

# Mena Catering

7462 SW 48<sup>th</sup> Street  
Miami, FL 33155  
Phone (305) 666-8545  
Fax (305) 663-2876

PLANNING AND COORDINATING FOR ALL OCCASIONS  
Initials

## **STATION OPTIONS**

### **CARVERY STATION**

Grilled Sirloin of Beef served with Béarnaise & Chimichurri Sauces  
Roasted Turkey Breast served with Apricot Mayonnaise  
Both served in small rolls

### **STEAKHOUSE POMMES FRITES BAR**

Skewered Morsels of Grilled Filet of Beef  
Served on "Pommes Frites" Cup  
Offered with the following

Roasted Tomato Chutney Chimichurri

### **FISHERMAN'S WHARF RAW BAR STATION**

(Could be presented in Ice Sculpture)

Fresh Prawns with Key West Cocktail Sauce  
Farm Harvested Oysters on the Half Shell offered with  
Sauce Mignonette  
Scallop Ceviche served on Mussel Shells  
Smoked Salmon with Chopped Egg, Scallion  
And Extra Virgin Dill Sauce

### **SOUTH BEACH CEVICHE BAR**

A Trio of Delightful and Refreshing Ceviches  
Served in Shot Glasses

Shrimp, Red Onion and Green Pepper  
Scallop, Red Pepper  
Corbina, Red Onion and Peppers

### **GUANTANAMERA STATION**

Ropa Vieja with Small Rolls  
Mini Pork Sandwiches with Mojo Sauce  
Tamal Fondue served with Skewered Chicken,  
Skewered Fried Plantain and Cuban Crackers  
Black Bean Terrine with Tomato Salsa and Mini Crackers

### **TOSTON STATION WITH THE GUANTANAMERA**

Tostones made to order and offered with the following:

Crabmeat Enchilado	Brie Cheese Wedges
Caviar	Sour Cream
Chopped Onion	Guacamole
Tomato Basil Bruschetta	Picadillo

### **TAMAL EN CAZUELA BAR**

Served in Martini Glass

Savory Tamal cooked slowly with Caribbean Seasonings  
Offered with the following:

Chorizo Sofrito	Masitas de Puerco
Chicken al Ajillo	Ham and Red Pepper Sofrito
Crab Enchilado	Chopped Maduros

### **CARIBBEAN MARTINI MASH STATION**

Served in Martini Glass with different toppings

Malanga Mash	Ropa Vieja
Sweet Plantain Mash	Crab Creole
Yuca Mash	Chicken Al Ajillo

### **HASH BAR – served in Martini Glasses**

Sweet Potato, Corn Hash with Seared Scallop  
Purple Potato Hash with Rock Shrimp  
Fingerling Potato, Pancetta Hash – all with Poached Eggs

### **Hollandaise:**

Aji Amarillo Hollandaise with Cilantro  
Smoked Choron Sauce (Lobster)  
Sundried Tomato, Shallot Hollandaise

### **NEW POLENTA BAR**

Roasted Corn Southwestern Soft Polenta  
Maytag Blue Cheese Grits  
Black Truffled Soft Polenta with Asiago

### **Condiments**

Guava Barbeque Pulled Duck  
Beef Tenderloin Morsels with Roasted Shallots, Peppers and  
Rosemary Balsamic  
Braised Demi-short Rib in Chianti Demi-glace with  
Grapefruit Gremolata

Garnish – Plantain Chips, Rosemary Sprigs and  
Parmesan Cheese Lace Chip

### **SEAFOOD PAELLA STATION**

Morsels of Seafood and Fish with Rice  
Slowly cooked in Saffron Scented Broth  
Served in Large Paella Pan

### **PAELLA VALENCIANA**

Made with Morsels of Seafood, Chicken, Chorizo and Ham,  
Cooked in Saffron Scented Broth (Seafood Pieces to be Bite Size)  
Served from Paella Pan

## **PAELLA SEVILLANA**

Beef Paella filled with Chorizo, Ham, Pork, Chicken and Mushrooms  
Slowly cooked in Saffron Scented Broth  
Served from Large Paella Pan

