



# LATIN TROPICAL BUFFET DINNER

Menu

Dish Presentation

Floor Plan





## LATIN TROPICAL THEME RECEPTION

### Caribbean Carpaccio Crostini

*topped with Chimichurri*

### Shrimp & Scallop Seviche Shooters

### Jicama Mandarin Orange Spinach Salad

*tossed with Citrus Vinaigrette*

### Arroz Moro (Black Beans Rice)

Yuca Al Mojo

Sweet Plantains

### Roasted Orange Mojo Chicken

*topped Marmalade Onion Confit*



### ❖ Slow Roasted Caribbean Spiced Whole Pig

*served with Mango BBQ Sauce, Beer BBQ Sauce,  
and Chimichurri Sauce.*

### ❖ ACTION STATIONS

### Jerk Seasoned Mahi Mahi

*topped with Mango Salsa*

### Flan De Coco

### Caribbean Bread Pudding

*With Raisin Rum Flambé Sauce*



Caribbean Carpaccio Crostini



Shrimp & Scallop Seviche Shooters



**Arroz Moro (Black Beans Rice)**



**Jicama Mandarin Orange Spinach Salad**



Yuca Al Mojo



Roasted Orange Mojo Chicken



Sweet Plantains

**Jerk Seasoned Mahi Mahi  
Action Station**





**Flan De Coco**



**Caribbean Bread Pudding**

❖ *Slow Roasted Caribbean Spiced Whole Pig*  
*served with Mango BBQ Sauce, Beer BBQ Sauce,  
and Chimichurri Sauce.*





PLAN: A

Jicama  
Mandarin  
Orange  
Spinach  
Salad  
Arroz Moro  
Yuca Al Mojo

Roasted  
Orange Mojo  
Chicken  
Sweet Plantains

Jerk  
Seasoned  
Mahi Mahi  
Center  
piece  
Caribbean  
Spiced  
Whole Pig

72" round  
60"  
Caribbean Carpaccio Crostini  
Shrimp & Scallop Seviche Shooters

Coffee /  
Beverage  
Flan De Coco  
Caribbean Bread Pudding

LATIN TROPICAL THEME DINNER RECEPTION  
SAMPLE FLOOR PLAN

ENTRANCE

BAR

KITCHEN AREA

BAR

