



GROUP APPETIZER MENU

TIER 1 25 pieces \$35.00 / 50 pieces \$70.00

please select one of the following

arepas- venezuelan cornmeal biscuits, pineapple-piquillo pepper salsa

chorizo- house made pork chorizo, chimichurri

causa a mi manera- peruvian potato balls, grilled calamari, aji amarillo, don alfonso olive aioli, plantain chips

risotto balls- organic bolivian quinoa, shitake, romesco salsa, marcona almonds

ropa vieja del pastor- slow-braised pork shoulder, guajillo-pasilla chiles, plantain chips

TIER 2 25 pieces \$50.00 / 50 pieces \$100.00

please select one of the following

ceviches- *all types of ceviche are served in endive boats*

peruvian- red snapper, aji limo, cilantro & andean cornnuts

hondurian- mexican yellowtail, orange & lime juices, red bell pepper, ginger

del caribe- wild australian butterfish, piquillo peppers, citrus marinade

a la mexicana- tombo tuna, pineapple, aji amarillo, achiote oil, avocado

arepas con ropa vieja- cornmeal biscuits, topped with slow-braised pork shoulder

tiger prawns- corn-goat cheese crème, maseca chips

tiger prawns - spicy sofrito puree, house-made tortilla chips

yuca gnocchi – sautéed mushrooms, andean black mint pesto, tortilla chips

anticuchos – free range chicken breast skewers, aji panca marinade

chicken strips – **quinoa encrusted**, romesco salsa, marcona almonds

**catering orders must be confirmed 24 hours in advance*

TIER 3 25 pieces \$70.00 / 50 pieces \$140.00

please select one of the following

fish tacos- jerked red snapper, brazilian mango, serrano-tomatillo salsa

tiradito de corvina- corvina sea bass, crema de rocoto, lemon-agave salsa, endive boats

scallop cakes- spicy poblano peppers, citrus crème fraiche, plantain chips

empanadas- *these pastries are available with the following fillings:*

peruvian- grilled chicken, huacatay (black mint) & queso fresco

caribbean- ground pork, green olives, golden raisins, cinnamon mojo

sweet potato- curry sweet potato, shitake mushrooms, coconut milk

vegetarian- heart of palms, new york white cheddar, aji amarillo, grana padano

churrasco- grilled sirloin strips, chimichurri salsa, yuca chip

peruanitos- peruvian mini-burgers, encebollado, house-made focaccia

SNACKS PLATTERS

sweet potato chips, plantain chips or yuca fries, assorted dipping sauces

SMALL PLATTER 25.00 (approx 10 people)

LARGE PLATTER 50.00 (approx 25 people)

CHEESE & CHARCUTERIE PLATTERS

quadratto perfette- farmers sheep, italy

tetilla- soft cow milk, spain

garrotxa- hard goat, ash rind, spain

manchego- semi-hard sheep, spain

tartuffo- truffled sheep's milk, italy

chorizo de soria- paprika, sea salt & spices

leon herradura- smoky Spanish chorizo

salametto- local salami from Berkeley, ca

salame nostrano- spicy salami, california

jamon serrano- 18 month cured, spain

SMALL PLATTER- selection of four - 120.00 (approx 10 - 15 people)

LARGE PLATTER - selection of six - 240.00 (approx 20 - 25 people)

DESSERTS BITES 25 pieces \$35.00 / 50 pieces \$70.00

alfajores- south american butter cookies filled with dulce de leche

chocolate buñuelos- triple chocolate fritters, cinnamon sugar, vanilla crème anglaise

tres leches- classic tres leches, crème, seasonal fruit

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