

Package from \$ 16 to \$ 34 per person

The Menu & Price per person are:

- “Montevideo” (Light hors d’oeuvres) Package of 3 combination \$ 16.00 per person (8 bites)
2 Cocktail empanaditas, 2 croquetitas of chicken, 2 ceviche baskets, 2 cones of tuna.
 - Plates & cocktail napkins
- “La Paz” (Medium hors d’oeuvres) Package of 6 Combination \$ 22 per person (14 bites)
pick any Three cold hors d’oeuvres & Three hot hors d’oeuvres.
Plates, forks & cocktail napkins
- “Los Yungas” (medium d’oeuvres) Package of 7 Combination \$ 28 per person (20)
Same as the “La Paz” plus meat & cheese board.
Plates, forks & cocktail napkins
- “Punta del Este” (heavy hors d’oeuvres) Combination \$ 34.00 per person (25)
Three Hot hors d’oeuvres Four cold hors d’oeuvres
One Cheese & Cold meat display
One Dip w/chips, bread & vegetables
Plates, forks & cocktail napkins
Restaurant-style linens for buffet

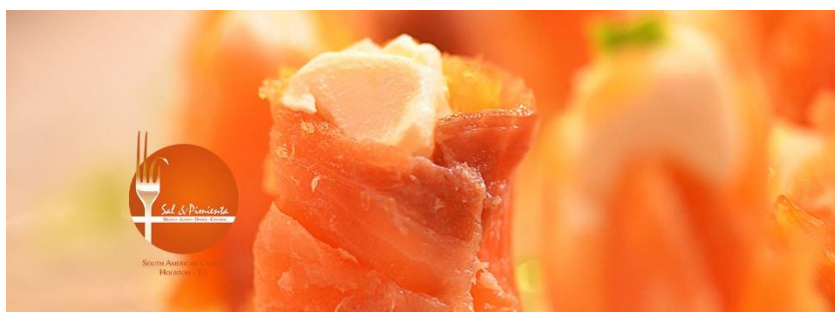
Canapes

Hot

1. Mini Empanadas Beef, Buffalo, Elk, Ham & Cheese, Humita “cream of corn”, Spinach, Onion & Cheese, Dulce de Leche, Membrillo, Maduros. (3)
2. Mini Churrasquito Bites Center cut tenderloin cubes grilled in our Parrilla (wood burning grill) & drizzled w/ chimichurri sauce.(2)
3. Mini Flautitas w/chicken or pork marinated with chimichurri, served w/sour cream & salsa criolla.
4. Milanesas Bites Beef, Chicken, Eggplant, Zucchini, Wild Boar, Fish, Pork, etc.(2)
5. Mini Brochettes Beef, Chicken, Pork, Seafood, Vegetables. (2)
6. Mini Choripan Grilled Argentinean sausage w/ chimichurri sauce.(1)
7. Smoked Crab Fingers Cups served w/ jalapeño butter sauce.(2)
8. Pasta Primavera (penne pasta) w/sugo rosa sauce and vegetables.
9. Shrimp a la Panceta Bacon wrapped jumbo shrimp served w/ Gulf sauce.(1)
10. Lamb Lolichops Tender full of flavor petite lamb chops served w/ Malbec & balsamic reduction (1)
11. Mini Croquetitas Chicken w/nut meg, Potato & parsley, Ham & Cheese, Risotto, Pumpkin, Spinach served w/ assorted sauces(2)
12. Pork Loli Chops wrapped in Beacon. (1)
13. Mini Pizzas Prosciutto, Argentinean sausage, Fugazetta “onions & cheese”, Eggplantini, Primavera, Short Ribs.(2)
14. Pork barbacoa mini Taquitos served w/onions, chimichurri & salsa.
15. Mini Hot Sandwiches de miga, prosciutto & provolone, ham & mozzarella.(2)
16. Tortilla Espanola (Spanish potato & onions style pie).
17. Veal Loli Chops, from our grill served w/chimichurri sauce.

