



DINNER 2014

Menu #2 – Regional Selections

Petite Jamaican Jerk Chicken Empanadas
&
Spanish Chorizo, Potato and Onion Empanadas served
with Freshly ground Cilantro Pesto

Fresh seasonal Fruit platter, served with Grand Marnier
whipped cream

Blackened shrimp Skewers with Poblano- Cream sauce

Chili- lime Basmati Rice & house-made Black Beans

Carved Spice Encrusted Pork tenderloin with Cuban
Pineapple –Mango Chutney

Salmon with a Ginger, Lime and Fresh Cilantro Glaze

The Floridian Vegetable platter:
Asparagus, Pear Tomatoes, Marinated Artichoke Hearts,
Flame Roasted Red, Green and Yellow Peppers served
with a Chili Lime Aioli

Organic Baby Greens tossed with Peppery Arugula, Red
pepper, Fresh Corn, Black Beans and a Tangy Cumin
Vinaigrette

Tres Leches cake with toasted coconut
(civilization's recipe)

Key Lime Pie or Key Lime Cheesecake