



CATERING MENU

Full off premise catering
Full set-up. Fee applies. Paper goods. Service Staff. Delivery

TAPAS	1/2 Tray	Full Tray
Flautas crispy beef, salsa verde, crème nata	\$40	\$80
Chorizo spanish chorizo, chimichurri sauce	\$35	\$70
Croquetas de Hongo wild mushroom, piquillo sauce	\$40	\$80
Empanaditas chicken, beef picadillo & mushroom	\$40	\$80
Chicharron de Pollo crispy chicken, garlic-orange mojo	\$35	\$70
Mariquitas green plantain chips & guacamole	\$35	\$70
Alambre grilled shrimp, mole poblano	\$45	\$90
Cubaniche mini Cuban sandwich, mango mustard sauce	\$35	\$70
Calamari crispy calamari, Dominican honey	\$45	\$90
Jibarro en Canoa picadillo, sweet plantains, picillo peppers, olives	\$35	\$70
Escabeche de Pescado crispy mahi mahi strips with a sweet pepper ragu, corn tortilla	\$45	\$90
Rellenitos green plantains, guacamole	\$40	\$80
Costillas baby back ribs, glazed guajillo-barbecue sauce	\$45	\$90
Camarones al Ajillo shrimp, double garlic sauce	\$45	\$90
Quesadilla de Hongo mushroom quesadilla, fire roasted pepper sauce	\$40	\$80
Albondigas meatballs, spicy chipotle tomato sauce	\$40	\$80

CEVICHE & SALADS

	1/2 Tray	Full Tray
Ceviche de Camarones shrimp, sweet pepper, tomatoes, avocado	\$50	\$100
Ceviche de Salmon salmon, passion fruit, mango broth	\$50	\$100
Queso de Cabra spiced walnut and goat cheese over mixed greens, apples, sherry vinaigrette	\$45	\$90
Ensalada Cubana field greens, sliced avocado, tomato, lemon-garlic vinaigrette	\$40	\$80

MEXICANO

Chilaquiles crispy tortilla, spicy chicken ranchero, queso oxaca	\$75	\$150
Tacos carne asada, cilantro, onions, salsa verde	\$75	\$150
Burro Vegetariano wild mushroom rice, squash, black beans, avocado, mole	\$70	\$140
Enchilada jumbo shrimp, topped with salsa verde, cheese & toasted pumpkin seeds	\$75	\$150
Mole chicken breast, traditional mole negro, soft corn tortillas	\$70	\$140

CUBAN CLASSICS

Pernil cuban roasted pork	\$75	\$150
Pollo al Mojo Cubano grilled half chicken marinated in a lime-garlic mojo	\$70	\$140
Ropa Vieja shredded beef creole style	\$70	\$140
Vaca Frita pan-seared skirt steak with fresh mojo, onions & lime	\$75	\$150

PLATOS FUERTES

Arroz Con Pollo our version of the traditional chicken and yellow rice	\$75	\$150
Churrasco grilled skirt steak, chimichurri sauce	\$90	\$180
Salmon broiled salmon in a cilantro-lime and garlic sauce, plantain fufu	\$85	\$170

	1/2 Tray	Full Tray
Camarones Enchilado shrimp sautéed in a fragrant creole sauce of tomatoes, garlic, onions, peppers & white wine	\$90	\$180
Paella Marinera yellow rice mixed with mussels, calamari, scallops, clams & shrimp	\$95	\$190
Paella Vegetariana wild mushroom paella	\$60	\$120
SIDES		
Black Beans, White Rice, Congri (mixed beans & rice), Yellow Rice, Sweet Plantains, Green Plantains, Yuca Frita, Steamed Vegetables, French Fries	\$25	\$50
POSTRERIA		
Flan de Coco coconut custard	\$45	\$90
Tres Leche traditional latin three milk cake, topped with mango slices & whip cream	\$45	\$90
El Chocolate chocolate cake topped with fresh strawberry whipped cream	\$45	\$90
Buñuelos warm donuts, chocolate ganache, vanilla ice cream	\$45	\$90

*1/2 tray serves 10-12 people. Full tray serves 20-24 people.
Tax and gratuity not included