



AMÉRICAS

PRIVATE EVENTS MENUS
Banquets & Off Premise Catering

RIVER OAKS

WELCOME TO AMÉRICAS!

Enjoy our Latin inspired cuisine in a welcoming and entertaining atmosphere that guarantees to deliver you and your guests the flavors and hospitality our restaurants are known for. With our award winning cuisine and passion to provide quality food with exceptional service, Américas is the perfect location for family, friends, and colleagues. Enjoy a delicious meal and have a wonderful time!



MACONDO ROOM

This versatile room can be used for social and corporate events alike. Included in the room are internet capabilities and a flat-screen television with WiFi.

Seated Capacity: 40

Reception Capacity: 60



CORAZÓN ROOM

This quintessential boardroom is ideal for corporate meetings or an intimate rehearsal dinner. A round table seating of 10 guests suits this room perfectly. A 60 inch flat screen television is available, along with laptop compatibility and WiFi connections.

Seated Capacity: 10



ALEGRÍAS ROOM

This completely private space will seat 50 banquet style or house standing reception for 75. Equipped with two flat screen televisions at either end of the room, the Alegrías also offers WiFi.

Seated Capacity: 60

Reception Capacity: 75

Américas River Oaks is a unique dining experience that represents the weaving of South, Central and North American cultures and cuisines. Cordúa's modern interpretation of Latin cuisine - taking the ingredients from the span of the Americas from Alaska to Chile



RIVER OAKS

2040 WEST GRAY HOUSTON, TX 77019

PH: 832.200.1492 | FAX: 832.200.2463

AMERICASRESTAURANT.COM

CANAPÉS

PRICED PER PERSON

PACKAGE OF THREE 12^{.95}

PACKAGE OF FIVE 19^{.95}

PACKAGE OF SEVEN 26^{.95}

COLD

CAPRESE PIPETTE

peeled teardrop tomato, basil,
baby bella mozzarella

MARTINI OLIVE SHRIMP

achiote grilled shrimp skewers,
spanish blue cheese stuffed olive

TUNA TARTARE CORNETTE

tomato confit, avocado mousse,
toasted sesame, corn tortilla cornette

CEVICHE MIXTO

rainforest tilapia, gulf shrimp, avocado,
red onion, cilantro, jalapeño

GREEN APPLE BRÛLÉE

maytag blue cheese

SALMON CEVICHE

pineapple, toasted sesame, cilantro,
red onion, rice croquette

HOT

MINI GULF CRAB CAKES

heart of palm, jalapeño aioli

PLANTAIN CRUSTED CHICKEN

panela cheese, spicy black bean sauce

BACON WRAPPED QUAIL

roasted pepper, chontaleño cheese,
fire roasted tortilla

BEEF TENDERLOIN

& stilton fondue crostini
blue cheese fondue, crispy fried leeks

LOBSTER CORNDOG

house made lobster sausage, corn dog batter
with a lemon chardonnay aioli

EMPANADITAS

chicken basil or beef polenta served
with cilantro dressing

MINI BEEF CHURRASCO

arepa corn cake, pickled red onion, béarnaise

ANGEL WINGS

ethereally light chicken wings with brown butter,
habanero-papaya sauce & blue cheese

SMOKED LAMB LOLLICHOPS

grilled smoked baby lamb chops,
panca chili marinade, yuca fries

SWEET

TRES LECHE CUPS

our signature sweet cream laced vanilla
sponge cake topped with italian meringue

TEQUILA BREAD PUDDING

toffee, tequila, caramel, cinnamon ice cream

DELIRIO *de* CHOCOLATE

chocolate truffle cake, hazelnut chocolate mousse,
chocolate ganache, chocolate meringue

ALFAJORES

dulce de leche filled shortbread cookies
dusted with powdered sugar

CHEF DISPLAYS & STATIONS

*minimum of 25 guests required for stations.
holiday pricing may apply. carving stations require a chef attendant.*

BEEF TENDERLOIN **280^{.95} serves 25**
chargrilled whole beef tenderloin marinated in our signature chimichurri

PORK TENDERLOIN **175^{.95} serves 25**
tamale stuffed pork tenderloin, habanero beurre blanc

WHOLE ROASTED PIG **350^{.95} serves 30**
sweet sourdough rolls, pickled onion, cilantro, black beans & crème fraîche

PAELLA STAND **25^{.95} per person**
custom saffron infused rice with spanish chorizo, beef, chicken, shrimp,
fresh fish, seasoned vegetables

