

## PRIVATE LUNCHEON PARTY

(75-200 GUESTS)

### 3 HOUR LUNCH PARTY NOON - 3PM

INCLUDES:

STATIONARY HORS D'OEUVRES TABLE:  
DOMESTIC & IMPORTED CHEESE BOARD  
W/ CROSTINI, FLATBREADS, CRACKERS,  
OLIVES & CORNICHONS.  
FRESH TOMATILLA SALSA & PLANTAIN CHIPS  
VEGETABLE CRUDITE

BABY GREENS SALAD

BUFFET MENU (SEE BUFFET MENU ENTRÉES)

- CHOICE OF TWO ENTREES
- CHOICE OF TWO SIDES
- GOURMET COOKIES

\$35 PER PERSON - W/ OPEN SODA BAR

\$50 PER PERSON - W/ BEER, WINE, SANGRIA

\$65 PER PERSON - W/ WELL BAR

\$75 PER PERSON - W/ PREMIUM BAR

## AFTERNOON PRIVATE TAPAS PARTY

3PM - 5PM (50 - 300 GUESTS)

PASSED HORS D'OEUVRES (CHOICE OF 6)  
(SEE MENU OPTIONS ON NEXT PAGE)

STATIONARY HORS D'OEUVRES:  
DOMESTIC & IMPORTED  
CHEESE BOARD, W/ CROSTINI, FLATBREADS, CRACKERS,  
OLIVES & CORNICHONS.  
FRESH TOMATILLA SALSA & PLANTAIN CHIPS  
VEGETABLE CRUDITE & HUMMUS

\$45 PER PERSON - W/ 2HR WELL BAR PACKAGE  
(W/ BEER, WINE & SANGRIA & NON BRAND LABEL LIQUOR)

\$60 PER PERSON - W/ 2HR PREMIUM BAR PACKAGE  
(W/ BEER, WINE & SANGRIA & PREMIUM LIQUOR)



# PRIVATE DINNER PARTY

(75-200 GUESTS)

## 3 HOUR DINNER PARTY

INCLUDES:

STATIONARY HORS D'OEUVRES TABLE:  
DOMESTIC & IMPORTED CHEESE BOARD,  
W/ CROSTINI, FLATBREADS, CRACKERS,  
OLIVES & CORNICHONS.  
FRESH TOMATILLA SALSA & PLANTAIN CHIPS  
VEGETABLE CRUDITE

BABY GREENS SALAD

**BUFFET MENU** (SEE MENU ENTRÉE OPTIONS)

- CHOICE OF THREE ENTREES
- CHOICE OF TWO SIDES
- GOURMET COOKIES, BROWNIES AND FLAN

MENU + BAR OPTION PER PERSON



# EVENING PRIVATE COCKTAIL PARTY

6PM - 9PM (75 - 300 GUESTS)

## 3 HOUR BAR PACKAGE

**PASSED HORS D'OEUVRES** (CHOICE OF 6)  
(SEE MENU OPTIONS ON NEXT PAGE)

**STATIONARY HORS D'OEUVRES:**  
DOMESTIC & IMPORTED  
CHEESE BOARD, W/ CROSTINI, FLATBREADS, CRACKERS,  
OLIVES & CORNICHONS.  
FRESH TOMATILLA SALSA & PLANTAIN CHIPS  
VEGETABLE CRUDITE & HUMMUS

GRILLED SATAY STATION OF BEEF, CHICKEN & VEGETABLE

**\$70 PER PERSON** - W/ 3HR BEER, WINE & SANGRIA BAR

**\$80 PER PERSON** - W/ 3HR WELL BAR  
(W/ BEER, WINE & SANGRIA & NON BRAND LABEL LIQUOR)

**\$90 PER PERSON** - W/ 3HR PREMIUM BAR  
(W/ BEER, WINE & SANGRIA & PREMIUM LIQUOR)

CUSTOMIZE YOUR EVENT WITH BAR OPTIONS

### BAR OPTIONS:

BEER, WINE & SANGRIA PACKAGE:		WELL BAR PACKAGE:	
PER PERSON		PER PERSON	
\$15	- 1 HOUR	\$20	- 1 HOUR
\$30	- 2 HOUR	\$40	- 2 HOUR
\$40	- 3 HOUR	\$50	- 3 HOUR
\$45	- 4 HOUR	\$60	- 4 HOUR
PREMIUM BAR PACKAGE:		SUPER PREMIUM BAR PACKAGE:	
PER PERSON		PER PERSON	
\$25	- 1 HOUR	\$30	- 1 HOUR
\$50	- 2 HOUR	\$60	- 2 HOUR
\$65	- 3 HOUR	\$80	- 3 HOUR
\$75	- 4 HOUR	\$90	- 4 HOUR

## MENU OPTIONS

FOR PRIVATE EVENTS

### PASSED HORS D'OEUVRES

BACALAO FRITTERS W/ RED PEPPER COULIS  
\*COCONUT SHRIMP W/ MANGO CHUTNEY  
BRAZILIAN BEEF EMPANADAS  
CUCUMBER CUP W/ SHRIMP CEVICHE  
CHICKEN POTATO CROQUETTE  
THAI PEANUT CHICKEN KABOB  
\*CRAB CAKE W/ ROULADE SAUCE  
MANCHEGO CHEESE EMPANADAS  
PETITE CORN CUP FISH TACO  
MINI SPINACH & FETA PUFFS  
MINI VEGETARIAN QUICHES  
MINI CUBAN SANDWICH BITES  
BEEF SLIDERS W/CARAMELIZED ONIONS  
SWEET POTATO PANCAKES W/ PINEAPPLE SALSITA  
VIETNAMESE SPRING ROLL W/ SOY PLUM SAUCE  
BLACK BEAN CHILI IN YELLOW CORN CUP W/ CILANTRO CRÈME  
CHICKEN QUESADILLA W/ AVOCADO RELISH & CRÈME DRIZZLE

### BUFFET ENTREES

\*PAELLA VALENCIA  
SAUTÉED SHRIMP W/ GARLIC & WINE  
PERUVIAN ROAST CHICKEN  
TILAPIA W/ SPINACH & GOAT CHEESE  
BARBEQUE GLAZED SALMON  
BREAST OF CHICKEN W/ LIME GARLIC MOJO  
ANCHO CHILI RUBBED TURKEY  
\*FILET MIGNON MEDALLIONS  
CHURRASCO GRILL  
SUCKLING LOIN OF PORK  
HONEY RUM GLAZED HAM  
TRADITIONAL FEIJOADA  
PORTABELLO & PLANTAIN LASAGNA  
LOBSTER MAC & CHEESE  
SHRIMP W/ CARNIVAL RICE

### SIDES

GRILLED VEGETABLE PLATTER  
CUBAN STYLE RICE & BEANS  
HERB ROAST POTATOES  
SWEET FRIED PLANTAINS  
POBLANO MASHED POTATOES  
CARNIVAL RICE  
GARLIC COLLARD GREENS  
RUM GLAZED SWEET POTATOES

\* SUBJECT TO SUPPLEMENTAL CHARGE