



Welcome Reception - or - Late Night Snacks!

(Welcome reception menus range from \$16-22 per guest)

Crisped Plantains Platter with Gulf Shrimp Ceviche, Cilantro Lime Salsa, Avocado Spread

Burnished Chicken Drumettes with Tropical Chutney

Miniature 'Inspired Cuban' Bites

Assorted Sweet and Savory Empanadas with Fresh Carrot Lime Purée and Crème Fraîche

Skewered Tropical Fruit & Veg with Fresh Lime and Chile Mélange

Assorted Bolitos (Chicken, Chorizo and Black Bean) with Sweet Chile, Lemon Scented and Chipotle Mayos

Make-it-Yourself Sandwich Bar

(Make-it-Yourself Sandwich Bar menus range from \$20--35 per guest)

Chicken Salsa Verde

Aromatic Pulled Pork

'Best Snack Ever'

(a layered dish of Coconut Ginger Rice, Slow Cooked Black Beans, melted Muenster and Cilantro Lime Salsa)

'Light Bright Salad'

Elevated Frita Feasting Style Dinner

(Elevated Feasting Style menus range from \$37-50 per guest)

Tropical Shrimp Scampi

Chimichurri Beef with Sugar Snap Peas, Bermuda Onions and Grape Tomatoes

Coconut Ginger Rice

Tropical Salad

Warm Brioche with Guava Butter

Sweets

(Sweets range from \$4 - \$12 per guest)

Miniature Churros with Chocolate Español

Lemon Sour Cream Cake with Lemon Curd, Brown Sugar Cream and Summer Fruit

Parisienne Chocolate Cake with Brown Sugar Cream and Berries