



## CATERING MENUS

We have created some of our best selections of our “Nuevo Latino” and continental cuisines. Our chef also welcomes requests for customized menus which can be modified and tailored to your specific needs.

We offer a full range of catering services for parties, corporate events and wedding banquets. All dishes are prepared to order using only the finest and freshest ingredients.

In keeping with our philosophy that each client and event we cater to is unique and deserving of special attention, we do not quote prices on the menus. Instead, we prefer to treat you and your event as an exclusive celebration, while your taste selections and requirements are of our utmost priority.

# Catering and Private Party Planning Guide

## Reserving an Event Date

We are happy to hold tentative dates for you with a credit card. Any booking without credit card information is considered tentative. In the event that you need to cancel your function, you will be charged \$250.00 (one month before), \$ 300.00 (two weeks before), \$375.00 (one week before), \$500 (less than a week).

## Menu & Guest Guarantees

We will need your pre-selected menu 1 week prior to your event, and guarantee the number of guest attending your event 4 working days prior to the event. This number will be considered your guarantee for which you will be charged even if fewer guest attend.

- Selection of menus is not limited to the items listed. We will gladly create menus and arrange specialty items, buffets, or themes to suit your occasion.
- Menu Prices do not include tax, service charge, and alcohol surcharge. Please add 8.25% sales tax, 20% Gratuity, and appropriate alcohol surcharges required by law to all Food and Beverage items.

## Delivery

Delivery is available for charges starting at \$100.00. Delivery includes set-up fee and chaffing dishes.

## Servers and Bartenders

Servers are available at \$25/hr and bartenders are available at \$28/hr. There is a minimum 5 hour charge for bartenders and servers

## China & Silverware

Upon request, we provide complimentary disposable place-settings for your guests, consisting of napkins, heavy-duty plastic cutlery, and a dinner plate. Beverage cups available upon request. China and Silverware available for an additional \$2.50 per person (Includes dinner plate and silverware). Glassware can be provided for an additional charge.

## Rentals & Additional Charges

Napkins, Linens, Audio Visuals, Valet Parking, Security, Tables, Chairs, Glassware

## Sampling

Food samples can be done, after contract has been signed, and requires a 50% deposit  
All deposits are non-refundable.

# Hors D'oeuvres

Delicious bite-size morsels, perfect for any event.

Can be served buffet style or passed on trays.

## Hot Selections

### **Our Signature Argentinean Empanadas**

Beef, chicken, and guava with  
goat cheese served with three sauces

Two sizes- mini or regular

### **Bacon Wrapped Scallops**

Sea scallops and bacon baked  
to perfection

### **Chicken Strips your way:**

**Blackened-** with honey mustard

**Mayan-** with mango relish

**Oriental-** with honey soy sesame

### **Cantina Shrimp**

Jumbo shrimp on a skewer finished  
with Chipotle BBQ sauce and avocado relish

### **Rafa's Stuffed Shrimp**

Monterey jack, jalapeño  
rolled in bacon mini

### **Fried Coconut Shrimp**

Shrimp rolled in a coconut flake,  
fried to a golden brown

### **Crab Cakes**

With roasted red pepper sauce

Two Sizes- mini or regular

### **Central American Taquitos**

Brisket meat, fresh queso, BBQ and  
chipotle in a corn tortilla fired to perfection

Served with condiments

### **Meatballs**

Handmade by us, not by grandma

**Colombian Bites**

Fillet mignon coated in coffee grounds,  
Served over mango BBQ sauce  
and chile con queso.

**Cuban BBQ Ribs**

Served with guava BBQ sauce

**Baby Lamb Chops**

Domestic baby lamb chops,  
Marinated and grilled to perfection

**Shish Kabobs**

Marinated chicken, beef, shrimp or pork  
Two Sizes- mini or regular

**Chicken Wings**

BBQ, Buffalo Style or just plain

**Fiesta Tamales**

Crabmeat, spicy rajas,  
and black bean spinach

**Fried Plantains**

Served with sour cream

**Grilled Vegetables**

Drizzled with an olive  
oil garlic sauce

**Imported Brie**

Wrapped in puff pastry and  
baked to a golden brown  
Garnished with fresh apples slices  
Two Sizes- Small (12 people),  
Large (24 people)

