

# *Latin Menu*

## *Salads* (Choice of one)

### **Tossed Salad**

*Lettuce, Tomatoes, Cucumbers, Celery, Croutons, Red Onions, Radishes*

### **Caesar Salad**

*Romaine Lettuce, Croutons with Caesar Dressing*

### **House Salad**

*Arugula, Cherry Tomatoes, Tossed with Red Wine Vinegar*

### **Additional Dressings**

*Latin House Dressing (Raspberry Vinaigrette); House Dressing (Olive Oil, Lemon Juice & Zest, Pepper)*

## *Appetizers* (Choice of four)

Taquitos (Beef or Chicken) with Sour Cream, Guacamole or Salsa, Chili Poppers (Cheddar or Sour Cream) Nacho Chips with Cheese Sauce and Salsa, Quesadilla Slices (Pork or Chicken) with Guacamole or Sour Cream, Fried Cheese Balls, Chicken Wings (BBQ, Spicy Cilantro or Regular) Served with Celery Sticks and Sour Cream, Fried Tortillas (Plain or Cinnamon Sugar) with Dipping Sauce

## *Main Course* (choice of four Buffet Style)

### **Pollo Guisado (Stewed Chicken)**

*Whole bone in chicken cut into pieces in a traditional Latin sauce served with potatoes*

### **Carnie Guisada (Beef Stew)**

*Cubed beef served with potatoes and/or carrots served in traditional Latin sauce*

### **Pork Guisado (Pork Stew)**

*Tender cuts of pork served with potatoes in traditional Latin sauce*

### **Pernil**

*Pork shoulder roasted to perfection in traditional Latin sauce*

### **Beef Secina**

*Tenderized sliced beef with caramelized onions and fresh garlic*

### **Lasagna (Traditional)**

*Meat or Vegetarian*

### **Shrimp Alfredo (Traditional)**

**Lomo Saltado**

*Thinly sliced beef or chicken with peppers, caramelized onions served over fried potatoes and a side of rice*

**Beef Barbacoa**

*Vegetable Choices*

Arroz con Gandules (Yellow Rice), Arroz Blanco (White Rice),  
Tostones (Fried Green or Yellow Plantains),  
Escabeche (Sliced Boiled Green Bananas with Raw Onions),  
Fresh Grilled Vegetables, Asparagus