

H O R S D ' O E U V R E S

FILET MIGNON SKEWERS

Mint chimichurri

AHI TUNA AND AVOCADO IN CRISPY WONTON

Soy-sake reduction, wasabi aioli, and red onion

CRAB AND CREAM CHEESE CROQUETTE

Red jalapeno jelly

BRAISED SHORT RIB AND GRITS CUPS

With smoked gouda cheese

BRAZILIAN CHICKEN CROQUETTE

Potato dough stuffed with pulled chicken

SHRIMP CEVICHE

Bell pepper, roasted corn, cucumber, tomato, red onion, cilantro, and lime juice

SMOKED SALMON CROSTINI

Arugula, cream cheese, and avocado

CORN CHIPOTLE SOUP SHOTS

Roasted corn pico de gallo

CAPRESE SKEWERS

Fresh mozzarella, basil, and grape tomato, Balsamic reduction

D E S S E R T

VANILLA BEAN PANNA COTTA

Mixed berries couli, fresh berries, and popped millet

CHOCOLATE TEQUILA 3 LECHEs CAKE

Dulce de leche mousse

H O R S D ' O E U V R E S

CHICKEN SKEWERS**GF**

Habanero aioli

BRAISED SHORT RIB AND GRITS CUPS**GF**

With smoked gouda cheese

CAPRESE SKEWERS**GF**Fresh mozzarella, basil, and grape tomato,
Balsamic reduction**BRAZILIAN CORN AND CHEESE EMPANADAS**Soft pastry dough filled with corn and
cheese**GROUND BEEF CROQUETTE**

Potato dough stuffed with beef

SMOKED SALMON CROSTINI**GF**

Arugula, cream cheese, and avocado

SEARED TUNA AND SOBA NOODLESJulienne carrots, red onion, sambal
vinaigrette, and black sesame seeds**SMALL CHARCUTERIE BOARD****GF**Selection of imported and domestic
cheeses, cured meats, nuts, olives, jelly,
crackers, and dry fruit

D E S S E R T

CHOCOLATE CAYENNE MOUSSE**GF**

Shaved white chocolate and fresh raspberries

GRAZING TABLE

CHARCUTERIE BOARD

Selection of imported and domestic cheeses and cured meats, nuts, dry and fresh fruits, olives, crackers, jelly, and more

