



All prices are by half pan and can feed 20-30 people

Guacamole and Chips

\$50

Tri-colored corn tortilla chips served with Salsa de Arbol, Pico de Gallo, and homemade Guacamole

Mini Manchego Empanada

\$60

Flaky turnovers filled with Manchego cheese, onions, walnuts, and raisins

Mini Pollo Empanada

\$60

Flaky turnovers stuffed with sautéed chicken, cheddar cheese, tomatoes, and corn drizzled with cilantro sour cream

Calamari

\$85

Crispy calamari sautéed in Latin spices, served with Guajillo sauce and Chipotle tart

Ceviche Mixto

\$90

Seafood marinated in lime, tossed with veggies, mango, and avocado, served with plantain chips

Tostaditos De Plantano

\$50

Fried green plantains served with black bean dip and Salsa Caribena

Cuban Wings

\$75

Marinated overnight in our secret spice blends, lightly breaded and fried served with cool cilantro dipping sauce

Carne Fria

\$75

This traditional Cuban sausage is cooked with spices and served chilled with jalapeño cheddar bread. Accompanied by Black Bean dipping sauce and Guajillo dipping sauce

Quesadillas

\$65

Flour tortillas with sautéed chicken, Portobello mushroom, or cheese served with Guacamole, Pico de Gallo, and sour cream