

CATERING FULL MENU

Appetizers: Hot

- Scallops wrap w/ bacon served w/ guava - Ron Barrilito
- Beer batter shrimps tempura served w/ cilantrillo - pineapple
- Cassava wrap w/ bacon- passion fruit sauce
- Veal, lamb meat balls w/ caribbean creole sauce
- Puff pastrie w/ spanish sausage - goat cheese
- Fried chicken wonton w/ cabbage - sweet - sour sauce
- Beef , chicken ,seafood w/ guava chesse turnovers
- Mini koulibiack atlantic salmon w/ puff pastrie - lemon sauc
- Salmon satay mango - Gran Marnier sauce
- Mini quiche lorraine
- Chicken curry phyllo dough
- Cod fish fritter w/cilantrillo
- Cheddar cheese fritters
- Spinach phyllo w/ goat cheese (Spanakopita)
- Maryland crab cake w/ tartar
- Mushrooms w/ crabmeat
- Green plantain cups Chicken, Seafood or Ropa Vieja
- Mozzarella Square w/ marinara sauce
- Chicken Wings w/ blew cheese sauce
- Chicken Quesadillas w/ guacamole and refried beans
- Caribbean Meatballs w/ tamarind barbecue

- Slider mini burguers (meat-chicken-fish)
- Mushrooms caps stuffed w/ crab meat
- Dips Articoke • Spinach • Hummus • 7 layers Dip
- Beef Alcapurrias
- Oyster casino
- Breadded shrimps w/ orange salsa
- Fish nuggets w/ tartar sauce
- Chorizo Goat cheese & puff pastry
- Mini Pizzas w/ baguel crust
- Chicken Chicharrones
- Queso Frito (Puertorrican cheese fry)
- Guava/cheese turnovers
- Barriguitas de Vieja (Pumpking Fritters)
- Sorullitos (Corn Fritters)
- Ham Croquettes
- Codfish Croquettes
- Rellenito de Papa (Stuffed beef potato fritter)
- Morzilla Frita (Fry Blood sausage)
- Longaniza frita (Puertorrican fry sausage)
- LIVE FRY STATION AVAILABLE

Appetizers: Cold

- Green plantain chips w/ salmon roe (Caviar)
- Hummus tartalettes w/ green olive
- Prousciutto di palma w/ cantalope melon
- Tomatillo banderilla w/mozarella cheese fresh basil
- Cucumber w/ asparagus, eggs - prousciutto
- Forestier pate w/ melba toast - green olive
- Pico de Gallo w/goat cheese -cilantrillo
- Tomato - feta cheese served olive oil biscuit
- Barquillitas - King Crab or Beef & raising or Chicken creole
- Assorted tea sandwiches
- Shrimp cocktail cocktail sauce
- Spanish omellette w/ chorizo(Tortilla Espanola)
- Devils eggs w/ caviar
- Tepenade w/ prousciutto & melba toast
- Beef on crute w/ bernaissse

- Shrimp canape w/ pineapple
- Peruvian Ceviche
- Suchis rolls, Sashimi
- Duck Galantine w/ Cramberry Chutney
- Smoke salmon mousse w/ capers - onion
- Norway smoke salmon w/ capers, red onion - cream cheese
- Spring rolls sweet & sour dipping sauce
- Assorted imported cheese platter w/ grapes - crackers
- Mini sandwiches Mesclita ham - cheese wish
- Asparagus cream rolls sandwiches
- Pinwheels w/ ham cream cheese - peppers
- Baby potato stuffed w/ cream cheese - prousciutto di Palma
- California Rolls w/ wasabi mayonnaise
- Cold Cuts platters w/ olive & crackers



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Soups

- French onion
- White tanning cream
- Pumkingw/ smoke salmon & corriander
- Broccoli - cheddar cheese
- Chicken asopao w/ cilantrillo
- Black bean w/ white rice
- Assorted seafood soup w/ anis liquor
- Chick peas w/ panchetta ham
- Lobster bisque
- Crawfish w/ alubias
- Potatow/Vermont cheddar
- Chicken rice w/cilantro
- Cream of tomato
- New England Clam Chowder
- Manhattan Style Clam Chowder
- Split pea w/ smoke ham
- Caribbean Style - Black bean
- Chicken & Shrimp Gumbo
- Gazpacho andaluz
- Tuscan white bean & Escarole soup
- Green plantain soup w/ Smoke ham

