

MENU SUGGESTIONS

MAIN COURSE: Meat

Churrasco Skirt Steak

Argentinean skirt steak grilled and topped with tamarindo sauce or cilantro mojo

Beef Tenderloin

poached in burgundy wine

Asian Short Ribs

in spicy teriyaki ginger marinade

Rosemary Garlic Roasted Prime Rib

served with au jus and horseradish

Free Range Duck Breast

topped with savory Grand Marnier sauce

Grilled Beef Tenderloin

topped with portabello mushroom & Chianti demi glace

Lechon

traditional Puerto Rican roast pork

Pork Chop

served Puerto Rican can-can style with guava BBQ sauce or cilantro mojo

Roast Chicken

served with garlic and rosemary

MAIN COURSE: Seafood

Red Snapper

steamed and wrapped in banana leaf

Lemon Peel Salmon

crusted with port wine reduction

Cumin Encrusted Salmon

grilled with port wine reduction

Mahi Mahi

grilled fresh with mango salsa

MAIN COURSE: Pasta

Plantain Seafood Lasagna
with shrimp, snapper and calamari

Seafood Pasta
with Sambucca tomato sauce