



## Latin Dinner Party

### Antojitos

*Choose two of the following:*

- Cuban Beef Picadillo Empanadas**
- Chicken Tostadas with Lime Crema**
- Shrimp and Spanish Drunken Goat Cheese Quesadilla Triangles with Avocado Cream**
- Tequila Cilantro Shrimp**
- Quinoa Fritters with Saffron Alioli**
- Columbian Corn and Cheese Arepas**

### Entradas, Sopas, y Ensaladas

*Choose two of the following*

- Cocktail de Camarones**  
steamed jumbo shrimp in a spicy tomato, onion and avocado sauce
- Salvadoran Pupusas**  
Hand-formed tortillas filled with a cheese and poblano mixture topped with salsa roja, pickled cabbage, and crema
- Black Bean Soup**  
topped with crema and salsa cruda
- Tortilla Soup**  
chicken and tomato based soup thickened with tortillas, garnished with avocados and crispy tortilla strips
- Cancun Chopped Salad**  
with diced tomatoes, jicama, avocado, cucumber, cilantro, Cotija cheese, and romaine lettuce in a citrus vinaigrette
- Costa Rican Hearts of Palm Salad**  
with bibb lettuce and carrots in a creamy Dijon mustard dressing

### Platos Fuertes

*Choose one of the following:*

- Arroz con Pollo**  
traditional Cuban rice dish with chicken, peppers, and onions in a garlic saffron broth
- Argentinean Skirt Steak con Dos Salsas**  
grilled and served with chimichurri and fresh tomato onion cilantro salsas and roasted Peruvian purple fingerling potatoes
- Jerk Lamb Chops**  
tender baby lamb chops marinated in the traditional Jamaican rub with a sweet and sour tamarind glaze served with Maytag blue scalloped potatoes and frijoles verdes
- Yuca-Crusted Tuna**  
seared Ahi Tuna steak, crusted with shredded yuca root, drizzled with a gingered tropical fruit coulis, and a jicama & chayote slaw
- Snapper Veracruzana**  
grilled Red Snapper fillet served with a sauce of stewed tomatoes, onions, and green olives, & a saffron rice timbale
- Carne Asada & Camarones Linguini Verde**  
ancho-marinated skirt steak served with corn, roasted red pepper, and black bean salsa  
sautéed shrimp with pasta in a creamy poblano cilantro sauce with grated Manchego cheese

### Postres

*Choose one of the following:*

- Tropical Fruit Tart**  
with pastry cream in a mixed nut crust
- Venezuelan Chocolate Flourless Cake**  
with housemade cinnamon ice cream
- Cake de Coco**  
rich coconut layer cake with vanilla cream served with a passionfruit coulis
- Mojito Meringue Tart**  
butter crust filled with a tangy lime mint curd topped with a toasted rum meringue
- Quatro Leches Cake**  
Nicaraguan sponge cake made with four milks

**Fredy Hernandez**

400 N. Noble Street

**www.ChefFredy.com**

Chicago, IL 60642

**Full Service Custom Catering**

312-850-9511

fax: 312-850-9512