

#### **Tray Passed Hors D'Oeuvres**

Argentinean Lamb Skewer with Chimmi Churri

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**

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**

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

Roasted Salmon with Achiote, Garlic, and Parsley

Salmon Tamales with Salsa Verde

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

# <u>Sides</u>

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