

Super Luxury Buffet: Meat, Chicken and Fish

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2 Sides - Organic Salad of Your Choice – Assorted Breads

Breads

American Dinner Roll – Baguette Roll – Mini Midnight –
Cuban Roll – Black Bread

Salads (1 Selection)

- **Mediterranean Salad:** Mixed organic lettuce, gorgonzola and/or feta cheese, black olives, walnuts, seasonal fruits, cranberries, Roma tomatoes, and berry dressing.
- **Italian Salad:** Organic Romaine lettuce, tomatillo, celery, cucumber, black olives, red onion and Italian dressing.
- **Greek Salad** Organic romaine lettuce, feta cheese, perita tomato, black olives, red onion and greek dressing.
- **Caesar Salad:** Organic romaine lettuce, bacon, croutons, original Italian “padano” parmesan cheese and caesar dressing.
- **Nicoise Salad:** Organic paris lettuce, perita tomato, celery, cucumber, black olives, boiled egg, red onion and French dressing.

- **Caribbean Salad:** Organic romaine lettuce, perita tomato, corn, cucumber, strawberry, raisins, black olives, purple onion and Caribbean dressing.
- **Blue Cheese Cabbage Salad:** Cabbage, carrot, raisins, blue cheese and creamy blue cheese ranch dressing.
- **American Style Potato Salad:** Potatoes, purple onion, boiled egg, apple, walnuts, raisins and creole mayonnaise dressing.
- **Pasta Salad** Coditos, ham, goat cheese, red peppers, celery, raisins, dried tomatoes, corn, black olives, basil, red onion and Creole vinaigrette.
- **Spinach Salad with Pear** Spinach, purple onion, pear, corn, carrot and tropical vinaigrette.

Side Dishes (2 Selections)

- Baked Plantains in Peach Sauce
- Black Beans
- Boiled Yuca with Cuban Mojo Sauce
- Boiled Yuca with Venezuelan Guasacaca
- Broccoli in White Sauce and/or 4 Cheeses
- Brown Rice
- Cauliflower and Broccoli Gratin
- Cauliflower in White Sauce and/or 4 Cheeses
- Cauliflower Rice
- Cuban Moro Rice
- Couscous
- Couscous with Corn
- Couscous with Vegetables Mixed Vegetables
- Creamed Broccoli
- Creamed Cauliflower

- Creamed Spinach (American Style)
- Curry Rice
- Dominican Rice with Noodles
- Green Rice with Fine Herbs
- Homemade Mashed Potatoes with Parmesan Cheese and Walnuts
- Kidneys Beans
- Mexican Rice
- Nicaraguan Gallo Pinto Rice
- Oriental Vegetables Sautéed in Garlic and Olive Oil
- Peruvian Green Rice
- Persian Rice (Pilaf)
- Potatoes with Herbs and Garlic
- Pistachio-Glazed Carrots
- Potatoes with Herbs and Garlic
- Portuguese Rice with Pigeon Peas
- Quinoa with Herbs
- Quinoa with Mixed Vegetables
- Saffron Rice
- Sautéed Potatoes with Parsley and Bacon
- Tostones
- Thai-Style Sautéed Vegetables
- Venezuelan Coconut Rice
- White Rice
- Yellow Rice with Mixed Vegetables

Birds

- Baked Turkey Breast
- Chicken in Coconut (Venezuela)
- Chicken in Green Sauce

- Chicken in Marsala Wine
- Chicken in Orange and Lemon Sauce
- Chicken in Orange Sauce
- Chicken in White Sauce and Pistachio
- Chicken in Wine with Mushrooms (Coq Au Vin)
- Chicken in Yellow Sauce
- Chicken Milanese with Parmesan
- Chicken Mole (Mexican Chicken)
- Chicken with Cream and Cilantro
- Chicken with Cream and Mushrooms
- Chicken with Cream and Tarragon
- Chicken in White Sauce and Pistachio
- Chicken Breasts with Mushrooms
- Chicken Breasts in Four Cheese Sauce with Almonds
- Chicken Breasts in Light Blue Cheese and Walnut Cream
- Chicken Breast Stuffed with Mozzarella and Basil in White Sauce
- Chicken Breast Stuffed with Salami in Tomato Sauce
- Chicken Fajitas
- Chicken Fricassee
- Chicken in Coconut (Venezuela)
- Chicken in Orange Sauce
- Chicken in Orange and Lemon Sauce
- Chicken Florence (Italy)
- Chicken Cacciatore (Hunter's Chicken)
- Cider Chicken
- Curry Chicken
- Honey Mustard Chicken
- Pollo Pebre (Venezuela)
- Rabbit in Coconut
- Rabbit in Salmorejo
- Rabbit in Wine

- Rabbit Sauté
- Spanish Chicken
- Sautéed Chicken with Cashews and Chinese Vegetables
- Sweet and Sour Chicken
- Teriyaki Chicken
- Thai-Style Chicken

Meat

- Beef with Celery and Mushrooms (Chinese Style)
- Beef with Mushrooms
- Beef Stroganoff
- Braised Pork Loin in White Wine
- Caribbean-Style Braised Pork Masitas with Pineapple
- Caribbean-Style Pork Loin
- Curry Pork
- Cuban-Style Pork Masitas
- French Coq Au Vin (French Beef in Wine)
- Glazed Smoked Ham with Peach Sauce
- Goat in Coconut (Venezuelan Style)
- Goat in Coconut
- Goat Tarcari (Venezuela)
- German-Style Roast (Venezuelan Black Roast)
- Grilled Churrasco in Mushroom Sauce
- Grilled Churrasco with Chimichurri Sauce
- Jamaican Pork
- Lamb in Wine
- Lamb Stew
- Latin-Style Pork Shoulder Baked in Its Own Juices
- Mushroom Filet Mignon
- Mushroom Pork Loin

- Parmesan-Style Beef Milanese
- Peppered Filet Mignon
- Peruvian Lomo Saltado
- Pork Chops in Orange Sauce
- Pork Chops Latin-Style Braised Pork
- Pork Loin in Prune Sauce
- Pork with Cashews and Chinese Vegetables
- Shredded Beef (Ropa Vieja)
- Smoked Pork Chops in Orange Sauce
- Spanish-Style Braised Beef
- Spanish-Style Braised Pork with Potatoes
- Sweet and Sour Pork
- Venezuelan Black Roast

Fish & SeaFood

- Baked Salmon with Dill
- Breaded Calamari with Tartar Sauce
- Creamy Salmon
- Garlic Garlic Fillet
- Garlic Shrimp
- Grilled Shrimp Skewers
- Garlic Tuna
- Grilled Marinated Salmon
- Grilled Salmon with Butter Herbs
- Grilled Tuna
- Hake Fillet with Garlic
- Hake Fillet Menier Style
- Marinera-Style Garlic Fillet
- Salmon in Dill and Caper Sauce
- Salmon in Green Sauce

- Salmon with Fine Herbs
- Sea Bass (Venezuela)
- Sea Bass Fillet with Fine Herbs
- Sea Bass Fillet with Honey Mustard
- Seafood Platter (Seafood Stew)
- Seafood Salad
- Spanish-Style Calamari Stew
- Tilapia Fillet in Roquefort Cheese Sauce
- Tilapia Fillet in White Sauce
- Tilapia Fillet in Wine and Parsley with Capers
- Tilapia Fillet Menier Style
- Venezuelan-Style Dogfish Picadillo
- Venezuelan-Style Fish en Papillote
- Venezuelan-Style Tuna Stew
- Vizcaína-Style Cod
- Tilapia Fillet with Garlic