



CATERING

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## *Hors D'oeuvres*

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CUBAN SHRIMP COCKTAIL WITH SPICY  
MANGO SAUCE

GRILLED ASPARAGUS AND PROSCIUTTO  
WITH LEMON AND HERBS

SMOKED SALMON AND CUCUMBER  
TARTARE ON PUMPERNICKEL

CHILLED HEIRLOOM POTATOES WITH  
CAVIAR, CRÈME FRAICHE, CHOPPED EGGS  
AND CHIVES

WARM LEEK AND GOAT CHEESE TARTLETS  
WITH HERBS AND CRÈME FRAICHE

SLICED SKIRT STEAK WITH GUAVA BBQ  
SAUCE AND GRILLED CUBAN FLATBREAD

CRISPED CRAB CAKES WITH AVOCADO-  
CRAB SALSA

WILD MUSHROOM PATE ON BRIOCHE WITH  
GARDEN HERBS

CURRIED COCONUT SHRIMP WITH MANGO-  
GINGER COULIS

RED SNAPPER CEVICHE WITH AVOCADO,  
LIME AND BONIATO CHIP

VEGETARIAN AND PORK MINI CUBAN  
SANDWICHES

BEEF ANTICUCHOS WITH CITRUS-SOY  
GLAZE

PERUVIAN MARINATED LAMB ANTICUCHOS  
WITH CHIMICHURRI SAUCE

WOOD-ROASTED BAY SCALLOPS IN THEIR  
SHELLS WITH GARLIC BUTTER

SELECTION OF VEGETARIAN AND MEAT  
FILLED EMPANADAS

CHICKEN AND VEGETARIAN SPRING ROLLS  
WITH HOT AND SOUR DIPPING SAUCE

MINI COD CAKES WITH MANGO AND  
AVOCADO SALSA

GRILLED BEEF BRUSCHETTA ON  
SOURDOUGH WITH CABRALES CHEESE

GRILLED LIME AND GARLIC CHICKEN  
SKEWERS WITH MOJO DIPPING SAUCE

FOIE GRAS TERRINE ON BRIOCHE TOAST  
WITH VANILLA AND MANGO

CRISPY VALENCIA RICE CAKES WITH  
MANCHEGO CHEESE AND HERBS

GRILLED SIRLOIN CROSTINI WITH  
CHARRED TOMATO SALSA AND BLEU  
CHEESE

CONCH FRITTERS WITH GUAVA GLAZE

DUCK AND MANCHEGO CHEESE  
TARTLETES WITH CARIBBEAN SPICES

PATE A CHOUX WITH HERBED GOAT  
CHEESE AND ONION JAM

