



creative feasts

Appetizers

SALMON CEVICHE

Horseradish Cilantro Sauce

FRIED CALAMARI

Piquillo Sauce

HAM CROQUETTES

Spicy Tomato Aioli

CHICKEN EMPANADAS

Cilantro Sauce w/ Queso

BEEF-POTATO CROQUETTES

Romesco Sauce

Salads

GRILLED OCTOPUS SALAD

Roasted Tomato Vinaigrette

SPINACH SALAD

Chile Spiced Walnuts w/ Smoky Orange Vinaigrette

GRILLED ROMAINE CAESAR

Manchego w/ Fried Anchovies

ARUGULA SALAD

avocado tomatillo dressing pear w/ crispy goat cheese

CHEF'S GREEN SALAD

Melon w/ Jamon Serrano

Entrees

6 OPTIONS CHOOSE ONE

SKIRT STEAK

Pepper Chimichurri

SPATCHCOCK CHICKEN

Mango Glaze

HERB CRUSTED COD FILET

Creole Style Tomato Sauce

STUFFED PORK TENDERLOIN

Mozzarella, Caramelized Sweet Plantains

GRILLED SHRIMP

Garlic Sauce, Tomato, Mango Salsa

ROPA VIEJA (CUBAN STYLE BEEF)

Bell Peppers, Olives

PAN SEARED SALMON

Chipotle Pineapple Glaze, Cilantro

DUCK MOLE

Almonds, Chocolate Chile sauce

Sides

CHOOSE TWO (6-8 OPTIONS)

RICE AND BEANS

Peppers, Onions, Garlic & Herbs

YUCCA FRIES

Cilantro Chimichurri Sauce & Tomato Aioli

MOFONGO (SMASHED PLANTAINS)

Garlic, Onions, Bacon

ARROZ PROVENÇAL

Parmesan, Garlic & Parsley

PATATAS BRAVAS (SPANISH POTATOES)

Yukon Potatoes, Paprika, Garlic & Tomato Aioli

PUERTO RICAN STYLE RISOTTO (RICE AND PIGEON PEAS)

Smoked Ham, Peppers & Onions

CARAMELIZED SWEET PLANTAINS

Cumin Lime Glaze

GRILLED SEASONAL VEGETABLES

Desserts

TRES LECHES

Toasted Coconut, Whipped Cream

SEASONAL FLAN

MANGO MOUSSE

Lime Curd, Meringue

SPICED CHOCOLATE FLOURLESS CAKE

Chile Chocolate Ganache, Berries

SANGRIA CAKE

Burnt Orange, Red Wine Buttercream

CHURRO CHEESECAKE

Hot Chocolate Sauce, Tuile



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