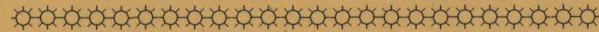


Calle Ocho



Wednesday, August 13, 2008

SEATED HORS D'OEUVRES COURSE

Gallitos - Platter of Traditional Costa Rican Soft Tacos with Grilled Beef,
Shrimp Enchilado & Chipotle Chicken

APPETIZERS

Calle Ocho Salad - Field Greens, Baby Spinach, & 8 Fresh Market Ingredients

-or-

Arepa- Colombian Sweet Corn Cake, Bacalao, Crema Nata & Watercress

-or-

Camarones- Puerto Rican Rum Glazed Shrimp, Crispy Onion, Avocado Salad

-or-

Hondureño- Ahi Tuna, Coconut Milk, Pickled Jalapeños

ENTREES

Bistec- Cuban Style "Steak Frites", Traditional Chimichurri

-or-

Pollo - Grilled Chicken Breast, Latin Asopao, Green Plantain Fritters

-or-

Vegeteriano- Wild Mushroom Paella, Green Bean Salad, Sweet Pea Vinaigrette

-or-

Salmon - Spice Rubbed, Lobster Mashed Potatoes, Cucumber Relish, Mango
Chutney

SIDE DISHES

(SERVED FAMILY STYLE)

Sweet & Green Plantains

-and-

Black Beans & Rice

-and-

Garlic Spinach

DESSERTS

Domino Pastelito- Dark Chocolate Layered Cake with Dulce de Leche Mousse

-or-

Caramelo- Traditional Vanilla Flan, Peach Rum Sauce, Orange Crisp

-or-

Helados- A Tasting of Tropical Sorbets

Your Host Invites You To Enjoy Any Of Our Wines, Sangria and Beers

Wine Selections

Santa Julia Organica Chardonnay, Mendoza 2006
Gran Feudo Tempranillo, Navarra 2002

Sangria

White Wine, Fresh Fruit and a splash of spirits
Red Wine, Fresh Fruit and a splash of spirits

Bottled Beer

Draft Beer

Colombia	Aguila	USA	Calle Light
Brazil	Brahma	Belgium	Stella Artois
Spain	Estrella	Belgium	Hoegaarden
Argentina	Quilmes	Mexico	Dos Equis Amber
Dominican Republic	Presidente	USA	Ocho Amber
Costa Rica	Imperial	USA	Bare Knuckle Stout