



CHAYANNE – DECEMBER 6, 2024

Hors D' Oeuvres

Beef Empanadillas

Chimichurri

Ham and Cheese Croquetas

Mustard Aioli

Mexican Shrimp Cocktail

Grazing Stations

Fresh Fruit and Cheese display

Chips and Salsa

Warm Corn Tortilla Chips, Queso Blanco, Fire Roasted Salsa, Guacamole, Sour Cream

Entrees

Pork Belly Al Pastor

Charred Pineapple Fresca

Marinated Skirt Steak

Fired Roasted Tomatillo Salsa

Arroz con Gandules

Rice, Sofrito, Green Olives, Pigeon Peas

Adobo Roasted Vegetables

Micro Cilantro and Roasted Poblano Aioli

Elotes

Butter, Cotija Cheese, Crema, Chili Powder; Lime

Action Station

Arepas

Chipotle Chicken, Ancho Roasted Mushrooms, Refried Beans, Cotija Cheese, Shredded Lettuce, Tomatoes, Pickled Onions

Attendant builds 2 types of Arepas for guest, without chicken or cheese for Vegan option

Desserts

Chef's Selection Petite Desserts

Mango Tajin Catalana, Dulce De Leche Blonde, Tres Leches, Flan Verrine

Beverages

Complimentary Alcohol, Draft Beer, Wine, Fountain Soda, Water
Coffee Station