

Tray Passed Hors D'Oeuvres*(Choose Three)*

Argentinean Lamb Skewer with Chimmi Churri (Add \$1.00 per person)

Plantain and Gouda Dumplings

Cumin Coriander Bison Slider with Smoked Cheddar and Jalapeno

Habanero Chicken Skewers with Marjoram Red Pepper Sour Cream

Rock Salt Shrimp with Roasted Garlic Guacamole on Plantain Chip

Roasted Chicken with Avocado, Black Bean, and Sweet Corn

Salads*(Choose One)*

Arugula with Feta, Julianne Onions and Pear Vinaigrette

Baby Romaine with Onion, Tomato, Carrot, Cilantro, Pepitas, and Lime Dressing

Mixed Greens with Roma Tomato, Red Jalapeno, Celery Root, Tortilla Julienne, and Toasted Coriander Vinaigrette

Spinach Salad with Mushrooms, Onions, and Bacon Apple Cider Vinaigrette

Mixed Greens with Goat Cheese, Sliced Almonds, Goji Berries and Avocado Dressing

Main Dishes*(Choose Two)*

Kurobuta Pork Carnitas

Lime Cilantro Chicken Breast with Mango Tequila Sauce

Smoked Paprika Chicken Breast with Peach Gastrique

Bohemia Marinated Tri-Tip with Pan Sauce

Ancho Crusted New York Strip with Fire Roasted Pepper Sauce

Seared Albacore with Avocado and Mango Sauce (add \$1.89 pp)

Roasted Salmon with Achiote, Garlic, and Parsley (add \$2.00 per person)

Salmon Tamales with Salsa Verde (add \$1.50 per person)

Grilled Polenta Cakes with Market Vegetable Ragout

Grilled Eggplant with Roasted Corn, Okra, Garlic, and Tomato

Traditional Grilled Chicken and Beef Fajitas with all the Fixins (add shrimp for \$1.35 per person)

Sides*(Choose Two)*

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(Choose Two)

Orange Scented Black Beans with Mexican Chocolate

Refried Beans

Wild Rice with Stewed Tomato

Tomato and Roasted Onion Panade

Wild Mushroom Quinoa

Garlic Rice

Fried Plantains

Herb Roasted Potatoes

Potato Puree

Green Beans with Crispy Shallot

Grilled Broccolini with Lemon