



PRIVATE PARTY MENU

We recommend 3 to 5 different appetizers when building an appetizer buffet for your event. There are a variety of options available and we can customize a menu to meet your needs.

☆ VEGETARIAN APPETIZERS & PLATTERS ☆

Platters & Trays are designed to feed 25 people - 50 pieces on average

Yucca Fries

Housemade fried yucca tossed with garlic mojo \$40

Arepas

Housemade flat bread made of ground maize dough filled with mozzarella cheese and served with ranchera sauce \$75

Sweet Potato Tots

Sweet potato tater tots served with red pepper mayo \$45

7 Layer Black Bean Dip

A spicy dip of refried black beans, fresh guacamole, grilled tomato salsa, sour cream, queso dip and fresh sliced jalapenos served with fresh tortilla chips \$55

Hummus with Cilantro Jalapeno Pesto

Housemade Hummus topped with cilantro-jalapeno pesto and served with flat bread and crudites \$60

Goat Cheese stuffed Mushroom Caps

Herbed Goat cheese and roasted veggies \$75

Black Bean Empanadas

Fresh made bite size empanadas filled with corn and black bean relish, served with mojo dipping sauce \$65

Cheese Quesadillas

Flour tortillas filled with cheddar blend cheese, fresh pico de gallo & served with grilled tomato salsa \$75

Black Bean Cakes

A house favorite of our mini black bean cakes, flash fried and served with our avocado crema \$65

Classic Starters

Cheese and Crudites

An updated classic with domestic cheese, fresh vegetables, crackers and ranch dipping sauce \$65

Fresh Fruit Display

Seasonal fresh fruit artfully arranged and served \$60

Build your Party with a variety of selections from each of our categories to balance out the needs of your guests. We can help you create the perfect mix!



BEEF APPETIZERS & PLATTERS



Platters & Trays are designed to feed 25 people - 50 pieces on average

Ropa Vieja

Shredded beef slow-cooked in traditional Cuban style and served on fried yucca, finished with a jalapeno cream sauce. \$75

Beef Empanadas

Hand made pastries filled with beef picadillo and served with a spicy mojo sauce. 50 pcs \$75

Beef Sate Skewers

Angus flank steak marinated and coated with sesame seeds, served with spicy Thai peanut dipping sauce. 50 pcs \$85

Carne Asada Skewers

Angus flank steak marinated and grilled, served with chimichurri sauce. 50 pcs \$85



CHICKEN APPETIZERS & PLATTERS



Platters & Trays are designed to feed 25 people - 50 pieces on average

Chicken Taquitos

hand made tortilla rolls filled with grilled chicken and cheese, flash fried and served with salsa fresca . 50 pcs \$75

Jerk Chicken Wings

Zesty marinated chicken wings, slow roasted and grilled, served with a cool cilantro dipping sauce. ~50 pcs \$85

Chicken Sate Skewers

Sesame marinated chicken breast, roasted and served with spicy Thai peanut dipping sauce. 50 pcs \$75

Chicken Quesadillas

Flour tortillas filled with grilled chicken, picadillo and cheese , served with salsa fresca . 50 pcs \$75

Buffalo Chicken Dip

hand pulled chicken with cheeses and spicy wing sauce, served with toasted pita . \$75

Most of our dishes are available for pick up or delivery for off premise events. We also offer Full Catering service for off premise events. Call or email us for more information about catering your event.



PORK APPETIZERS & PLATTERS



Platters & Trays are designed to feed 25 people - 50 pieces on average

Masas de Puerco Fritas (aka Pork App)

Citrus marinated pork and flash fried, served with a cilantro and lime hot sauce. ½ pan \$75

Arepas con Puerco

Housemade flat bread made of ground maize dough filled with mozzarella cheese and pulled pork, served with ranchera sauce \$90

Chorizo Empanadas

Hand made pastries filled with spicy chorizo sausage and served with avocado sauce. 50 pcs \$85

Chorizo Meatballs

Housemade meatballs with spicy chorizo sausage and served with roasted chile sauce. 50 pcs \$75



SEAFOOD APPETIZERS



Platters & Trays are designed to feed 25 people - 50 pieces on average

Crab Dip

creamy dip loaded with crab and seasoned with Old Bay, served with toasted pita. \$95

Crab Empanadas

hand made pastries filled with fresh crab and black bean relish, served with a spicy mojo sauce. 50 pcs \$95

Cilantro Lime Grilled Shrimp

marinated and grilled with cilantro, lime and spices and avocado dipping sauce. 50 pcs \$120

