

Aroma Buena Catering
HISPANO WORLD CUISINE



**2nd 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

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6/9/08