BRAISED SHORT RIB AND GRITS CUPS

With smoked gouda cheese

BEEF TENDERLOIN SKEWERS

Mint chimichurri

CRUDITE PLATTER

Selection of fresh vegetables and dips

CITRUS BRAISED PULLED PORK SANDWICH

Homemade BBQ sauce

GOAT CHEESE AND FIG TARTLETS

With maple syrup, aged in bourbon barrel

MORE APPETIZERS

AHI TUNA AND AVOCADO IN CRISPY WONTON

Soy-sake reduction, wasabi aioli, red onion

BRAZILIAN CHICKEN CROQUETTE

Potato dough stuffed with pulled chicken

SHRIMP CEVICHE

Bell pepper, roasted corn, cucumber, tomato, red onion, cilantro, and lime juice

BRAZILIAN BEEF EMPANADA

Soft pastry dough filled with ground beef

SMOKED SALMON, AVOCADO, AND CREAM CHEESE CROSTINI

Beet root micro green

DESSERT BUFFET

BRAZILIAN CHOCOLATE TRUFFLES

Traditional Brazilian Brigadeiro

KEY LIME PIE CUPS

Tart and sweet cream, with lime zest and cookie crumble

A P P E T I Z E R S

FILET MIGNON SKEWERS**GF**

Mint chimichurri

CITRUS BRAISED PORK TOSTADA**GF**

Queso fresco, habanero aioli, avocado, and cilantro

SEARED TUNA AND SOBA NOODLES

Julienne carrots, red onion, sambal vinaigrette, and black sesame seeds

SHRIMP CEVICHE**GF**

Bell pepper, roasted corn, cucumber, tomato, red onion, cilantro, and lime juice

S A L A D & E N T R É E

FRESH MOZZARELLA AND TOMATO**GF**

Romaine lettuce, arugula, crispy bacon, fresh basil, and peach balsamic

MALBEC BRAISED BEEF SHORT RIBS**GF**

Smoked gouda cheese polenta, baby carrots, haricot vert, and braising sauce

D E S S E R T

VANILLA BEAN CRÈME BRÛLÉE

Fresh raspberries and honey tuile

APPETIZERS TAPAS

MINI CHARCUTERIE CUPS

Selection of meat, cheeses, fruits, and crackers

BEEF SKEWERS

Chimichurri

TORTILLA ESPANOLA

Egg and potato frittata

GAZPACHO SOUP

Cold, refreshing soup made with bell peppers tomatoes, cucumbers, and other fresh vegetables

SEAFOOD PAELLA

SEAFOOD PAELLA

Calasparra rice, Spanish saffron, Spanish chorizo, jumbo scallops, jumbo shrimp, mussels, clams, calamari, octopus, red bell pepper, tomato, onion, green peas, green beans, and lobster broth

DESSERT

CARAMEL FLAN

Vanilla bean whipped cream and raspberry

CHURRASCO

CHURRASCO (GRILLED MEAT)

Steak, chicken, and sausage

MANDIOCA FRITA

Yucca root fries

STEAMED RICE

Steamed basmati rice with garlic and onion

FEIJAO TROPEIRO

Beans with sausage and collard greens

SALPICAO

Chicken salad with mixed vegetables and crispy shoestring potatoes

FAROFA

Toasted cassava root, with tomato, egg, bacon, parsley, onion, and butter

SIDES

SAUTEED COLLARD GREENS AND TOASTED GARLIC

Thin sliced and quickly sauteed

DESSERT ON BUFFET

BRAZILIAN CHOCOLATE TRUFFLES

Traditional Brazilian Brigadeiro

COCONUT TRUFFLES

Traditional Brazilian truffle named Beijinho

APPETIZERS

GOAT CHEESE AND FIG TARTLET

With maple syrup aged in bourbon barrel

BRAZILIAN CHICKEN CROQUETTE

Potato dough stuffed with pulled chicken

**BRAZILIAN CHEESE AND CORN
EMPANADAS**

Soft pastry dough filled with corn and cheese

SHRIMP CEVICHE

Bell pepper, roasted corn, cucumber, tomato, red onion, cilantro, and lime juice

VEGETARIAN CEVICHE

Hearts of palm, bell pepper, roasted corn, cucumber, tomato, red onion, cilantro, and lime juice

**BUTTERNUT SQUASH AND
COCONUT SOUP**

Served on the table

BUFFET & CARVING STATION

SPANISH SAFFRON RICE

Steamed basmati rice, prepared with authentic Spanish saffron

ROASTED VEGETABLES MEDLEY

Butternut squash, carrots, red onion, and brussels sprouts

YUCCA ROOT FRIES

With spices

EGGPLANT LASAGNA

Layers of breaded eggplant, mozzarella and parmesan cheese, marinara sauce, and topped with crispy cheese

