



Cocktail Reception Menu

Pick 3, 4, or 5 options for in-house events.

Refillable food for a 2 hour event.

\$22 | \$27 | \$32

DIPS

GUACAMOLE

served with our house-made chip blend

SALSA

choose one salsa, served with our house-made chip blend

Grilled Pineapple | Pico de Gallo | Roasted Tomato | Charred Tomatillo

SKEWERS

TINGA MARINATED CHICKEN

key lime mustard sauce

GRILLED SKIRT STEAK

chimichurri

ARGENTINIAN VEGETABLES

grilled onions, tomatoes, zucchini, chimichurri

PINEAPPLE RUM GLAZED SHRIMP

lime crema

SLIDERS

BEEF BURGER

pickles, Swiss cheese, chimichurri

LAMB BURGER

pickled onions, Swiss cheese, cilantro tahini

CUBAN

pork loin, ham, Swiss cheese, and pickled mustard relish

SNACKS

MOJO PORK TOSTONES

pickled onions, aji verde

CHICKEN EMPANADAS

scallions, aji verde

BRAZILIAN CHEESE BREAD

chipotle honey

CRISPY BRUSSELS SPROUTS

serrano ham, pickled onions, ginger, spiced almonds
(vegetarian upon request)

YUCCA FRIES

cilantro, aji pepper sauce

SPICY SHRIMP LETTUCE WRAPS

pineapple-jicama slaw, pique sauce



Passed



One hour of passed small bites. Perfect for
a team happy hour, cocktail reception or networking event.

Choice of 4 Choice of 6

\$22 | \$27

MEAT

PORK CARNITAS TOSTADAS

avocado crema

COLUMBIAN STYLE CHICKEN EMPANADAS

aji amarillo

SKIRT STEAK SKEWERS

chimichurri

TINGA CHICKEN SKEWERS

key lime mustard sauce

MEATBALLS

Cuban enchilado

PERRITOS

mustard BBQ sauce

SEAFOOD

SHRIMP COCTEL

Latin style cocktail sauce

TUNA CEVICHE

soy marinade

BAY SCALLOP CEVICHE

charred tomatillo

COCONUT SHRIMP

sweet chili dipping sauce

COD BITES

mango salsa

BACON WRAPPED SCALLOPS

garlic aioli

VEGETABLES

CORN SOUP SHOOTERS

MALANGA FRITTERS

aji verde sauce

TOSTONES

topped with guacamole

CHEESY BREAD

chipotle honey

TEQUEÑOS

salsa rosada

YUCCA CHEESE BITES

lemon mayonnaise