

Package from \$ 12 to \$ 29 per person

The Menu & Price per person are:

- “Montevideo” (Light hors d’oeuvres) Package of 3 combination \$ 12.00 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 \$ 18 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 \$ 24 per person (20)  
Same as the “La Paz” plus meat & cheese board.  
Plates, forks & cocktail napkins
- “Punta del Este” (heavy hors d’oeuvres) Combination \$ 29.00 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 Milanesas Beef, Chicken, Eggplant, Zucchini, Wild Boar, Fish, Pork, etc.(2)
4. Mini Brochettes Beef, Chicken, Pork, Seafood, Vegetables. (2)
5. Mini Choripan Grilled Argentinean sausage w/ chimichurri sauce.(1)
6. Smoked Crab Fingers Cups served w/ jalapeño butter sauce.(2)
7. Mini Ravioli (small plate) Salmon or Ricotta & Spinach homemade ravioli served w/ Caruso sauce, Tuco sauce or Shrimp saffron sauce. (3)
8. Shrimp a la Panceta Bacon wrapped jumbo shrimp served w/ Golfo sauce.(1)
9. Lamb Lolichops Tender full of flavor petite lamb chops served w/ Malbec & balsamic reduction (1)
10. Mini Croquetitas Chicken w/nut meg, Potato & parsley, Ham & Cheese, Risotto, Pumpkin, Spinach served w/ assorted sauces(2)
11. Pork Loli Chops wrapped in Bacon. (1)
12. Mini Pizzas Prosciutto, Argentinean sausage, Fugazetta “onions & cheese”, Eggplantini, Primavera, Short Ribs.(2)
13. Mini Pascualina Petite chard quiche w/ eggs & more(1)
14. Mini Hot Sandwiches de miga, prosciutto & provolone, ham & mozzarella.(2)

## Cold

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



**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
Whole Natural Chicken from Tecumseh Farm (Healthy, flavorful, humanely handled)		16oz	\$ 35.00
Lamb Chops.....		1lb	\$ 30.00
Argentinean Sausage (chorizos, salchichas parrilleras, morcillas)...		1lb	\$ 20.00
Veal Sweet Breads (Mollejas de Ternera).....		1lb	\$ 30.00

## 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

