



## Catering Menu

### **Savory Empanadas**

**\$38/dozen**

#### **Chimichurri Beef**

Braised beef short ribs, onions, potatoes, carrots, peas, and chimichurri sauce

#### **Criolla Beef**

Ground beef, onions, scallions, green olives, and hard-boiled eggs

#### **Cuban Picadillo**

Ground beef, tomatoes, onions, green bell peppers, golden raisins, green olives, and capers

#### **Jamaican Beef**

Ground beef, onions, scallions, scotch bonnet peppers, and yellow curry

#### **Chicken Rojo**

Braised chicken, tomatoes, red bell peppers, onions, and guajillo chilies

#### **Chicken Salsa Verde**

Pulled chicken, fire-roasted tomatillo salsa, and pepper jack cheese

#### **Chorizo & Potato**

Mild chorizo sausage, Yukon Gold potatoes, onions, red bell pepper, Manchego cheese, and fresh herbs

#### **Pork Chile Verde**

Braised pork, tomatillos, potatoes, carrots, poblano and jalapeno peppers, and pepper jack cheese

#### **Sausage & Spinach**

Italian sausage, spinach, onions, and cremini mushrooms

#### **Smoked Ham & Cheese**

Smoked ham, mozzarella and Asiago cheeses, and fresh herbs

#### **Mushroom & Onion**

Wild mushrooms, caramelized onions, and fresh herbs

#### **Spinach & Mushroom**

Fresh spinach, chard, cremini mushrooms, mozzarella, parmesan and Asiago cheeses

#### **Butternut Squash (Seasonal)**

Roasted butternut squash, caramelized leeks, apples, and maple

#### **Humita (Seasonal)**

Fresh sweet corn, onions, red bell peppers, and pepper jack cheese



## Sweet Empanadas

\$19/dozen

### Apples & Dulce de Leche

Fresh apples and salted dulce de leche

### Bananas & Chocolate

Fresh banana with a dark chocolate sauce

### Lemon

Housemade lemon curd

### Mexican Chocolate

Silky chocolate ganache, canela cinnamon, and toasted almonds

### Pineapple Rum

Fresh pineapple with a splash of coconut rum

### Sweet Potato

Fresh sweet potato with brown sugar and cinnamon

### Lemon Blackberry (Seasonal)

Lemon curd with fresh blackberries spiked with tequila

### Peach Cobbler (Seasonal)

Fresh peaches in a cinnamon spiced sauce

## Dulce de Leche Alfajores Cookies

\$27/dozen

Shortbread sandwich cookies filled with housemade dulce de leche

## Plantain Chip & Dip Platter (serves 20)

\$20

Housemade thinly sliced plantains dusted with sea salt. Served with Avocado Jalapeno dip

## Salads (serves 10)

\$36

### House

Mixed greens, apples, grapes, mushrooms, carrots, pecans, shaved parmesan cheese and balsamic vinaigrette

### Gaucho Chopped

Romaine, Roma tomatoes, sweet corn, quinoa, dried cherries, pepitas, Asiago cheese crumbles and chimichurri Ranch

### Spinach

Baby spinach, spiced sweet potatoes, red onions, candied pecans, shaved Toscano cheese and maple vinaigrette

### Corn & Tomato (Seasonal)

Fresh corn, grape tomatoes, scallions, mozzarella cheese, basil and white balsamic vinaigrette

### Watermelon & Arugula (Seasonal)

Baby spinach, arugula, watermelon, mint, red onions, Feta cheese and watermelon vinaigrette