



RESTAURANT  
&  
LOUNGE

## Catering Menu

### CUBAN FEAST (FEEDS 10) 160.00

#### Ensalada Tropical

Hearts of palm | vine-ripened tomatoes | avocado | red onion | citrus vinaigrette

#### Lechón Asado

Slow-roasted Cuban-style pork | mojo marinade | garlic & citrus infusion

#### Plátanos Maduros

Sweet, caramelized plantains

#### Moros y Cristianos

Traditional Cuban black beans & rice | sautéed peppers | aromatic spices

### PERUVIAN FEAST (FEEDS 10) 180.00

#### Ensalada de Quinoa

Red quinoa | crispy vegetables | cilantro-lime dressing

#### Lomo Saltado

Stir fried beef tenderloin tips | sautéed onions & tomatoes | nikkei soy sauce | french fries

#### Papas a la Huancaína

Golden potatoes | creamy aji amarillo cheese sauce | hard-boiled egg | black olive garnish

#### Arroz al Cilantro

Fragrant cilantro rice | garlic | house spices

### LATIN FIESTA (FEEDS 10) 180.00

#### Ensalada Fresca

Crispy garden greens | vine-ripened tomatoes | red onion | cilantro-lime dressing

#### Carne Asada

Grilled marinated beef | citrus-garlic mojo | fresh herbs

#### Verduras Asadas

Roasted seasonal vegetables | olive oil | Latin spices

#### Gallo Pinto

Traditional black beans & rice | sautéed peppers | aromatic spices

### ITALIAN FAMILY FEAST (FEEDS 10) 160.00

#### Insalata Caprese

Fresh mozzarella | vine-ripened tomatoes | basil | balsamic glaze

#### Pollo al Pesto

Herb-marinated chicken | garlic | creamy pesto sauce | crispy capers

#### Penne al Pomodoro

Penne pasta | sautéed onions | fresh basil | rustic tomato sauce

#### Verdure Arrosto

Oven-roasted seasonal vegetables | extra virgin olive oil | italian herbs

### GREEK FEAST (FEEDS 10) 160.00

#### Greek Salad

Cucumbers | vine-ripened tomatoes | red onion | kalamata olives | feta cheese | greek oregano vinaigrette

#### Roasted Chicken

Oven-roasted chicken | mediterranean herbs | sun-dried tomatoes | kalamata olives

#### Lemon Rice Pilaf

Fluffy basmati rice | fresh lemon zest | aromatic herbs

#### Greek Style Roasted Potatoes

Greek style roasted potatoes | garlic | olive oil | lemon & oregano

### JAMAICAN ISLAND FEAST (FEEDS 10) 180.00

#### Tropical Mango & Watercress Salad

Sweet mango | peppery watercress | red onion | citrus-honey dressing

#### Blackened Salmon

Spice-rubbed salmon | caribbean herbs | charred lime

#### Jerk-Grilled Vegetables

Seasonal vegetables | smoky jerk marinade | scallion garnish

#### Jamaican Rice & Peas

Fragrant coconut rice | red kidney beans | thyme & scotch bonnet essence

\*\* Consuming raw or undercooked meat, eggs, poultry, or seafood increases your risk of contracting a foodborne illness. \*\* (GF): Gluten Free (V): Vegan



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### IMPERIAL CHINESE FEAST (FEEDS 10) 160.00

**Stir-Fried Chinese Broccoli**  
Crisp gai lan | garlic | savory oyster sauce

**General Tso's Chicken**  
Crispy fried chicken | sweet & spicy glaze | scallions | sesame seeds

**Vegetable lo Mein**  
Wok-tossed noodles | mixed vegetables | soy-ginger sauce

**Egg Fried Rice**  
Fluffy rice | scrambled egg | scallions | light soy sauce

### VEGAN FEAST (FEEDS 10) 160.00

**House Salad**  
Fresh greens | cherry tomatoes | cucumber | balsamic vinaigrette

**Yellow Rice**  
Aromatic saffron rice | golden turmeric

**Vegan Fajitas**  
Sautéed bell peppers | onions | smoky seasoning | flour tortillas

**Roasted Sweet Potatoes**  
Caramelized sweet potatoes | olive oil | sea salt

### A LA CARTE CATERING

Create your perfect gathering with A La Carte platters to delight your guests. Ideal for intimate gatherings or large celebrations, offering something for everyone!

