



Latin Menu

Hors D'oeuvres (2 passed & 1 stationed) **(Additional appetizer selections upon request)**

Tropical Fruit Display

balanced display of freshly cut pineapple, cantaloupe, mango, & other seasonal tropical fruit garnished with delectable grapes & strawberries

Domestic Cheese Display

a delightful display of cheddar, colby, & pepper jack cheeses garnished with red grapes & served with an assortment of gourmet crackers

Balsamic Marinated Grilled Vegetable Display

a vibrant display of portabella mushrooms, zucchini, yellow squash, asparagus, & roasted red bell peppers marinated in a savory balsamic vinaigrette & grilled over an open flame

Jumbo Mushroom Caps

hand-stuffed with a creamy cheese & spinach mix

Additional \$per person Herbed Italian Sausage
Additional \$per person Jumbo Lump Crabmeat

Cuban Spring Rolls

roasted shredded pork, ham, & diced pickles wrapped in a thin pastry served with a Dijon mustard sauce

Tostones

crispy fried plantain medallions served with your choice of mojito, mayo-ketchup sauce, or avocado cream sauce

Additional \$per person Shredded Pork

Hand Crafted Crispy Beef Empanadas

served with a creamy garlic-cilantro sauce

Chicken Quesadilla Trumpets

a petite crispy cone shaped tortilla shell stuffed a mildly spicy mixture of smoked chicken, cheese, jalapeños, peppers, onions, & cilantro

Hand Breaded Coconut Chicken Tender

served with a whole grain honey mustard

Corn Fritters

roasted corn mix with a variety of cheeses & a hint of lime, battered & fried to perfection served with a chipotle aioli

Taco Bites

seasoned ground beef topped with cheddar cheese, tomatoes, sour cream & green onions in a phyllo cup

Carne en Palito

skewered beef with peppers & onions marinated in a citrus mojito



Latin Menu

Hors D'oeuvres Upgrades

Imported Cheese Display

a wide selection of cheese from not only around the country but also from around the world, served with gourmet olives & house-made flat breads
Additional \$per person

Ceviche de Camarones Shooter

baby shrimp marinated in lime juice accompanied with peppers, onions, scallions, & cilantro
Additional \$per person

Hand Breaded Coconut Shrimp

served with a Maui mustard sauce
Additional \$per person

Rellenos de Papa

potato dough stuffed with seasoned ground beef & covered in homemade bread crumbs
Additional \$per person

Salads (Choose One)

(Pre-set salad available for an additional \$per person)

Fresh Spring Mix Salad

Build-your-own salad with the choices of tomatoes, cucumbers, olives, mandarin oranges, croutons, raisins, & sunflower seeds accompanied with 2 dressings of your choice

Caesar Salad

sundried tomatoes, house-made seasoned croutons, parmesan cheese, & a creamy Caesar dressing

Tomato, Cucumber, & Red Onion Salad

marinated in an Italian vinaigrette

Ensalada de Aguacate y Piña (Avocado & Pineapple Salad)

a sweet, sour, & salty thrilling combination of avocado & pineapple over a bed of fresh romaine

Accompaniments (Choice of 3)

Sweet Corn Fiesta
Melange of Fresh Vegetables
Yucca topped with Garlic & Onions
Arroz con Gandules (yellow rice with pigeon peas)
Caribbean Fried Rice with Bacon & Green Onions

Roasted Red Bliss Potatoes
Whipped Garlic Mashed Potatoes
Oven Roasted Sweet & Red Potatoes
Platanos Maduro (sweet plantains)
Fresh Green Beans Amandine



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Entrees (Choice of 2)

Pernil Asado

slowly open roasted bone in pork shoulder seasoned with fresh garlic, spices & herbs served with a mojito sauce

Lomo de Cerdo Asado

open roasted pork loin seasoned with fresh garlic & spices topped with a light demi-glaze

Pechuga de Pollo a la Parilla con Pico de Gallo

boneless, skinless chicken breast lightly grilled & topped with a homemade Pico de Gallo

Pollo Asado

open roasted bone-in chicken seasoned with a blend of our in-house spices

Pollo Guisado Con Papas

bone-in chicken stew seasoned & cooked in a tomato sauce with fresh garlic, peppers, onions, cilantro & potatoes

Walkers Wood Jerk Chicken

boneless, skinless chicken breast marinated in Walkers Wood Jamaican Jerk Rub & grilled over an open flame topped with a fresh mango salsa

Entrée Upgrades

(replace 2nd entrée with a choice below)

Fresh Grilled Mahi Mahi

topped with mango salsa

Additional price per person depends on market price

Flank Steak Carving Station

Served with a Chimichurri sauce

Additional \$per person

RCC's Signature Tender Roast Beef in Au Jus

Slowly roasted beef seasoned with a blend of spices and cooked for 12 hours to perfection

Additional \$per person

Filete de chillo en Salsa de tomate

Additional price per person depends on market price

Pork Tenderloin Carving Station

served with a creamy Dijon marsala sauce

Additional \$per person

Paella

made with chicken, pork and seafood. chicken & pork cooked with onions & garlic followed by a parade of seafood and vegetables mixed in Saffron rice

Additional \$per person

Served with an Assortment of Freshly Baked Rolls or Cuban Bread & Whipped Butter



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Coffee Station

(upgrades are available upon request)

Display consisting of elegant stainless-steel coffee pots accompanied with sugars & creamers (regular & french vanilla).
Signage for the table included.

Beverages

Sweet Tea

Unsweet Tea

Lemonade

Pre-Set Water (Standard, Cucumber, Mint, or Lemon-Lime)

Soda (Coke, Sprite, & Diet Coke)

Buffet - \$per person, plus applicable sales tax

Plated - \$per person, plus applicable sales tax

(plated meals include two accompaniments, pre-set salad, & rolls)

No additional service charges

****15% gratuity added to the per person price****

Includes: food, beverage, staff, setup, breakdown, stainless steel chafers, china, flatware, glassware, linen for (food, guest, DJ, cake, sign-in, coffee, gift & 3 cocktail tables), linen napkins, & cake cutting service.

Linens for this package include solid colors only.

Any additions or substitutions may increase your per person price.

Menu prices subject to change based on market price.

****Vegetarian & Special Diet menu items are available***