



EST. 1917

CATERING MENU

~Hors D' Oeuvres~

Tomato, Olive & Mozzarella Skewer, Pink Peppercorn Balsamic Glaze, Basil Powder (V) - **\$8**

“Jamón Ibérico” wrapped Manchego Topped with Fig Jam, Fried Spicy Chorizo and Chives (GF) - **\$9**

Togarashi Spiced Ahi Tuna Poke & Spicy Yum-Yum Sauce, Black Sesame Oil (GF/CS) - **\$13**

Shaved Black Truffle “Arancini”, topped with Parmesan Snow and Rustic Truffled Pesto (V) - **\$9**

Grain Mustard Aged Tenderloin Kabobs, topped with ‘Aji Dulce’ Chimichurri (GF) - **\$11**

Oregano Grilled Lamb Chops Paired with a Cherry Wood Smoked Feta Cheese Cream (GF) - **\$10**

Diver Scallop Ceviche, Citrus Soursop “Leche de Tigre” (GF/SF/CN) - **\$15**

“Braseria” Style Roasted Free-Range Chicken & Pickled Shallot Salad on Brown Butter Toast - **\$9**

Beet Juice Cured Salmon Toast, with Local Goat Cheese, Salmon Roe and Micro Arugula (CS) - **\$12**

Caribbean Red Snapper Ceviche with Sweet Potato, and Crumbled Toasted “Choclo” (GF/CS) - **\$11**

A5 Wagyu Ribeye Smashed Micro Burger with Duck Foie Gras, Jarlsberg, 1 Island Sauce - **\$38**

Smoked Serrano & “Tetilla” Cheese Wrapped Prawn with Citrus Jerez Mignonette (GF/SF) - **\$10**

Duck “Barbacoa” “Empanadillas” paired with Tamarind Creole Bordelaise Sauce - **\$10**

Zucchini Rollatini filled with Spinach Eggplant Caponata, served a la “Napolitana” (VG) - **\$9**

Spanish Chickpea Croquette, Served with a Charred Tomato Brava Sauce and “Aceite de Perejil” (VG) - **\$9**

Mesquite Salmon Bacon Wrapped Shrimp, with Horseradish Goat Cheese Dip (SF/GF/CD) - **\$12**

Shrimp Creole on a Bread Fruit Basket, topped with Avocado Onion Salsa (CS/GF) - **\$11**

Allergen Legend

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~Soups~

Locally Sourced Green Plantain Soup, topped with “Recao” Chimichurri” & Arañitas **(VG/GF) - \$12**

Cream of Porcini Mushroom, Finished with Fresh Basil Pesto **(V/GF) - \$12**

Sherry Wine and Vidalia Onion Cream, Black Truffle and Smoked Shallot Duxelle **(V/GF) - \$15**

Locally Sourced Pumpkin & Turmeric Soup, topped with Toasted “Pepita” Dust **(VG/GF) - \$12**

Caramelized Fennel Soup, Local Goat Cheese and Roasted Shallot Butter Toast **(CD) - \$11**

Roasted Hen of the Woods Mushroom Bisque **(V) - \$15 (Fall Season)**

Saffron Roasted Chicken Broth, with “Ibérico” Ham “Trifonguitos”, and Cactus Flowers **(GF) - \$12**

Deux Oyster Cream Emulsion Bisque, Whipped Brie Cheese, Beluga Caviar **(SF/GF/CD) - \$24**

Deux Oyster Cream Emulsion Bisque, Whipped Brie Cheese, Salmon Roe **(SF/GF/CD) - \$16**

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~Salads~

Seasonal Basket Salad (V/GF/CN) - \$21

Mesclun Greens, Frisée Lettuce, Locally Sourced Microgreens, Hothouse Cucumbers, S&P Micro Flowers Heirloom Baby Tomatoes, Roasted Baby Beets, Candied Almonds, Shredded Carrots Toasted Sunflower Seeds, Local Goat Cheese, Tossed in Champagne Acerola Vinaigrette

Hydro Bibb Wedge Cobb (Soy/CE/CD/SF) - \$21

Local Hydro Bibb Lettuce, Local Organic Eggs, Point Reyes Blue Cheese, Aged Cheddar Pickled Shallots, Heirloom Baby Tomatoes, Hothouse Cucumbers, Butter Roasted, Corn Kennels, Sweet Chili Fried Shrimp, Peppered Applewood Bacon, Lemon Poached Chicken, Cornichons Homemade Avocado Ranch Dressing

Baby Romaine Caesar Stack (CD/CS) - \$18

Grilled Baby Romaine, Brioche Garlic Herb Toast Shavings, Grated Asiago Cheese, Kalamata Olives Homemade Avocado Caesar Dressing, Pink Peppercorn Parmesan Crisps

Strawberry BLT Fields (CN/CD/GF) - \$21

Organic Baby Spinach, local Micro Basil, Modena Balsamic Vinegar Marinated Fresh Strawberries Caramel Candied Pecans, Thick Cut Smoked Bacon, Sun-Dried Tomatoes, Local Goat Cheese Meyer Lemon Vinaigrette

