



PACKAGE MENU #1

APPETIZER

Penne Ala Vodka

Penne Pasta with Juicy Oven Roasted Tomatoes, Crispy Pancetta, Romano Cheese
In Our Vodka Sauce.

SALAD

Garden Salad

Mixed Baby Greens and Romaine with Cherry Tomatoes and Cucumbers
Drizzled with our House Vinaigrette.

ENTREE

Coconut Stripe Bass

Farmed Raised Stripe Bass in a Citrus Glazed Sauce
Served with Vegetables & Roasted Potatoes.

Bourbon Sirloin Steak

Grilled Sirloin Steak & Portobello Mushrooms
Served with Seasonal Vegetables and Herb Roasted Potatoes.

Chicken Francaise

Boneless Breast of chicken Egg Battered, Served in a Lemon White Wine S with
Seasonal Vegetables and Herb Roasted Potatoes.

Varadero Chicken & Shrimp

Seared Chicken Breast and Shrimp, Sautéed in a Light Citrus Sauce
Served with Vegetables and Roasted Potatoes.

Ropa Vieja Steak

Shredder Steak Braised in Tomato Salsa Criolla
Served with Rice, Beans & Sweet Plantains.

DESSERT

Sheet Cake of your Choice – Only included for Parties of 30 or more
Coffee, Tea, Soda and fresh Bread is included.

** Personalized Menu **

\$35.95 per person plus Tax and 20% Gratuity

3 Hours Unlimited Tap Beer, House Wine or Sangria \$12.95 per person.

Prices are Subject to Change