



"Bonita" Menu

Latin

Choose up to two Sides

Arroz Con Gandules (Spanish rice with pigeon peas)- Med. grain rice, pigeon peas, traditional Latin spices and homemade sofrito cooked to perfection.

Arroz Congri (Rice w/Black Beans)- Long grain rice, simmered with black beans, our recaito blend with lime and garlic, a cuban staple dark aromatic rice.

Arroz Griego- Specialty rice infused with beef and onion, a blend of Latin herbs and garnished with fresh minced cilantro and crispy bacon pieces.

Coconut Rice- Aromatic coconut rice with our garlic and spices blend.

Papa Criolla- Roasted quartered potatoes tossed with garlic, cumin butter blend.

Choose up to two Entrees

Pernil- Latin inspired pork shoulder marinated in authentic Latin spices, lemon juice, whole garlic cloves and mojo. Slow cooked for 8 hours.

Pollo Fricassee- Spanish style chicken stew, slow cooked for 6 hours. Full of Caribbean flavors such as cumin, garlic, cilantro, sazón and cooked with fresh green and red peppers, red skin potatoes and onion.

Chorizo Loin- Chorizo stuffed pork tenderloin oven roasted accompanied by a sweet plantain sauce.

Pechuga rellena- Chicken breast stuffed with your choice of (sweet plantain & white cheese, mofongo de platano (mashed up green plantains with herbs and butter), and cheese with peppers and onions). **BACON wrapped available for an upcharge.

Bistec encebollado- Flank steak marinated in our red wine vinegar and spice blend for 8 hours, then seared and simmered in our white ajillo blend and tossed with caramelized onions.

Ropa Vieja- A cuban traditional dish of tender shredded beef, slow cooked along with vegetables and latin herbs & spices.

Choose up to two additional sides

Maduros- Sweet plantains

Guineos escabeche- Pickled slices of green bananas, tossed with sliced red onions, olives, red and green peppers. **GIZZARDS available upon request.

Ensalada de codo (macaroni elbow salad)- Elbow pasta tossed in a mayo blend with diced onions, red and green peppers.

Yuca al ajillo- Boiled or Fried cassava with our house made garlic sauce.

Veggie medley-Roasted Veggie Medley - Roasted yellow squash, zucchini, red and green peppers in a white wine chalet butter sauce.

Potato Salad- Quartered potatoes tossed with our mayo blend, spices and diced red & green peppers and onion.

Appetizers- Mini Empanadas (chicken or beef) & Guava, cheese, salami cups
Included in Every Package Spring mix Salad accompanied by Balsamic vinaigrette,
Dinner rolls, Lemonade & Latin punch

100 guest package \$2,000+tax & gratuity* Buffet style