Stuffed Fillet of Sole \$4.00
- Sliced Tenderloin \$9.00
- Shrimp Kabobs \$4.50

Dessert:

- Pastry & fruit towers on each table
- Served with select coffees & teas

