



## PRIX FIXE FAMILY-STYLE

PARTIES OF 7-20 PEOPLE IN THE MAIN DINING ROOM:

### **\$56/PERSON**

3 appetizers / 3 entrées / 1 vegetable

### **\$68/PERSON**

4 appetizers / 4 entrées / 2 vegetable

## APPETIZERS

—

**Croquetas** of the Day

**'Empanadillas'** of the Day

**Ahi Tuna Pinxtos** marinated in Oriental Spices, Rice Paper 'Chicharrón'

**'Morcilla'** curlers, Puerto Rican 'Pique' dip

**'Malanga'** fritters, Smoked Turkey and Duck in Tarragon

**Popcorn Chicken** with Curry and Agave

**'Alcapurrias'** topped with Wild-Caught Blue Crab, Herb salad (additional \$3 per person)

**Orzo Risotto** with Corn and Bacon

**Breaded Grouper Fillets** served with Lemon and Dill mayo

**Baby Octopus casserole** with Chorizo, Chickpeas & Sherry

**Ahi Tuna Mini Tacos** in Chipotle served over Guacamole

**Goat Cheese Quesadilla** Honey, Balsamic reduction Glaze and White Truffle Oil, Arugulas

**Roasted Hen of the Woods Mushroom** over Goat Cheese, roasted Red Pepper vinaigrette

**Seven Layer Salad** varieties of Lettuce, Green Peas, Bacon, Boiled Egg and Herb dressing

**Sprout and Arugula Salad**, Endives, Roquefort Cheese, Almonds, Oranges, Honey-Mustard dressing with Cornbread croutons

**Japanese Crazy Salad** with Spicy Crab and Seaweed Salad with Avocado over Plantain fritter

**Fresh Hawaiian Wahoo (Ono) Ceviche** in Tropical Juices with Yam (additional \$5 per person)

**Hamachi Tartare** with Avocado in Ginger Mayo served with 'Almojábanas' Cheese Fritter (add \$3 pp)



**PRIX FIXE FAMILY-STYLE (Continued)**

**ENTREES**

—

**Crisp Whole Red Snapper**, Cilantro and Pineapple Chimichurri served with 'Tostones'

**Shrimp in Garlic Cream Sauce**, Plantain, Yucca and Sweet-Plantain 'Mofongo'

**Roasted Antarctic Sea Bass**, Mushrooms in Red Wine reduction, Asparagus and 'Yautía' fries in Truffle essence (additional \$6 per person)

**Roasted Salmon Fillet**, Oriental-style served over sautéed Vegetables

**Certified Angus Beef Filet Mignon**, over Sweet Plantain Puree in Sofrito Creole Cream sauce (additional \$8 per person)

**'Piment d'Espelette' Organic French-Cut Chicken**, Creamy Polenta, sautéed Spinach

**Braised Pork Shank 'Lacón'**, Caramelized and served with Potato Salad

**Veal Cheeks** in Red Wine fricassee, 'Yautia ' purée

**Grilled Lamb Chops**, served with Lemon Rice, Mustard and BBQ sauce (add \$3 per person)

**'Tasajo' Au Gratin**, Mashed Yucca with Cheese varieties

**VEGETABLES**

—

**'Tostones'** (Green Fried Plantains)

**Avocado**, fresh & local

**Sautéed Vegetables**

**Quinoa** with Vegetables

**Warm Brussel Sprouts**, White Cheddar Cheese, Cashew Nuts, Pancetta and Arugula

Add \$3 per person for each additional appetizer or vegetable

Add \$6 per person for each additional entrée