Seafood Mariscada

Shrimp, Calamari and Crab simmered in a spicy tomato sauce with peppers and served with garlic bread for dipping. \$120

Ceviche

fresh fish, shrimp and scallops marinated with lime and orange juices, fresh cilantro and served with crisp plantain and tortilla chips. \$125

Crab Balls

traditional Maryland crab balls broiled and served with tartar sauce and tartar sauce. \$150

Coconut Shrimp

crispy fried coconut encrusted shrimp served with a grilled pineapple dipping sauce. \$120

Bacon Wrapped Scallops

seared and served with smoky barbecue sauce or spicy red pepper aioli. \$150

Steamed Shrimp

peeled jumbo shrimp served chilled with cocktail sauce . 50 pcs \$160

House Cured Salmon

3lb house cured salmon served with horseradish, capers, onions and toasted baguette. \$115

Lunch & Dinner Buffets are available in many variations.
We are happy to customize any buffet to suit your needs.



COLD WRAPS



Turkey Wrap

honey wheat tortilla with house baked turkey breast, our special lime-mayo, avocado, tomato, spinach and cheddar-jack cheeses with our famous lime mayo.

Veggie Wrap

honey wheat tortilla with sliced roasted seasonal veggies, cilantro mayo, spinach and cheddar-jack cheeses. Also available without cheese.

Roast Beef Wrap

honey wheat tortilla with thin sliced roast beef with horseradish mayo, lettuce, tomato and shaved red onion.

BLT Wrap

honey wheat tortilla with fresh sliced tomato, lettuce and a hearty portion of crisp bacon with mayo.

Black & Blue Wrap

our fresh sliced roast beef dusted with blackening spice and served with lettuce, tomato and blue cheese mayo.



HOT SANDWICHES



The Famous Cuban Sandwich

pulled pork, sliced ham, swiss cheese, pickles and yellow mustard on our Cuban bread

Steak Sandwich

sliced prime rib topped with caramelized onions & swiss cheese, served on garlic toast

Crab Cake Sandwich

fresh made Crab cake and served with lettuce, tomato and tartar sauce on a soft brioche roll

Black Bean Burger

black bean burger topped with guacamole, and red pepper mayo on a soft brioche roll

Grilled Chicken Panini

mojo marinated grilled chicken breast topped with spinach, pico de gallo on brioche roll

Pulled Pork Press

slow roasted pulled pork topped with grilled pineapple and mojo sauce on Cuban bread

Mix and Match hot and cold sandwiches to create your own lunch
or dinner buffet with side dishes and desserts!



SALAD BOWLS



Salad bowls are designed to feed 12 people as an entree and 25 people as a side dish.

House Salad

a large version of the classic salad with mixed greens, crisp veggies, croutons, cheddar cheese and a creamy cilantro dressing \$25 add grilled chicken \$45

Caesar Salad

garlicky Caesar dressing over Romaine with croutons, parmesan and grilled chicken \$25 add grilled chicken \$45

Steak Salad Bowl

marinated and grilled flank steak, mixed greens, black bean vinaigrette, grilled tomatoes, onions, peppers and queso fresco \$85

Mojito Chicken Salad

spinach and mixed greens tossed in signature citrus mojito dressing with carrots, oranges and finished with grilled chicken \$85

Thai Noodle Salad

tossed in a spicy peanut dressing with crisp vegetables and marinated chicken breast \$85



SIDES



Black Beans & Rice

vegetarian black beans and yellow rice
Small - \$ 30 Large - \$55

Sweet Potato Fries

Small - \$ 35 Large - \$65

Maduros (*sweet*) or Tostones (*savory*)

fried plantains one of two ways
Small - \$ 35 Large - \$65

Macaroni & Cheese

Small - \$ 35 Large - \$65

Seasonal Vegetables

fresh, steamed vegetables
Small - \$ 30 Large - \$50

Plantain Chips or Tortilla Chips

made fresh in house, served with salsa
Small - \$ 25 Large - \$50



DESSERTS



Fresh Baked Cookies

an assortment of popular flavors
Small - \$ 25 Large - \$50

Brownies

rich chocolate brownies
Small - \$ 25 Large - \$50

Key Lime Pie

fresh made individual servings
Small - \$ 25 Large - \$50

Gourmet Dessert Bars

an assortment of our favorites
Small - \$ 30 Large - \$60

Sheet Cakes

ask about the available flavors
Half sheet- \$35 Large - \$60

We don't make birthday cakes, you can bring your own for a small cake fee.