



# LATIN FUSION FEAST

*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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# LATIN FUSION FEAST TAPAS

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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

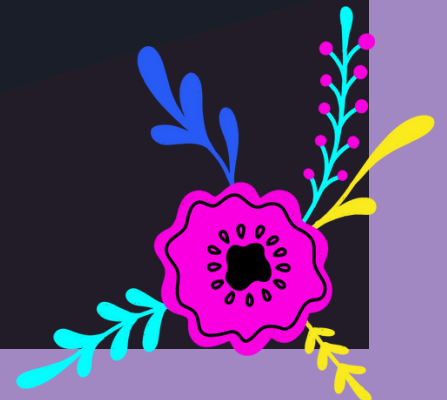
## SALSA TRIO PLATTER

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



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# LATIN FUSION FEAST SIDES AND SALADS

*Sample Menu*

## ENSALADA CON ARUGULA

Arugula and Mixed Greens  
with Charred Corn, Diced  
Tomato, Cilantro, Cotija  
Cheese and Creamy Cilantro  
Lime Dressing

## LATIN CHOPPED SALAD

Jicama, Avocado, Hearts  
of Palm, Cucumber,  
Radish, Red Onion and  
Citrus Vinaigrette

## MODERN RICE AND BEANS

Wild Brown Basmati Rice  
and Black Beans with  
Green Bell Pepper,  
Cilantro, Dill and Garlic

## SHERRY GLAZED CHORIZO AND CHICKPEAS

Dried Sliced Chorizo,  
Chickpeas and Parsley in a  
Simple Sherry Glaze

## JALEPENO AND TAJIN ELOTE (SEASONED CORN COB ON SKEWER)

Charred Corn Seasoned with  
Tajin, Sliced Jalpeno

## PICKLED VEGETABLE MEDLEY

Medley of Pickled Seasonal Vegetables  
with Fresh Cilantro



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