ARTISANAL CHEESE **9^{.95} per person**
local and imported cheeses, house made crostini,
candied pecans, local honey, membrillo

GRILLED MARKET VEGETABLES **5^{.95} per person**
chimichurri grilled seasonal offerings

EMPANADAS **9^{.95} per person**
flaky golden-brown savory latin pastries

CEVICHE BAR **16^{.95} per person**
AHI TUNA coconut, crispy onion, peanut, jalapeño, cilantro
SALMON pineapple, toasted sesame, cilantro, red onion, rice croquette
MIXTO rainforest tilapia, gulf shrimp, avocado, red onion, cilantro, jalapeño

DESIGN YOUR OWN CRÊPE **8^{.95} per person**
strawberry, blueberry, raspberry, nutella, dulce de leche, tres leches,
chocolate chip, chocolate ganache, whipped cream, maple syrup, cocoa powder,
cinnamon, powdered sugar

PARILLADA **26^{.95} per person**
achiote grilled chicken, beef, carnitas & shrimp

PRIVATE DINING BREAKFAST

minimum of 25 guests required for stations

STATIONS

CONTINENTAL BREAKFAST

15.⁹⁵ *per person*

fresh orange and grapefruit juice
low fat yogurt, granola, danish, muffins, bagels & spreads
seasonal fruit and berries
fresh brewed coffee, decaf and tea

EXECUTIVO BREAKFAST

18.⁹⁵ *per person*

fresh orange and grapefruit juice
breakfast pastries and muffins
scrambled egg migas and salsa, roasted new potatoes
bacon and country sausage
seasonal fruit and berries
fresh brewed coffee, decaf and tea

PRESIDENTE BREAKFAST

21.⁹⁵ *per person*

fresh orange and grapefruit juice
breakfast pastries and muffins
scrambled egg migas and salsa, roasted new potatoes
custard filled french toast, rum maple syrup
arepa steak and eggs
bacon and country sausage
seasonal fruit and berries
fresh brewed coffee, decaf and tea

PRIVATE DINING LUNCH

PURA VIDA 28.⁹⁵

THREE COURSE PACKAGE

MIXED GREENS SALAD

with charred corn, peeled grape tomato, potato tuile, pickled onion, radish, queso fresco & choice of dressing

choice of

CEVICHE MIXTO

rainforest tilapia, gulf shrimp, avocado, red onion, cilantro, jalapeño

FISH TACOS

two tacos of grouper, cabbage, rocoto pepper & pico de gallo with rice, black beans, maduro & yuca
choice of grilled or fried

CARNITAS

achiote braised pork shoulder, black bean - guajillo mole, béarnaise, arugula, jasmine rice & toasted sesame

choice of

TRES LECHES

the original soaked in sweet vanilla laced cream then topped with italian meringue

DELIRIO DE CHOCOLATE

chocolate truffle cake, hazelnut chocolate mousse, chocolate ganache, chocolate meringue

IGUAZÚ 32.⁹⁵

THREE COURSE PACKAGE

MIXED GREENS SALAD

with charred corn, peeled grape tomato, potato tuile, pickled onion, radish, queso fresco & choice of dressing

choice of

CARNITAS

achiote braised pork shoulder, black bean - guajillo mole, béarnaise, arugula, jasmine rice & toasted sesame

FILETE CON HONGOS

grilled beef petite filet, tempura mushroom, pisco peppercorn sauce & corn poblano arroz rajas

GRILLED GROUPER

black bean & shrimp velouté, fried pickled okra & mascarpone mashed potatoes

choice of

TRES LECHES

the original soaked in sweet vanilla laced cream then topped with italian meringue

DELIRIO *de* CHOCOLATE

chocolate truffle cake, hazelnut chocolate mousse, chocolate ganache, chocolate meringue

PRIVATE DINING LUNCH

IPANEMA 44.⁹⁵

FOUR COURSE PACKAGE

family style appetizers

EMPANADAS

flaky golden-brown savory latin pastries

includes

MIXED GREENS SALAD

with charred corn, peeled grape tomato, potato tuile, pickled onion, radish, queso fresco & choice of dressing

choice of

POLLO ENCAMISADO

plantain crusted chicken, roasted tomato, seared panela cheese & purée of spicy-smokey black bean sauce crema fresca

