

Ciudad Holiday Dinners: Platillos de la Casa

Pan con Comilona / Flatbreads and Spreads

set on tables as guests arrive

Chile Lime Flatbreads

flour tortilla brushed with cayenne and lime and baked until crisp; served with olive tapenade

Seeded Tortilla Flatbreads

sesame, poppy, and flax seeds and garlic on crispy flour tortilla; served with latin hummus

Entrada / Starter

Cranberry and Sherry Poached d'Anjou Pear

filled with cabrales blue cheese; served warm with dried cranberry and walnut relish

Platos Principales / Entrees

guests select one of the following entrees

Baked Seasonal Fish with Tamarind Glaze

served with garlic mashed yuca, cumin scented cabbage, and habanero orange salsa

Braised Pork Shank with Root Vegetable Capirotada

slow cooked in a broth of tamarind, garlic, and chiles

served over savory bread pudding and baby roasted vegetables

Stuffed chayote Squash Gratin

roasted sweet chayote stuffed with grilled vegetables

baked in cotija cheese sauce with pickled piquillo peppers

Postre / Dessert

Chef's Assortment of Seasonal Desserts

\$29.50 per person

does not include beverage, 8.25% tax, 3% service charge, and 18% gratuity

Ciudad Holiday Dinners: El Banquetazo

Pan con Comilona / Flatbreads and Spreads

set on tables as guests arrive

Chile Lime Flatbreads

flour tortilla brushed with cayenne and lime and baked until crisp; served with olive tapenade

Seeded Flatbreads

sesame, poppy, and flax seeds and garlic on crispy flour tortilla; served with latin hummus

Ensalada / Salad

Blood Orange, Coriander, and Jicama Salad

tossed with watercress and toasted coriander vinaigrette

Entrada / Starter

Lamb Picadillo Empanada

with creamy mint mojo and ancho salsa

Platos Principales / Entrees

guests select one of the following entrees

Grilled Guava Glazed Turkey Breast

with cornbread stuffing, mashed boniato yams, and roasted corn

Baked Seasonal Fish with Tamarind Glaze

served with garlic mashed yuca, cumin scented cabbage, and habanero orange salsa

Braised Pork Shank with Root Vegetable Capirotada

slow cooked in a broth of tamarind, garlic, and chiles

served over savory bread pudding and baby roasted vegetables

Stuffed Chayote Squash Gratin

roasted sweet chayote stuffed with grilled vegetables

baked in cotija cheese sauce with pickled piquillo peppers

Postre / Dessert

Chef's Assortment of Seasonal Desserts

\$35.50 per person

does not include beverage, 8.25% tax, 3% service charge, and 18% gratuity

Ciudad Holiday Dinners: El Celebración

Pan con Comilona / Flatbreads and Spreads

set on tables as guests arrive

Chile Lime Flatbreads

flour tortilla brushed with cayenne and lime and baked until crisp; served with olive tapenade

Seeded Flatbreads

sesame, poppy, and flax seeds and garlic on crispy flour tortilla; served with latin hummus

Entrada / Starter

Fried Spanish Brie with Warm Honey

served with homemade crackers and grilled fig, celery, and pomegranate salsa

Sopa / Soup or Ensalada / Salad

Pumpkin Lobster Bisque

with peruvian chiles and aged sherry

or

Blood Orange, Coriander, and Jicama Salad

tossed with watercress and toasted coriander vinaigrette

Platos Principales / Entrees

guests select one of the following entrees

Grilled Guava Glazed Turkey Breast

with cornbread stuffing, mashed boniato yams, and roasted corn

Portuguese Seafood Stew

simmered in a broth of lightly smoked tomatoes, chiles, garlic, chorizo, sweet peppers, and wine served with toasted bread and refried white beans

Slow Roasted Beef with Columbian Cola Sauce

tender boneless beef shortrib caramelized in south american red wine, cola, and Worcestershire served with spicy fried onions and glazed heirloom carrots

Trio of Winter Squashes

spaghetti squash with toasted almonds and chipotle sage butter
chile relleno filled with acorn squash succotash and warm goat cheese
butternut squash and roasted pepper paella

Postre / Dessert

Chef's Assortment of Seasonal Desserts

plus

Take Home Holiday Cookie Box for Each Guest

Ciudad Holiday Dinners: El Festin

Pan con Comilona / Flatbreads and Spreads

set on tables as guests arrive

Chile Lime Flatbreads

flour tortilla brushed with cayenne and lime and baked until crisp; served with olive tapenade

Seeded Flatbreads

sesame, poppy, and flax seeds and garlic on crispy flour tortilla; served with latin hummus

Entradas / Starters

Cranberry and Sherry Poached d'Anjou Pear

filled with cabrales blue cheese; served warm with dried cranberry and walnut relish

and

Peruvian Lobster Causa

chilled potato terrine topped with marinated lobster salad, olives, tomatos, hard cooked egg, and scallions

Platos Principales / Entrees

guests select one of the following entrees

Trio of Winter Squashes

spaghetti squash with toasted almonds and chipotle sage butter
chile relleno filled with acorn squash succotash and warm goat cheese
butternut squash and roasted pepper paella

Portuguese Seafood Stew

simmered in a broth of lightly smoked tomatoes, chiles, garlic, chorizo, sweet peppers, and wine
served with toasted bread and refried white beans

Grilled Lamb Chops with Mint Sofrito

served over a bed of warm cous cous, roasted peppers, arugula, and preserved lemons

Braised Rabbit and Pumpkin Paella

An age-old spanish preparation of rabbit with a touch of sherry and nutmeg. Paired with paella rice infused with a picada of almonds, garlic, saffron, and fennel seed and finished with roasted pumpkin and lemon aioli.

Postre / Dessert

Chef's Assortment of Seasonal Desserts

plus

Take Home Holiday Cookie Box for Each Guest

\$45.50 per person
does not include beverage, 8.25% tax, 3% service charge, and 18% gratuity