Nuevo Latino Menu

- A Blend of Latino Flavors 2021-22

Cena Estilo Bufete/Entrée

Plated or buffet Choose One | Buffet: Choose Two

Pollo Horneado

Roasted Chicken Thighs and Legs served w/Sauté Bell Pepper and Onions

Pierna de Cerdo Pork Shoulder Slow Roasted and Sliced

Masitas de Cerdo Garlic Pork Stewed w/ Garlic, Onion and Peppers in Orange Juice and Tomato Sauce

Chipotle Crusted Pork Loin w/ Chipotle Guava Sauce, Sweet and Spicy Rub roasted Pork served with Sauce.

Coconut Chicken Moquecca Casserole w/ Chicken, Bell Pepper & Onions cooked in Coconut Milk

Chicken with Almond Mole Sauce Chicken Breast Baked Topped w/ Almond Mole Sauce

Pescado al Horno Baked Fish Fillet Topped w/ Tomato Onion Salsa & Bread Crumbs

Shrimp Bobo Shrimp cooked w/ Creamy Yucca, Palm Oil, & Coconut Milk

Red Chile and pork Stew Carne Adabada Slow cook pork shoulder cooked w/ New Mexico Sweet Chile Powder & Dry Spices

Shrimp Cilantro Shrimp cooked in creamy cilantro & garlic sauce

Arroz con Pollo Chicken breast cooked w/ rice, tomato, corn, peas and red peppers

Bistec Encebollado Sliced Sirloin with Grill Onions and Peppers

Grilled New York Sirloin Steak Served w/ Spiced Citrus Mango & Cinnamon Chutney

Starch Choose One

Rice & Beans White or Yellow Rice, & Gandules, Black, or Pinto Beans Mexican Rice Cooked w/ Peas & Tomato Sauce Patata Dulce Mashed Sweet Potato Batata Mashed Sweet Potato Papa Assadas Roasted Potato

Vegetable Choose One

Platano Amarillo Diced yellow Plantains Sauté or Grilled Seasonal Vegetable Medley (Chefs choice) Peas with Sweet Onions Pure de Yucca

Ensalada/Sopa

Ensalada | Choose One

Ensalada typica Hispania Hispanic Salad (Mixed Greens) w/ choice of Dressing Ensalada de Coditos Elbow Macaroni, Carrots, Ham, Bell Pepper, Corn, Peas, Red Onion, and Mayo with Paprika Ensalada de Papa Hispania Spanish Potato Salad w/ Apple, Celery, Onion, Hard Boiled Egg, & Mayo Heart of Palm and Mango Salad Arugula, mixed greens, heart of palm, Mango & red onions w/ citrus vinaigrette

Sopa | Choose One

Sopa De Frijol Negro Black Bean Soup Gazpacho Tomato Based Garden Vegetable Soup Calabaza Creamy Pumpkin Soup

Nuevo Latino Menu

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Postre/Desserts

Choose One

Coconut Pineapple Upside-down Cake Arroz con leche Milk and Coconut Sweet Rice Flan de leche Milk Custard

Pudin de Pan

Bread Pudding Churros With cinnamon and sugar

Option One Stationary Hors d'Oeuvres

Choose One | Minimum of 50 Pieces

Guacamole Station w/ Assorted Vegetable & Plantains Chips w/ Pineapple Salsa, Bean Dip, Pimiento Cheese Dip

Mexican Layered Black Bean Dip W/ Premium, Assorted Tortilla Chips

Assorted Cheeses w/ Fresh Fruit & Assort. Crackers Queso Blanco, Queso Crema, Cheddar, Pepper Jack, Grapes and Guava Paste

Nacho Bar

W/ Cheddar Cheese, Tomatillo Salsa, Pico de Gallo, Pickles, Jalapenos, Lime Sour Cream, Corn & Queso Fresco Salsa, Guacamole, Chicken or Beef

All Entrees include house knotted rolls. Brazilian Cheese Bread is available for additional, per person upon request

Option Two Passed Hors d'Oeuvres

Choose Two | Minimum of 50 Pieces

Tostones Fried Plantains served with Ginger Banana Chutney

Scallop Ceviche Marinated in lime, served cold on Cucumber or Wonton Crisps

Grilled Shrimp & Chorizo Skewers W/ Sherry Vinegar and Chipotle Mayo

Rice Fritters With Spicy Marinara Dipping Sauce

Chicken Quesadillas Served w/ Sour Cream & Salsa

Pastelitos/Empanadas Meat Filled Turnovers Dip Fry w/ Lime Dipping Sauce

Heart Palm Empanadita Filled with Creamy Hearts of Palm

Quipes Cracked Wheat & Ground Beef Fritters

Stuffed Half Jalapeno W/ Goat Cheese, Parmesan, Cream Cheese, & Roasted Red Pepper

Croqueta Chicken or Beef Croquette

Chicken or Beef Croquettes w/ Cheese & Roasted Pepper Dip

Taquito Rolls Taco egg rolls filled w/ beef, cheese, salsa, jalapeno served w/ avocado cream

Yucca Croqueta Yucca balls stuffed with Jack Cheese & Cilantro Dip

Shrimp Tostada Chipotle shrimp & guacamole on top of wonton crisps (tortilla Chips)

Mashed Yucca