

# El Meson

## Catering

### Grazing Menu - Family Style 4-Course

#### Passed Tapas (select two)

- Manchego Cheese Puffs - bread topped with spanish cheese, garlic, & onion
- Beef Empanadillas - beef and potato filled baked turnovers
- Salmon Empanadillas
- Coco Fish Bites
- Dip Chip Trio
- Peruvian Corn Bites

#### Mixed Salad with Tropical Mango Vinaigrette

#### Entree (select two or three options)

- Pescado Romesco – grilled fish and topped with a romesco sauce of almonds and paprika
- Cuban Pork con Mojo - pork tenderloin with onions and lime
- Pollo Saltado - grilled chicken prepared with onions, tomatoes, and potato wedge
- Pollo de Los Andes - grilled chicken sun dried tomatoes, artichokes, and parmesan cheese
- Carne Asada - grilled steak medallions sliced and served with chimichurri
- Steak Encebollado - beef medallions with onions and tomatoes
- Gallo Pinto - rice, black beans, cilantro, tomatoes, onions (vegetarian)
- Garbanzos con Espinacas - chick peas and spinach (vegetarian)

**Sides** (select two) saffron rice, garlic potato salad, shaved brussel sprouts spanish style, cuban black beans, stir-fried vegetables, papa choriadas - red potatoes with colombian cheese and green onion sauce, maduros -sweet plantains, yuca - fried cassava

**Desserts** (select one) dulce de leche con moras - home made caramel with blackberries and whip cream, flan, dulce de leche cheesecake, tarta de almendras - flourless chocolate torte, tres leches cake, churros

**Beverages** Coffee, soft drinks and iced tea

**Price per person: \$34 for two entrees, \$39 for 3 entrees**