



JASON'S
CATERED EVENTS INC.
Gourmet Fare With Flair

LATIN FLAVORS MENU

TRAY PASSED HORS D'OEUVRES

SHRIMP SCAMPI SKEWERS
FRESH FLORIDA ROCK SHRIMP
SAUTÉED WITH GARLIC HERB BUTTER AND TOPPED WITH CILANTRO AIOLI

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