## **TAPAS STATION**

Ajillo Chicken Breasts  
Beef Sirloin Tips with Onions and Peppers  
Grilled Pepper Salad with Extra Virgin Oil & Garlic  
Mushroom and Scallop Casserole  
Fried Garbanzo and Chorizo Casserole  
Patatas Bravas  
Russian Vegetable Salad  
Andalusian Artichoke, Tomato and Red Onion Salad  
Spanish Omelette Torte  
Serrano Ham / Cantimpalo  
Manchego Cheese with Fresh Fruits  
Crusty Breads

## **HOT AND FRESH FRY BAR**

Our unique yet chic style of assorted fries served in a paper cone container

Our Fresh Fries:

Yuca  
Plantain  
Original (Potato)  
Sweet Potato

Accompanied with assorted sauces and salts  
Creamy Garlic, Tomato Salsa, Gourmet Gulf Sauce, Four Cheese,  
Cilantro Cream.

### **CUBAN 'FRIED RICE" STIR FRY TAKE OUT STATION**

Moros y Cristianos will be served in from Large Pan in to go containers  
Offered with the following condiments:

Masitas de Puerco	Fried Chorizo
Ham Sofrito	Chopped Maduro Plantain
Chicharrones de Pollo	Onion Parsley Garnish

### **PUERTO RICAN 'FRIED RICE" STIR FRY TAKE OUT STATION**

Arroz con Gandules will be served in from Large Pan in to go containers  
offered with the following condiments:

Masitas de Puerco	Fried Chorizo
Ham Sofrito	Chopped Maduro Plantain
Chicharrones de Pollo	Onion Parsley Garnish

### **ASIA TO CUBA STATION**

Black Bean "Ravioli" Won Ton with Cilantro Pesto Sauce  
Grilled Sliced Beef, Crispy Bean Sprouts, Avocado Slices  
Chive Omelet on a bed of Greens dressed in a sweet  
And Tangy Plum Sauce  
Chinese Fried Rice with Fried Plantains  
Yuca Pie filled with Chino Latino Spiced Chicken  
Salad of Chinese Greens with a Passion Fruit Vinaigrette  
Stir Fry of Bok Choi, Chayote, Yuca, Red Onions, Scallions  
And Thai Basil with Hoisin-Malta Sauce

### **HAWAIIAN STATION**

Roast Pork decorated with Banana Leaves and Pineapple Sauce  
Chicken Pineapple Skewers with Hoisin Sauce  
Hawaiian Rice in "take out" containers  
Avocado & Cilantro Mousse  
Watermelon made into outrigger filled with Colorful Fruits  
Fresh Spinach Salad served with Papaya & Strawberry Slices  
served with Tamarind Dressing  
Breads

## **CHINESE TAKE OUT STATION**

Mandarin Glazed Chicken – sautéed in authentic wok  
Tossed with Soba Noodles, Bamboo Shoots, Water Chestnuts,  
Tri-colored Peppers, Straw Mushrooms  
Served in “To-Go Containers” with Chopsticks

## **INTERNATIONAL SUSHI STATION**

Traditional and International Sushis will be served on marble slabs  
And decorated with candles and flowers

Caribbean Sushi Rolls – filled with Saffron Yellow Rice and Scallop  
Ceviche

Cuban Sushi Rolls - filled with Moros y Cristianos & Ropa Vieja

Indian Sushi Rolls - filled with Curry Rice, Lentils and Indian  
Vegetables

California Sushi - filled with Crabmeat, Avocado & Rice

Italian Roll - filled with Risotto, Prosciutto and Mozzarella

Bagel Roll - filled with Salmon, Cream Cheese and Chive

All offered with Piquant Ginger, Mojo, Wasabi and Soy Dipping Sauces

## **PACIFIC BALINESE BAR**

Served in Take out boxes or White Chinese bowls

Jasmin Rice                      Basmati Rice

Both with the following condiments:

