

STATIONS

25 ppl. Minimum

Bruschetta Station | \$19pp

Heirloom Tomato, Fresh Basil
Hummus, Extra Virgin Olive Oil, Fresh Local Herbs
Grilled Herb Vegetables
Goat Cheese, Honey, Pine Nuts, Arugula

Flatbread Station | \$19pp

Prosciutto di Parma
Chorizo, Sundried Tomato, Garlic Confit, Ricotta
Goat Cheese, Spinach, Walnuts, Pear, Speck
Portobello & Mozzarella

Sliders Station | \$21pp

Beef, Cheddar, Bacon
Local Longaniza Sausage, Coleslaw
Pulled Pork
Portobello, Gorgonzola Dolce

World Cheeses Station | \$24pp - \$32pp

(cost is based on selection of cheeses)

Chef Selections of Domestic & Imported Cheeses (based on market)
Assorted Fresh Breads, Traditional Condiments

Prices listed are Per Person

7% Gov't Tax will be added to all Prepared Foods & Non-Alcoholic Beverages. 11.5% Gov't Tax will be added to Alcoholic Beverages.

22% Banquet Service & Administrative Fee will be added to all menu selections; this Fee is subject to 11.5% Tax

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Salumi Station | \$25

Selection of Italian Cold Cuts
Assorted Fresh Breads, Traditional Condiments

Crudo Bar | \$36

Oyster, Mussels, Shrimps, and Snow Crabs
Assorted Sauces, Condiments

Dessert Station | \$23

Kahlua Tres Leches
Flan de Coco
Key Lime Tart
Vanilla Panna Cotta, Berries
Milk Chocolate Pot de Crème

Sweet Snacks Table | \$16

Quesitos
Besitos de Coco
Panatella de Guayaba
Biscotti
Madelines

After Party Station | \$22

Chorizo, Chicken, Pigeon Pea, Asopao' Stew Pan Sobao'
Chicken Empanadillas
Pulled Pork Sliders
Mini Focaccia Pizza, Roma Tomato, Gorgonzola, Aioli

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LIVE STATIONS

Chef Fee required for Live Stations
\$175.00 per Chef for a 2 Hour Period | 1 Chef per every 75 people

Pasta Station | \$19

PASTAS: Tortolini, Bowtie, Penne Pasta, Spaghetti (pre-select 2)

SALSAS: Bechamel, Marinara, Pesto, Pink Sauce

TOPPINGS: Bacon, Pepper, Spinach, Parmesan Cheese, Tomato, Mushroom, Green Peas, Onions

ADD ON: Bread and Green Salad \$9

With Chicken \$3| Beef \$4|Shrimp \$7|Chicken, Beef, and Shrimp \$12

Mamposteo' Station | \$23

Local Puerto Rican Stewed Rice Sautee

Pink Bean, Pigeon Peas, Bacon, Chorizo, Shrimp, Chicken, Beef, *Amarillo*

Risotto Station

Choice of two \$24pp / Choice of three \$36pp

Risotto al Parmigiano Reggiano

Risotto al Porcini

Risotto Black Truffle & Champagne

CARVING STATIONS

Chef Fee required for Carving Stations.
\$175.00 per Chef for a 2 Hour Period | 1 Chef per every 75 people

Roasted Pork Loin, Chorizo Cream Sauce| \$250

Chickpea Rice

Serves 30 Cocktail Portions

Roasted Turkey Breast, Lemon - Caper Butter | \$250

Mashed Potatoes

Serves 30 Cocktail Portions

Slow Cooked Beef Ribeye | \$450

Au Jus, Mustard, Horseradish Cream, Dinner Rolls

Serves 25 Cocktail Portions

Whole Roasted Lechón

Price based on Market Value

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