

sabrosito*

*Pasapalitos**

Aka
Hors d'oeuvres
Canapes

Please choose from the following menu.

Cold

Mini lobster sandwich w/ lemon mayo
Guacamole & pico de gallo on corn chips
King mushroom, sweet peppers, manchego cheese & siki-siki
Classic smoked salmon w/red onions, crema la vaquita on mini pancake
Achiote shrimps w/ corn chips& guacamole
Mini Caprese crostini[fresh queso, cherry tomatoes, basil & EVO]
Jamon Serrano wrapped dried figs or fresh figs when the season allows
Sesame crusted tuna on a rice chip & mango salsa
Shrimp cocktail & home made cocktail sauce

Hot

Sabrosito's ponzu shrimp dumplings
Mini stew of garbazo, malanga & chorizo, a Cuban favourite
Tamarind chicken brochettes
Pan-seared annatto scallops & salsa crudo
Mexican style Chilli con carne[vegetarian option as well]
Chipotle shrimp cakes
Grilled beef tenderloin brochettes & papaya mojo
Chicken or beef empanadas w/ pico de gallo
Cuban stuffed potatoes & salsita
Mini burgers w/ caramelised onions & Manchego cheese]
Cubanito sandwiches: roasted pork, Monterey jack, avocado & tomato
Roasted New Zealand rack of lamb with chimichurri
.Mini grilled cheese sandwich[caramelised onions & aged cheddar]

Vegetarian

Vegetable tortilla wrap w/ smoke paprika aioli
Mini Greek salad on cucumber cup
Queso asadero & spiced sweet peppers roll
Peruvian style vegetables rolls /w sweet chilli sauce
Roasted calabaza squash, caramelised onions w/ fresh thyme
*Arepas stuffed w/ fresh cheese, avocado, tomato & basil
*corn bread sandwich

Sweets

Quince empanaditas
Tropical fruits brochettes
Chocolate chilli truffles
Almond vanilla cookies w/ dulce de leche[caramel sauce]
Spanish queso fresco, pistachios & sweet plantain



5 pasapalitos [Recommend for 1 hour event]

Or 8 pasapalitos [Recommend 1 to 2 hours event]

Or 10 pasapalitos [Recommend 1 to 3 hours event]
[one of each pasapalitos per person]

**Depending on the menu prices start from \$17.50 to \$32.50 per person food only
Staff, rentals, taxes & service Charge Applicable**