Salads

- Caprese salad w/ fresh mozzarella/fresh basil
- Indian curry chicken salad
- Three beans salad w/ cilantrillo
- Spinach lettuce & bacon dressing
- Penne pasta w/ smoke salmon / caper & onion
- Caesar salad w/ herbs croutons
- Greek salad w/ goat cheese
- Tuscan salad w/ Italian vinaigrette
- Mesclum salad w/ tomato cucumber etc.
- Chayote salad w/ cod fish & cilantrillo
- Avocado salad Cilantrillo lemon vinaigrette
- Italian antipasto w/ rosemary vinaigrette
- German Potato w/ Apples & Walnuts
- Orzo pasta w/ basil - mozzarella cheese
- Cod fish salad w/ cilantrillo vinaigrette
- Chicken antipasto salad
- Octopus Salad
- LIVE SALAD BAR AVAILABLE

Chicken & Poultry

- Chicken breast stuffed w/ cassava - green plantain
- Chicken breast w/ swiss cheese & spinach
- Chicken breast w/ ham - swiss cheese
- Chicken Breast stuffed w/ longaniza & ripe plantain
- Chicken Coconut & curry sauce
- Chicken lemon w/ cilantrillo sauce
- Chicken marzala w/ shitaki mushrooms
- Chicken breast w/ portabello mushrooms
- Chicken breast picatta
- Cornish Hen cranberry sauce
- Southern barbecue chicken
- Rotisserie chicken
- Tequila baked chicken
- Caribbean chicken w/ pineapple salsa
- Southern fried chicken
- Tuscan garlic chicken
- Citrus grilled chicken
- Brazilian chicken curry
- Rosemary grilled chicken
- Bavarian roasted chicken
- Chicken saltinboca w/ prousciutto
- Baked pecan crusted chicken Ortega
- Grilled sesame ginger chicken
- Roasted Lemon herbs chicken
- Homestyle chicken pot pie
- Chicken cordon bleu w/ dijon sauce
- Whole Roasted turkey
- Stuffed turkey w/ mofongo



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Beef, Veal & Pork

- Beef tenderloinw/ portabello mushrooms
- Beef scallopini port wine sauce
- Beef skirtw/ chimichurri sauce
- Lamb loin stuffedw/ spinach - manchego cheese
- Veal chopsw/ roasted peppers
- Veal scallopini marzala shitaki mushrooms
- New york striploin bernaise sauce
- Veal scallopiniw/ caper sauce
- Lamb chopsw/ honey sauce
- Corned beef brisket
- Beef wellingtonw/ mushroom duxelle
- Hungarian pork stew
- Roasted porkloin stuffedw/ spanish sausage , peppers
- Grilled porkloin medallion w/ tamarind glaze
- Grilled Pork Chops w/ Sherry Vinegar sauce
- Grilled Smoke Iowa pork chopsw/ apple cider
- Guava glazed pork ribs

- Roasted leg of lamb w/ lemon honey
- Korean beef tips
- Grilled pork chops
- Beef stroganoff
- Country fried steak w/ gravy
- Grilled peppercorn pork loin
- Grilled pork chops w/ mushrooms
- Pork chops w/ caramelized apples
- Braised beef tips w/ tomato herbs sauce
- Braised bourbon beef tips
- Honey glazed beef brisket
- Asian glazed shorts ribs
- Cuban style porkloin w/ mojo isleno
- Salisbury steak
- Roasted pork loin w/ sage sauce
- Pork cutlet marzala
- Souther style meatloaf

