



yum yum *catering*

All food and beverage is subject to a 20% service fee and Minnesota sales tax. Food and beverage pricing subject to change without notice due to market fluctuations. Menu items and selections are subject to change based on season and availability. Minimum order quantities may apply. All food and beverages are priced per/person unless otherwise noted.

V = Vegetarian
VE = Vegan
GF = Gluten Free
DF = Dairy Free

Mexican & Latin Catering Menu

HORS D'OEUVRES: Chilled *minimum of 20 pieces/selection*

MEXICAN BRUSCHETTA

diced tomatoes, black beans, & corn salsa crostini with olive tapenade
V

POLENTA CAKES

buttery polenta cake with jalapeno chimichurri V, GF

WATERMELON CUBES

with cotija cheese & mint sprig V, GF

GUACAMOLE CUP

Mini cups with guacamole & crisp taco wafers V

JALAPENO DEVIL EGGS

V, GF

CUBAN SLIDERS

Ham, Swiss cheese, dill pickles, minced onion, & Dijon on Hawaiian bun

LATINO PIZZA

Mozzarella cheese, refried bean sauce, ground beef, jalapenos, green onion, black olives, tomatoes, & cilantro

AVOCADO TOSTADA

Chili lime avocado with onion, radish, & cilantro V, VE

MEXICAN CUCUMBER SOUP SHOOTER

with garlic, jalapeno, & red onion V, GF

Chilled Displays

Chilled displays are priced per platter and serve 25-30 per platter

CEVICHE

SHRIMP with tomatoes, cucumber, serrano pepper, onion, avocado, & cilantro

TALIPIA with cucumber, jalapeno, tomato, onion, & cilantro

HALIBUT with serrano peppers, tomatoes, cilantro, & lime

MAHI MAHI with jalapeno, avocado, cucumber, radish, chives, cilantro, & oranges

CHIPS & SALSA

Tri-Color or corn chips with Regular salsa, Hot Salsa, Con Queso, Salsa Verde, & Guacamole V

DIP & CHIPS

White corn chips, Tortilla chips, & Pretzels

MARGARITA: tequila lime cream cheese V

BACON STREET CORN: Cotija cream cheese with charred corn, chipotle peppers, avocado, jalapeno, bacon, & cilantro

VENEZULEAN GUASACCA: Avocados, onion, green pepper, jalapeno, garlic, & cilantro V

HORS D'OEUVRES: Warm *minimum of 20 pieces/selection*

EMPANADAS

BEEF with potatoes, carrots, & peas

CHICKEN with onions, peppers, & cilantro

CHORIZO with potatoes, red peppers, & cheddar cheese

CHEESE: variety of Mexican cheeses V

TILAPIA with peppers, onions, olives, & capers

BLACK BEAN with tomatoes, bell peppers, avocados, & cilantro V
with Cilantro lime crema dip or Citrus avocado cream dip

LATINO LOGS

Mexican eggrolls with corn, black beans, rice noodles V

SALTENAS

Beef filled pastry pockets

COXINHA

Brazilian chicken croquettes

PAO DE QUEIJO

Brazilian cheese bread V

GRILLED PINEAPPLE

with honey lime glaze V, VE, GF, DF

PIRI PIRI

Portuguese chicken eggrolls

TOSTONES

Fried plantains with sauce V

SHRIMP & AVOCADO

Citrus grilled shrimp & lime avocado in wonton cup

YUCCA TOTS

with chile mayo V, GF

AREPAS

with corn con queso dip V

Warm Displays

Hot displays are priced per platter and serve 25-30 per platter

ELOTE

Grilled corn with cotija cheese & cilantro garnish V, GF

TACO TRIFLE

Spanish rice, refried beans, sour cream, salsa, lettuce, & cheese
with chips V, GF

SALCHIPAPAS

Sausage & potato fried with Aji chili sauce

TAMALES

CHICKEN with onion, tomatillos, & poblano chilies with salsa verde

PORK with onions & garlic and red chile sauce

BEEF with ancho peppers, guajillo peppers, garlic, carrots, & potatoes
and Mexican crema sauce

