VILLA PARAISO MIAMI CATERING





#1 CHICKEN BUFFET

2 SIDE DISHES - 1 TYPE OF YOUR SELECTED ORGANIC SALAD - INDIVIDUAL BREAD WITH BUTTER

#2 MEAT BUFFET

2 SIDE DISHES - 1 TYPE OF YOUR SELECTED ORGANIC SALAD - INDIVIDUAL BREAD WITH BUTTER

#3 FISH BUFFET

2 SIDE DISHES - 1 TYPE OF YOUR SELECTED ORGANIC SALAD - INDIVIDUAL BREAD WITH BUTTER

BREADS

AMERICAN DINNER ROLL - BAGUETTE ROLL MINI MEDIANOCHE - CUBAN ROLL - BLACK BREAD

SALADS

Catering.

✓ MEDITERRANEAN SALAD:

ORGANIC LETTUCE MIX, GORGONZOLA CHEESE,
ALMONDS, SEASONAL FRUITS, ONION, AND BERRY
VINAIGRETTE DRESSING

ORGANIC ROMAINE LETTUCE, CHERRY
TOMATOES, CELERY, CUCUMBER, BLACK OLIVES,
RED ONION, AND ITALIAN DRESSING

← GREEK SALAD:

ORGANIC ROMAINE LETTUCE, FETA CHEESE,
ROMA TOMATO, BLACK OLIVES, RED ONION, AND
GREEK DRESSING

ORGANIC ROMAINE LETTUCE, BACON, CROUTONS,
ORIGINAL ITALIAN PARMESAN CHEESE AND
CAESAR DRESSING WITH ANCHOVIES

✓ NICOISE SALAD:

ORGANIC PARISIAN LETTUCE, ROMA TOMATO,
CELERY, CUCUMBER, BLACK OLIVES, HARDBOILED EGG, RED ONION, AND FRENCH DRESSING

∠ CARIBBEAN SALAD:

ORGANIC ROMAINE LETTUCE, ROMA TOMATO,
CORN, CUCUMBER, STRAWBERRY, RAISINS, BLACK
OLIVES, RED ONION, AND CARIBBEAN DRESSING

CABBAGE AND BLUE CHEESE SALAD:

CABBAGE, CARROT, RAISINS, BLUE CHEESE, AND CREAMY RANCH DRESSING WITH BLUE CHEESE

AMERICAN-STYLE POTATO SALAD:

POTATOES, RED ONION, HARD-BOILED EGG, APPLE, WALNUTS, RAISINS, AND CREOLE MAYONNAISE DRESSING

∠ PASTA SALAD:

ELBOW MACARONI, HAM, GOAT CHEESE, RED BELL PEPPERS, CELERY, RAISINS, SUN-DRIED TOMATOES, CORN, BLACK OLIVES, BASIL, RED ONION, AND CREOLE VINAIGRETTE DRESSING

SPINACH AND PEAR SALAD:

SPINACH, RED ONION, PEAR, CORN, CARROT, AND TROPICAL VINAIGRETTE

- HOMEMADE MASHED POTATOES
 WITH PARMESAN CHEESE AND
 WALNUTS
- → FRIED PLANTAINS/TOSTONES
- → ORIENTAL STIR-FRIED

 VEGETABLES IN GARLIC AND

 OLIVE OIL
- ★ THAI-STYLE STIR-FRIED

 VEGETABLES
- → BOILED CASSAVA/YUCA WITH

 CUBAN MOJO SAUCE
- → BOILED CASSAVA/YUCA WITH

 VENEZUELAN GUASACACA

 SAUCE
- → GLAZED CARROTS WITH

 PISTACHIOS

- → WHITE RICE
- → VENEZUELAN COCONUT RICE
- ≠ CONGRÍ RICE
- → PUERTO RICAN RICE WITH

 PIGEON PEAS
- MUSHROOM RICE WITH
 TARRAGON
- → PERSIAN RICE (PILAF)
- → GREEN HERBED RICE
- → PERUVIAN GREEN RICE
- ✓ YELLOW RICE WITH MIXED

 VEGETABLES
- → CURRY RICE

- ← CREAM OF BROCCOLI
- ## BROCCOLI IN WHITE SAUCE AND/OR FOUR CHEESES
- CAULIFLOWER IN WHITE SAUCE
 AND/OR FOUR CHEESES
- CREAMED SPINACH (AMERICAN STYLE)
- → BLACK BEANS
- → RED BEANS
- → HERBED AND GARLIC POTATOES
- SAUTEED POTATOES WITH PARSLEY
 AND BACON



- ← CHICKEN IN WINE WITH MUSHROOMS (COQ AU VIN)
- → HONEY MUSTARD CHICKEN
- → CHICKEN IN COCONUT SAUCE (VENEZUELAN)
- → SPANISH-STYLE CHICKEN
- ← CHICKEN FLORENTINE (ITALY)
- → CREAMY CILANTRO CHICKEN
- → CREAMY MUSHROOM CHICKEN
- → ORANGE CHICKEN

- ✓ STIR-FRIED CHICKEN WITH CASHEWS AND CHINESE VEGETABLES
- → MUSHROOM CHICKEN BREAST
- FOUR CHEESE SAUCE CHICKEN BREAST WITH ALMONDS
- ← CHICKEN BREAST STUFFED WITH MOZZARELLA AND BASIL IN CREAM SAUCE
- → CHICKEN PARMESAN

CHICKEN BREAST IN LIGHT BLUE CHEESE CREAM

→ SAUCE WITH WALNUTS

MEATS

Catering.

- ✓ VENEZUELAN BLACK ROAST
- ← CREAMY MOZZARELLA GRATIN STEAK
- → BEEF WITH CELERY AND MUSHROOMS (CHINESE STYLE)
- → SPANISH-STYLE BRAISED BEEF
- → PEPPERED FILET MIGNON
- → MUSHROOM FILET MIGNON
- → GRILLED STEAK WITH MUSHROOM SAUCE
- → GRILLED STEAK WITH CHIMI CHURRI SAUCE
- → PORK CHOPS IN ORANGE SAUCE
- → SMOKED PORK CHOPS IN ORANGE SAUCE
- ✓ STEWED PORK WITH SPANISH-STYLE POTATOES
- ← CARIBBEAN-STYLE STEWED PORK CHUNKS WITH
 PINEAPPLE

- → BRAISED PORK TENDERLOIN IN WHITE WINE
- → PORK TENDERLOIN WITH MUSHROOMS
- → BEEF STROGANOFF
- → PORK STROGANOFF
- → BEEF MILANESE PARMESAN



FISH AND SEAFOOD

- → GARLIC SHRIMP
- → GARLIC MAHI MAHI FILLET
- → MAHI MAHI FILLET IN WINE AND PARSLEY
- → MAHI MAHI FILLET IN WHITE SAUCE WITH CAPERS
- ← CORVINA FILLET À LA MEUNIÈRE

- → SEAFOOD MEDLEY (STEWED SEAFOOD)

- → GARLIC MARLIN WHEEL
- → MARLIN WHEEL IN SEAFOOD SAUCE
- → SALMON IN CREAM SAUCE
- → GRILLED SALMON WITH FINE HERBS BUTTER
- → OVEN-BAKED SALMON WITH DILL
- → GRILLED MARINATED SALMON
- ✓ SALMON IN DILL AND CAPER SAUCE