



## **Spanish/ Latin Hors d'oeuvres**

Spanish Tapas Display- Marinated Olives, Serrano Ham, Manchego Cheese, Chorizo, Grilled Tri-Color Local Heirloom Tomato Bread, Roasted Garlic Olive Oil with Local Herbs, Aged Balsamic, Crusty Bread, Flatbread Crackers

Shrimp Skewer over Elote (Mexican Corn Salad), Smoked Tomato Vinaigrette

Fresh made Guacamole Station- made in small batches  
Served with Fresh Tomato Salsa, Charred Salsa and Grilled Pineapple Salsa.  
Served with Fresh made Tortilla Chips.

Mini Smoked Pork & Cheese Pupusas with Vinegar Slaw, Cilantro Tomato Sauce (v)

Mini Ancho-Marinated Pork and Mango Skewers

## **Street Tacos**

with Marinated Flank Steak and Grilled Chicken  
Spicy Crema, Cilantro, Classic Pico de Gallo, Lime Wedges,  
Grilled Green Onions, Assorted Hot Sauces, Jicama Slaw,  
Pickled Jalapenos, Queso Fresco, Corn and Black Bean Salsa and Jalapeno Pesto. Served with Flour and Corn Tortillas.

Mexican Cheese and Chorizo Sausage Dip with Tortilla Chips

Shredded Chipotle Chicken and Corn Tostadas Bites

Chesapeake Bay Jumbo Lump Mini Crab Cakes with Spicy Remoulade Sauce

Grilled Shrimp and Sausage Skewer with Sweet Pepper Coulis

Coctel de Camarones estilo Mexicano- Mexican Shrimp Cocktail Shooters

Watermelon and Feta Squares with Fresh Mint and Lemon Olive Oil (v) (gf)

Scallops with Mexican Corn Salad (Elote)  
Seared Sea Scallops, Grilled Corn Relish with Chili, Smoked Tomato Vinaigrette