AHI TUNA CEVICHE

coconut, crispy onion, peanut, jalapeño, cilantro

ANGEL WINGS

ethereally light chicken wings with brown butter, habanero-papaya sauce & blue cheese

THE CHURRASCO 6oz

6 oz of our signature center cut beef tenderloin, chimichurri seasoned & chargrilled with fingerling potato, grilled vegetables & béarnaise sauce

WILD SCOTTISH SALMON

grilled salmon, ceviche mixto, grape tomato, avocado & habanero beurre blanc

choice of

TRES LECHES

the original soaked in sweet vanilla laced cream then topped with italian meringue

DELIRIO *de* CHOCOLATE

chocolate truffle cake, hazelnut chocolate mousse, chocolate ganache, chocolate meringue

MÁNCOA 49.⁹⁵

FOUR COURSE PACKAGE

family style appetizers

LOBSTER CORNDOGS

house made lobster sausage, carnival style corndog batter & lemon chardonnay aioli

includes

MIXED GREENS SALAD

with charred corn, peeled grape tomato, potato tuile, pickled onion, radish, queso fresco & choice of dressing

choice of

CARNITAS

achiote braised pork shoulder, black bean - guajillo mole, béarnaise, arugula, jasmine rice & toasted sesame

CEVICHE FLIGHT

AHI TUNA coconut, crispy onion, peanut, jalapeño, cilantro

SALMON pineapple, toasted sesame, cilantro, red onion, rice croquette

MIXTO rainforest tilapia, gulf shrimp, avocado, red onion, cilantro, jalapeño

SMOKED LAMB LOLLICHOPS

grilled smoked baby lamb chops, panca chili marinade, yuca fries

THE CHURRASCO 6oz

of our signature center cut beef tenderloin, chimichurri seasoned & chargrilled with fingerling potato, grilled vegetables & béarnaise sauce

PARGO AMERICAS

corn crusted snapper, popcorn crema, mushroom, tarragon

choice of

TRES LECHES

the original soaked in sweet vanilla laced cream then topped with italian meringue

DELIRIO *de* CHOCOLATE

chocolate truffle cake, hazelnut chocolate mousse, chocolate ganache, chocolate meringue

PRIVATE DINING DINNER

BARILOCHE 49.⁹⁵

THREE COURSE PACKAGE

choice of

MIXED GREENS SALAD

with charred corn, peeled grape tomato, potato tuile, pickled onion, radish, queso fresco & choice of dressing

choice of

POLLO ENCAMISADO

plantain crusted chicken, roasted tomato, seared panela cheese & purée of spicy-smokey black bean sauce, crema fresca

choice of

TRES LECHES

the original soaked in sweet vanilla laced cream then topped with italian meringue

CUBANA

black bean soup with onion-cilantro relish & provolone cheese served in a toasted sourdough bread boule

THE CHURRASCO 6oz

6 oz of our signature center cut beef tenderloin, chimichurri seasoned & chargrilled with fingerling potato, grilled vegetables & béarnaise sauce

DELIRIO *de* CHOCOLATE

chocolate truffle cake, hazelnut chocolate mousse, chocolate ganache, chocolate meringue

AHI TUNA CEVICHE

coconut, crispy onion, peanut, jalapeño, cilantro

CARNITAS

achiote braised pork shoulder, black bean - guajillo mole, béarnaise, arugula, jasmine rice & toasted sesame

ALFAJORES

miniature melt-in-your-mouth dulce de leche cookie sandwiches

NAZCA 59.⁹⁵

FOUR COURSE PACKAGE

family style appetizers

EMPANADAS

flaky golden-brown savory latin pastries

choice of

MIXED GREENS SALAD

with charred corn, peeled grape tomato, potato tuile, pickled onion, radish, queso fresco & choice of dressing

choice of

WILD SCOTTISH SALMON

grilled salmon, ceviche mixto, grape tomato, avocado & habanero beurre blanc

choice of

TRES LECHES

the original soaked in sweet vanilla laced cream then topped with italian meringue

ANGEL WINGS

ethereally light chicken wings, habanero papaya, blue cheese sauce

CUBANA

black bean soup with onion-cilantro relish & provolone cheese served in a toasted sourdough bread boule

THE CHURRASCO 6oz

6 oz of our signature center cut beef tenderloin, chimichurri seasoned & chargrilled with fingerling potato, grilled vegetables & béarnaise sauce

DELIRIO *de* CHOCOLATE

chocolate truffle cake, hazelnut chocolate mousse, chocolate ganache, chocolate meringue