Steamed Seafood Wontons	Strips of Ginger Chicken
Hoisin Sesame Beef Bites	Omelet Strips
Chopped Green Onions	Minced Fresh Ginger
Titi Shrimp	Sliced Mushrooms
Hot Oriental Chili Sauce	Baby Bok Choi Pieces

## **SHANGHAI VEGETABLE RICE BAR**

Cooked to order and served in Chinese Take-Out Boxes

Jasmin Rice offered with

Omelet Strips	Chives	Shredded Carrot
Bean Sprouts	Ginger	Garlic
Shiitake	Red Pepper	Soy Sauce
Bok Choi	Baby Corn	Edamame

## **PANDA BAR**

Duo of Steamed Dumplings

Vegetable Won Ton

Seafood Won Ton

Offered with Black Mushroom Soy, Ginger  
And Hot Chili Sauces

Duo of Traditional Sushi Rolls will be served on marble slabs  
decorated with wheat grass and candles

Tuna Roll - filled with Tuna, Cucumber and Scallion

California Roll - filled with Crabmeat, Avocado

All Rolls offered with Ginger, Wasabi and Soy Dipping Sauces

Duo of Satay offered with Peanut and Cucumber Sauces

Chicken Satay

Beef Satay

### **ASIAN LETTUCE WRAP STATION**

Grilled Chicken

Grilled Tofu

Served on Lettuce Cups with the following:

Chopped Peanuts

Shredded Carrots

Bean Sprouts

Diced Cucumbers

Asian Noodles

Thai Peanut Sauce

Citrus Ponzu Sauce

Soy-Ginger Sauce

### **BAHAMA MAMA STATION**

Mambo Mango Pork – Pungent Mango Chutney and Juicy Pineapple is used to baste the Pork Loin, served with its own Mango Chutney Sauce

Pan Seared Mahi Mahi with Sweet Banana  
In a Lime Sauce

Jerk Seasoned Chicken Wings

Curried Meat Patties with Island Dipping Sauce

Pigeon Peas and Rice

Conch Salad

Orange, Avocado and Red Onion Salad with  
Spicy Lime Dressing

Breads

### **KEY WEST STATION**

Churrasco and Red Onion Strips with Chimichurri Sauce

Jerk Seasoned Chicken Wings with Savory Island Spices

Vegetable Rice Paella presented in Paella Pan

Key West Conch Fritters served with Hemingway's Cocktail Sauce

Curried Chicken and Beef Popovers with Island Dipping Sauce

Fried Yucca with Creamy Cilantro Mojo Sauce

Breads

### **PANINI STATION**

A Variety Of Fresh Paninis

Roasted Red Pepper and Goat Cheese  
Prosciutto, Brie Cheese and Poppy Seed  
Smoked Turkey, Swiss Cheese, Arugula and Curry Aioli  
Egg Salad with Alfalfa Sprouts  
Curry Chicken with Golden Raisins  
Medianoche Cuban Style  
Duck a la Orange Style

### **"MOON OVER HAVANA" BAR**

served in Mini Tini Glasses

Picadillo 'Cuban Style'  
Fluffy White Rice  
Fried Eggs  
Maduro Strips

Fresh Marinara, Crushed Tomatoes and Mozzarella Cheese  
Mixed Seasonal Vegetables in a Miso-Soy Sauce  
Fresh Strawberries in a Chocolate Mousse Style Sauce  
Traditional Nutella  
Classical Apple Pie

## **STATIONS WITH MEXICAN DELICACIES**

### **TEQUILA STATION**

Client could have a tequila station (liquor by client)  
Bottles would be displayed in cooper kettles filled with ice  
With Shot glasses, lemons and salt

### **COZUMEL GRILL & OTHER DELICACIES STATION**

Grilled Pork Loins with Ancho Chile Honey Sauce  
Served with Sourdough Rolls  
Scallop Seviche served with Belgian Endive Spears  
Six Layered Mexican Dip with Mexican Chips  
Red Bean Fritters with Cucumber Salsa

### **TACO STATION**

Tacos	Picadillo
Spicy Salsa	Shredded Cheese
Sour Cream	Black Olives
Shredded Lettuce	Onions
Chopped Tomatoes	Guacamole
Frijoles Refritos	

