

*Aroma Buena Catering*  
HISPANO WORLD CUISINE



**2<sup>nd</sup> Annual Public Service in Education  
Retirement Celebration**

June 9, 2008

CITY HALL, NORTH LIGHT COURT  
SAN FRANCISCO, CA

**M E N U**

**Ceviche Veracruzano**

*White Fish prepared with a Lime Juice marinade, Veracruz style  
Accompanied with four-color Tortilla Chips and fresh Salsas*

**Assortment of Imported and Local Cheeses**  
*with Olives, Grapes, and Crackers*

**Seasonal Fruit Platter**

**Grilled Vegetable Platter: with Eggplant, Yellow Squash, Zucchini**  
*Drizzled with Olive Oil, topped with Capers and fresh Basil*

**Empanadillas de Espinaca y Queso**  
*Spanish turnovers filled with Spinach and Cheese, baked*

**Achiote Chicken Skewers with Cilantro Sauce**

**Plátanos Maduros Fritos Caribeños**  
*Caribbean fried ripe Plantains, naturally sweet*

**Arroz Azafrán con Pollo y Camaron**  
*Saffron Rice with Chicken, Shrimp, and Peas*

**Risoles de Milho com Requeijão**  
*Brazilian turnover pastries filled with Corn and Cream Cheese*

**Coxinhas de Galinha**  
*Brazilian croquette-like pastries filled with Chicken Breast meat*

**Bebidas / Beverages**

**Tropical Iced Tea, unsweetened**  
**Agua Fresca de Jamaica (fresh Hibiscus drink)**

**Dulces / Sweets**

**Docinhos: Brigadeiros e Beijinhos de Coco**  
*Brazilian sweets: Chocolate Fudge balls and Coconut "little kisses"*

**Ate de Guayaba Colombiano con Queso Fresco Mexicano**  
*Colombian Guava Paste and Mexican Fresh Cheese*

**Ivan Valencia, Catering Manager**  
**Email:** AromaBuena@aol.com  
**Direct Line:** (415) 305 2856  
**Voicemail/Fax:** (415) 276 4786  
www.AromaBuena.com

6/9/08