



Latin Menu

Your Choice of Tier:

****Packages include: staff, china (*white or ivory*), flatware, glassware, any solid color linen for all tables, any solid color linen napkin, & cake cutting service. ****

Blossom (Buffet)

3 Hors d'oeuvres, 1 Salad, 3 Accompaniments, 1 Poultry Entrée, 1 Entrée

Garden (Plated)

3 Butlered Hors d'oeuvres, 1 Pre-Set Salad, 2 Accompaniments, 1 Poultry Entrée, 1 Entrée

*****Pricing is based off a Duel Entrée. Single Entrée Plates are available. *****

Any additions or substitutions may increase your per person price.
Menu prices subject to change based on market price.



Latin Menu

Hors D'oeuvres

(Additional appetizer selections offered upon request)

Tropical Fruit & Domestic Cheese Display

*served with an assortment of gourmet
crackers*

Balsamic Marinated Grilled Vegetable Display

*vibrant display of portabella
mushrooms, zucchini, yellow squash,
asparagus, & roasted red bell peppers
marinated in a savory balsamic
vinaigrette*

Corn Fritters

*roasted corn mix with a variety of
cheese & a hint of lime served with a
chipotle aioli*

Tostones

*crispy fried plantain medallions served
with an avocado cream*

Teriyaki Chicken Skewers

served with a pineapple chutney

Jerk Marinated Chicken

*tossed in smoked gouda & served in a
crispy phyllo cup*

Taco Bites

*seasoned ground beef topped with
cheddar cheese, diced tomatoes, sour
cream, & green onions in a crispy
phyllo cup*

Rellenos de Papa

*potato dough stuffed with seasoned
ground beef & covered in homemade
breadcrumbs*

Hand Breaded Coconut Chicken Tender

*served with a whole grain honey
mustard*

Mexican Shrimp Skewers

Spicy Caribbean Style Shrimp Skewers

Caribbean Mango Cocktail Meatballs

Chicken Brochettes

Mini Mexican Street Corn Cups

Ceviche de Camarones Shooter
*Baby shrimp marinated in lime juice
accompanied with peppers, onion,
scallions, & cilantro*

Cuban Spring Rolls

*roasted shredded pork, ham, diced
pickles wrapped in a thin pastry served
with a Dijon mustard sauce*

Hand Crafted Crispy Beef Empanadas

*served with a creamy garlic cilantro
sauce*

Assortment of Hand Stuffed Eggs

classic, truffle, & avocado

Carne en Palito

*skewered beef with peppers & onions
marinated in a citrus mojito*



Latin Menu

Salads

****Pre-set salads for an additional \$****

Fresh Spring Mix Salad

tomatoes, cucumbers, olives, mandarin oranges, croutons, cranberries, & sunflower seeds served with your choice of 2 dressings

Caesar Salad

romaine, sundried tomatoes, house-made seasoned croutons, parmesan cheese, & a creamy caesar dressing

Tomato, Cucumber, & Red Onion Salad

marinated in an Italian vinaigrette

Ensalad de Aguacate y Pina (Avocado & Pineapple Salad)

romaine, tomatoes, cucumbers, freshly sliced avocado, & pineapple served with a balsamic vinaigrette

Accompaniments

Fresh Vegetable Medley

Sweet Corn Fiesta

Oven Roasted Herbed Baby Carrots

Arroz Con Gandules

yellow rice with pigeon peas

Garlic Mashed Potatoes

Caribbean Fried Rice

served with bacon & green onions

Jamaican Rice & Peas

Oven Roasted Red & Sweet Potatoes

Platanos Maduro

sweet plantains

Fresh Green Bean Amandine

Yucca con Mojito

yucca topped with garlic & onions

Cilantro Lime Rice

Poultry Entrées

Pechuga de Pollo a la Parilla con Pico de Gallo

boneless breast topped with freshly made pico de gallo

Walkers Wood Jerk Chicken

bone-in chicken rubbed with Walkers Wood Jamaican Jerk Rub & grilled over an open flame

Pollo Asado

bone-in chicken seasoned with a blend of our in-house spices

Pollo Guisado Con Papas

bone-in chicken stew seasoned & cooked in a tomato sauce with fresh garlic, peppers, onions, cilantro, & potatoes

Grilled Citrus Chicken

boneless breast marinated in a fresh orange, lemon, & lime juice

Cuban Mojo Chicken

*Serving Seminole, Orange, Osceola, Lake, Volusia, and Brevard Counties
2533 S. Laurel Ave. Sanford, FL 32773 Phone: 407-324-4343 Fax: 407-323-9800
www.rccatering.com Email: rccinc@rccatering.com*



Latin Menu

Second Entrées

Pernil Asado

slowly open roasted bone-in pork shoulder seasoned with fresh garlic, spices & herbs served with a mojito sauce

Lomo de Cerdo Asado

open roasted pork loin seasoned with fresh garlic & spices topped with a light demi-glaze

Filete de chillo en Salsa de tomate

filet of tilapia in a tomato sauce with peppers & onions

Blackened Tilapia

topped with a cucumber-avocado salsa

Carved Pork Tenderloin

served with a creamy Dijon marsala sauce

Paella

chicken, pork, & seafood cooked with onions & garlic mixed in a Saffron rice

Carved Flank Steak

served with chimichurri

Grilled Mahi

topped with a mango salsa

Served with Freshly Baked Rolls & Whipped Butter

Coffee Station

Display consisting of elegant stainless-steel coffee pots accompanied with sugars & creamers (regular & French vanilla). Signage for the table included.

Beverages

Sweet Tea

Unsweet Tea

Lemonade

Pre-Set Water

Soda (Coke, Sprite, & Diet Coke)