CEVICHE FLIGHT

AHI TUNA coconut, crispy onion, peanut, jalapeño, cilantro

SALMON pineapple, toasted sesame, cilantro, red onion, rice croquette

MIXTO rainforest tilapia, gulf shrimp, avocado, red onion, cilantro, jalapeño

CARNITAS

achiote braised pork shoulder, black bean - guajillo mole, béarnaise, arugula, jasmine rice & toasted sesame

TEQUILA BREAD PUDDING

toffee, tequila, caramel, vanilla ice cream

PRIVATE DINING DINNER

GALÁPAGOS 64⁹⁵

FOUR COURSE PACKAGE

family style appetizers

EMPANADAS

flaky golden-brown savory latin pastries

choice of

CAESAR

heart of romaine, caesar dressing, parmesan & garlic herb crostini

choice of

SEA BASS CHILENO

south american sea bass, achiote grilled shrimp, guajillo sauce, arroz con rajas, citrus salad

choice of

TRES LECHES

the original soaked in sweet vanilla laced cream then topped with italian meringue

LOBSTER CORNDOGS

house made lobster sausage, carnival style corndog batter & lemon chardonnay aioli

VUELVE *a la* VIDA

shellfish lime broth with lobster, shrimp & mussels, grape tomato, red onion, tarragon & grilled rustic bread

THE CHURRASCO 8oz

8 oz of our signature center cut beef tenderloin, chimichurri seasoned & chargrilled with fingerling potato, grilled vegetables & béarnaise sauce

DELIRIO *de* CHOCOLATE

chocolate truffle cake, hazelnut chocolate mousse, chocolate ganache, chocolate meringue

CEVICHE FLIGHT

AHI TUNA coconut, crispy onion, peanut, jalapeño, cilantro

SALMON pineapple, toasted sesame, cilantro, red onion, rice croquette

MIXTO rainforest tilapia, gulf shrimp, avocado, red onion, cilantro, jalapeño

CERDO RELLENO

achiote rubbed pork tenderloin stuffed with cilantro tamalito, topped with jumbo lump crab meat, jumbo shrimp, roasted tomato, avocado, habanero beurre blanc

ALFAJORES

miniature melt-in-your-mouth dulce de leche cookie sandwiches

MACHU PICCHU 69⁹⁵

FOUR COURSE PACKAGE

family style appetizers

CHICKEN FRIED QUAIL

semi boneless quail breast & drumstick 'knots' with toasted sesame & brown butter mole

choice of

CAESAR

heart of romaine, caesar dressing, parmesan & garlic herb crostini

choice of

PARGO AMERICAS

corn crusted snapper, popcorn crema, mushroom, tarragon

choice of

TRES LECHES

the original soaked in sweet vanilla laced cream then topped with italian meringue

CRAB FINGERS

tamale corn husk smoked, jalapeños, scallions, lemon butter & yuca puffs

VUELVE *a la* VIDA

shellfish lime broth with lobster, shrimp & mussels, grape tomato, red onion, tarragon & grilled rustic bread

THE CHURRASCO 8oz

8 oz of our signature center cut beef tenderloin, chimichurri seasoned & chargrilled with fingerling potato, grilled vegetables & béarnaise sauce

DELIRIO *de* CHOCOLATE

chocolate truffle cake, hazelnut chocolate mousse, chocolate ganache, chocolate meringue

SMOKED LAMB LOLLICHOPS

grilled smoked baby lamb chops, panca chili marinade, yuca fries

CERDO RELLENO

achiote rubbed pork tenderloin stuffed with cilantro tamalito, topped with jumbo lump crab meat, jumbo shrimp, roasted tomato, avocado, habanero beurre blanc

