



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

Farm fresh salad with vinaigrette dressing

Two buffet salads

Choice of rice

Seasonal roasted vegetables

Two entrée selections

Pastry and fruit towers on every table

Select coffees & teas



Assortment Selections

Choice of eight hors d'oeuvres:

- | | |
|--|---|
| ☐ Asian dumplings with dipping sauce | ☐ Shrimp ceviche |
| ☐ Gourmet flat bread pizza | ☐ Pancetta and white bean bruschetta |
| ☐ Potato croquette balls | ☐ Fried ravioli with a zesty dipping sauce |
| ☐ Corn sticks | ☐ Binis with herb cheese and smoked salmon |
| ☐ Empanadas | ☐ Jalapeño & chicken poppers |
| ☐ Pork tenderloin on a toasted binis | ☐ Cod fritters |
| ☐ Thai chicken satays with peanut sauce | ☐ Pups (small hot dogs) |
| ☐ Creamy parmesan canapes | 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. Lewis Roast
Shrimp & Chicken Paella
Chicken Picatta
Chicken Breast stuffed with sweet plantain
Rolled Fillet 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

Entrees 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
Select coffees & teas