



STARTERS \$10.00 per serving (4-oz portion)

tropical salad- baby arugula / hearts of palms / brazilian mango / sweet drop peppers
roasted pepitas / lemon vinaigrette *-gf, vg, vgn*

quinoa salad- light quinoa salad / jicama / seasonal vegetables / mint mojo *-gf, vg, vgn*

peruvian potato torte- yukon potato / lime / roma tomatoes / don alfonso olives *-gf, vg, vgn*

arugula - jicama salad- baby arugula / jicama / lemon / radish / honey / olive oil *-gf, vg, vgn*

strawberry - beet salad- strawberry / roasted red beets / mixed greens / citrus vinaigrette
-gf, vg, vgn

ensalada de destino- mixed greens / brazilian mango / orange segments / citrus vinaigrette
-gf, veggie, vegan

MAIN DISHES \$15.00 per serving (6-oz portion)

peruvian ceviche- wild sea bass corvina / aji amarillo / cilantro / lime / corn nuts *-gf*

salmon carpaccio- local wild king salmon / ginger / creamy pepper reduction / poppyseed *-gf*

beef stir fry- angus top sirloin stir fry / roma tomatoes / soy-balsamic reduction

prawn tostada- corn tostada / sautéed tiger prawns / corn-goat cheese sauce *-gf*

grilled veggie skewers- seasonal veggies / soy-honey glaze *-vg*

shredded chicken- free-range chicken breast / cream-aji chile reduction / parmesan

pulled pork- slow-braised pork shoulder / roma tomatoes / guajillo chile / queso cotija *-gf*

acorn squash- roasted acorn squash / sweet potato puree / coconut milk / romesco salsa *-gf, vg, vgn*

chicken with orange mojo- grilled chicken breast / piquillo pepper / onions / orange-garlic sauce *-gf*

sweet corn casserole- creamed corn / ground sirloin / chicken breast / sun-dried black olives *-gf*

chicken w/ tamarind-sugar cane salsa- grilled chicken breast / tamarind-panela glaze / cilantro
pasilla chile *-gf*

adobo rubbed pork loin- sliced pork loin / caribbean spice adobo *-gf*

quinoa – bean entrée- white quinoa / kidney beans / sweet white corn / cilantro / cider vinegar
-gf, veggie, vegan

churrasco with chimichurri- grilled sirloin steak / chimichurri salsa / peruvian sea salt *-gf*

gf- indicates gluten free items
vg- indicates vegetarian items
vgn- indicates vegan items

catering orders must be confirmed 72 hours in advance



DESTINO

BUFFET MENU, 2023

SIDE DISHES \$7.00 per serving (4-oz portion)

sautéed kale- white quinoa / raisins / pine nuts *-gf, vg, vgn*

black beans- caribbean black beans *-gf, vg, vgn*

gallo pinto- black beans / white rice / herbs *-gf, vg, vgn*

white rice- white rice / garlic *-gf, vg, vgn*

tomato rice- tomato sofrito rice / oregano / english peas *-gf, vg, vgn*

cilantro rice- cilantro infused rice / bell pepper / spices *-gf, vg, vgn*

garlic-chipotle mashed potatoes- yukon potato / chipotle / garlic / cream *-gf, vg*

sauteed veggies- seasonal sauteed veggies / garlic / spices *-gf, veggie, vegan*

locro- butternut squash puree / corn / goat cheese / onion *-gf, vg*

DESSERTS 25 pieces \$55.00 / 50 pieces \$100.00

alfajores- south american butter cookies / dulce de leche

chocolate alfajores- dulce de leche butter cookies / dark chocolate / peruvian sea salt

lemon alfajores- dulce de leche butter cookies / lemon royal icing

gluten-free alfajores- gluten-free dulce de leche butter cookies

mini cupcakes- selection of dark chocolate, vanilla buttercream or classic carrot cake

lemon bars- dulce de leche glaze, lemon zest, blueberry compote

brownie bites- 70* dark chocolate brownie, candied hot pepper jelly

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