Cold

1. Sandwiches de Miga Light & fluffy bread w/ assorted fillings.(2)
2. Tuna Spoon Tuna Tartar served w/ miso & aioli sauce.(1)
3. Shrimp Shots served w/spicy cocktail sauce.
4. Vitel Toné Veal Pesceto rolls (slowly cooked for 3 hours) served w/ anchovy, mayo & capers sauce.(2)
5. Seafood Salad cups (octopus, shrimp, calamari drizzled w/mango vinaigrette.
6. Lengua a la Vinagreta Bites Veal tongue (slowly cooked for 3 hours) in South American vinaigrette.(2)
7. Crispy Endive served w/ goat cheese & prosciutto.(1)
8. Canastitas Mini pastry cups filled w/ Salmon, Pate & Caviar.(1)
9. Cesar Pinchos Parmesan slices served w/ romaine lettuce, Cesar dressing & anchovies.(1)
10. Mini Caprese Pinchos served w/ Buffalo mozzarella, tomato, basil & drizzled w/ extra virgin olive oil & herbs.(1)
11. Mini Ceviche cups Fresh catch of the day marinated in lemon juice & served w/ shrimp & jalapeños.(1)
12. Dates Bites Dates stuffed w/ Roquefort & Mascarpone cheeses.(2)
13. Carpaccio de Tierra Beef Carpaccio served w/ basil mayo sauce & shaved parmesan.(1)
14. Mini Rollitos Heart of Palm rolled in Jamón Crudo & drizzled w/ Golfo sauce.(2)
15. Matambre Relleno Veal flank steak rolled w/ eggs, spinach, peppers & more.(2)
16. Fresh Cucumbers baskets, cucumber, celery, tomatoes, peppers
w/cilantro Creamy dressing. (2)
17. Melon & Prosciutto bites.
18. Smoked salmon & Cream Cheese w/dill bites.



Meats (our meats are served w/ chimichurri sauce) By Order

Dry Aged programs (aprox. 40 days) or Wet Age programs (aprox. 28 days)

Filet Mignon from Uruguay Whole (all natural, grass fed, free range)	aprox	48oz	\$240.00
Center Cut Filet Mignon from USA (Certified Angus Beef).....	aprox.	36oz	\$160.00
New York Strip from Uruguay (all natural, grass fed, free range).....	aprox.	48oz	\$155.00
Rib Eye from Uruguay (all natural, grass fed, free range).....	aprox	32oz	\$ 98.00
Tomahawk Steak Weg Aged (28 days) USA (Certified Angus Beef).....	aprox	40oz	\$ 94.00
Tomahawk Waygu Wet Aged (28 days) Texas Kobe.....	aprox	32oz	\$125.00
Tomahawk Dry Aged (all natural Niman Ranch).....	aprox	32oz	\$125.00
Short Ribs Argentinean Style (Hereford, all natural).....	aprox	14oz	\$ 22.00
Prime Pork chop (whole rack) per lb.....	aprox	16oz	\$ 24.00
Picanha Brazilian cut (top sirloin cap).....	aprox	16oz	\$ 32.00
Akaushi Rib Eye for Export (all natural from Texas).....	aprox	16oz	\$ 75.00
Flank Steak Akaushi (Asado de Vacio).....	aprox	16oz	\$ 28.00
Lamb Chops.....		1lb	\$ 30.00
Argentinean Sausage (chorizos, salchichas parrilleras, morcillas)...		1lb	\$ 20.00
Veal Sweet Breads (Mollejas de Ternera).....		1lb	\$ 30.00
Whole Suckling Pig around 20 #		20 #	\$ 285.00
Lamb Leg Roasted w/herbs & bone in		6 #	\$ 150.00

Beverage Service

Non-Alcoholic beverage

Sodas, Fresh Ice Tea, Fresh Lemonade,
Segafredo coffe \$ 2.75 Per person
Add Espresso, Capuccino Segafredo + \$ 1.25 Per person

Cerveza & Vino (beer & wine)

Hour House Red Wine & White Wine, Prosecco.
Domestic & Imported beer.
Soft Drinks, Ice Tea & Regular coffe.
Per Two Hours \$ 15.00 Per person

Bronze Package

RWB Vodka, Jim Beam bourbon, Flor de Cana White Rum, Beefeater Gin,
Sauza White Tequila, Dewar's Scotch, House Red & White wine, Prosecco,
Domestic & Imported beer, soft Drinks, Ice Tea & Regular Coffee.
Per Two Hours \$ 19.00 Per person

Premium Package

Grey Goose Vodka, Crown Royal Canadian Whiskey, Buchanan's 12 years,
Zacapa Rum, Bombay Sapphire Gin, Patron Silver Tequila.
Premium Red & White Wine, Prosecco, Domestic & Imported beer, soft Drinks,
Ice Tea & Regular Coffee.
Per Two Hours \$ 26.00 Per person