Fish & Shells

- Mahi mahiw/ roasted pepper sauce
- Swordfishw/ lemon / capers sauce
- Yellow fin tunaw/ pineapple salsa
- Grouperw/ garlic sauce
- Monk fishw/ garlic sauce
- Atlantic salmon blackened mango & peach salsa
- Sea prawn in their own juice
- Shrimps fra diablo
- Lobster tailw/ cialntrillo butter According size
- Bacalao Guisao (Cod fish stew)
- Seafood Casserole
- Camarones al Ajillo (Garlic Shrimps)
- All Bay seasoned catfish
- Lemon pepper mahi-mahi
- Southern cajun shrimps
- Crab cake alioli
- Citrus mahi-mahi
- Salmon tomato caper relish
- Smoke salmon asparagus quiches
- Herbs baked cod loin
- Bourbon glazed salmon

Potato & Rice

- Lionesse potato
- Dutchs potato
- Roasted red bliss potatow/ rosemary
- Au Gratin potato
- Scallops potato
- Steam potatow/ butter & cilantro
- Roasted Tuscan Style potato
- Glazed sweet potato
- Sweet mashed potato
- Isl& Mashed potato
- Garlic Mashed potato
- Pesto mashed potao
- Potato Pancakes
- Rice pilaf w/ green asparagus
- Rice w/ bacon & onions
- Onion rice w/ french onion & parmessen cheese
- Ripe plantain & longaniza rice
- Cuban rice Congri
- Mexican rice w/ corn & roasted peppers
- Garden of vegetables rice
- Wild ricew/ garden vegetable vegetable
- Wild mushroom risotto
- Garden risotto
- Vernachia risottow/ Regiano cheese
- Safron risotto

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Vegetables

- Medley of vegetables
- Broccoli polonaise
- Carrot soufflé
- Broccoli soufflé
- Sautéed carrots w/ honey glaze
- Fennel & gratined mozzarella
- Squash rattaouille
- Sautéed wild mushrooms
- Grilled vegetable Provencal Style
- Butternut Squash Puree
- Vegetables Julienne
- Braised Red Cabbage
- Cabbage w/ cream & bacon
- Baby Vegetables garlic butter
- Green & yellow wax beans
- Roasted roots vegetables
- Roasted asparagus
- Roasted green beans
- Broccoli w/ roasted pepper
- Stir fry vegetables
- Carrots w/ honey ginger butter
- Bake sweet potato
- Stewed cabbage
- Sautéed mushrooms
- Bake beans
- Sweet potato chickpea/curry
- Zucchini/tomato
- Buttered corn
- Okra & tomato
- Buttered spinach
- Coliflower/parmesan
- Braised kale
- Brussel sprouts w/ lemon butter
- Buttered green peas
- Julienne harvest vegetable
- Spinach au gratin
- Sautéed bok choy w/garlic
- Collard green w/ bacon
- Baked acorn squash

Pastas

- Penne arrabiata
- Mc & cheese w/ lobster
- Mc & cheese w/ vermont cheedar
- Chicken Alfredo
- Bologne Beef
- Amatriciana bacon & ham tomato sauce
- Carbonara Bacon, ham & cream sauce
- Shimp fry Diablo
- Meatballs Tomato Sauce
- Pescatora (Seafood)
- Chicken Pesto cream sauce
- Chicken Canellonis
- Spinach Lasagna
- Lobster Ravioli /cheese ravioli.
- Chciken Lasagna
- Beef Lasagna
- Cheese tortellinis w/pesto
- LIVE PASTA STATION AVAILABLE

Carving Station

- Beef Tenderloin
- Leg of lamb
- Whole Turkey
- Roast Pork (Pernil)
- Roast Beef
- Whole Pork a la Vara
- Virginia Ham
- Prime Ribs
- Roast Porkloin
- Roast Chicken
- Atlantic salmon koulibiack
- Beef wellington
- Whole snapper w/ roasted pepper
- Lamb rack
- LIVE BARBECUE & GRILL AVAILABLE

Sweet Temptation

- Black Forest Chocolate Cake
- Vanilla Custard
- Coconut Custard
- New York Cheesecake
- Italian Tiramisu
- Apple Struddles
- Guava Cheesecake
- Chocolate Mousse
- Raising & Rum Pudding
- Tembleque
- Besitos de Coco
- Arroz con dulce
- Mango Mousse
- Napoleon
- Passion Fruit Mousse
- Chocolate Brownie
- Brazo Gitano
- Fruits Tarts
- Mini French Pastries
- Desert order 3 days before activity

