

ToroToro

RECEPTION MENU

DISPLAYS

BREADS & SPREADS

Smoked guacamole, molcajete salsa,
spicy hummus, with assorted breads & chips

1 HOUR - \$15 PER GUEST | 2 HOURS - \$21 PER GUEST

CHARCUTERIE & CHEESES

cured meats, aged spanish cheeses, lavash chips & toast points

SMALL \$150 | LARGE \$225

HAND PASSED APPETIZERS

LIGHT ANTOJITOS - PLEASE SELECT FOUR

1 HOUR - \$29 PER GUEST | 2 HOURS - \$39 PER GUEST

BRAISED SHORT RIB AREPAS

hoisin / achiote / guacamole / crema / serrano

LOMO SALTADO EMPANADAS

stuffed pastry / beef tenderloin / oyster sauce / tomato
onion / guacamole sauce

EMPANADAS DE CHOCLO

sweet corn / aji amarillo / mozzarella cheese

QUNIOA CROQUETTES

quinoa / black beans / garbanzo beans / cilantro / onions
parmesan cheese / lemon juice / panco bread

HEAVY ANTOJITOS - PLEASE SELECT SIX

1 HOUR - \$35 PER GUEST | 2 HOURS - \$47 PER GUEST

JUMBO SHRIMP COCKTAIL

rocoto cocktail sauce

PICANHA BEEF ANTICUCHO SKEWERS

aji panca marinade / chimichurri

GARLIC SHRIMP SKEWERS

garlic sauce

CEVICHE NIKKEI SHOOTERS

ahi tuna / ponzu / cucumber / avocado / quinoa
sweet potato

ACOMPAÑAMIENTOS

DISPLAYED DESSERTS

Chef's Selection - \$8 per guest