FINGER FOOD

Melon y prosciutto Melon y prosciutto brochette	\$3
Hawaian shrimp Fried shrimp covered with coconut with mango chutney	\$3
Ceviche shot Fresh fish cured with lime juice, tossed w cilantro, cucumber, tomato, mango	\$2 ith
Spicy Lion Canapé Loin marinated on three chilli powder on bread	\$3
Vegetables Canapé Roasted zuchinni with fine herbs with cucumber tzatziki and tomatoe cherry	\$2
Empanadas Meat or Three cheese	\$3
Salmon croquetes Small fried rolls with potatoe and salmon	\$3
Pakoras Fried vegetable rolls hindu style with date pineapple chutney	\$3 e or
Sweet Pepper bruschetta Toasted bred with sweet pepper with find herbs	\$2 e

Cheese table selection \$8.50 us per person

STARTERS

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Berry Salad Strawberry, caramelized walnuts, spinach, bluberries, roquefort cheese, with fig vinagreth	\$12
Roasted beetroot Served with goat cheese and sweet bals vinagrette	\$13 samic
Caribbean Tuna Tuna tower with cucumber, purple onion mango, strawberrys with coriander and lemon	\$15 ^{1,}
Shrimp Aguachile Spicy lemon base with shrimps, cucumbe onion and avocado	\$15 er,
Vegetables Cream Vegetables soup cream	\$12
Tabbouleh	\$13
Lentils Salad	\$11
Chickpea ceviche Chickpea with lime juice, coriander, cucu tomato, mango	\$12 mber,
Quinoa Salad White quinoa with cherry tomatoes, corr black beans, sweet pepper, cilantro, red o with honey mustard vinaigrette	
Capresse Salad Traditional mozarella and tomatoe salad basil vinaigrette	\$13 with



VEGAN

Carolina's Compan

Red wine steak

Main

\$27

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In a red wine sauce with sweet potatoe and roasted sparagus

Grilled octopus

\$30

With sweet potatoe purée and tomatoe roasted sauce

Tikin Xic fish fillet

\$22

Traditional in region fish marinated in orange and lemon juice cooked in a banana leaf with achiote, onion, garlic, pepper and spices

No meat balls

\$22

\$22

\$20

In tomatoe and yogurth sauce with tied vegetables in white wine reduction

Tofu in green sauce 📢

Tofu in spinachsauce hindú style with roasted tomatoe

Mushroom sauce chicken \$24

bnerst breast with mushroom cream, served with glazed carrots

Lebanese rice 📢

Lebanese rice with vegetable garden on top

Tamarind shrimps\$30

Shrimps in a tamarind non spicy sauce served in a pineapple shell

Fettuccini puttanesca



The classic sauce with olives, garlic, chile flakes, tomatoes, and capers

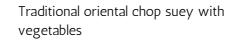
Vegetable stuffed pepper



Sweet pepper stuffed with vegetables companied with spiced rice

Vegetable chop suey

\$22





Mexican Bbg

- Mixed Green Salad
- Choice of Mexican Ceviche (fish in lime juice, with cherry tomatoes, purple onion and chile serrano)

or

- Ceviche Tropical (fish in lime with mango, cucumber, purple onion and tomatoes)
- Chorizo
- Mexican Pico de Gallo
- Guacamole
- Mexican green and red sauces
- Grilled vegetables
- Grilled Chicken
- Grilled Flank steak
- Cochinita Pibil
- Grilled fish fillet
- Refried Beans
- Tortillas and chips

\$60 US PER PERSON

Ask for our buffet options

VEGAN

TACO MENU SELECTION

NO MEAT:

- Rajas with cream (vegetarian)
- Mushroom with chile guajillo and garlic
- Mushroom, corn, zucchini and rajas 🐨

CHICKEN:

- Mole with chicken
- Chicken Tinga
- Fajitas, Fillet chicken with onion and green pepper

BEEF:

- Seasoned ground beef with veggies
- Adobo beef
- Mexican sauce beef

PORK:

- Chorizo and Potatoes
- Pulled roast pork in red or green sauce
- Cochinita Pibil
- Chicharrón in green or red sauce

SEA:

- Fish Baja style tacos (tempura fish)
- Shrimp Baja style tacos

ALL TACO BAR INCLUDES:

- Cheese
- Tortillas
- Mexican rice
- Refried beans
- Sauces
- Guacamole

3 MEATS SELECTION: \$30 USD PER PERSON

5 MEATS SELECTION: \$40 USD PER PERSON



Vegetarian

Desselfs

Corn cake (i) Corn cake with a caramel and orange sauce	\$8 e
Cream cheese apple cinnamon mousse Cream cheese mousse with cinnamon app in puff pastry	\$11 le
Brownie Chocolate brownie with red wine and red fruits coulis	\$12
Vegan Chocolate cake	\$12
Lemon tart	\$8
Chocolate tart	\$8

Wedding cake

Prices depending on design and amount of people



Gluten free

Vegan Vegetarian

Carolina's Compa

Bar, Menu

JUST BAR SERVICE

INCLUDES:

- Alcohol provide by clients
- Bartender staff
- Ice
- Mixers
- Bar set up

\$40 USD per person (6 hours)

NATIONAL BAR

- Open bar with: Vodka, Rum and Tequila cocktails
- Beer
- Red and white wine

\$70 USD per person (6 hours) \$15 USD additional hour

PREMIUM BAR ALL INCLUDED

- Vodka, Rum, Tequila, Gin, Whiskey (Premium Brands)
- Beer
- Red and white wine

\$90 USD per person (6 hours)\$18 USD per person additional hour

*Ask for our special quotes for cocktail hour limited cocktail bar

Carolina's Comp