DINNER ROLLS

Homemade honey butter

**CILANTRO LIME GRILLED CHICKEN
BREAST**

Marinated with fresh cilantro, garlic, onion, and lime zest

BEEF TENDERLOIN

Demi glace on the side, served upon request

A P P E T I Z E R S

SHRIMP CEVICHE**GF**

Bell pepper, roasted corn, cucumber, tomato, red onion, cilantro, and lime

AHI TUNA & AVOCADO ON CRISPY WONTON

Soy-sake reduction, red onion, and wasabi aioli

GOAT CHEESE AND FIG TARTLETS

With maple syrup aged in bourbon barrel

MALBEC BRAISED BEEF SHORT RIBS**GF**

Smoked gouda cheese grits

BRAZILIAN CORN AND CHEESE EMPANADAS

Soft pastry dough filled with corn and cheese

B U F F E T

GRILLED SKIRT STEAK**GF**

Juicy and grilled to perfection

CILANTRO LIME CHICKEN BREAST**GF**

Marinated with fresh cilantro, garlic, onion, and lime zest

BASMATI RICE PILAF**GF**

Mushrooms, bacon, tomato, and bell pepper

FRENCH GREEN BEANS**GF**

Toasted garlic

FRESH MOZZARELLA AND TOMATO SALAD**GF**

Romaine lettuce, arugula, crispy bacon, fresh basil, and peach balsamic

D E S S E R T

PECAN CHEESECAKE

Candied pecan in caramel sauce

Holiday Buffet

BUFFET STYLE

ROASTED HAM

Brown sugar-mustard glazed

ROASTED TURKEY BREAST

Herbed butter

CREAM CHEESE MASHED
POTATOES

BRUSSELS SPROUTS AND
BUTTERNUT SQUASH

Bacon and herbs

SAUSAGE, LEEK, AND APPLE
STUFFING

GREEN BEAN ALMONDINE

WHOLE BERRY CRANBERRY
ORANGE SAUCE

DINNER ROLLS BASKET

Regular butter and honey butter

SALAD

WINTER GREEN SALAD

Pomegranates, candied pecans, goat cheese, and balsamic vinaigrette

DESSERTS & DRINKS

MINI PUMPKIN CHEESECAKES

PEPPERMINT CHOCOLATE
BROWNIES

HOT CIDER BAR

A P P E T I Z E R S

**CRAB AND CREAM CHEESE
FRITTERS**

Chili jelly

**PLATTER WITH BRUSCHETTA
VARIETY**

Tomato, mushrooms, fresh mozzarella,
eggplant and more

CAPRESE TARTLETS

Crispy tartlets with fresh mozzarella, cherry tomato, fresh basil, and balsamic reduction

S O U P & E N T R É E

MINESTRONE SOUP

Hearty soup filled with vegetables,
legumes, and small pasta

FILET MIGNON MEDALLION

Gorgonzola and almond risotto, asparagus,
and cherry tomato

D E S S E R T

TIRAMISU

Coffee-soaked lady fingers, sweet and creamy mascarpone cheese, and cocoa powder

Buffet-Style Mexican Fiesta

TACO BAR

CILANTRO LIME GRILLED CHICKEN BREAST

Marinated with fresh cilantro, garlic, onion, and lime zest

BLACK BEANS

FRESHLY MADE GUACAMOLE

Avocado, tomato, onion, cilantro, and lime

SEASONED SOUR CREAM

BEEF WITH ONIONS AND TOMATOES

BASMATI RICE

PICO DE GALLO

SHREDDED CHEESE

Monterrey jack, asadero, queso quesadilla, and cheddar

SIDES & EXTRAS

CHIPS AND SALSA

Yellow corn tortilla chips, mild salsa, and salsa verde

HABANERO AIOLI, HABANERO HOT SAUCE, CHOLULA HOT SAUCE

PLATANOS MADUROS

FLOUR TORTILLAS

QUESO AND CHIPS

QUESADILLAS

DESSERT

CHURROS

Dulce de leche

H O R S D ' O E U V R E S

FILET MIGNON SKEWERS

Mint chimichurri

AHI TUNA AND AVOCADO IN CRISPY WONTON

Soy-sake reduction, wasabi aioli, and red onion

CRAB AND CREAM CHEESE CROQUETTE

Red jalapeno jelly

BRAISED SHORT RIB AND GRITS CUPS

With smoked gouda cheese

BRAZILIAN CHICKEN CROQUETTE

Potato dough stuffed with pulled chicken

SHRIMP CEVICHE

Bell pepper, roasted corn, cucumber, tomato, red onion, cilantro, and lime juice

SMOKED SALMON CROSTINI

Arugula, cream cheese, and avocado

CORN CHIPOTLE SOUP SHOTS

Roasted corn pico de gallo

CAPRESE SKEWERS

Fresh mozzarella, basil, and grape tomato, Balsamic reduction

D E S S E R T

VANILLA BEAN PANNA COTTA

Mixed berries couli, fresh berries, and popped millet

CHOCOLATE TEQUILA 3 LECHEs CAKE

Dulce de leche mousse

GRAZING TABLE

CHARCUTERIE BOARD

Selection of imported and domestic cheeses and cured meats, nuts, dry and fresh fruits, olives, crackers, jelly, and more

