

CUBAN MENU

**TO BE PASSED
GARNISHED
UNLIKE YOUR GUESTS HAVE SEEN BEFORE**

WILD RICE AND HAM IN SPINACH PHYLLO CUPS

SWEET CORN , RED ONION , BLACK BEAN AND CHICKEN EMPANADAS

AVOCADO PAPAYA MANGO , CILANTRO ,RED ONION AND SHRIMP SALSA
ON BLUE CORN TORTILLAS

CRAB AND SPINACH DIP ON PLANTAIN

THE BUFFET

All items can be upgraded (salmon to halibut)

A DISPLAY OF 6 STYLES OF FRUITS COVERING THE ENTIRE BUFFET

WEED GREENS

with PISTACHIOS , SWEET CORN , tomatoes WEDGES mandarins ,
WHITE BEANS AND SHAVED RED ONION

whole ½ pineapple filled with wild rice apple and Smoked chicken

COCONUT AND MACADAMIA NUT CRUSTED salmon
W/AVOCADO PAPAYA MANGO SALSA

MARINATED GRILLED CHICKEN BREAST
W/A

SWEET CORN ONION AND BLACK BEAN SALSA

WILD RICE W/SWEET DRIED CRANBERRIES

SWEET POTATOES , BLACK BEAN AND APPLE AU GRATIN

DESSERTS TO BE DISCUSSED

**\$ 34.50 per person
discounts for large functions**