BLACK BEAN with onion, garlic, cotija cheese, & queso cheese and
spicy salsa V

PLATED MEALS: *come with choice of salad or soup*

Salads

MEXICAN CHOPPED

Romaine lettuce, black beans, tomatoes, jimaca, corn, radish, avocado, bell pepper, & feta cheese with honey lime dressing **V, GF**

SOUTH AMERICAN GARDEN

Mixed greens with tomatoes, green onion, black olives, & corn chips with avocado dressing **V**

GAUCHO POTATO SALAD

Cubed potatoes with carrots, corn, peas, apples, & raisins **V**

TIJUANA CESARE

Romaine lettuce with grated parmesan, croutons, & garlic olive oil dressing **V**

Soups

CHICKEN ENCHILADA

with onion, jalapeno, tomatoes, green chilies, black beans, & corn

MEXICAN BEEF & RICE

with black beans, onion, celery, bell pepper, tomatoes, kidney beans, & piquante peppers

LATIN LENTIL

with yellow onion, carrots, celery, potatoes, fire roasted tomatoes, green lentils, & red lentils **V, VE**

Entrees

VACA ATOLADA

Brazilian beef ribs with onion, tomatoes, chili peppers, cassava with white rice & cornbread

PERUVIAN GRILLED CHICKEN BREAST

with arroz con coco & honey glazed carrots **DF**

CILANTRO LIME CHICKEN

Grilled chicken with roasted red peppers & Latin fried potatoes

FRITADA PORK

with fava beans & fried plantains

CITRUS SEA BASS

with lemon caper sauce, cilantro rice, & corn salsa **GF**

CAMARONES A LA DIABLA

Sauteed shrimp in a tomato chili diablo sauce with Spanish rice, & soft tortilla

QUINAO STUFFED POBLANOS

with green beans & mole sauce **V, VE, DF, GF**

BUNUELOS DE FRIJOL

Columbian bean fritters with Spanish potato salad & refried beans **V**

BUFFET MEALS: *requires six course minimum*

Salads

MEXI BEANS

3 beans with corn, cilantro **V, GF**

PERUVIAN QUINOA

Red lettuce, roasted butternut squash, crunchy pecans, bacon bits, red onion, & parmesan cheese w/ balsamic vinaigrette **GF**

PALTA REINA

Chilean chicken with fresh greens, avocado, onions, & fresh herbs with Jalapeno honey dressing **V, VE, GF, DF**

Entrees

BARBACOA BEEF

with creamy lime cilantro sauce

PICANHA SIRLOIN

Brazilian peppered beef **GF, DF**

CHICKARITOS

Chopped chicken with cheddar cheese, green chiles, onion, & hot pepper sauce in a puff pastry

CHIPOTLE MARGARITA CHICKEN

Margarita marinated chicken with charred chipotle peppers **GF, DF**

COD CROQUETAS

Fresh cod bechamel fritter

CRABBY PEPPERS

Bell peppers stuffed with sauteed crab, rice, tomatoes, jalapenos, & Mexican cheese **GF**

PORK TAQUITOS

Shredded pork with BBQ cream cheese, baked in tortilla with chili ranch dressing

MEXI CAULIFLOWER RICE

Cauliflower rice with bell pepper, onion, black beans, corn, & jalapeno with zesty lime juice **V, VE, GF, DF**

TACO PASTA

Bowtie pasta with ricotta cheese, Mexican cheese, tomatoes, corn, green chilies, & black olives with enchilada sauce **V**

Accompaniments

CRISPY POLENTA CAKE

TACU TACU

Peruvian rice with beans & onions

FUGAZZA BREAD

FAROFA

Butter toasted flour

CUBAN MOJO POTATOES

BRUSSEL SPROUTS & CHORIZO

TOSTONES

PAPAS RELLENAS

Stuffed pepper with picadillo beef hash & seasoned sofrito

VEGETABLE QUINOA

ROLLO DE QUESO

Bolivian bread with creamy queso

PASTEL

with mild white cheese

DINNER: Stations *Custom priced and minimum quantities may apply. Chef attendant fee is \$175 per station*