BRAISED SHORT RIB AND GRITS CUPS

With smoked gouda cheese

BEEF TENDERLOIN SKEWERS

Mint chimichurri

CRUDITE PLATTER

Selection of fresh vegetables and dips

CITRUS BRAISED PULLED PORK SANDWICH

Homemade BBQ sauce

GOAT CHEESE AND FIG TARTLETS

With maple syrup, aged in bourbon barrel

MORE APPETIZERS

AHI TUNA AND AVOCADO IN CRISPY WONTON

Soy-sake reduction, wasabi aioli, and red onion

CHICKEN CROQUETTE

Potato dough stuffed with pulled chicken

SHRIMP CEVICHE

Bell pepper, roasted corn, cucumber, tomato, red onion, cilantro, and lime juice

BRAZILIAN BEEF EMPANADA

Soft pastry dough filled with ground beef

SMOKED SALMON, AVOCADO, AND CREAM CHEESE CROSTINI

Beet root micro green

DESSERT

BRAZILIAN CHOCOLATE TRUFFLES

Traditional Brazilian Brigadeiro

KEY LIME PIE CUPS

Tart and sweet cream, with lime zest and cookie crumble

B R E A K F A S T

CROISSANT

Egg, bacon, cheese, tomato, spinach, and pesto

PHYLO CUPS WITH SPINACH AND FETA

Oven baked, crispy pastry outside and creamy inside.

CHARCUTERIE SKEWER VARIETY

Salami, Jalsberg cheese and cherry tomato; ham, cheddar cheese and olive; fresh mozzarella, basil, and tomato

QUICHE

Ricotta, black forest ham, parmesan, fresh mozzarella, basil, and cherry tomatoes

MINI AVOCADO TOAST

With a slice of crispy bacon

M O R E I T E M S

CINNAMON SUGAR WAFFLE SKEWERS

Freshly made waffles sprinkled with cinnamon and drizzled with Canadian maple syrup

**BRAZILIAN ROLLS SANDWICH
GF**

Chicken, arugula, and citrus aioli

WAFFLE STICKS WITH MAPLE

Maple aged in bourbon barrels

BREAKFAST BURRITO

Egg, ham, queso fresco, and salsa

**HAVARTI AND PROSCIUTTO
CHEESE WAFFLE SKEWERS**

Crispy and cheesy savory gluten free waffles

VANILLA BEAN OATMEAL CUPS

Super creamy oatmeal, made with Madagascar vanilla

B R E A K F A S T B U F F E T

EGG STATION

Freshly made fried egg and omelet by request with toppings

**BRAZILIAN CHEESE ROLLS
SANDWICH**

Prosciutto, arugula, and cream cheese

FRENCH TOAST CASSEROLE

Dices of french toast, juicy inside and crispy on top, with a touch of extra cinnamon

BANANA PANCAKE

Mixed berries sauce and freshly made whipped cream

CHARCUTERIE BOARD

Selection of imported and domestic cheeses, cured meats, nuts, olives, jelly, crackers, and dry fruit

QUICHES

Cherry tomato, basil, pesto, and parmesan

OR

Parmesan, bacon, and fresh herbs

HASHBROWN CASSEROLE

Ham, pesto, tomato, and peppers

S I D E S

BREAD BASKET

Croissant, sliced bread, and gluten free bread

PASTRIES

Cream cheese and strawberry danishes, muffins, and cookies

FRESH FRUIT PLATTER

Selection of seasonal fruits

MIXED BERRY OVERNIGHT OATS

Strawberries, blackberries, raspberries, blueberries, vanilla bean, and organic milk

