



Events Menu

Para Picar

SEAFOOD CEVICHE

AJI AMARILLO / PERUVIAN CHOCLO /
MICRO CILANTRO / RED ONIONS

TOSTONES

VACA FRITA / PICO DE GALLO /
CILANTRO AIOLI

KOREAN STYLE SAUTEED BRUSSELS SPROUTS

BACON / FRIED WONTON

ISLAS CANARIAS CROQUETAS

HAM / CHICKEN / FISH

MAC N' 3 CHEESE

AJI AMARILLO / CARNE ASADA / BACON /
SCALLIONS

BLACK BEAN HUMMUS

PICO DE GALLO / MARIQUITA SCOOPS

ARROZ CON POLLO FRITTERS +\$2/PP

AJI AMARILLO MAYO / PICO DE GALLO / SCALLIONS

CEVICHE VERDE +\$3/PP

TUNA / SALSA VERDE / WAKAME SALAD

"From The Wok"

LOMO SALTADO FRIED RICE

HOMEMADE SHOE STRING FRIES

CUBAN FRIED RICE

SHRIMP / MADUROS / PINEAPPLE /
CILANTRO AIOLI / FRIED EGG / SCALLIONS

VACA FRITA 'JAPCHAE'

GLASS NOODLES / BOK CHOY / ZUCHINNI /
CARROTS / SCALLIONS / SESAME SEEDS

VEGETABLE FRIED RICE

SHAVED BRUSSELS / SEASONAL VEGGIES & PEPPERS /
BEAN SPROUTS / RED ONIONS / BOK CHOY

"DAK GALBI" STYLE CHICKEN FRIED RICE

PINEAPPLES / SEASONAL VEGGIES / MADUROS /
SESAME SEEDS / SPICY GOCHUJANG /
HAITIAN PIKILZ

Wood Burning Oven

PIZZAS

BRAISED OXTAIL / MUSHROOMS / CARAMALIZED ONIONS / HONEY / GOAT CHEESE / PONZU ARUGULA SALAD

VACA FRITA / MOZZARELLA / CAMELIZED ONIONS / CILANTRO

MOZZARELLA / TOMATO SAUCE / BASIL

HAWAIIAN CHICKEN / 3 CHEESE SAUCE / PINEAPPLE / BACON / SCALLIONS

PROSCUITTO / MANCHEGO / SWEET POTATO / TRUFFLED HONEY

Lean & Green

**ADD: GRILLED CHICKEN / CHURRASCO /
SALMON / SHRIMP / SPICY PORK**

MEDITERRANEAN SALAD

SPRING MIX / SUNFLOWER SEEDS /
ROASTED RED PEPPER / SUNDRIED TOMATOES /
FETA CHEESE / GRAPES / MEDITERRANEAN DRESSING

KALE CAESAR SALAD

RED ONIONS / CHERRY TOMATOES /
HOMEMADE CAESAR DRESSING /
CUBAN BREAD CROUTONS / BUFFALO
FRIED CHICKEN BREAST

Larger Plates

FINKA “KFC”

KOREAN FRIED CHICKEN / SPICY GOCHUJANG /
BONIATO BREAD

OXTAIL IN MERLOT REDUCTION

WILD MUSHROOM RISOTTO

ANGUS CHURRASCO

SWEET POTATO MASH / GREEN BEANS /
ASIAN CHIMICHURRI

MASITAS DE PUERCO “CAMPO TRAY”

WHITE RICE / BLACK BEANS / MADURO

FRESH SALMON

BOK CHOY / DUCK BACON / PINEAPPLE /
RED PEPPERS

SMOKED BRISKET

SPANISH BONIATO MASH / SCALLIONS /
BOURBON REDUCTION

Kid's Menu

SODAS INCLUDED

CHEESE PIZZA

MAC-N-CHEESE

GRILLED CHICKEN BREAST

6OZ CHURRASCO WITH TWO SIDES ADDITIONAL +\$4

Prices

(ALL PRICES ARE PER PERSON)

5 APPETIZERS \$21

2 APPETIZERS / 2 MAIN COURSE OPTIONS \$25

2 APPETIZERS / 3 MAIN COURSE OPTIONS \$28

KIDS MENU / 1 MAIN COURSE OPTION \$10

(FOR KIDS 12 AND UNDER)

APPETIZERS CHOOSE FROM:

“PARA PICAR” (SERVED FAMILY STYLE)
ADD EXTRA APPETIZER +\$3/PP

MAIN COURSE CHOOSE FROM:

“FROM THE WOK,
WOOD BURNING OVEN, LARGER PLATES &
LEAN AND GREEN” (SERVED INDIVIDUALLY)

INCLUDED:

WATER, UTENSILS, PRIVATE AREA
(FOR 60+ GUESTS), WAITERS / BUSBOYS
FOR PARTIES LESS THAN 60 GUESTS - RESERVED AREA

NOT INCLUDED IN PACKAGE PRICE:

TAX & TIP NOT INCLUDED- 20% TIP IS SUGGESTED

DESSERT FEE: \$.75 PER PERSON

CORKAGE FEE: \$15 PER 750ML BOTTLE

NO OUTSIDE FOOD ALLOWED

(EXCEPT DESSERT AND WINE / CHAMPAGNE BOTTLES WITH FEE)

SOFT DRINKS

\$2.00 PER PERSON (MUST APPLY TO WHOLE PARTY)



Libations

Pitchers

\$36

BEER SANGRIA

SERVES 5 FULL GLASSES
(MADE WITH BEER INSTEAD OF WINE)

Unlimited Mimosas

\$15 PER PERSON

Cocktail Fountain

\$80

SERVES 10 COCKTAILS

Party Cocktails

\$6 PER PERSON PER ROUND

(CHOOSE 2 TO APPLY TO ENTIRE PARTY)

OLD FASHIONED

MOSCOW MULE

MOJITO

PISCO SOUR

SPICY TEQUILA & HIBISCUS COCKTAIL

Beer & Wine Packages

\$25 (2 HOURS) / PER PERSON

\$32 (3 HOURS) / PER PERSON

INCLUDES: SOFT DRINKS, BEERS ON TAP,
MERLOT, CABERNET, PINOT GRIGIO

Open Bar

\$30 (2 HOURS) / PER PERSON

\$40 (3 HOURS) / PER PERSON

INCLUDES:

- SOFT DRINKS
- SIGNATURE COCKTAILS FROM MENU
- ANY COCKTAIL MADE WITH: OLD FORESTER BOURBON,
DON Q RUM, LEBLON CACHACA, SOLBESO,
MARTIN MILLER'S GIN, MONKEY SHOULDER SCOTCH,
EL JIMADOR TEQUILA, KAPPA PISCO, RON ATLANTICO RUM,
WODKA VODKA
- BEERS ON TAP
- MERLOT, CABERNET, PINOT GRIGIO

Premium Open Bar

\$50 PER PERSON

INCLUDES:

- SOFT DRINKS
- SIGNATURE COCKTAILS FROM MENU
- ANY COCKTAIL MADE WITH: MIDDLE SHELF
- BEERS ON TAP
- BOTTLED BEER
- ALL WINE

Corkage Fee

\$15 PER 750ML BOTTLE OF WINE OR CHAMPAGNE