



The Latin Buffet Menu

CHEF SHAWN HAS A SPECIAL TASTE OF THE EXOTIC IN STORE FOR YOUR GUESTS WITH OUR LATIN DINNER MENU. FROM OUR MOJITO SHRIMP TO OUR PAPAYA RUM CHICKEN, WEDDING CATERING HAS NEVER BEEN LIKE THIS. ADD THAT EXTRA SPICE TO YOUR WEDDING RECEPTION, CALL US TODAY

PASSED HORS D'OEUVRES (SELECT 2)

BBQ DUCK & WILD MUSHROOM QUESADILLAS

SERVED WITH A ROASTED PEPPER & MANGO SALSA

MOJITO SHRIMP ON SILVER SPOONS

SERVED WITH CITRUS WASABI AIOLI

CONCH FRITTERS

SERVED WITH CHILI MANGO SAUCE

BEEF EMPANADAS

SERVED WITH MINT MOJO

SWEET CORN CUPCAKES

SERVED WITH JALAPEÑO CREAM CHEESE

SERVED SALAD (SELECT 1)

SERVED WITH FRESHLY BAKED BREAD & BUTTER ROSETTES

COSTA RICAN HEARTS OF PALM SALAD

SERVED WITH AVOCADO & ROASTED PEPPER AIOLI

CAESAR SALAD

CRISP ROMAINE, SHREDDED PARMESAN & HERB CROUTONS

CARIBBEAN SALAD

MANDARIN ORANGES, TOASTED PINENUTS, GOAT CHEESE, GOLDEN RAISINS & TAHINI VINAIGRETTE

DINNER BUFFET

ENTRÉES (SELECT 2)

GRILLED LAMB LOLLIPOPS

SERVED WITH ROSEMARY & GARLIC MOJO

PAPAYA RUM GLAZED CHICKEN SATAYS

ROASTED CHICKEN BREAST

STUFFED WITH 3-CHEESES & SERVED WITH BLACK BEAN STEW

TAMARIND GLAZED PORK LOIN

CHURRASCO BEEF TENDERLOINS

SLICED AND SERVED WITH ROSEMARY & GARLIC MOJO

ACCOMPANIMENTS (SELECT 3)

GRILLED VEGETABLE ANTIPASTI

SEASONAL SAUTÉED VEGETABLES

MASHED SWEET POTATOES

GARLIC SMASHED POTATOES

SPANISH STYLE YELLOW RICE

WHITE RICE & BLACK OR RED BEANS

ROASTED RIPE PLANTAINS