



## Sample Menu

### Build Your Own Taco Bar

*Whole Roasted Suckling Pig*  
*Beef Short Rib Barbacoa*  
*Citrus & Chili Roasted Swordfish*

### Toppings Include:

*Cilantro Jicama Slaw, Pineapple Chutney, Guacamole, Shaved Lettuce, Tomato, Red Onion, Peppers, Pickled Jalapeños, Fresh Cilantro, Cojita Cheese, Cheddar Cheese, Pico, Lime Crème, Roasted Corn & Poblano Salsa, Salsa Verde*

### Seafood Station

*Whole Boiled Lobsters: Drawn Butter, Lemon*  
*Sautéed Mussels: Garlic & White Wine Sauce, Parsley, Tomatoes, Roasted Corn*  
*Sautéed Clams: Tomato Saffron Sauce, Fennel Soupy, Butter*

### Sides

*Jalapeño and Bacon Corn Bread*  
*Chopped Pasta Salad: Peppers, Onion, Cucumbers, Salami, Gorgonzola, Oregano Dressing*  
*Mixed Greens with Seasonal Dressing*  
*Creamy Potato Salad: Bacon, Dijon, Egg*  
*Grilled Vegetables with Pesto*  
*Parmesan Chive Corn on the Cob*  
*Mac n' Cheese: ham, cheddar, scallion*  
*Crispy Rosemary Potatoes*

### Dessert Station

*Key Lime Tart*  
*Apple Streusel Tart*  
*Pecan Bars*  
*Macarons*  
*Strawberry-Vanilla Cake Pops*  
*Oreo Brownies*  
*Rice Krispie Treats*  
*Blueberry Shortcake Parfait*

