

Sample Latin Menu

Cocktail Hour Butler Passed Hors d'oeuvres

Chilean sea bass flautas with salsa cruda
Island spiced chicken skewers with tropical barbecue sauce
Slow roast pork carnitas on tostone with cilantro cream
Warm phyllo nests with white cheddar con queso and crushed vanilla mango sauce

Table Presentation

Arugula and field green salad with hearts of palm, radish, cucumber and smoked tomato vinaigrette

Choice of smoked mofongo stuffed chicken breast with black bean sauce and sofrito coulis
or Caribbean grilled chicken with plantain and red pepper hash

Ybor City black beans and yellow rice

Balsamic grilled vegetables

Paella style rice with sausage, shrimp, chorizo and sweet peppers

Chef Attended Carving Station

Mojo marinated pork with mojo onions

Fresh Cuban bread

Dessert Presentation

A collage of fresh seasonal fruits with white chocolate cinnamon dipping sauce, Costa Rican tres leche cake with dulce de leche drizzle, milk chocolate bread pudding, plain eclairs and traditional flan