

Hispanic Heritage Month Cocktail Style Menu

COCKTAIL HOUR

International Cheese Platter with Crackers

Tropical Fresh Fruit Platter

Plantain Chips & Tortilla Chips

Guacamole & Salsa

HORS D'OEUVRES

Mini Pica Pollo (boneless fried chicken served on a plantain chip)

Bollitos de Yuca (cheese filled cassava balls)

Mini Sancocho Shots

Chicken Skewers with a Mango Glaze

Traditional Shrimp Ecuadorian Ceviche garnished with Plantain Chips

Mini Chimichurri (mini Dominican style burger/slider)

Rosemary Chicken with Cilantro Salsa on a Garlic Bruschetta

Mini Piñones (ripe plantains cups) stuffed with Ropa Vieja or Plant Based Boca Chica

Mini Yaniqueque topped with Fried Fish

Smoked Salmon and Avocado Mayo Canapé served on Cassava Bread

Mini Pastels en Hoja (chicken or pork)

Assorted Empanadas

Mini Chicken Taquitos

Potato Croquettes Stuffed with Ground Beef

Fried Chicken Wings with Passion Fruit Dipping Sauce or

Guava BBQ Cod Fish Fritters (bacalaitos)

Mini Chicken Tamales

Croquettes (ham or chicken)

Romeo & Juliette (white cheese & guava paste kabobs) Quesadillas

Mini Pork Chicharrones with Yucca Sticks

Coconut Shrimps with Spicy Pineapple Sauce

Alcapurrias

*For more information on the package prices
contact (646)-245-2723*

*Please inform our staff if anyone in
your party has a food allergy*

