



Vacay Vibes

Latin

APPETIZERS/SALADS:

Empanadas

(Beef or Chicken)

Mexican Tostadas

(Shrimp or Chicken) served with Tropical Salsa

Ceviche

(Fish or Shrimp) w/grilled pineapple, green plantain chips

Tomato and Avocado Salad

tossed in a garlic and lime-honey dressing served on a bed of greens and fresh herbs

Bacalaitos

Codfish Fritters served with a garlic aioli

Avocado Tomatillo Salsa

and Tortilla chip

ENTREES:
CHOOSE ONE

Pastelon

sweet plantains layered with beef picadillo

Pastelon (Veg)

with seasonal vegetables and vegetarian cheese

Escabeche de Pescado

Pan Fried Seasonal White Fish marinated in Garlic Mojito with pickled red onions, bell peppers, peppercorns, and herbs

Camachones a la Criolla

Creole Shrimp Stew with fresh sofrito, tomato, peppers and onions

Chicharron De Pollo

Cuban style fried chicken marinated in a citrus seasoning and drizzled with a garlic herb mojito

*Grilled NY Strip Steak,
Filet Mignon, or Rib Eye*

with chimichurri sauce

Caribbean Salmon

with Mango Salsa

Slow Roasted Pork Tenderloin

with Guava glaze

DESSERTS:

Cheese on Coconut Flan

served with fresh berries

*Ice Cream served with
Seasonal Fruit Salsa*

Tres Leches Cake

served with fresh berries

Bread Pudding

with rum soaked raisins served with a caramel sauce

SIDES:
CHOOSE TWO

*Puerto Rican Braised Beans
(White or Pinto)*

with smoked ham, bell peppers, and pumpkin served with Jasmine rice (considered 2 options)

Tostones

fried green plantains with garlic citrus mojito

Maduros

caramelized sweet plantains

Annoz Con Gandules

Puerto Rican yellow rice with pigeon peas and chori

Cilantro Jasmine Rice

Yuca

Cassava with Garlic herb mojito and pickled red onions

Guineitos

marinated green bananas with garlic, pickled red onions, bell peppers, and olives

*Seasonal Roasted Vegetables
with garlic, lemon and herbs*

Mediterranean & Italian

APPETIZERS/SALADS:

Lamb Meatballs

with leeks and yogurt sauce

Caprese Salad

fresh mozzarella, vine-ripened tomatoes, basil and aged balsamic vinaigrette

Antipasto Salad

assorted cheese, ham, genoa salami, artichoke hearts, roasted red pepper, and marinated vegetables

Roasted Beet Hummus

served with olive oil, pita bread, crudite

Greek Salad

dressed with fresh herb champagne vinaigrette

Italian Meatballs in Tomodoro sauce

served with herbed Ricotta

ENTREES: CHOOSE ONE

Chicken Kabobs

with mint tzatziki sauce

Grilled Lambchops

mint chimichurri

Eggplant Parmesan

Panpadelle with Bolognese sauce

Roasted Shrimp

with fresh herbs, feta and lemon

Pan Fried Honey Garlic Fish

(Seasonal White Fish)

Chicken Marsala

shallots, cremini mushrooms,
dry marsala wine

SIDES:
CHOOSE TWO

Lemon-Herb Fingerling Potatoes

Quinoa Salad

fresh herbs, bell peppers, cucumber,
avocado and chickpeas

Roasted Seasonal Vegetable Medley

fresh herbs, garlic and olive oil

Garlic Bread

with olive oil, roasted garlic and herbs

Farfalle

tossed with a sundried tomato pesto

Spicy Penne Arrabbiata

with tomatoes, pancetta, garlic,
red chiles and Pecorino Romano

*Moroccan Couscous with
Seasonal Vegetables*

DESSERTS:

Seasonal Fruit Salad

honey, fresh mint, vanilla, and lime juice

Olive Oil Yogurt Cake

with blueberry sauce

Tiramisu

ladyfingers, espresso,
mascarpone, and cocoa

Cannoli

Note:

SPECIALTY PUERTO RICAN FOODS OFFERED SEASONALLY

Pasteles

Tamales made with green bananas or yuca stuffed with pork or chicken filling wrapped in banana leaves.

Alcapurnias

Green Banana fritters filled with beef picadillo

Coquito

Coconut Egg Nog

Annoz con dulce

Coconut Rice Pudding cooked with a tea blend of spices, fresh ginger, and raisins

Flans

(Pina Colada, Pumpkin, Coconut)