



The best of home-style
American & Latino cuisine

2017 Catering Menu Options ~Dinner~

Menu Option #1 || \$30* per person

Beer Braised Beef Short Ribs
Roasted Fingerling Potatoes, Roasted Brussel Sprouts w/ Pancetta or Rice Pilaf
Roasted Seasonal Veggies OR Seasonal Dinner Salad
Dinner Rolls *Served with fresh micro chive butter*

Menu Option #2 || \$25* per person

Chicken Marsala
Roasted Fingerling Potatoes, Roasted Brussel Sprouts w/ Pancetta or Rice Pilaf
Roasted Seasonal Veggies OR Seasonal Dinner Salad
Dinner Rolls *Served with fresh micro chive butter*

Additional Menu Options

Bacon-Wrapped Shrimp..... + \$3.50 per item
Empanadas (beef, black bean & cheese or veggie)..... + \$3.00 per item
Stationary Artisan Cheese Board..... + \$5.50 per guest
Shrimp & Scallop Ceviche w/fresh tortilla chips + \$8.50 per guest
Seared Local Fish Entree..... + Market Price

Labor

Buffet Service: **approx. 30% of total**
1 chef + 2 servers to set up, refresh and maintain food items and breakdown buffet stations. Cooking on-site may be required.

Full Service: **approx. 50% of total**
1 chef + 3 servers to plate and serve a multi-course, full service meal. Cooking on-site is required.

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

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

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