

Party Platters – advance notice required

Starters

Spanish Olives in Olive Oil – manzanilla, arbequina, kalamata black (serves 5 guest)

Vegetable Crudit  (serves 5 guest)

Cheese Platter (selection of 3 Spanish Artisan Cheeses for 5 guest platter), grapes

Charcuterie Platter (chef selection for 5 guests)

Tabla - Platter (chef selection of Charcuterie & Spanish Artisan Cheeses for 5 guests)

Ensalada del Jardin – mixed greens, red grape tomatoes, cucumbers, Caribbean Vinaigrette (5)

Ensalada de Aguacate- avocado over field greens tossed with Citrus Vinaigrette (5)

Cold Selection

Caribbean Shrimp Cocktail

Peruvian Ceviche with Cilantro & Jalape o

New Zealand Mussels in Tropical Fruit & Jalape o Vinaigrette

Mini Steak Tartar

Mini Beet Tartar

Tuna Tartar

Seasonal Cold Soup Shot – strawberry gazapacho or coconut celery

Spicy Guacamole with Plantain Chips

Pico de Gallo with Plantain Chips

Spiced Pineapple Relish with Plantain Chips

Montadito

- Pork Tenderloin - pork tenderloin cured in sea salt and marinated in paprika oil with manchego cheese and piquillo pepper

- Pico de Gallo – tomato and cilantro

- House Smoke Duck

- Calamar

- Steak and Cheese

Hot Selection

Empanadas de Pollo, Res o Queso –

Caribbean spiced mini turnovers, paprika aioli - chicken, beef, three cheese, spinach & cheese

Vegetable and Cheese

Chicken

Beef

Papas Bravas

Albondigas de Filet Mignon - filet mignon meatball, Grandma’s spicy culantro sauce

Chicharr nes de Pollo - Seville orange marinated crispy chunks of chicken

Masitas de Cerdo - tender chunks of pork marinated in Caribbean spices

Zetas con Queso de Cabra - white mushrooms filled with sofrito goat cheese

Croquetas de Guineo, Pollo o Mariscos

- Caribbean banana, chicken or seafood croquettes, saffron aioli

Camarones al Coco - coconut shrimp, coconut brandy reduction

Calamar a la Parrilla o Frito - grilled or fried baby calamar with smoked paprika oil

Tortilla de Cangrejo – mini crispy crab cakes, roasted garlic aioli

Zetas con Gambas - shrimp and mushrooms sauteed with white wine

Pulpo a la Gallega – fresh octopus with olive oil, paprika and sea salt

Ropa Vieja Beef Sliders

Pinchos – Caribbean spiced skewers topped with paprika oil

- Vegetable

- Chicken

- Salmon

- Churrasco

- Shrimp

- Chorizo

Party Platters – cont'd

Tostoncito (green plantain) with Catalan Spinach Manchego Cheese & Piquillo pepper

Lamb Chops

Paella Cakes

Seasonal Hot Soup Shots

Soup Shots

Bunuelos de Bacalao – Cod Fritter (serves 5 guests)

Tostones – Fried Green Plantains (serves 5 guests)

Yuca Fries (serves 5 guests)

Maduros – Sweet Plantains (serves 5 guests)

Desserts

Mini Desserts – select 3

Cookies, Pastries, Flan, Tres Leche, Guava & Manchego Mousse, Chocolate Truffle, Guava Empanadas, Tres Leche & Cheese, Passion Fruit Cheesecake