

*Aroma Buena Catering*  
HISPANO WORLD CUISINE

**CONGRATULATIONS GRADUATES !**  
*Tropical Night Graduation Party*



**MENU**

Tapas - Baquette Toasts with Olive Tapenade  
Grilled Shrimp and Pineapple Skewers  
Ceviche de Pescado Veracruz  
(White Fish marinated in lime juice)  
*Served with corn tortilla chips and fresh salsa roja*

Tropical Fruit Skewers with Fresh Mint  
Fresh Beet and Carrot Salad  
Aroma Tropical Salad

*Mixed fresh Lettuces, mango, jicama, cucumber, red onion - Served with Citrus Vinaigrette*

**Carne Asada**

*Charcoal-grilled Steak, with Chimichurri (parsley-garlic sauce) on the side*

**Caribbean Coconut Chicken**

*Baked lightly breaded Chicken Breast, served with a light coconut sauce*

**Steamed Yucca with Garlic Sauce**

**Cuban Black Beans**

**Arroz a la Jardinera** ("Garden Rice", with carrots and peas)

**Grilled Pineapple Rings**

**Baked Sweet Plantains**

**Pan de Sal** (Spanish-Filipino Dinner Roll)

**Beverages**

**Agua Fresca de Sandía** (fresh Watermelon drink)

**Agua Fresca de Melón Cantaloupe** (fresh Cantaloupe drink)

**Sweets**

Chocolate Fountain, Macaroons, Fresh Sliced Fruits,  
Borrachitos (Mexican Sweets), Guava and Fresh Cheese Platter

*For future catering, please call:*

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