



DESTINO

LATIN BISTRO / PISCO BAR

## PASSED APPETIZER MENU, 2020

**TIER 1 please select from the following items: 25 pieces \$50.00 / 50 pieces \$90.00**

AREPAS- venezuelan cornmeal biscuits / epazote-pineapple salsa **\*\*gf**  
ALBONDIGAS- house made pork meatballs / caribbean-10 spice rub / mango-rocoto salsa **-gf**  
MT. TAM MONTADO- cowgirl creamery's mt. tam / jalea de aji amarillo / rice cracker **-gf**  
QUINOA SALAD CUPS- light quinoa salad / seasonal vegetables / mint mojo / phyllo tartlet shells  
ROPA VIEJA DEL PASTOR- slow-braised pork shoulder / guajillo-pasilla chiles / plantain **\*\*gf**  
CAUSA A MI MANERA- peruvian potato balls / sweet 100 tomato / olive puree / rice cracker **-gf**

**TIER 2 please select from the following items: 25 pieces \$65.00 / 50 pieces \$120.00**

CEVICHEs- all types of ceviche are served in endive boats  
PERUVIAN- wild ecuadorian corvina / aji limo / cilantro / canchas / sweet potato chips  
MIXTO- wild australian butterfish / tiger prawns / chipotle leche de tigre / fried leeks **-gf**  
DEL CARIBE- walu / piquillo & red bell peppers / citrus marinade **-gf**  
TIRADITO- local king salmon / ginger / creamy aji reduction / malagueta pepper / poppyseed **-gf**  
AREPAS CON ROPA VIEJA- cornmeal biscuits / slow-braised pork shoulder **\*\*gf**  
QUINOA ARANCHINI BALLS- peruvian quinoa / mozzarella / shitake / romesco salsa / marcona almonds  
TIGER PRAWNS- corn-goat cheese crème / tortilla chips **\*\*gf**  
ARTICHOKE HEARTS - cauliflower puree / piquillo pepper / puffed quinoa / rice cracker **-gf**  
ANTICUCHOS - free range chicken breast skewers / aji panca marinade **-gf**  
CHICKEN STRIPS- quinoa encrusted / chipotle salsa

**TIER 3 please select from the following items: 25 pieces \$85.00 / 50 pieces \$160.00**

SCALLOP CAKES- spicy poblano peppers / citrus crème fraiche / plantain chips **\*\*gf**  
CAMARONES CON MOJO- tiger prawns / plantain puree / passion fruit-garlic mojo / plantain **\*\*gf**  
FISH TACOS- butterfish / sliced mango / chipotle / pico de gallo  
CHORIZO- chorizo de bilbao / argentine chimichurri / andean sea salt / plantain **\*\*gf**  
EMPANADAS- these pastries are available with the following fillings:  
AJI DE GALLINA- shredded chicken / cream - aji panca reduction / parmesan / don alfonso olives  
CARIBBEAN- ground hampshire pork / green olives / golden raisins / cinnamon mojo  
ARGENTINE- ground beef / golden raisins / manzanilla olives / pimenton  
SWEET POTATO- roasted sweet potato / shitake mushrooms / coconut milk  
VEGETARIAN- shitake mushrooms / piquillo / yukon potatoes / grana padano parmesan / encebollado  
CHURRASCO- grass fed estancia new york strips / chimichurri / plantain **\*\*gf**  
PORK BELLY- hampshire pork belly / white fava bean puree / cipollini onion-peppadew relish / crostini  
PERUANITOS- peruvian mini-burgers / grass fed top sirloin / aji panca / pickled onion relish

### **SNACKS PLATTERS**

sweet potato chips or plantain chips- assorted dipping sauces

**SMALL PLATTER 40.00 (APPROX 10 PEOPLE)**

**LARGE PLATTER 70.00 (APPROX 25 PEOPLE)**

### **CHEESE & CHARCUTERIE PLATTERS**

selection of local & imported artisan cheese & charcuterie

**SMALL PLATTER- SELECTION OF FOUR - 130.00 (APPROX 10 - 15 PEOPLE)**

**LARGE PLATTER - SELECTION OF SIX - 250.00 (APPROX 20 - 30 PEOPLE)**

### **DESSERTS BITES 25 PIECES \$50.00 / 50 PIECES \$90.00**

ALFAJORES- south american butter cookies / dulce de leche

CHOCOLATE BUÑUELOS- triple chocolate fritters / cinnamon sugar / jalea de aji amarillo

*all catering orders must be confirmed 24 hours in advance*

*gf- indicates gluten free item*

*\*\*gf- indicates can be made gluten free (advance notice required)*