

# PRIVATE EVENT MENU



## HEAVY APPETIZERS

\*SERVES 10 PEOPLE

### Green Chile Tostadas \$30.00

tostadas topped with green chile chicken, pickled onions, cilantro & cotija

\*served 1/person

### Chimichurri Chicken Skewers \$50.00

slow-roasted chicken breast with fresh argentinian chimichurri & scallions

\*served 2 skewers/person

### Chicharones Skewers \$40.00

slow-roasted pork & herbed mayo

\*served 2 skewers/person

### Empanadas Picadillo \$35.00

ground beef, olive, raisin, tomato, sweet potato, house pastry crust & crema

served 1 empanada/person

### Del Este Sticky Wings \$45.00

honey, lime, herbs & toasted garlic

\*served 2 wings/person

### Crab Cakes & Mango Habanero Salsa \$55.00

fried crab cakes with mango-habanero salsa

\*served 2 cakes/person

### Crispy Tuna Tacos \$45.00

hard shell tacos, seared adobo ahi tuna, cotija & guacamole

\*served 2 tacos/person

### Steak Tacos \$45.00

chopped skirt steak, marinated onions, cilantro, cotija & salsa

\*served 2 tacos/person

### Stewed Veggie Tacos \$35.00

charred cabbage, roasted peppers & sweet potato

\*served 2 tacos/person

### Shrimp Frituras \$40.00

argentinian red shrimp & cheese fritters with orange marmalade dipping sauce

\*served 2 fritters/person

### Gambas al Ajo \$45.00

argentinian red shrimp, white wine, sherry, preserved lemon & toasted sourdough

\*served 2 shrimp/person

### Green Chile Chicken Sliders \$50.00

green chile braised shredded chicken, avocado & Brussels slaw

\*served 2 sliders/person

## BUFFET "PLATTERS"

\*SERVES 10 PEOPLE

### Chips, Salsa & Guac \$25.00

house-fried tortilla chips, charred tomato- habanero salsa, salsa verde & fresh guac

### Black Beans & Rice \$35.00

black beans, rice, cilantro, lime & cotija

### del Este Seasonal Salad \$35.00

radicchio, sweet potato, brussels, goat cheese, citrus, pistachio, black pepper vinaigrette

### Charcuterie MP

chef's selection of meats and cheeses, served with accoutrements

### Lechon Asado \$45.00

cuban roast pork, sweet rolls & whole grain mustard

## PLATED DINNERS

\*SERVES 1 PERSON, 25-PERSON MINIMUM

### Carne Asada \$18.00

grilled, sliced steak with herb & pepper marinade, potato tostones

### Jerk Chicken \$17.00

jerk chicken, roasted sweet potato, garlic kale

### Roasted Pork Chop \$17.00

bone-in confit pork chop, sour orange glaze, black beans & rice

### Mojo Bowl \$16.00

black beans & rice, roasted sweet potato, plantain tostones, avocado, charred peppers & sour orange

### Gambas Linguini \$18.00

argentinian red shrimp, garlic, tomatoes, basil, preserved lemon & white wine butter

# BRUNCH BUFFET PACKAGES



## **DEL ESTE STYLE**

\*MINIMUM 15 PEOPLE

\*\$25 PER PERSON

### **Citrus Glazed Caramel Rolls**

house baked cinnamon rolls, orange glaze, charred orange

### **Chips and Guacamole**

house corn tortilla chips, del este guacamole, cotija

### **Chilaquiles**

house corn tortilla chips baked with red mole, pickled onion, scrambled eggs, cojita, cilantro crema

### **Chorizo Sausage**

house chorizo breakfast patty

### **Green Chile Egg Bake**

eggs, green chiles, onion, tomato, cheddar, salsa verde, cilantro

### **Seasonal Salad**

shredded brussels, radicchio, orange & grapefruit segments, sweet potatoes, goat cheese, pistachios, black pepper vinaigrette

### **Fresh Fruit Platter**

## **GRINGO STYLE**

\*MINIMUM 15 PEOPLE

\*\$25 PER PERSON

### **Cinnamon French Toast**

ciabatta, vanilla bean citrus and cinnamon batter, pineapple jam

### **Cheddar Egg Bake**

sharp cheddar and parmesan cheese

### **Veggie Hash**

diced potatoes, roasted veggies, balsamic vinaigrette

### **Plate of Bacon**

thick cut smoked bacon

### **Breakfast Potatoes**

seasoned and fried

### **Side Salad**

greens, tomato, cucumber, parmesan, black pepper vinaigrette

### **Fresh Fruit Platter**

## **BONUS ROUND**

\*MINIMUM 15

**Draft Beer and Spanish Wine Selection** add \$10.00 per person

**Craft Cocktail** add \$12.00 per person

**Champagne Toast** add \$3.00 per person

**Fresh Squeezed Mimosa Bar** add \$8.00 per person

**Bloody Mary Bar, determined by variety of condiments** add \$8.00-\$10.00 per person