

Latin/ Caribbean/ Cuban

SALADS

Latin Style Caesar Salad with a Spicy Caesar Dressing and Chile Croutons
Romaine Salad with Corn, Black Beans, Red Onions, Crispy Tortilla Strips and a Ancho Chile Ranch

Assorted Greens with Aged Jack Cheese and a Ancho Chili and Orange Vinaigrette
Jicama, Orange and Shaved Onion Salad with a Cilantro and Jalapeno Vinaigrette
Salad of Black Beans, Roasted Corn and Hominy with a Lime and Cilantro Vinaigrette
Vine-ripe Tomato Salad with Cotija Cheese, Cilantro, Onions and a Tomatillo-Avocado Vinaigrette

SIDES

Steamed Coconut Jasmine Rice
Classic Spanish rice Pilaf with Peppers and Onions
Slow Cooked Cuban Style Black Beans with a Hint of Orange, Cumin and Chocolate
"Platanos" Sautéed Cuban Style Sweet Plantains
Warm Flour and Corn Tortillas

ENTREES

Yucatan Style Baked Snapper with Tomato, Onions, Cumin and Olives
Pan Roasted Salmon with Red Chili, Cilantro and Lime
Jamaican Style "Jerk" Chicken with a Creamy Cucumber Yogurt Sauce
Caribbean Style Smoked Chicken with Sausage and Peppers
Cilantro-Lime Marinated Grilled Chicken Breasts
Chipotle Marinated Grilled Skirt Steak with a Fresh Tomato and Onion "Pico De Gallo"
Chilled and Sliced Mango Marinated Flank Steak with a Jicama and Onion Salsa
Classic Ropa Vieja – Slow Cooked Sirloin with Caramelized Onions, Roasted Garlic and Mild Red Chile
Traditional Enchiladas – Cheese, Chicken or Shredded Beef
Taco or Fajita Bar – Comes with Tortillas, Limes, Shredded Cheese, Diced Onions, Tomatoes, and Salsas – with a Choice of Chicken or Beef

APPETIZER SUGGESTIONS

If you are considering one of our complete packages with appetizer service, we have suggested some items that will go with the above menu items

Jamaican Jerk Chicken Skewers with a Cucumber-Cilantro Dipping Sauce
Skewers of Andouille Sausage and Peppers with a Chili Aioli
Mango-Onion Salsa on Crispy Plantain Chips
Chips and Salsa or Guacamole
Mini Gourmet Quesadillas or Southwest Pizzas