

BONGOS CUBAN CAFÉ MIAMI 2009 Group Menus

“MAMBO STATIONS”

Minimum 100 guests

Please select a minimum of five stations

Chilled Seafood Boat

Jumbo Shrimp, Oysters on a Half Shell
Mussels, Crab Legs, Clams
Cocktail Sauce

\$35.00 per person

Paella Valenciana Station

Saffron Rice garnished with Shrimp,
Fresh Mussels, Scallops, Chorizo Sausage, and chicken, with a garnished finish of Sweet Peas
and Roasted Peppers

\$35.00 per person

Churrasco Station

Tenderized Skirt Steak grilled to perfection served with Moro Rice (Rice & Beans combination)
Chimi-Churri sauce on the side

\$25.00 per person

Pan con Lechón Station

Cuban Roasted Pork Carving Station
Served with Cuban Bread and Moro Rice
Creole Mojo and hot sauces

\$20.00 per person

Oriente Station

Sweet and Sour Chicken
Special Bongos Fried Rice with shrimp, beef, chicken, vegetables, and plantains
Served with Chop sticks, fortune cookies in Chinese take-out containers

\$20.00 per person

Tostones Rellenos Station

Fried plantain cups stuffed with
Picadillo (Cuban Creole Minced Beef) **A caballo** topped with Fried Eggs, **Ropa Vieja** (Shredded
Beef) **Ceviche**

\$20.00 per person

Cuban Bites Station

Tamal de Carne de Cerdo- Pork Tamale;
Papas Rellenas de Carne --Breaded Mashed Potato Stuffed with ground beef
Croquetas de Jamón ---Traditional Ham Croquettes
Frituras de Bacalao- Cod Fritters
Mini Pan con Bistec-Palomilla Sliders
Mariquitas- Fried plantain Chips

\$20.00 per person

All stations required a Chef Attendant at \$100 each
Price is based on a Two hour in Length

All Food & Beverage Pricing is subject to 20% taxable service charge and 8% sales tax.
Prices are subject to change without notice prior to contract.

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Ceviche Station

Trio of Ceviches
Yellow Fin Tuna, Coconut, Ginger, Mild Jalapeño, Chives
Grouper, Tomatoes, Cilantro, Lime and Avocado
Marinated Fish in natural Lime Juice, Red Onions, Cilantro
\$20.00 per person

Grilled BB&Q Station

BBQ Ribs, Boneless Breast of Chicken, Beef & Pork Kabobs
Cuban and American Hamburgers
Accompanied by all the fixings
Corn on the Cob, Ranch Style Beans, Freshly Baked Rolls, Butter, Pickles, Relish, Onions,
Lettuce, Tomatoes, Cheese & an assorted condiments
\$25.00 per person

Fajita Station

Beef and chicken served with assorted salsas, Lettuce, Guacamole, sour cream, cheddar cheese
and flour tortillas
Chili con carne
\$25.00 per person

Roasted Turkey

with Boniato -Mashed Sweet Potatoes
Creole Mojo on the side
\$20.00 per person

Empanada Station

Beef, Chicken, Spinach, Chorizo, Tasajo, Cheese
Pico De Gallo, Cilantro and Sour Cream
\$15.00 per person

Pasta Station

Seafood Pasta Salad- Shrimp, Crab, Fresh tomato, with pomodoro sauce
Wild Mushroom Penne
Spinach Ravioli garlic pesto vinaigrette
Toasted Cuban Garlic Bread
\$15.00 per person

Imported and Domestic Cheese Station

Brie, Cheddar, Goat Cheese, Manchego, marinated baby Mozzarella accompanied by Grapes
Dried fruits, nuts, and gourmet crackers and sliced French Bread
\$15.00 per person

Tropical Fruit Station

Fresh Seasonal Fruit, assorted dried fruit, granola and yogurt
\$18.00 per person

Sweet Temptation Station

Chef's selection of bite size homemade desserts
\$12.00 per person

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