

Dinner Menu 1

Appetizer

Chilean 'Empanadas'

ground beef, onion, raisins,
hard boiled egg and calamata olive
in baked flour "purses"

"Ensalada Verde"

mixed green salad, jicama, tomato, sherry vinaigrette

Caesar Salad

manchego cheese, paprika croutons

Entrée

Linguini "con Camerones"

shrimp, cherry tomato confit, jalapeno,
scallion, roasted garlic, pecorino cheese

Oven Roasted Salmon

confit yucca pastel, sautéed spinach, butternut squash ganache,
roasted corn, tomato cilantro salsa

"Pollo Parilla"

grilled *Griggstown Farm* chicken,
sweet corn and tomato salpicon,
papas bravas, smoked paprika aioli

Pork Tenderloin 'Envuelto'

jamon Serrano wrapped, roasted asparagus,
capra whipped potato, chipotle lime aioli

Dessert

Flan

con cajeta sauce

Chocolate Truffle Terra Cotta Mousse

with praline biscotti

Pearl Cantaloupe with Mango Sorbet

and passion fruit coulis

*\$37 per person
(including soda and coffee)
18% Gratuity and Tax Not Included*

Dinner Menu 2

Appetizer

Caesar Salad

manchego cheese, paprika croutons

'Jamon con Melon' Salad

arugula, fresh canteloupe,
jamon serrano, idiazabel cheese, carica vinaigrette

Chilean 'Empanadas'

ground beef, onion, raisins,
hard boiled egg and calamata olive
in baked flour "purses"

Entrée

Mahi-Mahi 'Planchado'

'chifa' arroz negro, platano maduro,
toasted cumin and golden raisin chimmichurri

Pork Tenderloin 'Envuelto'

jamon Serrano wrapped, roasted asparagus,
capra whipped potato, chipotle lime aioli

Marinated Beef Skirt Steak

white rice, black beans and chimichurri

'Paella Valenciana'

shrimp, mussels, clams, diced chicken,
pork, chorizo, peas, piquillo peppers,
Spanish rice

Dessert

Flan

con cajeta sauce

Chocolate Truffle Terra Cotta Mousse

in biscotto praline

Pearl Cantaloupe with Mango Sorbet

and passion fruit coulis

*\$45 per person
(includes soda and coffee)
18% Gratuity and Tax Not Included*

Dinner Menu 3

***Includes a Half Hour Reception of
Chef Selected Hors d'oeuvres***

Appetizer

'Jamon con Melon' Salad

arugula, fresh canteloupe,
jamon serrano, idiazabel cheese, carica vinaigrette

Chilean 'Empanadas'

ground beef, onion, raisins, hard boiled egg and
calamata olive baked in flour "purses"

'Calamares Fritos'

Fried calamari, chipotle marinara,
habanero aioli

Entrée

'Pollo Parrilla'

Grilled *Griggstown Farm* chicken, Sweet corn and
tomato salpicon, papas bravas, smoked paprika aioli

Mahi-Mahi 'Planchado'

'chifa' arroz negro, platano maduro,
toasted cumin and golden raisin chimmichurri

Camarones 'Planchado'

pan seared jumbo tiger shrimp,
warm lentil and string bean salad, sweet corn mojo

'Rossejat'

Catalan pan-fried angelhair pasta with shrimp,
monkfish, mussels, lobster, baked in a saffron broth

Grassfed Strip Steak

Encrusted with seven spices and herbs, Brazilian polenta, sauté sweet potato,
Chorizo and bacon, light 'guajillo' BBQ sauce

Dessert

Flan

con cajeta sauce

Chocolate Truffle Terra Cotta Mousse

in biscotto praline

Pearl Cantaloupe with Mango Sorbet

\$55 per person (includes soda and coffee) 18% gratuity and Sales Tax not included