



JASON'S
CATERED EVENTS INC.
Gourmet Fare With Flair

LATIN FLAVORS MENU

TRAY PASSED HORS D'OEUVRES

BAKED JALAPEÑOS

STUFFED WITH CREAM CHEESE AND SHARP CHEDDAR

BEEF EMPANADAS

BEEF TURNOVERS WITH LATIN SPICES, TOPPED WITH FRESHLY MADE GUACAMOLE

PICADITAS DE CHORIZO

MINI CORN MASA TORTILLAS, TOPPED WITH PORK CHORIZO
SOUR CREAM, SALSA VERDE AND COTIJA CHEESE

CEVICHE SPOONS

SHRIMP CURED IN LIME JUICE WITH ONIONS, TOMATOES,
CUCUMBERS, CHILI PEPPERS, AND CILANTRO

QUESADILLA STATION

SOUTH OF THE BORDER CHICKEN QUESADILLAS

SPICY ENCHILADA CHICKEN, A BLEND OF MEXICAN CHEESES, RED, YELLOW AND GREEN PEPPERS

VEGGIE QUESADILLA

A BLEND OF MEXICAN CHEESES, ZUCCHINI, YELLOW SQUASH, ONIONS AND RED PEPPERS

SHRIMP QUESADILLA

BLACKENED SHRIMP, A BLEND OF MEXICAN CHEESES AND RED ONION

FRESH MADE GUACAMOLE, PICO DE GALLO AND SOUR CREAM

MEXICAN CAESAR SALAD

CRISPY ROMAINE, TORTILLA STRIPS, PEPITA SEEDS
AND COTIJA CHEESE, TOSSED IN CILANTRO CAESAR DRESSING

PAELLA STATION

BOMBA RICE

COOKED WITH SAFFRON, YELLOW ONIONS, ROASTED RED PEPPERS AND GANDULES

GARLIC CHICKEN

SHRIMP SCAMPI

SPANISH CHORIZO

SPANISH GREEN OLIVES, MANCHEGO CHEESE AND HOT SAUCES

DESSERT STATION

CLASSIC FLAN

BAKED CUSTARD WITH CARAMEL TOPPING

TRES LECHEs CAKE

SPONGE CAKE SOAKED IN SWEETENED CONDENSED MILK AND HEAVY CREAM

MINI CHURROS

FRIED PASTRY DOUGH, TOPPED WITH CINNAMON SUGAR