

Catering Menu

Appetizers

	Price/Person
Hummus Platter w/Pita	\$5
Baked Beef Pastelito	\$8
Fuego Chips & Salsa	\$4
Guacamole	\$3
Yucca "Cheese" Bread (3)	\$6
Chicken Empanada	\$8
Spicy Beef & Veal Sausage	\$7

Wraps *Each wrap contains rice, beans, lettuce, hummus, salsa, and your choice of a protein or veggie listed below.*

	Price/Wrap
Chicken	\$16
Steak	\$18
Tilapia	\$15
Tofu	\$14
Veggie	\$13

Salads *Salads are presented family-style with dressing and any warm items on the side*

	Price/Person
House Salad	
lettuce, onion, carrot, tomato	\$8
Caesar	
lettuce, croutons, "Parmesan"	\$8
Quinoa Salad	
Field Greens Salad topped w/ quinoa, black beans, salsa	\$18
Off-the-Cob Salad	
lettuce, corn, fusion of sauces, potato straws, pineapple glaze	\$16
Avocado Salad	
lettuce, cucumber, onion, cherry tomatoes, mandarin oranges, sunflower seeds, ½ avocado, garlic-cider vinaigrette	\$20

Meat

Price/Person

Argentinian Churrasco Steak	\$38
Grass Fed Uruguayan Steak Skewers (2)	\$38
Uruguayan Grass Fed Ribeye	\$38

Chicken

Grilled Chicken Skewers (2)	\$19
Grilled Chicken Breast	\$18
Grilled Dark Meat Chicken (Pargiyot)	\$18
Homemade Chicken Tenders (2)	\$12
Fuego Wings (10)	
lemon pepper, spicy, mild, mango-habanero, bbq, or plain	\$18

Fish

Grilled Tilapia	\$14
Salmon Fillet	\$17

Sides

Price/Person

Spanish Rice	\$4
Black Beans	\$4
Organic Quinoa	\$8
Sweet Plantains	\$5
Seasonal Roasted Veggies	\$6
Seasoned Mashed Potatoes	\$5
Corn on the Cob	\$4

Desserts *Please allow 48 hours on all dessert orders*

Gluten Free Gourmet Brownies	12 pc	\$60
	24 pc	\$110
Vegan Chocolate Ganache Cake	8 slices	\$80
Flourless Spanish Clementine Cake	8 slices	\$ 80
Golden Pastry Puffs (9)		\$8
Fresh Fruit Bowl Large		\$80
Fresh Fruit Bowl XL		\$95

Extras

Chaffing Dishes	\$13/each
Serving Utensils	\$3/each
Aluminum Trays	\$2/each
Platters	\$5/each
Delivery (limit 15 miles)	\$50
Plates, Napkins, Cutlery	\$2/person