



RECEPTION

PASSED APPETIZERS

based on 1.5 hours

four - \$40/pp · five - \$48/pp · six - \$55/pp

CRUSHED AVOCADO

cucumber mojo, cilantro, pimentón,
cuban sweet potato chips

YUCA CHEESE PUFFS

sofrito remoulade, bijol salt, aged gouda
*vegetarian & gluten free. contains dairy.

TUNA COCO CRUDO SPOONS

cuban peppers, sour orange, avocado,
red onion, coconut frita
*gluten & dairy free.

MINI CHICKEN TOSTADAS

pineapple salsa, sweet plantain crema,
queso fresco, cilantro
*contains gluten & dairy.

SMOKEY HUMMUS CHIP

marinated feta, pickled onion, toasted pepita,
pimentón, garlic pan frito

STEAK SKEWER

grilled steak churrasco, provoleta pommes puree,
melted cipollini, salsa verde

FUFU GNOCCHI

plantain dumplings, garlic brown-butter,
aji picante, pecorino
*vegetarian & gluten free. contains dairy.

YUCA CHICKEN NUGGETS

spicy caribbee mayo, pickled cucumber,
key lime

HAMACHI CRUDO SPOONS

passionfruit chili nectar, mango,
toasted pepitas, pomegranate
*gluten & dairy free.

MINI PORK EMPANADAS

roast pork, sweet ham, queso, mustard marron
*contains gluten & dairy.

MINI CORN & CRAB AREPITAS

mini sweet corn arepas, surimi crab,
smoked sofrito butter, blue mountain curry

CRISPY ROCK SHRIMP

sticky guava sauce, crunchy peanut slaw, sesame
*contains gluten, dairy & shellfish.



maribel

STATIONARY

Reception

CHEESE & FRUIT \$20/pp

selection of cheese, tropical fruit, marcona almonds, toast and crackers

*vegetarian. contains gluten, dairy & nuts.

CUBAN ANTIPASTO \$25/pp

ham & gouda pinwheels, gherkins, pickled peppers, crushed avocado, sofrito hummus, sweet potato chips, pepe chips, garlic toast, salsa del frente, mustard marron

*contains gluten, dairy & nuts.

CUBAN CRUNCH \$10/pp

romaine, chickpeas, cucumber, gold beets, avocado, cane vinaigrette, smoked hatch pepper gouda, crunchy quinoa

RAW BAR \$35/pp

chilled local oysters, mexican blues prawns, sofrito cocktail sauce, mango mignonette, key limes
add alaskan snow crab claws with caribbean chili mayo \$6/claw

*contains gluten, dairy & shellfish.

CRUSHED AVOCADO BAR \$12/pp

cuban sweet potato chips, salsa del frente, mojo rustico, key limes, cilantro

*vegan, gluten & dairy free.

Additions:

crispy mojo pork (GF & DF) \$6/pp

blackened shrimp \$10/pp

pressed havana grilled cheese (V) \$7/pp

sweet plantains (Vegan, GF & DF) \$4/pp

crispy cheese sticks (V) \$6/pp

crumbled chorizo (DF) \$5/pp

CUBAN STREET PIZZA STATION

two choices - \$25/pp · three choices - \$30/pp · four choices - \$35/pp

Chorizo

crumbled spanish chorizo, onions & peppers, pecorino, basil

*contains gluten & dairy.

Pollo

chicken adobo, spiced pineapple, jalapeno, cilantro

*contains gluten & dairy.

Spicy Feta

hot marinated feta, roasted tomato, baby arugula, basil

*vegetarian. contains gluten & dairy.

Mushroom

roasted shitake mushrooms, hoisin chino bbq, cipollini onion, sesame

*vegetarian. contains gluten & dairy.

EMPANADA TOWER

two choices - \$20/pp · three choices - \$25/pp · four choices - \$30/pp
served with mustard marron, salsa del frente, jalapeno crema, spicy caribbee mayo, key limes

Cubano

ham, pork and gruyere

*contains gluten & dairy.

Chorizo

onions & peppers, gouda, cilantro

*contains gluten & dairy.

Sweet Plantain

black beans, queso fresco

*vegetarian. contains gluten & dairy.

Mushroom

onions & peppers, truffle cheddar

*vegetarian. contains gluten & dairy.

Blackened Shrimp

sofrito & gouda

*contains gluten, dairy & shellfish.

Steak

shredded beef, sofrito, cheddar, cilantro

*contains gluten & dairy.

Pollo

chicken adobo, cuban peppers, gouda & pineapple

*contains gluten & dairy.

PROTEIN BAR

two choices - \$30/pp · three choices - \$35/pp · four choices \$40/pp
served with congri rice & beans, mojo rustico, crushed avocado, pickled peppers, cilantro, scallion

Grilled Adobo Chicken (GF & DF)

Blackened Gulf Shrimp (GF & DF)

Crispy Mojo Pork (GF & DF)

Blackened Mahi Mahi (GF & DF)

Grilled Steak Churrasco (GF)

Crispy Mango Glazed Tofu (GF)

FLAMENCO RICE

paella style saffron & sofrito rice with olive oil, almonds, & currants, served in a terracotta cazuela

Con Pollo \$30/pp

grilled chicken asado, peppers & onions, cilantro, scallion, aioli

*gluten free. contains dairy & nuts.

Con Marsico's \$35/pp

wild shrimp, calamari, mussels & snapper, tomato & aioli

*gluten free. contains dairy, nuts & shellfish.

Con Combinación \$40 pp

double the fun, pollo & marsicos, individual cazuelas

*gluten free. contains dairy, nuts & shellfish.

HOT RUM CHURRO BAR \$20/pp

hot rum churros, silky lime dipping sauce, chocolate sauce, sour orange caramel, lime marshmallow fluff, cuban coffee cheesecake

*vegetarian. contains gluten & dairy.