Action Stations

TACOS

PROTIEN: Steak, Chicken, Ground beef, Carnitas, Chorizo

RICE: Cilantro rice, Lime rice, Spanish rice

TOPPINGS: tomatoes, peppers, onion, black beans, corn, avocado, lettuce, cheese, jalapenos, sour cream, guacamole

SALSA: Plain, Hot, Verde, Roja

PAELLA

CLASSIC: Chicken, tomatoes, onion, green beans, & butter beans

SEAFOOD: Prawns, Calamari, Clams, Mussels, & Shrimp with peppers, onion, tomatoes, peas, garlic & carrots

VEGETARIAN: Artichokes, asparagus, Beans, Red pepper

MIXED: Chicken, Shrimp, & Clams with peppers, peas, carrots, & onion

FAJITA

With mixed peppers, onions, & warm tortillas and choice of protein

PROTIEN: Steak, Chicken, Salmon, Chorizo, Portobello

ACCOMPAINMENTS: Spanish rice, black beans, sour cream, pico de gallo, roasted salsa, guacamole, lettuce, shredded cheese

Chef Carving

BRAZILIAN BEEF TENDERLOIN

in garlic butter sauce **GF**

TURKEY BREAST

with mango & pineapple curry glaze **GF, DF**

CUBAN PORK SHOULDER

in citrus glaze with mint garnish **GF**

ORANGE PORCHETTA

Pork belly with fennel & orange and Argentinean chimichurri

ROJO ROAST BEEF

Braised beef roast with rojo sauce

SPANISH SAUSAGE

CHORIZO with sticky beer glaze

LONGANIZA with sweet & spicy sauce

DESSERT: *minimums may apply*

BUNUELOS

Bolivian doughnuts

COOKIES

Coyotas filled with brown sugar

Mexican wedding cookies with pecans

Alfajores filled with caramel

MANZANA ACARAMELADA

Toffee apples

BRIGADEIROS

Chocolate bon bons

CHUROS

Fried doughnuts with cinnamon & sugar and chocolate dipping sauce

COCADAS

Coconut candies

CHOLADO

Frozen mixed fruit salad with milk

CALADOS

Fried plantains in a sweet syrup

PIES

We partner with **Hot Hands** for pie selections. Full size and mini pies available. Coordinate with your Consultant for more details & ordering.

Dessert Stations

Action stations are custom priced and minimum quantities may apply.

Chef attendant fee is \$175 per station

BIONICOS

Fresh fruit in vanilla Mexican cream

Fruit: Strawberries, Cantaloupe, Papaya, Pineapple, Apples, Bananas

Toppings: Coconut, Dried Raisins, Dried Mango, Pecans, Granola

KIDS & SNACKS: *minimums may apply*

Kids Meals

All kids meals come with fruit cup and choice of cookie.

CHICKEN TENDERS
with cilantro corn

MAC & CHEESE
with garlic toast **V**

BEEF TACO
with lettuce, cheese & salsa in soft taco shell

MEXICAN PIZZA
with ground beef & cheese

PASTA CON POLLO
Shredded chicken with bowtie pasta in tomato sauce

Late Night Snacks

PERRO CALIENTE with pineapple, bacon, ketchup, & crushed potato chips

BREAKFAST TACO with potatoes, eggs, & cheese **V**

PIZZA
Choice of Chorizo, Taco, or Vegetarian

TURKEY TOASTADAS with onion, peppers, refried beans, lettuce, tomatoes, & cheese

BEEF TACO DIP with tortilla chips

CHURRO WAFFLES dusted with cinnamon & powdered sugar **V, GF**

NACHO PLATTER *(25-20 servings)*
Corn tortilla chips with tomatoes, red onion, black beans, jalapenos, & melted cheese with salsa & guacamole dip **V**
(Add meat for an additional fee)

BEVERAGE MENU