### **QUESADILLA STATION**

Chicken, Monterrey Jack and Grilled Onion Quesadillas  
Black Bean, Avocado, Tomato, Scallion & Cilantro Quesadilla  
"Medianoche" with Ham, Roast Pork, Swiss cheese and  
Pickle Quesadilla  
"Ropa Vieja", Caramelized Onions and Mozzarella Quesadillas

### **SOFT TACO STATION**

Soft tacos served with the following condiments:

Braised pulled Pork  
Flaming Tequila Prawns  
Chicken Mole

All served with Lettuce, Tomatoes, Cilantro and Monterrey Cheese

### **LATINO TAMAL STATION**

Corn Tamal                  Red Pepper Tamal                  Chicken Tamal

To be offered with

Roasted Tomato Chipotle Sauce  
Mango Pico de Gallo  
Cilantro Infusion  
Sour Cream and Chives

### **SPANISH FRENCH FRIES AND EGG STATION**

Home Made French Fries, Eggs and Slivered Prosciutto  
Served with Truffled Aioli Sauce

## **PASTA STATION MADE TO ORDER**

Penne

Farfalle

### **Sauces:**

Aurora Sauce

Fresh Marinara Sauce

Pesto Sauce

Alfredo Sauce

### **Condiments:**

Sliced Sautéed Mushrooms

Slivers of Ham

Chopped Garlic

Mediterranean Olives

Peas

Green Onions

Parmesan

Caesar Salad with Garlic Croutons

Crusty Breads

## **GNOCCHI BAR STATION**

Pumpkin Gnocchi Bar served with Alfredo Sauce and  
Parmesan Shavings

## **RISOTTERIA**

Saffron Risotto offered with Parmesan Shavings  
and the following Condiments:

Porcini and Shallots

Sundried Tomatoes and Prosciutto

Tomato-Basil

### **SAN MARCO SEAFOOD GRILL**

Served in Scallop Shells

Savory Morsels of Shrimp, Calamari, Scallops, Mussels and Mahi Mahi marinated and Cooked "A la Plancha"  
With Sherry Wine and Extra Virgin Oil presented in Paella Pan

### **CASABLANCA STATION**

No plates are necessary with this kind of menu

Rosemary Scented Leg of Lamb carved and served in Pita Bread  
With Sumac and Mint Sauces  
Grilled Chicken Skewers with Bosc Pears and  
Red Onions with a Tzasaki Dipping Sauce  
Feta, Basil, Sundried Tomato and Walnut Torte  
with Lavosh Hearts  
Tapenade of Assorted Mediterranean Olives with Country Bread  
Middle Eastern spread of Baba Ghannoush, Hummus,  
Taramasalata, and Tabbouleh displayed on colorful  
Moroccan ceramic plates With Pita Triangles and  
Belgian Endive Spears  
Stuffed Grape Leaves

### **ANTIPASTO STATION**

Bountiful Display of Small dishes

Prosciutto e Melone

Grilled Eggplant, Zucchini and Colorful Red, Green and  
Yellow Peppers with Touch of Balsamic Vinaigrette

