



COUNTRY CLUB & BANQUET

## Spanish Buffet Menu

Cheese & Cracker Display during Social Hour

Signature Garlic Breadsticks

### Choice of One Salad:

Ensalada de Papa (Puerto Rican Potato Salad)

Ensalada de Caesar (Caesar Salad)

Ensalada de Verduras (Fresh Garden Salad) with 2 Dressing Choices

Balsamic or Raspberry Vinaigrette, Peppercorn Parmesan, Ranch, Zesty Italian Dressing

### Entrée Course Choice of two Entrees from below

Pernil (Puerto Rican Pork Shoulder)

Pollo Fricasse (Stewed Chicken)

Carne Guisado (Stewed Beef)

Chillo en Salsa (Red Snapper in Red Sauce)

### Pasta: Included – Choice of one from below

Pastelon (Plantain Lasagna)

Lasagna de Carne (Meat Lasagna)

Pasta con Salsa Roja (Pasta with Marinara)

### Choice of Starch:

Arroz con Gandules (Puerto Rican Rice & Beans)

Arroz Blanco (White Rice)

Papas Majadas (Plain Mashed Potatoes)

### Choice of Vegetable:

Habichuelas (Stewed Red Beans)

Verduras Mixtas (Vegetable Medley)

# Tekoa

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**Dessert Options:** Includes Chocolate Mousse or Sheet Cake (chocolate or vanilla)

Chocolate or White Chocolate Covered Strawberries \$3.00 per person

Brownies & Assorted Cookies Tray \$ 3.00 per person

Cheesecake with choice of fruit topping \$ 4.00 per person

Strawberry Shortcake \$4.00 per person

Warm Apple Crisp \$4.00 per person

Ice Cream Sundae Bar (Chocolate and Vanilla Ice Cream with assorted toppings) \$4.50 per person

Chocolate Fountain (Pineapples, strawberries, marshmallows, pretzels, brownies, & rice crispy bites) \$7.00 per person

Dessert Table (Includes: assorted cookies, cheesecakes, pastries, puddings & brownies) \$7.00 per person

Candy Station (Customized Upon Request)

# Tekoa

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**Enhance Your Social Hour:** Choice of 4 Butler Style Hors D'oeuvres \$5 per person

**Beef:**

Relleno de Papas (mini potato balls with beef)  
Alcapurrias de Yuca (Yuca fritters stuffed with beef)  
Teriyaki Beef  
Cocktail Franks in a Puff Pastry  
Swedish or Italian Style Meatballs  
Beef Tenderloin Canapés  
Miniature Beef Wellingtons  
Sausage Stuffed Mushroom Caps

**Seafood:**

Bacalaito (Cod Fritters)  
Shrimp Canapés  
Seafood Stuffed Mushroom Caps  
Coconut Shrimp- with orange glaze  
Sea Scallops Wrapped in Bacon  
Maryland Miniature Crab Cakes with Roasted  
Red Pepper remoulade

**Enhance Your Social Hour:**

Fresh Fruit Display - \$2.75 per person  
Vegetable Crudités - \$2.75 per person

**Chicken:**

Boneless Chicken Tenders  
BBQ Chicken Tenders  
Buffalo Chicken Fingers  
Coconut Chicken -Thai Dipping Sauce  
Smoked Chicken Cornucopias  
Sesame Chicken  
Marinated Chicken Pineapple Teriyaki  
Mini Chicken Cordon Blue Bites

**Vegetarian:**

Sorullitos (fried cornmeal with cheese)  
Bruschetta on a baguette  
Fried Mozzarella Sticks w/ Marinara  
Spanakopita-Spinach & Feta Cheese in Filo  
Risotto Balls  
Vegetable Eggrolls  
Vegetarian Antipasto Skewers  
Raspberry & Brie-wrapped in filo  
Asparagus & Provolone wrapped in filo

Antipasto Platter with Italian meats, cheeses,  
black olives and artichokes-\$4.00 per person