APPETIZERS

GROUPER CEVICHE
Cilantro, Red Onion, Celery, Citrus

SHRIMP COCKTAIL
Cocktail Sauce

GAZPACHO
Almonds, Cucumber Salpicón, Basil Infusion

HUMMUS
Chickpea, Tahini, Lemon, Pita

SALADS

ORZO QUINOA SPINACH SALAD
Goat Cheese, Pine Nuts, Sun Dried Tomatoes, Artichokes, Chives, White Balsamic Dressing

TUNA SALAD
Tuna Salad served over Sliced Tomato, Iceberg and Romaine Lettuce, Carrots, Red Onions, Lemon Oil dressing

MEDITERRANEAN SALAD
Baby Mixed Greens, Feta Cheese, Piquillo Pepper, Olives, Cucumber, Tomato, Lemon, Oregano Dressing

WATERMELON & FETA SALAD
Olives, Shaved Red Onion, Fresh Mint, Italian Parsley

SELECTION OF SEASONAL TROPICAL FRUIT
Mango, Papaya, Melon, Banana, Pineapple, Kiwi, Berries, Watermelon, Macadamia Nuts with Organic Honey & Yogurt

SANDWICHES

GRILLED VEGETABLE WRAP
Eggplant, Portobello Mushrooms, Bell Peppers, Zucchini, Tomato, Smoked Gouda, Fresh Basil
*Add: Lemon Pepper Chicken 6

GRILLED GRASS-FED BEEF ‘CHURRASCO’ STEAK
Sautéed Asparagus, Roasted Fingerling Potatoes
Classic Chimichurri Sauce

FRESH CATCH TACO
Grilled, Pan-Seared or Blackened
Shredded Lettuce, Tomato-Caper Relish, Lime-Cilantro Tartar Sauce, Pita Bread