Broccoli with Cherry Tomatoes in an Oregano Vinaigrette

Crostinis served with Caponata dotted with Briny Capers

And Chopped Plum Tomato & Fresh Basil

Laced with Extra Virgin Oil

Steamed Mussels served with Mustard sauce

Prosciutto and Genovese Salami

Calamari Salad with a Light Lemon Dressing

Zucchini Frittata

Fava Bean salad with Arugula Anchovy Vinaigrette

Marinated Olives with touch of Garlic

Salad of Radicchio with Walnut Vinaigrette

### **NEW ORLEANS STATION**

Spicy Chicken and Tasso Ham Jambalaya Rice

Slowly cooked in Creole Seasonings

Bayou Style Beef Gumbo, thick style broth accompanied

with slices of breads fried in Olive oil

Oysters Rockefeller, cooked oysters with Creamy

Spinach, Pernod, Parmesan Cheese and Bread Crumbs

Mufaletta Sandwich

Carnival Salad of Seasonal Greens served with

Fiery Vinaigrette

Breads

## **FARMERS MARKET**

Caprese Salad with Fresh Mozzarella, Red and Yellow Tomatoes,  
Basil Chiffonade and Balsamico Extra Virgin Drizzle  
Salad of Baby Greens, Grilled Pears, Toasted Walnuts,  
Goat Cheese and Raspberry Wine Vinaigrette  
Fresh Spinach, Mandarin Oranges, Red Onion, Pecan Crunch  
served with Passion Fruit Dressing  
Grilled Autumn Vegetables Eggplant, Zucchini, Squash,  
Colorful Red, Green and Yellow Peppers  
with Touch of Sherry Wine Vinaigrette  
Fresh Asparagus, Artichoke Hearts and Hearts of Palm  
with Dill Vinaigrette  
Mediterranean Hummus and Baba Ghanouj  
offered with Pita Triangles  
Display of Marinated Olives  
Artisanal Breads, Breadsticks and Flatbread

## **CAESAR SALAD BAR**

Romaine with Caesar Dressing offered with the following Toppings  
(Different Toppings will be grouped together by Theme)

Greek – Marinated Peppers, Mediterranean Olives, Feta, and  
Oregano Croutons

Mexican – Black Beans, Red Onions, Corn, Queso Fresco, and  
Tortilla Strips

Gatsby – Smoked Salmon, Scallions and Bagel Croutons

## **GAUCHO STATION**

Churrasco Steak with Pampas Sauce

Argentine Chorizo Sausages with assorted Mustard

Both served in small rolls

Skewered Breast of Chicken with Three Colored Peppers

In Lime Sauce

Green Rice with Cilantro, Peppers, Parsley and Duck Broth

Seasonal Greens with Raspberry Vinaigrette

## **POLENTA MARTINI STATION**

Soft Polenta Served in Martini glasses with the following condiments:

Mushroom Ragout

Chicken Cacciatore Strips

Shrimp Scampi

## **BRAZILIAN CHURRASCARIA RODIZIO BAR**

Typical Rodizio Skewer Brazilian Swords will be used to display a variety Of Grilled Meats –

Sirloin

Sausage

Chicken

To be carved on butcher-block trays by staff wearing Chef uniforms

Sauces – Tomatada, Horseradish and Chimichurri

Variety of soft breads will accompany the Rodizio

## **AFRICAN CULINARY SAFARI**

A Day at the Tree Tops

### **Mozambique Chicken Caril (Curries)**

Succulent Curried Chicken made to order with Juicy Chunks of  
Breast of Chicken, Scallions offered with Accompaniments  
Cous Cous    Chopped Peanuts    Shredded Coconut  
Cucumber Cubes    Cassava Wafers

All presented in "Calabash" African Wooden Bowls and served  
In Coconut Shells

### **Selection of Grilled Skewers**

Dakar Shrimp and Mango with Harissa Chili Glaze  
Tundra Sirloin of Beef with Sweet Plantain, Red Onion  
Khartoum Buffalo Sausage and Red Pepper

An elegant Zebra print will be used to decorate the Buffet Table  
The remaining of the cocktail tables can be decorated with a  
Zebra print motif, exotic candles and Bamboo folding chairs

## **VODKA AND CAVIAR BAR**

The Vodka (provided by Client) can be displayed in ice Sculpture – it could be a deluge type of ice sculpture

Caviar by client with the following condiments:

Chopped Eggs  
Diced Red Onions  
Lemon Wedges  
Crème Fraiche

Norwegian Smoked Salmon served with

Rye Triangles	Dill Cream
Capers	Chopped Red Onion

## **THE SEVEN DEADLY SINS STATION**

Prideful Oysters on the half Shell  
Greedy Mousse Truffle on Toast Round with Raspberry Coulis  
Lustful Blinis with Red, Gold and Black Mujol Caviar  
With Dollop of Crème Fraiche  
Slothful Grilled Filet Mignon Skewers  
With Béarnaise Dipping Sauce  
Angry Duck Confit filled Mini Boston Lettuce Wraps  
Gluttony Baby Lamb Chops with Rosemary Pesto Fig Chutney  
Envious White Chocolate Pearl covered Plump Strawberries