**Jalapeño Poppers**

Fired to a golden brown,  
cheddar or cream cheese

**Stuffed Mushrooms**

Spinach and feta, sausage  
and cheese, or spicy crab

**Mayan Crusted Asparagus**

Tortilla crumbs on fresh  
asparagus

**Mini-Arepas**

Corn meal cakes

**Mini-Pupusas**

Spinach and goat cheese,  
or pork-tenderloin

**Quesadillas**

Smoked chicken, beef,  
shrimp, vegetarian or three cheeses

**Cold Selections**

**Fruit and Cheese Display Mirror**

Assortment of domestic  
or imported cheese

**Melon Wrapped in Prosciutto**

An elegant tradition  
Event pleaser

**Vietnamese Spring Rolls**

Light fare

**Egg Rolls**

Vegetarian or shrimp

**Whole Smoked Salmon Mirror**

Toasted baguettes and  
Traditional condiments

**Shrimp Cocktail**

From the gulf

**Sliced Tomato**

With buffalo mozzarella  
Drizzled with a balsamic  
Vinaigrette and fresh basil

**Roast Beef**

With Horseradish Sauce  
On silver dollar rolls

**Duck Pate**

Served with crackers

# Entrée Selections

All Entrees are served with your choice of any two (2) of the following:

dirty rice  
fiesta rice  
white rice  
Florentine rice  
goat cheese potatoes  
mashed potatoes  
sweet mashed potatoes

red boiled potatoes  
scalloped potatoes  
choice of pasta  
plantains  
mixed vegetables  
green beans  
corn

grilled zucchini and  
yellow squash  
black bean  
refried bean or black  
refried beans  
charro beans

## Caribbean Chicken

Chicken breast broiled, served over pineapple salsa and topped with tumbleweed tortilla and avocado relish.

## Chicken Pasta al Pesto

Penne tossed with strips of smoked chicken breast, in a light creamy pesto sauce with fresh tomatoes and green peas.

## Chicken San Antonio

Boneless breast of chicken, grilled to perfection, topped with BBQ sauce and melted cheddar cheese

## Chicken Fiesta

Boneless breast of chicken grilled to perfection, served over queso sauce, topped with Colby Jack cheese and Pico de Gallo.

## Chicken Picatta

Sautéed boneless breast chicken finished with a light chick stock, fresh lemon juice, white wine & Parsley.

## Homemade Baked Lasagna

Italian sausage, ground beef, layered with a zesty tomato sauce, ricotta & mozzarella cheese.

## Chicken Italiano

Chicken Breast stuffed with spinach, ricotta, parmesan & fresh herbs. Served with tomato basil sauce.

## Jalapeño Chicken

(Not as hot as it sounds!) Fresh boneless breast of chicken grilled, topped with a mozzarella jalapeño mix and tumbleweed tortillas, all over zesty queso sauce.

### **Chicken Piñata**

Boneless Breast marinated in jalapeno honey lime.  
Served over black bean sauce, opened with melted Swiss cheese  
and garnished with melon relish, tumbleweed tortillas, chips & salsa.

### **California Chicken Quesadillas**

Flour tortillas with melted mozzarella, domestic sliced mushrooms,  
fresh boneless chicken breast and bacon create a delicious quesadilla.

### **Chicken Belize**

Boneless breast of chicken, marinated in jalapeño juice,  
grilled over an open flame, served over pineapple salsa  
and topped with sweet Texas sautéed onions.

### **Grilled Chicken Parmesan**

Breast of chicken, grilled and topped with a zesty marinara sauce.

### **Grilled Chicken Eggplant Parmesan**

Boneless breast of chicken, grilled, topped with a fried eggplant,  
finished with a tomato basil sauce and melted mozzarella.

### **Chicken Fried Steak**

Texas favorite traditional style.

### **Chicken Fried Chicken**

Boneless breast of chicken, deep-fried in a light  
coating to a golden brown.

### **Caribbean Broil**

Lean skirt steak with our chef's secret seasonings,  
broiled to perfection served over a light sherry wine soy sauce,  
topped with avocado relish and tumbleweed tortillas.

### **London Broil**

Flank steak broiled to perfection,  
sliced and served over a bordelaise sauce.

**Texas Pork Stew with Green Stew with Green Chili's**  
Chunks of Texas pork, sautéed with secret  
seasonings and tomatoes, finished in green chilies tomatillo sauce.

### **Pork Roast Apples**

Sliced of roasted pork, laced with gravy.  
Served with potatoes, cinnamon apples & a veggie.

### **Plantain Relleno**

A plantain bake, then stuffed with lean seasoned ground beef,

on top of refried beans, garnished with lettuce,  
tomatoes, onions, cheese and sour cream.

### **Homemade Spinach Lasagna**

Layers of noodles, fresh spinach, ricotta & mozzarella cheese,  
baked to perfection & topped with our homemade marinara sauce.

### **Mexican Beef Lasagna**

Fresh lean ground beef with special seasonings,  
bake to perfection and finished with a light brown sauce.

### **Cisco Chicken**

Fresh marinated boneless breast, grilled on an open flame,  
served over wilted spinach, onions & our homemade queso sauce.  
Topped with melted Colby Jack cheese.

