



Gala & Carnie Package

*"The preparation of good food is merely another expression of art, one of
the joys of civilized living"*
Dione Lucas-the first female graduate of Le Cordon Bleu



Gala And Carnie Packages

Hors D'oeuvres:

*Please select (4) for the Gala Package or (5) for the Carnie Package

Chicken:

Sesame Chicken Tenders w/Soy Ginger Glaze
Jerk Chicken Tenders w/Pineapple Salsa
Bouchess of Walnut Curried Chicken Salad
Cocktail size chicken empanadas
Chicken Skewer w/peanut dipping sauce
Tostones With Jerk Chicken And Mango Chutney

Beef:

Cocktail Meatballs in a variety of sauces: Bar-b-q, sweet & sour, soy/ginger,
tomato/basil
Cocktail Beef Empanadas
Beef Tips in Raspberry Chipolte Sauce
Beef Satay
Rare Tenderloin Crostinis, Chimichurri Sauce
Tostones topped with ropa vieja

Seafood:

Coconut Shrimp (please add \$1.25 per person)
Conch Fritters
Lobster Empanadas
Tostones topped with mini shrimp Creole
Tostones topped with tuna and guacamole



Latin American Specialties:

Black Bean Empanadas
Black Bean And Roasted Corn Quesadillas, Cilantro Pesto
Cilantro Pesto Quesadilla
Mini Arepas With Pulled Beef And Onion Cherry Marmalade
Miniature Ham, Chicken, Cheese, Potato, or Cod Croquettes
Mini Cuban Sandwiches
Mini Media Noches
Bite Sized Pan Con Lechon
Bite Sized Frita
Tostones topped with tuna and guacamole

Pan Asian Inspirations:

Asian pork filled dumplings, steamed served with dipping sauce
Deep fried wonton chips topped with sweet and sour sauce
Crispy vegetable spring rolls with duck dipping sauce

Cheese Specialties:

Boursin Cheese Filled Celery Sticks
Brie tartlets with raspberry topping
Feta and Sun Dried Tomato Phyllo Triangles
International Display of Fresh Fruit, Cheese & Crackers (available at additional charge)

Misc.:

Deviled Eggs
Franks in Puff Pastry
Cocktail size potato knishes
Mini quiche
Assorted Canapes
Spanokopitas



Menu

Salad

* Select One

Classic Caesar Salad with Home Style Croutons and Parmesan Cheese
Mixed Greens w/Apples, Walnuts & Mango Vinaigrette
Iceberg Lettuce w/Cucumber Tomato, Black Olives, Carrot Curls w/Mango
Vinaigrette

Baby mixed greens tossed with mandarin orange slices, almonds, w/ mango
vinaigrette

**Other selections available upon request*

Entree

* Select (1) for the Gala or (2) for the Carnie buffet

Beef:

Pan Seared beef served with an orange glaze
Grilled Flank Steak with cilantro-citrus marinade or raspberry chipotle sauce
Sliced Sirloin Strip Steak
Carved roast beef*
(additional fee applies for carver)

Pork loin:

Mojo rub
Pineapple mango relish
Hoisin/ Ginger

Chicken:

Piccata
Marsala
Francaise
Jerk
Coconut Encrusted

Fish:

Filet of Salmon
Mahi Mahi Topped with a Hot Pineapple Salsa



Accompaniments

Select Two

Cranberry Rice Pilaf

Coconut and pigeon peas rice

White rice and red bean confit

White rice and black bean confit

Boquetere of Sautéed Fresh Vegetables

Grilled Zucchini & Squash w/Caramelized Onion

Ginger Glazed Baby Carrots

Rosemary roasted potatoes

Twice baked potatoes

Garlic Mashed potatoes

Garlic mashed yucca

Mashed green plantains

Baby steamed asparagus with hollandaise sauce

Creamed Spinach

Sauteed mushrooms

Caramelized onions