



Sit-Down Dinner

Menu #1

(Choice of one from each course)

Appetizers

Tamal en Hojas

Mozzarella and manchego filled, topped with pork chili or vegetable chili

Empanadas

Spanish turnovers with pulled oxtail, served with an avocado mousse

Soups and Salads

Soup of the Day

Classic Cuban Black Bean Soup

With cherry tomato and jalapeno

Organic Baby Green Salad

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

Entrees

Pepper Crusted Atlantic Wild Salmon

On a bed of coconut rice, grilled asparagus and avocado pesto

Pan Seared Organic Chicken Breast

Over coconut rice and grilled seasonal vegetables with ancho chile chicken jus

Churrasco Nicaraguense

Garlic marinated Nicaraguan skirt steak with wild mushrooms, black corn sauce and roasted garlic potato purée

Desserts

Flan Cubano

Fresh berries and coffee caramel sauce

The Joy of Triplets

Choice of three - French Vanilla, Chocolate, Strawberry, Dulce de Leche, Banana Walnut, Caramel

\$50.00 per person



Sit-Down Dinner

Menu #2

(Choice of one from each course)

Appetizers

Ceviche

Citrus marinated shrimp and scallops with avocado, tomato, and jicama

Camarones

Achiote grilled prawns over white bean hummus with chili enchilado sauce

Spicy Duck Ropa Vieja

Shredded duck, manchego corn cake, and marinated Cuban style tomatoes

Empanadas

Spanish turnovers with pulled oxtail, served with an avocado mousse

Soups and Salads

Soup of the Day

Classic Cuban Black Bean Soup

With cherry tomato and jalapeno

Crispy Goat Cheese Salad

*Organic greens dressed with prickly pear vinaigrette
with candied walnuts, green apples and dried apricots*

Classic Caesar Salad

Shaved parmesan reggiano and grilled crustini with anchovy toppenade

Entrees

Chilean Sea Bass on Corn Guiso

Crispy corn crust, poblano goat cheese mashed potatoes and tomato corn stew

Pan Seared Organic Chicken Breast

Over coconut rice and grilled seasonal vegetables with ancho chile chicken jus

Filet Mignon

*Served with a butternut squash hash, chipotle pearl onion demi glaze,
and topped with crispy onions*

Desserts

Budin de Pan

Soufflé chocolate bread pudding with Gaviña coffee custard sauce

Flan Cubano

Fresh berries and coffee caramel sauce

Warm Dulce de Leche Crepes

With Dulce de Leche ice cream

\$65.00 per person



Sit-Down Dinner

Menu #3

“PAELLA PARTY”

Limit of 15 Guests

Pitcher of Sangria per Two People

Spicy Duck Ropa Vieja

Shredded duck, manchego corn cake, and marinated Cuban style tomatoes

or

Empanadas

Spanish turnovers with pulled oxtail, served with an avocado mousse

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

or

Warm Dulce de Leche Crepes

With Dulce de Leche ice cream

or

The Joy of Triplets

*Choice of three - French Vanilla, Chocolate, Strawberry,
Dulce de Leche, Banana Walnut, Caramel*

\$75.00 per person