### **Chicken Florentine**

Boneless breast of chicken, sautéed on butter,  
topped with a creamy Florentine sauce.

### **Chicken Calvados**

Boneless breast stuffed with sliced apples baked to perfection,  
topped with apple liquor sauce.

### **Pincho Mixto**

A Honduras original. Assorted cuts of beef, chicken, pork & chorizo  
grilled on a spear.  
Served over rice with black beans & fresh queso

### **Mayan Chicken**

Fresh boneless chicken breast lightly coated with tortilla crumbs,  
pan fried to a golden brown,  
served over homemade queso and laced with a mango fruit relish.

### **Medallion of Beef Colombia**

4 oz. Medallion of filet mignon, coated with fresh roasted ground coffee,  
seared on a hot skillet, served over a mango BBQ sauce.

### **Seafood Enchiladas**

Two red tortillas filled with Mexican gulf shrimp, flaky sweet crabmeat,  
Colby jack mix and Rafa's secret seasonings.  
Topped with a roasted poblano sauce, more cheese and baked to perfection.

### **Spinach Enchiladas**

Two corn Tortillas, filled with spinach  
and goat cheese , topped with marinara sauce  
and mozzarella cheese

### **Chimichurri Strip Steak**

7 oz. Strip steak, grilled on an open flame,  
served with homemade garlic Chimichurri sauce.

### **Roatan Crab Cakes**

White lump crabmeat cakes pan-fried to perfection,  
served over roasted red pepper sauce and laced.

### **Honduras Roast Pork**

Tender pork slices, baked to perfection,  
served over a tasty banana jalapeño dressings, laced with pork gravy.

### **Carving Station**

*Requires a carver fee of \$50/hr per Carving Chef*

*Roasted Turkey Breast- cranberry sauce, mayonnaise & mustard, silver dollar rolls*

*Sugar Baked Pit Ham- gourmet mustards, silver dollar rolls*

*Roasted Inside Round of Beef- creamy horseradish sauce, mayonnaise and mustard, silver  
dollar rolls*

*Chilled Tenderloin of Beef- Horseradish sauce, béarnaise sauce, silver dollar rolls*

*Roast Pork*

## Try our "Nuevo Latino" Seafood y Mas Catering

# PIQUEOS

### *Shrimp Cocktail*

Jumbo shrimp served with a passion fruit cocktail sauce over crabmeat zucchini relish

### *Escargots*

Finished our way on a ceramic plate, topped with poblano garlic butter Covered with puff pastry, baked to a golden brown.

### *Mussels al Mojo de Ajo*

Black domestic mussels in fragrant garlic oil, fresh parsley, squeezed lemon juice with coconut bread for dipping

### *Anticuchos de Pescado*

White fillet of fish skewered and marinated in a Peruvian adobo. Finished on a hot grill, garnished with red onion corn relish, and green Peruvian ají mounted on fried yuca

### *Chicharrones de Calamar*

Calamari dusted in corn flour fried to golden brown, served with a tamarindo aji-pepper sauce

### *Salmon or Tuna Carpaccio*

Alaskan Salmon drizzled with grapefruit lime, olive oil, stuffed olives, and caper berry. Garnished with red onion relish.

### *Conchitas a la Parmesana*

Peruvian scallops broiled in parsley and garlic butter topped with parmesan cheese

### *Oyster's Rockefeller*

Half a dozen of selected oysters, topped with creamy spinach, baked to perfection and finished with a roasted poblano hollandaise

# CEVICHEs FRESCOs

## *El Coco Loco*

Mixture of pineapple, coconut milk,  
spearmint and fresh aji tuna

## *Borracho*

Fresh flounder marinated with our seasonings and  
premium tequila served jicama pico de gallo garnished with red onions

## *Don Mamon Salmon*

Fresh salmon tossed with lychees  
and lemon-lime olive oil

## *Red Devil*

Snapper in a tomato and avocado salsa  
with a touch of Serrano peppers

## *Sesame Tiradito Lettuce Wraps*

Choice of: tuna, salmon, or snapper in a sour orange marinade,  
red onion, cilantro and chive flowers

## *Machu Pichu*

The Andes true tiradito: flounder, octopus, sweet potato,  
red onion, cilantro and choclo

## *Tuna Caribeña*

Sushi grade Tuna sliced and tossed with coconut dill sauce  
served on a bed of cucumber and papaya relish

## *Mango Salmon*

Tossed with olive oil, grapefruit juice, and fresh mango,  
cilantro and red onions

## *Latino Sashimi*

A Latin twist of sashimi grade fish served on top  
of a flavored cilantro or saffron rice.

## *Caribbean Ceviche*

Farm raised tilapia, red onion, diced tomato,  
cilantro fresh squeezed lemon lime, grapefruit juice.  
Served over a red sweet and sour cabbage with plantain chips.