



Buffet Menu #1

Hand Passed Appetizers

Mini Corn Crusted Dungeness Crab Cakes

With apple, jicama slaw, black forest ham and chorizo remoulade

Mini Empanadas

Spanish turnovers with pulled oxtail, served with an avocado mousse

Buffet

Organic Baby Green Salad

Cucumber, avocado, cherry tomato, jicama, red onion with citrus garlic vinaigrette

Citrus Marinated Chicken

Over julienne vegetables and peppers

Pierna de Lechón Asada

Succulent oven roasted pulled pork served with yuca and mojo

Classic Cuban Black Beans

Jasmine White Rice

Very Ripe Plantains

Flan Cubano

Fresh berries and coffee caramel sauce

\$30.00 per person



Buffet Menu #2

Hand Passed Appetizers

Mini Corn Crusted Dungeness Crab Cakes

With apple, jicama slaw, black forest ham and chorizo remoulade

Camarones

Achiote grilled prawns over white bean hummus with chili enchilado sauce

Mini Empanadas

Spanish turnovers with pulled oxtail, served with an avocado mousse

Buffet

Organic Baby Green Salad

Cucumber, avocado, cherry tomato, jicama, red onion with citrus garlic vinaigrette

Grilled Atlantic Wild Salmon

With fresh Manila clam and Spanish chorizo sauce served over garlic spinach

Citrus Marinated Chicken

Over julienne vegetables and peppers

Pierna de Lechón Asada

Succulent oven roasted pulled pork served with yuca and mojo

Classic Cuban Black Beans

Jasmine White Rice

Very Ripe Plantains

Flan Cubano

Fresh berries and coffee caramel sauce

\$36.00 per person



Buffet Menu #3

Hand Passed Appetizers

Mini Corn Crusted Dungeness Crab Cakes

With apple, jicama slaw, black forest ham and chorizo remoulade

Camarones

Achiote grilled prawns over white bean hummus with chili enchilado sauce

Mini Empanadas

Spanish turnovers with pulled oxtail, served with an avocado mousse

Buffett

Organic Baby Green Salad

Cucumber, avocado, cherry tomato, jicama, red onion with citrus garlic vinaigrette

Grilled Atlantic Wild Salmon

With fresh Manila clam and Spanish chorizo sauce served over garlic spinach

Citrus Marinated Chicken

Over julienne vegetables and peppers

Pierna de Lechón Asada

Succulent oven roasted pulled pork served with yuca and mojo

Ropa Vieja

Shredded beef brisket in a tomato sherry wine sauce, served with white rice and fried very-ripe plantain

Green Beans

Sautéed Sweet White Corn

Cuban Black Beans

Jasmine White Rice

Flan Cubano

Fresh berries and coffee caramel sauce

\$45.00 per person



Buffet Menu #4

“Paella Party”

Pitcher of Sangria per two people

Organic Baby Green Salad

Cucumber, avocado, cherry tomato, jicama, red onion with citrus garlic vinaigrette

Seafood Paella

*Shrimp, scallops, calamari, mussels, clams, and baby lobster tail
with Spanish chorizo and saffron risotto*

Flan Cubano

Fresh berries and coffee caramel sauce

\$65.00 per person