TEQUILA BREAD PUDDING

toffee, tequila, caramel, vanilla ice cream

**OFF PREMISE
CATERING MENU**

CANAPÉS

PRICED PER PERSON

PACKAGE OF THREE 12.⁹⁵

PACKAGE OF FIVE 19.⁹⁵

PACKAGE OF SEVEN 26.⁹⁵

CEASAR

pan toasted crouton, romaine
& parmesan broth

CAPRESE PIPETTE

peeled teardrop tomato, basil,
buffalo mozzarella

AHI TUNA

tomato, avocado mousse,
sesame, corn tortilla

CORN SMOKED CRAB FINGERS

lemon butter, red pepper

POTATO CRUSTED CALAMARI

with roasted tomato salsa

GULF CRAB CAKES

with jalapeño remoulade

CEVICHE COPACABANA

peruvian blue tilapia, shrimp, avocado,
red onion, jalapeño, cilantro, tortilla

ANGEL WINGS

single bite chicken lollipops,
habenero brown butter, blue cheese

PORK CUBAN

achiote braised pork, smoked ham,
pickles, provolone, smoked mustard

CHICKEN BASIL EMPANADAS

ají amarillo, basil, pecans & huancaína sauce

CHURRASCO BITES

beef tenderloin, chimichurri,
pickled onion, béarnaise

BEEF EMPANADAS

sultana raisin, garlic,
smoked spanish paprika

TRES LECHEs

vanilla laced sponge, italian meringue

ALFAJORES

peruvian shortbread cookies,
dulce de leche

CHOCOLATE CHIP COOKIES

brownie chocolate chunks

CHURROS

cinnamon, sugar, hot chocolate

CARAMAÑOLA

LOBSTER CORNDOGS

house made lobster sausage,
corn dog batter with a
lemon chardonnay aioli

CRACKER JACK MOUSSE

almond praline, sweet corn mousse,
lemongrass chantilly,
baked corn husk meringue, cajeta
gluten free

PINEAPPLE MACARON

minimum of 25 guests required for stations

COLD STATIONS

SHRIMP COCKTAIL 12.⁹⁵

jumbo poached gulf shrimp with horseradish cocktails sauce jalapeño remoulade & wasabi cream

CEVICHE 14.⁹⁵

peruvian blue tilapia, gulf shrimp & avocado; tuna with coconut granola & coconut cream; salmon with pineapple & toasted sesame served with plantain & tortilla chips

RAW BAR 16.⁹⁵

fresh shucked oysters, king crab, jumbo shrimp & ceviche served with cocktail sauce, horseradish & jalapeño mignonette

CHEESE DISPLAY 9.⁹⁵

assorted locally made cheese with crackers & bread sticks, mason jars of preserves, honey, candied nuts

HOT STATIONS

PASTA MIO 12.⁹⁵

choice of gemelli, parppardelle & cheese ravioli with marinara, smoked alfredo & bolognese, chicken, shrimp & italian sausage with chili flake, parmesan herbs

SLIDER SELECTION 9.⁹⁵

mini burgers of house ground beef tenderloin, bacon, avocado & pico de gallo; plantain crusted chicken, black bean & smoked panela; & quinoa falafel patty with cucumber tzatziki sauce all on house made sweet sourdough bun

EMPANADAS 10.⁹⁵

combination of ground tenderloin, caramelized onion & smoked paprika; roasted chicken with basil & candied pecans; shrimp with heart of palm & sherry cream; & spinach parmesan with cilantro cream & peruvian pepper sauce

PAELLA 16.⁹⁵

custom selection of beef, chicken, shrimp & spanish chorizo with seasonal vegetables, saffron rice & garlic ajillo butter

ANTICUCHO SKEWERS 16.⁹⁵

grilled skewers of peruvian pepper marinated beef tenderloin, chicken & market vegetables with mild onion jalapeño crema & pisco peppercorn sauce

NACHO BAR 8.⁹⁵

charred house made tortilla chips, texas beef chili, chipotle braised chicken, queso, sour cream, pico de gallo, onion - cilantro relish & pickled jalapeño

PLATED SOUPS & SALADS

POTATO LEEK 9.95

chive, bacon tempura, port reduction

CHICKEN TORTILLA 10.95

poached chicken meatballs,
tortilla, tomato & green onion
in light chicken broth

CORN POBLANO 9.95

toasted spiced pumkin seeds

TOMATO BASIL 9.95

tomato basil concasse, herbed crouton

GUMBO 12.95

poached shrimp, white fish,
basmati rice, green onion

BLACK BEAN 9.95

black bean soup, tortilla crisps,
crème fraîche, cilantro-onion relish

MIXED GREENS 9.95

organic greens, heart of palm,
tomato, red onion, cilantro dressing,
cotija cheese

CAESAR 9.95

hearts of romaine, caesar dressing,
fresh baked parmesan croutons,
grilled lemon

CAPRESE 10.95

peeled yellow & red tomato, marinated
mozzarella, basil & panko gremolata

PLATED ENTRÉES

CHICKEN AL AJILLO 25^{.95}

grilled chicken breast, roasted garlic, tomato, green scallions, lemon butter with yuca