#### SALADS (FEEDS 10) 35.00

**Ensalada Tropical**  
Hearts of palm | tomatoes | creamy avocado | red onion | citrus vinaigrette

**Insalata Caprese**  
Fresh mozzarella | vine-ripened tomatoes | basil | balsamic glaze

**Ensalada de Quinoa**  
Red quinoa | crispy vegetables | cilantro-lime dressing

**Greek Salad**  
Cucumbers | tomatoes | red onion | kalamata olives | feta cheese | Greek oregano vinaigrette

**Ensalada Fresca**  
Garden greens | vine-ripened tomatoes | red onion | cilantro-lime dressing

**Tropical Mango & Watercress Salad**  
Sweet mango | peppery watercress | red onion | citrus-honey dressing

**House Salad**  
Fresh greens | cherry tomatoes | cucumber | balsamic vinaigrette

#### ENTRÉES (FEEDS 10) 100.00

**Lechón Asado**  
Slow-roasted Cuban-style pork | mojo marinade | garlic & citrus infusion

**Pollo al Pesto**  
Herb-marinated chicken | garlic | creamy pesto sauce | crispy capers

**Lomo Saltado**  
Stir fried beef tenderloin tips | sautéed onions & tomatoes | nikkei soy sauce

**Roasted Chicken**  
Oven-roasted chicken | mediterranean herbs | sun-dried tomatoes | kalamata olives

**Carne Asada**  
Grilled marinated beef | citrus-garlic mojo | fresh herbs

**Blackened Salmon**  
Spice-rubbed salmon | caribbean herbs | charred lime

**General Tso's Chicken**  
Fried chicken | sweet & spicy glaze | scallions | sesame seeds

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## Catering Menu

### SANDWICHES 12.00 EACH

#### Italian Sandwich

Genoa Salami | Ham | Provolone | Lettuce | Tomatoes | Onions | Fresh Italian Bread

#### Grilled Chicken Sandwich

Marinated Grilled Chicken | Lettuce | Tomato | Red Onion | Mayonnaise | Brioche Bun

#### Turkey Club Sandwich

Turkey | Mayonnaise | Bacon | Lettuce | Tomatoes | Wheat Bread

#### Chicken Caesar Wrap

Chicken | Caesar Salad | Romaine Lettuce | Eggs

#### Tuna Salad Wrap

Tuna Salad | Bacon | Avocado | Scallions | Romaine Lettuce

#### Grilled Veggie Wrap

Marinated Veggies | Lemon Rosemary Hummus | Cotija Cheese

### SIDES (FEEDS 10) 35.00

#### Plátanos Maduros

Sweet, caramelized plantains

#### Penne al Pomodoro

Penne pasta | sautéed onions | fresh basil | rustic tomato sauce

#### Arroz al Cilantro

Fragrant cilantro rice | garlic | house spices

#### Lemon Rice Pilaf

Fluffy basmati rice | fresh lemon zest | aromatic herbs

#### Greek Style Roasted Potatoes

Greek-style roasted potatoes | garlic | olive oil | lemon & oregano

#### Verduras Asadas

Roasted seasonal vegetables | olive oil | Latin spices

#### Gallo Pinto

Traditional black beans & rice | sautéed peppers | aromatic spices

#### Yellow Rice

Saffron flavored rice

### VEGAN & GLUTEN-FREE SELECTIONS (FEEDS 10) 40.00

#### Impossible "Meat" Picadillo

Onions | garlic | olives | sweet raisins

#### Gluten-Free Pasta

Wild mushrooms | black truffle infusion

#### Hongos Saltados

Sautéed mushrooms | fresh cilantro | nikkei Tamari sauce

#### Mediterranean Garbanzo Bean Stew

Garlic | olive oil | spices

#### Vegan Fajitas

Bell peppers | onions | smoky seasoning

#### Curry Vegetable Stew

Root vegetables | coconut milk

### CHARCUTERIE BOARD (FEEDS 10) 120.00

Assorted charcuterie display | pickles | assorted breads and crackers | dates | mixed olives

### CHEESE BOARD (FEEDS 10) 100.00

Assorted cheese display | toasted breads and crackers | nuts | honey | marmalades | and dried fruits

### CRUDITE AND ROASTED VEGETABLES (FEEDS 10) 80.00

Crudité of Mixed Veggies | classic hummus | grilled pita bread | artichoke hearts | roasted red peppers with balsamic glaze

### TRIPLE WING (FEEDS 10) 60.00

Fried chicken wings | roasted chicken wings | fried boneless chicken wings | bbq sauce | honey mustard sauce | buffalo sauce | celery sticks | carrot sticks | Ranch dressing

### HORS D'OEUVRES

Chicken empanadas 4  
Beef empanadas 4  
Veggie Empanadas 4  
Mini Cuban sandwiches 5  
Mini stuffed potatoes 4  
Scallops wrapped in Bacon 6  
Snapper ceviche 6  
Shrimp cocktail 6

### SWEETS

1 DZ Chocolate chip cookies 24  
1 DZ Brownies 24  
1 DZ Blondies 24

### DRINKS

Sodas 2  
Bottle of water 2  
Colada (Cuban coffee) 4