

Appetizer Stations – Best Sellers

Stations are interactive displays or chef attended kiosks to enhance the passed appetizer hour *priced per selection*



Ceviche Bar: Appetizer Station

Fresh Caribbean Seafood Marinated in Local Citrus. Plantain And Malanga Chips

Guest choose add-ons: Red Onions, Peppers, Herbs, Chilis, Mango, Cucumber

Picadera Criolla Station: Puerto Rican Antipasto

Grilled Artisanal Longaniza (*Local House Smoked Sausage*), Serrano Ham, Machego cheese and Queso del Pais (local cheese) *Spiced Local Cherry (Grosella) or Dulce de Papaya, Pasta de Guayaba (guava paste), Acetun, Pan Sobao (soft bread)*

Charcoal Grilled Pinchos Station: Kebobs

*Pork Loin- *Marinated in Sofrito, BBQ Spice and Glazed in Guava BBQ Sauce*

*Grilled Jumbo Shrimp - *Lemon, Garlic Butter, and Charred Tomato*

*Chicken Breast- *Onions, Peppers, Passion Fruit and Oregano Glaze*

Piñones Station: Inspired by a local's favorite beachspot with streets lined with fritura vendors.

Bacalaitos Salt Cod Fritters; Mini Pastelillos Fried Meat Filled Empanadas

La Estacion Chips and Dips Station: Crispy Spiced Homemade Chicharrones (pork rinds); Root Veggie Chips; Platanustres (Plantain Chips): Homemade Tortilla Chips

*Smoked Fish Dip- *Catch of the Day, Cured and Smoked. Capers, Onion, Radishes*

*Creamy Avocado Dip (seasonal)(v)- or – *Escabeche de Gandules (v)*

*Roasted Eggplant Dip- *Pureed Local Eggplants and Peppers, Fire Roasted (v)*

*La Estacion Mezcla- *an elevated version of a traditional PR party favorite. Similar to beer cheese-made from smoked ham, smoked onions, garlic, chilis, cheddar and jack Cheese*

Slider Station:

*Pulled Pork *Mini Mayaorca (Sweet Local Bread) and Caribbean Cole Slaw*

*Brisket *Mini Pan Sobao (Local Bread), cured onions and chimichurri mayo*

*Mango & Soy Glazed Pork Belly, *smoked chili & green onion alioli, pickled onion, carrots & cucumbers*

*Local Spiny Tail Lobster Roll, *celery, red onion, cucumbers, mayo, citrus and herbs on Brioche*

Las Croabas Arepa Rellena Station: Local Fried Bread filled with guest choice of typical local marinated seafood salads

Shrimp with local cubanelle peppers, onions cilantro, lime and olive oil

Carucho (Conch) with peppers, onions, citrus and Passion Fruit.

Pulpo- Charcoal grilled Octopus marinated with garlic, oregano, lime.

Dinner Stations – Best Sellers

(pricing varies depending on station and quantities)

Dinner Stations are interactive displays or chef attended kiosks to enhance a Family Style/Buffer Dinner



Local Bread Bar: *Local Breads with Homemade Butters and Jams*

Arepas (local Fried Bread), Coconut Arepas, Pan De Agua, Pan Sobao

*Garlic and Herbs Butter * Sofrito Butter * Jalapeno Honey Butter

*Mango Smoked Chili Jam * Caribbean Pineapple Chutney

Market Salad Bar: Guests can choose from: Variety of Local Leaves: Market Selection of Fresh Vegetables: Local Cheese: Toasted Nuts and Seeds: Homemade Croutons: House Cured Pickled Vegetables and Assorted Homemade Dressings

Mac 'N' MUCHO Cheese Bar:

Made with Manchego, Queso De Bola, Cheddar and Jack Cheeses:

Guests Can Choose Added Toppings

*House Smoked Bacon * Green Onions * Sour Cream * Fire Roasted Tomatoes *
Roasted Chilis * Fresh Arugula * Roasted Sweet Peppers * Local Longaniza *
Chopped Brisket * Cornbread Crumbles * Chicharron

Make Your Own Mofongo Station:

Guests will get instructions on how to make their own or leave it to the chefs

*Plantains * Yuca/Cassava * Pana/Breadfruit (seasonal)

Mix-Ins = Blue Cheese * Sweet Plantains * Chicharron * Crispy Onions/Garlic

Toppings = Mayo-Ketchup * Spicy Buffalo Sauce * Chimichurri * Fresh Avocado

Slider Station:

*Pulled Pork *Mini Mayaorca (Sweet Local Bread) and Caribbean Cole Slaw*

*Brisket *Mini Pan Sobao (Local Bread), cured onions and chimichurri mayo*

*Mango & Soy Glazed Pork Belly, *smoked chili & green onion alioli, pickled onion, carrots & cucumbers*

*Local Spiny Tail Lobster Roll, *celery, red onion, cucumbers, mayo, citrus and herbs on Brioche*

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Carving Stations:

Whole Cuts of Meat, Expertly Roasted or Smoked : Carved by the Chef

- ***Turkey**- brined and smoked. Passion Fruit Ginger Glaze
- ***Whole Pork Loin**- Mango Habanero BBQ
- ***Rum Wood Smoked Pork Belly** – Don Q Rum Citrus Glaze
- ***BBQ- Brisket**- Cilantro Chimichurri
- ***BBQ Pork Spare Ribs**- Guava BBQ Sauce
- ***Smoked Rack of Lamb**
- ***Prime Rib**- whole roasted, Bone In, charred over natural wood and slow smoked to Medium Rare

PITMASTER BBQ Station

***Brisket**- Award Winning Brisket Cooked Slow And Low, Served With Pan Criolla, Pickled Red Onions And Pepperoncini*

***Pulled Pork** - Slow Smoked And Marinated With Our Homemade Sofrito And Rubbed With Our House Blend Of BBQ Spices*

***Pork Spare Ribs** - Slow Smoked Marinated With Sofrito Rubbed With Our House Blend Of Bbq Spices And Smoked Over Natural Charcoal And Local Wood. Finished On The Grill And Glazed With Our Guava Bbq Sauce*

Little Guavate Station: *We bring the Pork Highway to You*

Whole Roasted Lechon (*as featured in the Wall Street Journal*) Cooked on Site in our signature BroncoChon (*as seen on Food Network's "Top Ten Coolest BBQ Rigs"*)

Our Award Winning Pit-Master will carve the Lechon right in front of your guests

* *Pan Sobao (local bread)* * *Assorted Piques (hot sauces)* * *Garlic Oregano Mojo* * *Avocado*