D R I N K S

PASSION FRUIT JUICE

PINEAPPLE MINT JUICE

COFFEE, MILK, CREAMER

APPETIZERS

FILET MIGNON SKEWERS**GF**

Mint chimichurri

CITRUS BRAISED PORK TOSTADA**GF**

Queso fresco, habanero aioli, avocado, and cilantro

SEARED TUNA AND SOBA NOODLES

Julienne carrots, red onion, sambal vinaigrette, and black sesame seeds

SHRIMP CEVICHE**GF**

Bell pepper, roasted corn, cucumber, tomato, red onion, cilantro, and lime juice

SALAD & ENTRÉE

FRESH MOZZARELLA AND TOMATO**GF**

Romaine lettuce, arugula, crispy bacon, fresh basil, and peach balsamic

MALBEC BRAISED BEEF SHORT RIBS**GF**

Smoked Gouda cheese polenta, baby carrots, haricot vert, and braising sauce

DESSERT

VANILLA BEAN CRÈME BRÛLÉE

Fresh raspberries and honey tuile

A P P E T I Z E R S

**AHI TUNA AND AVOCADO IN
CRISPY WONTON**

Soy-sake reduction, wasabi aioli, and red
onion

FRIED SHRIMP SANDWICH

Brazilian rolls and lemon aioli

BRAZILIAN CORN AND CHEESE EMPANADAS

Soft pastry dough filled with corn and cheese

S A L A D & E N T R É E

CAPRESE SALAD

Slices of fresh mozzarella, tomatoes and
fresh basil, balsamic reduction, and basil oil

CHILEAN SEABASS

Citrus creamy risotto, roasted asparagus,
and spinach

D E S S E R T

DULCE DE LECHE CHEESECAKE

Fresh strawberries

PASSED APPETIZERS

GOAT CHEESE AND FIG TARTLET

With maple syrup aged in bourbon barrel

BRAZILIAN CHICKEN CROQUETTE

Potato dough stuffed with pulled chicken

SHRIMP CEVICHE

Bell pepper, roasted corn, cucumber, tomato, red onion, cilantro, and lime juice

BUFFET & CARVING STATION

SPANISH SAFFRON RICE

Steamed basmati rice, prepared with authentic Spanish saffron

ROASTED VEGETABLES MEDLEY

Butternut squash, carrots, red onion, and brussels sprouts

ROASTED BABY POTATOES, BELL PEPPERS AND RED ONION

Oven roasted, with oregano and toasted garlic

CILANTRO LIME GRILLED CHICKEN BREAST

Marinated with fresh cilantro, garlic, onion, and lime zest

BEEF TENDERLOIN

Demi glace on the side, served upon request

SOUP, DRINKS & DESSERT

BUTTERNUT SQUASH AND COCONUT SOUP

Served on the table

DULCE DE LECHE MOUSSE

Shaved white chocolate

COFFEE AND TEA STATION

Tea selection to be chosen by the guests. Medium roast coffee. Honey/sugar/lemon/creamer

PASSED APPETIZERS

BUCKWHEAT NOODLES AND AHI TUNA

Julienne carrots, red onion, sambal vinaigrette, and black sesame seeds

ROASTED CORN AND CHIPOTLE SOUP SHOTS

Corn pico de gallo

BRAZILIAN BEEF EMPANADAS

Soft pastry dough filled with ground beef

BUFFET STYLE

BEEF SHOULDER TENDERLOIN

Roasted garlic demi-glace

GRILLED HERBED CHICKEN BREAST

Crusted with fresh parsley and oregano

BABY BELLA MUSHROOM AND GORGONZOLA RISOTTO

Earthy mushrooms and tangy gorgonzola cheese

MAPLE ROASTED SWEET POTATOES

Fresh herbs

CAULIFLOWER AND PARMESAN AU GRATIN

Toasted pine nuts

ASPARAGUS AND GREEN BEANS

Roasted garlic

SALAD & ROLLS

GARDEN SALAD

Spring mix, cucumber, cherry tomato, julienne carrots, parmesan cheese, croutons, and 3 varieties of dressing

DINNER ROLLS

Homemade honey butter