



QUESADILLA STATION

Choice of vegetable, tomatillo chicken or goat cheese-chorizo quesadillas Served with sour cream, cheese, cilantro, fresh salsa and guacamole

FRESHLY PREPARED MEXICAN GORDITAS STATION - A FAVORITE!!!

If you've never tasted gorditas ("little fat ones" in Spanish), you'll love them! Freshly made with masa and formed into rounds perfectly suited for small plates, our gorditas are cooked on a griddle - not deep fried! We serve with beans, rice, guacamole, Pico de Gallo and cilantro, house smoked chicken and lime crema



LATIN COMPOSED CROSTINI BAR

Grilled Flank Steak Crostini with chimmichurri, grilled vidalia relish and sriracha aioli
Spanish Manchego Crostini Served with Membrillo
Smoked Tomato Relish Crostini

DIPPIN' STATION (SELECT 3-5)

Guacamole
Salsa
Black bean Dip
Served with Assorted Chips, Crudités and Dips



SPANISH CHEESE DISPLAY

Manchego, Imberico and Cabrales
Served with Mambrillo (Quince), Marcona Almonds, Crostini and Fresh Bread



BITES MENU – LATIN THEME

310-401-3397
www.bitecatering.net



Tray-passed Hors D'Oeuvres

- Vegetable Spanish Croquettes With Manchego And Saffron Aioli (Hot)
- Crispy Potatoes With Chorizo, Manchego Cheese And Spoked Paprika Aioli
- Mini Quesadillas – Shrimp Or House Smoked Chicken With Individual Toppings (Select One)
- Mini Citrus Marinated Fish Tacos Served On Fresh Limes
- Jalapeno-goat Cheese Hush Puppies
- Mini Chalupas Served With Chorizo, Pico De Gallo And Fresh Cilantro
- Mini Beef Empanadas With Mango Chutney
- Mini Latin Burgers with Manchego, cumin ketchup and fried onions
- Truffle fries served in individual cones

- Latin Mac'n cheese served in crispy Parmesan Cups with Tasso Ham (Add \$2.50)
- Albondigas En Salsa de Almendra - SO GOOD!!! Tender lamb meatballs in almond sauce
- Ensalada de Bogavante Con Endivias - Lobster salad served on endive (Add \$2)
- Fritos de Dátiles Y Chorizo - Dates wrapped in bacon with cheese and chorizo
- Pincho Moruno - Spicy Lamb Brochettes with almond pesto dipping sauce
- Champinones Rellenos Y Fritos - Stuffed mushrooms

Displayed Hors D'Oeuvres

- Chili Corn Custard Squares With Salsa And Cilantro Lime Crema
- Herb Grilled Shrimp Skewers With Lemon-basil Aioli (Add \$1.50)
- Mini Corn Dogs Served With chipotle and mustard dipping sauces
- Watermelon Salad Cubes With Feta, Micro Arugula And Balsamic Reduction
- Avocado Soup Shots With Cucumber-boursin Canapés
- Marinated Grilled Flank Steak Crostini With Chimmichurri, Vidalia Relish And Sriracha Aioli
- Paella Rice Salad Served in individual takeout boxes
- Grilled Flank Steak Crostini with chimmichurri, grilled vidalia relish and sriracha aioli
- Spanish Manchego Crostini Served with Membrillo
- Smoked Tomato Relish Crostini
- Mini Crab and shrimp tostadas with avocado cream
- Cornbread Canapes with Zesty Chicken Guacamole
- Alemandras - Marcona almonds served in individual cones
- Chilled Gazpacho Shot Served in individual shot glasses
- Tartaletas de Cangrejo - Spanish-style shrimp and Crab Tartlets with artichoke cream and crispy capers
- Chorizo Envuelto en Pan Y Hoja De Berza - Chorizo baked in puff pastry
- Tortilla a la Española - Spanish omelet with potatoes
- Devilled Eggs with Spanish Olive and Smoked Spanish Paprika