



Rehearsal Dinner Menu



Family-Style Dinner

\$95 per person



Appetizers

- ◆ EMPANADAS (Handmade baked turnovers, served with chimichurri sauce).
- ◆ Trio de Ceviche (Ceviche testing: tuna, shrimp, hamachi).
- ◆ ENSALADA VERDE (Arugula, watercress, radish, cucumber, scallions, avocado, calamansi vinaigrette).
- ◆ PIZZA (Homemade Argentine-style pizza).

Entrées

- ◆ FIN DEL MUNDO Patagonian Experience (Slow-grilled NY strip, slow-grilled lamb, heart of ribeye steak, Matrimonio (selection of grilled Argentinian sausages), mollejas (sweetbreads), classic and spicy chimichurri, malbec sauce).
- ◆ PAELLA (Market seafood and fish, saffron rice).
- ◆ POLLO A LA PARRILLA (Grilled Slagel Farm chicken infused with fine herbs, seasonal vegetable casserole).
- ◆ PAPPARDELLE AI FUNGHI PORCINI (mushroom cream sauce, parmigiano reggiano).

Plated Dinner

\$105 per person



Appetizers

- ◆ EMPANADAS (Handmade baked turnovers, served with chimichurri sauce).
- ◆ Trio de Ceviche (Ceviche testing: tuna, shrimp, hamachi).
- ◆ ENSALADA VERDE (Arugula, watercress, radish, cucumber, scallions, avocado, calamansi vinaigrette).
- ◆ PIZZA (Homemade Argentine-style pizza).

Entrées (select one option per person)

- ◆ BIFE DE CHORIZO (NY strip steak, mashed potato, chimichurri sauce).
- ◆ PESCADO DEL DIA (Sautéed Faroe Island Salmon, mashed potato, seasonal veggies, lobster sauce).
- ◆ POLLO A LA PARRILLA (Grilled Slagel Farm chicken infused with fine herbs, seasonal vegetable casserole).
- ◆ PAPPARDELLE AI FUNGHI PORCINI (porcini mushrooms, mushroom cream sauce, parmigiano reggiano cheese).