



### **Signature Cuban Pork**

This pork can also be served our traditional way and made into bite-sized sandwiches the perfect combination of Pork with Roasted Red Onion Aioli on Pan Toasted Pita. This works great on a buffet and it's hands down the best way to eat this pork.

Passing Pomegranate Cosmopolitans  
Jalapeño Stuffed Olives @ the Bar

### **Stationary Cheeses**

Tellegio with Fig & Olive Tapenade  
Mild Chevre in an Oil Bath with Sun Dried Tomato  
Reggiano Parmesan with Balsamic Reduction  
Fresh Baguette & Great Crackers

### **Hors D'Oeuvres**

Seared Scallops with Bacon Horseradish Butter to Dip In  
Halloumi Cheese with Fresh Herbs & Lemon  
Classic Grape Tomato Bruschetta  
Sweet Onion Filo Cups

### **A Dinner Buffet**

Our Signature Cuban Slow Roasted Pork with Roasted Red Onion &  
Blackberry Chipotle Honey with Pan Toasted Pita

Pan Seared Salmon with a Tomato Caper Beurre Blanc

Pear & Pecan Salad  
Spring Greens, Crumbled Chevre in Our House Vinaigrette  
Or Choose  
Candies Walnut & White Balsamic Honey Vinaigrette with Crumbled Blue

Yukon Gold Mashed Potatoes

Sautéed Sugar Snaps or Green Beans in Browned Butter

The Big Fat Chocolate Cake  
Full Coffee & Tea Service

Substitutions are never a problem.  
\$75 Per Guests for Food & Full Staffing  
Tax & Rentals are separate.

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**Michele Pulaski**  
*Event Coordinator*