



SENIOR PROM EVENTS

Menu

3 COURSE

CHOOSE BUFFET OR PLATED \$52PP
CUSTOM MENUS MADE UPON REQUEST, PRICING MAY VARY
THE MENU IS EXCLUSIVELY AVAILABLE FOR EVENTS WITH MORE THAN 300 PEOPLE

ALL MAIN COURSES INCLUDE WATER, BUTTER AND DINNER ROLLS

COMPOSED HARVEST SALAD (VG/GF)

FRESH ARCADIAN GREENS, TOSSED WITH CARROTS, EUROPEAN CUCUMBER, MARINATED SUN-DRIED TOMATOES BLUEBERRIES, TOASTED CHICKPEAS, SUN-DRIED CRANBERRYS AND ROASTED CORN KENNELS

LEMON BALSAMIC VINAIGRETTE (VG/GF) OR LIME AVOCADO RANCH DRESSING (V/CD/GF)

PROTEINS

SELECT ONE

PAN-FRIED SKIN-ON CHICKEN BREAST, SERVED WITH MANCHEGO CREAM (GF/CD/CA)

CHICKEN MILANESE "A LA CRIOLLA" (CG)

GRILLED SKIRT STEAK WITH CHIMICHURRI (GF)

REGIONAL STYLE SIRLOIN BEEF & POTATO STEW TOPPED WITH CHOPPED CILANTRO PISTOU (GF)

SOFRITO MUSTARD SLOW-ROASTED PORK LOIN, WITH ONION DEMI (GF)

ROASTED WHITE SOY CHIMICHURRI SALMON "A LA CRIOLLA" (CS/SOY/GF)

STARCHES

SELECT ONE

MAMPOSTEAO RICE (VG/GF) - MALANGA MASH "AL MOJO" (VG/GF)

BLACK BEAN RICE "CONGRI" (VG/GF) - SCALLOPED POTATOES (CG/CD/V)

CILANTRO ONION RICE (VG/GF)

VEGETABLES

SELECT ONE

STEAMED GREEN BEANS (VG/GF) - ROASTED ZUCCHINI & BABY PEPPERS (VG/GF)

-STEAMED BROCCOLINI (VG/GF) - "YUCCA AL MOJO" (VG/GF)

FRIED SWEET PLANTAINS (VG/GF)

DESSERTS

SELECT ONE

CHOCOLATE CAKE & RASPBERRY SAUCE (CG/CD/V) - RED VELVET CAKE WITH CARAMEL (CG/CD/V)

NYC STYLE STRAWBERRY CHEESECAKE (CD/EGG/CG/V) - TIRAMISU (CD/CG/V)

CARROT CAKE (CD/CG/V)