

# VILLA PARAIISO MIAMI CATERING



2024 - 2025

HOMESTEAD, FL

# BUFFET

- #1 CHICKEN BUFFET

2 SIDE DISHES - 1 TYPE OF YOUR SELECTED ORGANIC SALAD

- #2 MEAT BUFFET

2 SIDE DISHES - 1 TYPE OF YOUR SELECTED ORGANIC SALAD

- #3 FISH BUFFET

2 SIDE DISHES - 1 TYPE OF YOUR SELECTED ORGANIC SALAD



# SALADS

● **MEDITERRANEAN SALAD:**

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

● **ITALIAN SALAD:**

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

● **CAESAR SALAD:**

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

● **WALDORF SALAD:**

ORGANIC LETTUCE, GREEN APPLES, CELERY, GRAPES, WALNUTS, MAYONNAISE DRESSING

● **CARIBBEAN SALAD:**

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

● **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

# SIDES

● 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

● CONGRÍ RICE

● MUSHROOM RICE WITH  
TARRAGON

● GREEN HERBED RICE

● YELLOW RICE WITH MIXED  
VEGETABLES

● CURRY RICE

● BROCCOLI IN WHITE SAUCE  
AND/OR FOUR CHEESES

● BLACK BEANS

● RED BEANS

● HERBED AND GARLIC POTATOES

● SAUTEED POTATOES WITH PARSLEY  
AND BACON

● HOMEMADE MASHED POTATOES WITH  
GRATIN CHEESE

# POULTRY

*Catering*

- HONEY MUSTARD CHICKEN
- CHICKEN IN COCONUT SAUCE (VENEZUELAN)
- CREAMY CILANTRO CHICKEN
- CREAMY MUSHROOM CHICKEN
- ORANGE CHICKEN
- 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
- SPANISH STYLE CHICKEN TIGHTS

# MEATS

*Catering*

- 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
- 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
- CORVINA FILLET À LA MEUNIÈRE
- CORVINA FILLET IN ROQUEFORT CHEESE SAUCE
- CORVINA FILLET IN HONEY MUSTARD SAUCE
- SALMON IN CREAM SAUCE
- GRILLED SALMON WITH FINE HERBS BUTTER
- OVEN-BAKED SALMON WITH DILL
- GRILLED MARINATED SALMON

# CHILDREN'S MENU

SERVED INDIVIDUALLY, NOT WITHIN THE BUFFET

● FRENCH FRIES

● MASHED POTATOES

● CHEESE FINGERS

● CHICKEN STRIPS

● CHICKEN NUGGETS

● MINI BURGERS

● CHEF'S HOT DOGS