



## 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 | \$12.00 |
| • Stuffed Fillet of Sole        | \$10.00 |
| • Sliced Tenderloin             | \$12.00 |
| • Shrimp Kabobs                 | \$15.50 |

### Dessert:

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

