RECOMMENDATION: PICK ONE, TWO OR THREE ENTREES



Sample Menu

Treat your guests with a diverse Latin American feast with authentically crafted dishes, showcasing national favorites from our skilled kitchen team.

ROPA VIEJA

Shredded Cuban Flank Steak Simmered in a Peppery Tomato Stew Topped with Roasted Green Olives and Cilantro

ARROZ CON POLLO

Puerto Rican Style with Adobo Seasoned Chicken Thighs, Homemade Sofrito, Basmati Rice and Cilantro

POLLO CON MOLE

Slow Roasted Mole Poblano with Shredded Chicken, Served with Fresh Avocado, Pepitas and Oaxaca

VEGAN JACKFRUIT PERNIL

Marinated Puerto Rican Style Jackfruit with Garlic, Citrus and Oregano

GRILLED SKIRT STEAK WITH ARGENTIAN CHIMICHURRI

Grilled to Perfection with Homemade Chimichurri and Confit Tomato

BRAZILIAN SHRIMP MOQUECA

Creamy, Spicy Broth with Sauteed Shrimp, Garlic, Sweet Pepper, Lime

BLACKENED SALMON WITH PAPAYA MOJO

Oregano, Garlic and Paprika Blackened Salmon with Papaya and Black Bean Mojo

PLANTAIN SWEET POTATO TACOS WITH GUACAMOLE

Marinated Black Beans, Grilled Plantains, Whipped Sweet Potato and Homemade Guac



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ARGENTINIAN BEEF EMPANADAS

Ground Beef, Sweet Red Peppers and Green Olives Handmade in Homemade Empanada Dough with Cilantro Crema Dipping Sauce

CHORIZO STUFFED MUSHROOMS

Ground Chorizo and Manchego Melted into Roasted Mushroom Caps

MINI PHYLLO TACOS

Shredded Chicken and Cheese in Phyllo Dough Cups served with Chipotle Crema

PERUVIAN SHRIMP CEVICHE SHOOTERS

Cured Shrimp, Lime, Mint, Red Onion, Tomato and Garlic with Tortilla Chip Garnish

CUBANO SLIDERS

Sliced Pork Shoulder, Ham, Swiss, Pickles, and Mustard on Homemade Hawaiian Roll

SALSA TRIO PLATTER

Homemade Tortilla Chips with House Made Smokey Salsa Rioja, Jalapeño Salsa Verde and Pineapple Pico de Gallo



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