## **SLIDERS STATION**

An Array Of Petite Delights  
Please Choose 4

- Cuban - Frita with Julienne Fries and Special Sauce
- Kobe-Cheddar - With Balsamic Onions and Chipolte Ketchup
- Iberian - Stuffed with Manchego Cheese served with Pimento Aioli, Crispy Serrano Ham, Watercress and Piquillo Peppers
- North Carolina Pulled Pork - Served with Alabama White BBQ Sauce, Southern Slaw and Fried Crispy Shallots
- Black and Blue - Blackened with Maytag Blue Cheese with a Celery Root Slaw and a Buffalo Style Aioli
- Oriental - Yellow Fin Tuna with Wasabi Mayo and Thai Slaw
- Philly - Sautéed Onions and Peppers with Provolone Cheese and BBQ Sauce
- Ixtapa - With Jalapeno-Avocado Aioli, Oaxaca Cheese and Jicama Slaw
- Floribbean - With Guava Ketchup, Green Papaya Slaw and Crispy Yuca Fries
- Meatloaf - With Ketchup Glaze, Crispy Potatoes and Herb Mayo
- Lobster Blt - Lobster Cake topped with Lime-Red Pepper Aioli
- French - Grainy Mustard Mayo, Smothered Onions and Melted Gruyere Cheese
- Roman - Meatball with Mozzarella and Fresh Marinara
- Veggie - Grilled Portobello Mushroom, Roasted Peppers, Alfalfa Sprouts and Tomato in a Saffron Aioli
- Turkey Cordon Bleu - Stuffed with Ham and Topped with Swiss Cheese and Dijonnaise Sauce
- Greek - Lamb with Tahini Mayo, Tzasiki Salad and Feta Cheese

## **GOURMET PIZZAS STATION**

Semolina Pizzas Baked to order in our Authentic Pizza Sauce, Mushrooms, Caramelized Onions, Mozzarella, smoked gouda, Fontina cheese, Plum tomatoes, Anchovies, Thyme, rosemary, Basil, sausage and pepperoni

## **CONEY ISLAND**

Mini Ruben's  
Corn Dogs with Catsup  
Pigs-in-a Blanket with Deli Mustard  
Macaroni and Cheese  
White Castle Burgers  
Cotton Candy made to order  
Ice Cream Sundae Cart

## **FUN - FUN – FUN STATION**

Chicken Skewers with Ranch Style Sauce  
White Castle Burgers with Ketchup and Mustard  
Macaroni and Cheese  
Pigs-in-a-Blanket  
Caesar Salad with Garlic Croutons  
Nacho Chips and Dips  
Hot Herb Fries served in Carry Cups and Ketchup

## **ICE CREAM SUNDAE BAR**

Chocolate and Vanilla Ice Cream with condiments

Hot Chocolate Sauce	Hot Caramel Sauce
Whipped Cream	Maraschino Cherries
Crumbled Oreo Cookies	Mini Sprinkles
Heath Bar Chunks	Nestle Crunch Pieces
Butterfinger Pieces	M & M's

## **CANDY LAND EXTRAVAGANZA**

Assorted Candies Displayed In Various Glass Elements

Gummy Bears, Jaw Breakers, Gummy Worms,  
Tootsie Rolls, Twisters, Lollipops, Jelly Beans  
among others

## **CHARCUTERIE STATION**

European Cheese Board with Water Biscuits and Fresh Fruit  
Feta Torte with Sundried Tomatoes, Walnuts and Basil  
Served with Lavosh Hearts

Mousse Pate with Raspberry Coulis and Small Toast  
Norwegian Smoked Salmon served with  
Rye Triangles, Capers, Dill Cream And Red Onions

## **CHARCUTERIE STATION 2**

European Cheese Board with Fresh Fruit and Water Biscuit  
Feta Torte with Sundried Tomatoes, Basil and Walnuts  
with Water Crackers

Middle Eastern Spread of Baba Ghannoush, Hummus,  
Taramasalata, and Tabbouleh displayed on colorful  
Moroccan Ceramic Plates with Pita Triangles

## **CHEESE AND FRUIT STATION**

Display of Imported and Domestic Cheeses from  
around the World.

