



Sample Menu - A
2016 Revision
\$45.00 per person

Appetizer Platters: Family Style or Pass

Island Empanadillas filled with shredded roast pork cheddar & jack cheese

Latino Chicken Quesadillas - pico de gallo, sour cream & guacamole

Black Bean Falafel Caribbean style black bean falafel with green mojo

Main Course Choice:

Churrasco Steak with chimichurri and mamposteo rice and sweet plantain

or

Pineapple & Rum Glazed St. Louis Ribs ½ rack, BBQ sauce and zesty carib slaw

or

Caribbean Seared Mahi Mahi Pinchos - skewered seared Mahi Mahi in a criollo tomato garlic sauce & plantain tostones

Dessert Served:

Piña Colada Tres Leches Cake or Warm Chocolate Fudge Brownie

Limited Open Bar Option includes 3 hours @ \$30.00pp

Pineapple Sangría, House Wine and Beers, Soft Drinks, Juices and Waters

Full Open Bar Option includes 3 hours @ \$40.00 pp.

Aguaviva Specialty Drinks, House Wine and Beer, Don Q Cristal Rum, Skyy Vodka, Dewar's, Jimador Tequila, Bombay Sapphire

An 20% gratuity and Tax 11.5% IVU Tax will be addede to the final bill.