



2017 Catering Menu

The best of home-style
American & Latino cuisine

Hors d'oeuvres

Hearty Individual Hors d'oeuvres

Light: 5-7 pieces per guest | Heavy: 8-10 pieces per guest

Caprese Skewers (V) (GF) Fresh mozzarella marinated in balsamic reduction, tomato, garden basil and drizzled with Pesto and EVOO

Veggie Stuffed Mushrooms (V) Crimini mushrooms filled with seasonal greens and veggies, topped with Parmesan and baked till crisp

Chorizo Stuffed Mushrooms Crimini mushrooms filled with fresh house made pork sausage, baked and topped with a sprinkle of Queso Fresco

Crispy Beef Empanadas Served with fresh, Spanglish Eats salsa

Black Bean & Cheese Empanadas (V) Served with fresh, Spanglish Eats salsa

Baked Market Veggie Empanadas (V) Served with fresh, Spanglish Eats salsa

Chicken Drumettes Saucy or dry seasoned

\$3.00* per item

Fresh Ahi Poke Delicately diced and lightly tossed with soy, ginger and sesame oil, served on crispy wonton

Linguica Sausage Puff Delicate puff pastry wrapped around a smoky Portuguese sausage

Sweet Chili Salmon Glazed and baked till tender served on wonton crisp and topped with an Asian slaw

Chimichurri Chicken Skewers Grilled and served with house-made Chimmi sauce

Spicy Shrimp Skewers Pair of perfectly grilled jumbo shrimp drizzled with a zesty sauce

Crispy Chicken Bites Boneless chicken bites fried to crispy perfection and drizzled with a roasted red pepper aioli

BBQ Meatballs Fresh ground beef with a house made BBQ sauce

\$3.50* per item

Stationary Menu Options

Gourmet Nacho Bar + \$6 per guest

Artisan Cheese Board (V) + \$6 per guest

Gourmet Mashed Potato Bar + \$7 per guest

Shrimp & Scallop Ceviche w/fresh tortilla chips + \$9 per guest

**Disposable compostable plates, napkins and utensils available for an additional charge. Tax and labor not included.*

| All Spanglish Eats foods are prepared with the utmost care and quality. |

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