Hand cut and whole Fresh Fruit  
Water Biscuits and Crusty Bread

## **WILLIE WONKA BAR** A Chocolate Decadence

Chocolate Martinis (Liquor provided by client)  
Very French Chocolate Mousse with Mini Chocolate Pavlovas  
Chocolate Covered Strawberries  
Double Chocolate Truffles  
Fifth Avenue Brownies  
Chocolate Ganache Cake filled with Dulce de Leche  
And Chocolate Mousse  
Chocolate Crepes filled with White Chocolate Mousse  
On a Bed of Warm Chocolate Sauce  
Chocolate Anticuchos

## **TIERED PETITE DESSERTS**

Assortment of Mini Desserts in Small Glass Containers

Passion Fruit Mousse with Raspberry Garnish  
Alfajor Cookie Crumble with Dulce de Leche  
topped with Whipped Cream  
Crème Brulee served in Oriental Spoon  
Brownie Chocolate Mousse with Chocolate Straw  
Strawberry Trifle with Strawberry Garnish  
Banana Pudding with Vanilla Wafers

## **VIENNESE TABLE**

Double Chocolate Mousse Torte  
Peach Trifle  
Classical Crème Brulee  
Dulce de Leche Rollatini  
Assorted Petit Fours  
Chocolate Covered Strawberries

## **LATINO DESSERT STATION**

Coconut Flans served with Cilantro Almibar (Syrup)  
Maracuya Mousse served with Petits Merengues  
Quindin Pineapple Cones  
Brigadiero Chocolates  
Guava Cheesecake  
Alfajores

### **TROPICAL ISLANDS DESSERT STATION**

Chocolate covered Pineapple Skewers  
Chocolate covered Strawberries  
Candied Banana Fritters in Syrup  
Macadamia Wafers to be dipped in Coconut Cream  
Mango Cheesecake  
Frozen Coconut and Pineapple Sorbets Balls

### **CAPPUCCINO STATION**

Cappuccino, Caffe Latte, Assorted Coffees made to order  
Offered with Cinnamon Canes and Crystal Sugar Batons

### **CHOCOLATE FONDUE FOUNTAIN STATION**

A Very Decadent Chocolate Fountain flowing with  
delicious Dark Chocolate Offered with Fresh Strawberries,  
Angel Cake Cubes, Marshmallows, Biscottini,  
Chocolate Chip Cookies, and Dried Fruit

### **CORTADITO STATION**

Mini Café con Leche "Cortadito" in Sake cup served with  
Cuban Smores (Graham Crackers, Cream Cheese and Guava Bites)  
Cuban Coffee

**MINI DESSERTS** (Can be passed butler style)

Dulce de Leche Tarts  
Chocolate Truffles  
Mini Key Lime Pies with Cream Dollop  
Mini Pecan Pies  
Alfajores  
Pineapple Cream Rounds  
Chocolate covered Strawberries  
Lemon Bars  
Frozen Praline Cookies  
Skewered Old Fashioned Bread Pudding with Warm Bourbon Sauce  
Chocolate Covered Pineapple  
Brownies  
Blondies  
Mini Fruit Tarts  
Warm Apple Charlottes with a Dollop of Whipped Cream  
Guava and Cream Cheese Quesadillas  
Flan Tartlets  
Baklava  
Coconut Rollatini  
Dulce de Leche Rollatini  
Guava Rollatini  
Pineapple Rollatini  
Piña Colada Rollatini  
Merenguitos with Chocolate Mousse Dipping Sauce  
Mini Skewered Torrejas with Caramel Dipping Sauce  
Mini Chocolate Cheesecake  
Mini Dulce de Leche Cheesecake with Oreo Cookie Crust  
Coconut Chocolate Sushi