



Caribe

(LIVE Stations options)

Appetizers

Choose five options

Shrimp Cocktail

Manchego & Prosciutto Canapes

Smoked Salmon & Boursin Cheese Canapes

Hummus with Toasted Pita Bread

Tropical Grouper Ceviche (3 oz.)

Bay Scallops in Coconut Ginger Ceviche (3 oz.)

Shrimps in Bloody Mary Ceviche (3 oz.)

Melon Prosciutto

Smoked Salmon Crepes

Rice crackers with Sweet Pepper Mermalade and Brie Cheese

"Thai Chicken Bites"

"Thai Pork Bites"

Skirt Steak Satay with Mango Chimichurri

Capresa Satay

"Batey Criollo" (Puerto Rican Fritter delights)

Chicken & Vegetables Springroll with Sweet & Sour Sauce

Cuban ham Croquettes

Spanish Croquettes

Coconut Shrimps

Escargot Mousse Mushrooms

Beef or Chicken Cones

Spicy Crab Cones

Piquillo Peppers stuffed with Cod Fish Stew and Bechamel Sauce

Blue shark Tempura Bites with Tartar Sauce

Puerto Rican Sausage Arancinis

Meatballs Marinara

Boricua Sushi Roll (Skirt Steak, Sweet Plantain, roasted Pepper & Cream Cheese in Tempura)

Prosciutto Wrap Asparagus

Brie Cheese & Caramelize Onions Stuffed Mushrooms

La Muralla (Sautéed Skirt Steak and Chicken Breast with pepers and Onions)

Chicken Cracklins

Spanish Sausage in Red Wine

Crab Cakes

Stations

Paella Station:

Meat Paella

(Chicken, Skirt Steak, Chorizo & Pork)

Seafood Paella

\$4.99 (additional Charge per Customer)

(Shrimps, Calamari, Octopus, Grouper, Craw Fish, Mussels and Clams))

Pasta Station:

Pastas: Penne, Fettuccine, Risottos, Gnocchi

Sauces: Marinara, Alfredo, Pink

Proteins: Chicken, Shrimps, Skirt Steak, Bacon & Sausages

Vegetables & Complements: Brocoli, Carrots, Olives, Garlic, Onions, Mushrooms, Tomatoes

Spinach , Sweet Peas, Peppers, Mozzarella Cheese & Parmesan Cheese

Desserts

(Miniature Desserts)

Pistacchio Pannacotta

Chocolate Mousse

Bienmesabe

Strawberry Chessecake

Oreo Chessecake

Three Milks Cake

Cheese, Coconut or Vainilla Caramel Custard

Services

Butler Style Service for Appetizers

Live Cooking Pasta and/or Paella Station

Bartender, Servers

(Include Rums of Puerto Rico Presentation)

Basic Set up: *Tables, Chairs, napkins,*

Cleaning Personel and Stage Area

Unlimited Beverages

Sodas, Virgin Piñas Coladas

Price per person: \$59.95

Alcoholic Beverages

Option # 1

“Open Bar for 4 hours, with Rums of Puerto Rico”

Don Q Cristal, Don Q Flavors, Don Q Añejo, Barrilito Dos Estrellas, Bacardi, Bacardi Flavors, Trigo Reserva Añejo, Caray, Palo Viejo Cañita, PitoRico, Pitorro, Club Caribe, Medalla, Sodas and Piñas Coladas

\$24.95 p/p

Option # 2

Includes Option 1+

“Open Bar” for 4 hours: Can Coors Light, Dewar’s White Label, Absolut, Beefeater, Felipe II,

Wines: Red, White and Season Pink

Sodas and Piñas Coladas

\$34.95 p/p

Option # 3

(By the Bottle - 750ml.)

Don Q Cristal \$40.00 Don Q Limon \$45.00

Bacardi \$40.00 Bacardi Limon \$45.00, Ron Caliche \$80.00

Dewar’s White Label \$70.00, Cutty Sark \$65.00 Black Label \$95.00

Finlandia \$50.00, Absolut \$55.00

Tito’s Vodka \$75.00, Grey Goose \$95.00

Beefeater \$60.00

Option # 4

Corkage: The price to be charged for the corkage of every bottle of liquor brought, is half the sale price in option # 2, includes mixtures.

Wine Corkage \$15.00 c/u

Bottle Beer by the Case:

Michelob \$80.00, Medalla, \$70.00, Coors, \$80.00,

Heineken y Heineken Light \$90.00

Wines, Cava & Sparkling Wines: \$25.00

Notes:

- 1. Offer valid for parties of 15-50 customers.*
- 2. Seasonal Venue Charge will apply for Parties of 50 or more (Restaurant will close for event).*
- 3. Menu must be preselected.*
- 4. Backup time for the activity will be 4 hours. In case of Venue Charge up to 6 hours. Extra hour Charges will be \$10.00 per customer in contract.*
- 5. 11.5% IVU and 18% Service Charge will apply.*
- 6. Prices subject to change depend on season.*

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For additional Info, please call Angel Torres at 787-923-8241 ó al 787-723-7878