



*Cold and Hot
Hors D' Oeuvres*

Four points cold hors D'

Spiced humus chicken salad / triangular seasoning pita bread

Min caprese bruschetta / cilantro pesto

Classic tomato bruschettas / balsamic glaze

Asparagus spears warped in prosciutto

Chicken salad / plantain chip

Beef Carpaccio // chunky olive tapenade on baguette toast

\$ 3.50 per piece

Citrus Snapper mandarin ceviche / shoot glass

Coconut sea bass ceviche / shoot glass

Tuna tartare / truffle / woo ton cone

Cod fish salad / cassava cups

\$4.25 per piece

Individual shrimp cocktail / mango cocktail sauce

Crab claw / horse radish cocktail sauce

Salmon rolls / cream cheese / capers

Spiced crab meat / organic endive

\$5.00 per piece

Hot Hors D' Oeuvres

Mini manposteadó croquette / red roasted peppers

Chicken fricassée croquet / avocado mayo

Four cheese and chorizo empanadas/ Creole Ali oli

Cuban spring rolls / cilantro and lime mayo

Ropa vieja / yuca tostones

Chicken chicharrones/ run cocktail sauce

Manchego prosciutto arancini

Pionono spring rolls

Local cheese skewers / guava sauce

PR sampler

\$ 3.75 per piece

Churrasco and chorizo kabob / cilantro chimí

Chicken satay / tamarind sauce

Asian pork dumpling / sweet soy

Chili arepa croquette / cheese sauce

Buñuelos de bacalao / guava tratar sauce

Mini beef wellington / White truffle sauce

Mahi- mahi chicharrones / sofrito ali oli

Spanakopitas

Mini Petit crab cake / chili sweet sauce

Coconut shrimp

\$4.25 per piece

Raw Bar

Black tiger shrimp cocktail / pineapple cocktail sauce

Minimum requirement of 20 pieces

\$4.50 per piece

Red crab claws served /sofrito lime mayo

Minimum requirement 20 pieces

\$5.00 per piece

Boquerón oysters half Shell / gremolata de cilantro y cebolla

Syracha and lemon wedges

Minimum requirement of 25 Pieces

\$5.00/per piece

Smoke salmon with dill sauce

Mini baguette toast

Toppings

Red onion

Capers, chopped eggs, cream cheese.

\$ 55.00 per pound

Minimum requirement 2 pound