

# 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
<b>House Salad</b> lettuce, onion, carrot, tomato	\$8
<b>Caesar</b> lettuce, croutons, "Parmesan"	\$8
<b>Quinoa Salad</b> Field Greens Salad topped w/ quinoa, black beans, salsa	\$18
<b>Off-the-Cob Salad</b> lettuce, corn, fusion of sauces, potato straws, pineapple glaze	\$16
<b>Avocado Salad</b> 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	\$15/each
Serving Utensils	\$3/each
Aluminum Trays	\$2/each
Platters	\$5/each
Delivery (limit 15 miles)	\$50
Plates, Napkins, Cutlery	\$2/person