POLLO ENCAMISADO 25^{.95}

plantain crusted chicken, roasted tomato, seared panela cheese & purée of spicy-smokey black bean sauce, crema fresca

CARNITAS 25^{.95}

crispy pork carnitas, avocado, radish, criollo peppers & onion, tomatillo sauce

LOMO SALTADO 26^{.95}

peruvian stir fried beef tenderloin with peppers, onion, yuca fries

GRILLED MAHI MAHI 25^{.95}

with achiote grilled shrimp, black bean & shrimp velouté, fried pickled okra & mascarpone mashed potatoes

SHRIMP AL AJILLO 24^{.95}

pan roasted garlic shrimp, scallions, tomato, yuca, lemon butter

PAN SEARED SNAPPER 28^{.95}

pan roasted gulf coast red snapper, peeled grape tomato, basil & habanero citrus beurre blanc

CHURRASCO 39^{.95}

center cut beef tenderloin, chimichurri, pickled onion & béarnaise

PLATED DESSERTS

TRES LECHEs 11^{.95}

our tres leches cake is soaked in a sweet vanilla laced cream then topped with a decadent meringue italiano

FLAN DE QUESO 11^{.95}

velvety cheese crème caramel, with caramel sauce & dulce de leche mousse

DELIRIO *de* CHOCOLATE 11^{.95}

chocolate truffle cake, hazelnut chocolate mousse, chocolate ganache, chocolate meringue

COCONUT VACHERIN CAKE 11^{.95}

coconut sponge cake with layered coconut pastry cream, toasted coconut, baked coconut meringue & carrot ginger coulis

ALFAJORES 11^{.95}

melt-in-your-mouth dulce de leche short bread cookies

CRACKER JACK MOUSSE 11^{.95}

almond praline, sweet corn mousse, lemongrass chantilly, baked corn husk meringue, cajeta
gluten free

CARVING STATIONS

SMOKED TURKEY BREAST yeast rolls, corn stuffing, ginger cranberry, green peppercorn sauce	140 serves 25
WHOLE ROASTED PIG sweet sourdough rolls, pickled onion, cilantro, black beans, red pepper remoulade	340 serves 25
BEEF BRISKET chipotle bbq sauce, smoked mustard, honey mustard potato salad	175 serves 25
SMOKED BABY BACK RIBS tamarind guajillo glaze, sesame, scallion & fried rice	240 serves 25
BEEF TENDERLOIN yeast rolls, béarnaise sauce, chicmichurri, pickled onion	325 serves 25

BUFFET

1

SALAD

ENTREE GROUP A - CHOOSE ONE

SIDE GROUP C - CHOOSE TWO

32 PER PERSON

2

SALAD

ENTREE GROUP A - CHOOSE TWO

SIDE GROUP C - CHOOSE TWO

DESSERT - CHOOSE ONE

45 PER PERSON

3

SALAD OR SOUP

ENTREE GROUP A - CHOOSE ONE

ENTREE GROUP B - CHOOSE ONE

SIDE GROUP C - CHOOSE ONE

SIDE GROUP D - CHOOSE ONE

DESSERT - CHOOSE TWO

52 PER PERSON

4

SALAD OR SOUP

ENTREE GROUP A - CHOOSE ONE

ENTREE GROUP B - CHOOSE TWO

SIDE GROUP C - CHOOSE TWO

SIDE GROUP D - CHOOSE TWO

DESSERT - CHOOSE THREE

65 PER PERSON

SALADS

mixed greens
caesar
caprese
cucumber
tomato

ENTRÉES (group a)

chicken al ajillo
bahía chicken
plantain crusted
chicken
chicken jalapeña
chicken brochette
pan roasted chicken
carnitas
lomo saltado
filete con hongos

ENTRÉES (group b)

grilled salmon
shrimp al ajillo
pan seared
sea bass
smoked lamb chops

SIDES (group c)

jasmine rice
cilantro rice
black beans
mascarpone potato purée
cracked fingerling potato
grilled vegetables

SIDES (group d)

guacamami
ceviche copacabana
paella rice
yuca fries
grilled asparagus
plantain maduros
blue cheese mac & cheese
spinach ricotta gnuddi
vegetable lasagna
empanadas
corn poblano arroz
quinoa pilaf

DESSERTS

tres leches
delirio de chocolate
tequila bread
pudding
alfajores
pineapple macaron
cracker jack mousse