

BRONZE

\$42 P/P (Minimum 40 Adults)
\$38 P/P (60+ Adults)

STARTERS

SOUP

Soup of the day

GARDEN SALAD

Mixed greens, tomatoes, carrots, and house vinaigrette

ENTREES

VACIO (ARGENTINE CUT) †

USDA Upper Choice beef flap meat steak

BRANZINO ARAGOSTA †

Filet of branzino sautéed in a creamy lobster sauce

CHICKEN PICCATA †

Chicken breast sautéed with capers in white wine lemon sauce

RIGATONI D'ZIA

Rigatoni pasta with prosciutto in a vodka pink sauce

† Served with pasta and vegetables

DESSERTS

DULCE DE LECHE CREPE

Served with vanilla bean ice cream

KIDS MENU (12 and under) - \$15 P/P

Choice of churrasco, pasta, chicken fingers, or spaghetti with meatballs



SILVER

\$52 P/P (Minimum 40 Adults)
\$48 P/P (60+ Adults)

STARTERS

SOUP

Soup of the day

CRAB CAKE

Maryland recipe

COD CROQUETTES

Codfish croquettes with guava sauce

CAESAR SALAD

Romaine, parmesan, Caesar dressing

ENTREES

SKIRT STEAK (CHURRASCO) †

Grilled Choice Angus, Argentine-cut entraña

BRANZINO LIVORNESE †

Sautéed in tomato sauce with garlic, onions, capers, and black olives

BREAST OF DUCK †

Caramelized with brown sugar in balsamic honey sauce

LINGUINI FRUTTI DI MARE

Shrimp, mussels, calamari, clams, fish, scallops in tomato clam sauce

MEZZALUNA DI GRANCHIO

Crabmeat-filled half-moon pasta in creamy lobster sauce with baby shrimp

† Served with mashed potatoes and vegetables

DESSERTS

TRES GUAYABA

Guava custard, guava shell, guava marmalade, and cream cheese

COCONUT FLAN

Coconut custard, dulce de leche, and caramelized sugar syrup

DULCE DE LECHE CREPE

Served with vanilla bean ice cream

GOLD

\$62 P/P (Minimum 40 Adults)
\$58 P/P (60+ Adults)

STARTERS

SOUP

Soup of the day

CRAB CAKE

Maryland recipe

ESCARGOT

Snails in a garlic parsley sauce

CAPRESE SALAD

Mozzarella, tomato, and olive oil

ENTREES

NEW YORK STRIP †

Grilled Upper Choice Angus top-sirloin steak

CHILEAN SEA BASS OR

BLACK GROUPER †

Sautéed in lobster mushroom sauce

BREAST OF DUCK †

Caramelized with brown sugar in balsamic honey sauce

BLACK LINGUINI LOBSTER

Black linguini, seafood, and lobster tail in a white wine and saffron sauce

† Served with mashed potatoes and vegetables

DESSERTS

TRES GUAYABA

Guava custard, guava shell, guava marmalade, and cream cheese

COCONUT FLAN

Coconut custard, dulce de leche, and caramelized sugar syrup

DULCE DE LECHE CREPE

Served with vanilla bean ice cream

ADD-ONS:

ENHANCEMENTS

FAMILY-STYLE APPETIZERS

\$6 P/P

Fried calamari, grilled sausages, and tomato bruschetta

CAKE-CUTTING FEE

\$2 P/P

EXTENDED TIME FEE - Ask for pricing

LINEN RENTALS - Ask for pricing

WINES

HOUSE RED/WHITE WINE

Chardonnay, Merlot, and Cabernet Sauvignon

GLS

\$6

BTL

\$30

HOUSE SPARKLING WINE

Extra Brut, Prosecco, and Moscato

\$7

\$32

WINE COCKTAILS

Pitcher of Mimosa, Bellini, and White or Red Sangria

N/A

\$32

LIQUOR

HOUSE OPEN BAR (3 HRS)

Malibu Rum, Skol Vodka, Margaritaville Tequila, Skol Gin, Dewar's White Label, Jim Bean Bourbon

P/P

\$35

PREMIUM OPEN BAR (3 HRS)

Bacardi White Rum, Tito's Vodka, Don Julio Silver Tequila, Tanqueray Gin, JW Black Label, Makers Mark Bourbon

\$50

EXTRA HOURS

CASH BAR