

The menu

FINGER FOOD

Melon y prosciutto \$3

Melon y prosciutto brochette

Hawaian shrimp \$3

Fried shrimp covered with coconut with mango chutney

Ceviche shot \$2

Fresh fish cured with lime juice, tossed with cilantro, cucumber, tomato, mango

Spicy Lion Canapé \$3

Loin marinated on three chilli powder on bread

Vegetables Canapé \$2

Roasted zucchini with fine herbs with cucumber tzatziki and tomatoe cherry

Empanadas \$3

Meat or Three cheese

Salmon croquetes \$3

Small fried rolls with potatoe and salmon



Pakorás \$3

Fried vegetable rolls hindu style with date or pineapple chutney



Sweet Pepper bruschetta \$2

Toasted bred with sweet pepper with fine herbs

Cheese table selection \$8.50 us per person

STARTERS

Berry Salad \$12

Strawberry, caramelized walnuts, spinach, blubberies, roquefort cheese, with fig vinaigrette.

Roasted beetroot  \$13

Served with goat cheese and sweet balsamic vinaigrette

Caribbean Tuna \$15

Tuna tower with cucumber, purple onion, mango, strawberrys with coriander and lemon

Shrimp Aguachile \$15

Spicy lemon base with shrimps, cucumber, onion and avocado

Vegetables Cream \$12

Vegetables soup cream

Tabbouleh  \$13

Traditional arabic tabbouleh

Lentils Salad  \$11

Lentils cold salad

Chickpea ceviche  \$12

Chickpea with lime juice, coriander, cucumber, tomato, mango

Quinoa Salad  \$13

White quinoa with cherry tomatoes, corn, black beans, sweet pepper, cilantro, red onion with honey mustard vinaigrette

Capresse Salad  \$13

Traditional mozzarella and tomatoe salad with basil vinaigrette



Vegan



Vegetarian

Carolina's Company

Main dish

Red wine steak \$27

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

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

Tofu in green sauce  \$22

Tofu in spinachsauce hindú style with roasted tomatoe

Mushroom sauce chicken \$24

Chicken breast with mushroom cream, served with glazed carrots

Lebanese rice  \$20

Lebanese rice with vegetable garden on top

Tamarind shrimps \$30

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

Fettuccini puttanesca  \$20

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

Vegetable stuffed pepper  \$22

Sweet pepper stuffed with vegetables companied with spiced rice

Vegetable chop suey  \$22

Traditional oriental chop suey with vegetables



Vegan



Vegetarian

*Taxes not included

Carolaina's Company

Mexican Bbq Style

- 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

Buffet




Ask for our buffet options

Carolina's Company

Taco bar

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

Carolina's Company



Vegan



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Desserts

Corn cake  \$8
Corn cake with a caramel and orange sauce

**Cream cheese apple
cinnamon mousse** \$11
Cream cheese mousse with cinnamon apple
in puff pastry

Brownie \$12
Chocolate brownie with red wine and red
fruits coulis

Vegan Chocolate cake  \$12

Lemon tart \$8

Chocolate tart \$8

Wedding cake

Prices depending on design and amount of
people



Carolina's Company

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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 Company