Tropical Fusion Shrimp Salad (Soy/CS/GF) - \$24

Mojo Marinated Jumbo Shrimp Salad, with Baby Romaine, Baby Spinach, Baby Arugula Grape Tomatoes, Bell Peppers, Micro Cilantro, Scallions, Lime Juice, EVOO, Avocados, Fresh Mango Tobiko, and Gochujang Kalbi Glaze

Seabass & Avocado Ceviche Tostada Salad (CS) - \$28

Chilean Seabass, Avocado, Red Peppers, Red Onions, Cilantro, Jicama marinated in Lime, Rice Wine Vinegar, tossed with Local Watercress plated over a Corn Tostada and topped with “Aji Amarillo” Crema & Sweet Drop Peppers

Sundried Tomato Goat Cheese Tart with Truffled Baby Green Salad (V/CD) - \$23

Savory Tart, filled with Locally Sourced Goat Cheese Whipped with Sun-Dried San Marzano Tomatoes and Italian Herbs, topped with a Locally Sourced Baby Greens, Grated Heirloom, Carrots Roasted Yellow Peppers, Red Wine Poached Pear, Italian Parsley, Micro Flowers tossed with Black Truffle Oil, Organic Honey, and Freshly Squeezed Lemon Juice

(All Vegetarian Salads can be Converted into Vegan Friendly Salads)

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~Entrée Selections~

All entrée selections include 1 Vegetable and 1 Starch, except Selected Vegan Options

~Annatto Aged Beef Tenderloin & Casino Tamarind Steak Sauce (GF) - **\$69**

~Grilled Organic Veal Chop, Pan Drip Shallot Gravy (GF) - **\$68**

~Horseradish & Blue Cheese Crusted Prime Rib-Eye Tenderloin, Béarnaise Sauce (CD/GF) - **\$74**

~Grilled Black Angus "Churrasco" Steak, Fire-Roasted Chile Chimichurri (GF) - **\$64**

~Brasa Style Grilled Domestic Lamb Chops, served with "Ajilimojili" Sauce (GF) - **\$67**

~"Trifongo" Stuffed Free-Range Chicken Breast & Manchego Onion Cream (GF) - **\$62**

~Free-Range Chicken, Baby Kale, Sundried Tomato, and Mascarpone Cheese Rollatini, smothered in Roasted Lemon Pecorino Cream (GF/CD) - **\$62**

~Maple Farms Duck Confit filled Potato Cannelloni, broiled with "Chironja" Bordelaise Sauce and Gruyere Cheese, topped with fresh Herbs (GF/CD) - **\$68**

~Mango "Gremolata" Crusted Dorado Filet, served with Citrus Demi Glaze (CS/GF) - **\$67**

~Scottish Salmon and Spinach En-Croute, served with Mornay Sauce (CS/CD) - **\$65**

~Seared Lemon Herb Scottish Salmon Filet, with Garlic Wine Sauce (CS/GF) - **\$62**

~Plantain Crusted Chilean Seabass & Royal Creole Sauce (CS/CD/GF) - **\$76**

~ "Ibérico" Pork Tenderloin "Pionono" (CE/CD/CA) - **\$76**

"Ibérico" grade Pork Tenderloin Medallion, Wrapped with Locally Sourced Sweet Plantains, Aged Cheddar and Chopped BBQ Brisket Burnt' ends, dipped in a Local Stout Beer Batter, Pan-fried and served with "Criolla" Sauce, topped with Caribbean Fine Herbs

~Boricua Beef Wellington (CE/CD/CA) - **\$78**

Dehydrated "Sofrito" marinated Prime Beef Tenderloin, rolled with Locally Sourced Sweet Plantains Applewood Bacon Onion Jam, Colby Cheddar, 6 Month Aged Manchego, Wrapped in French Pastry Dough Paired with Oyster Mushroom and Oak Barrel Rum Cream Sauce

~Exotic Mushroom & Spinach filled Meatloaf, Roasted Tomato "Pimentón" Puree (VG) - **\$58**

~Zucchini & Goat Cheese Rollatini, Pesto Cream and Micro Basil (V) - **\$58**

~50 Shades of Vegetables & Lasagna, Burrata Cheese Blend, and Rustic Chopped Pesto (V) - **\$58**

~Beet Risotto di' Pepe, topped with Goat Cheese, Micro Salad Greens, and EVOO (V) - **\$42**

~Roasted "Vianda", Vegan Beef and Whipped Potato Pie, Malbec Wine Demi Sauce (VG) - **\$46**

~Farro & Caramelized Onion Risotto Cake, with a Broccolini and Pea Tendril Puree, topped with Micro Baby Greens and Tamarind Modena Balsamic Vinegar Reduction - (VG/GF) - **\$58**

Make any entrée dual - Priced upon request

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~Entrée Vegetable Selection~

Grilled Jumbo Asparagus al “Ajillo” (V)

Herb Roasted Malibu Baby Carrots (V)

Sautéed Italian Baby Patty Pan Squashes (VG) (**Fall Seasonal Item**)

Blanched Broccolini tossed in Lemon infused EVOO (VG)

Gruyere Creamed Baby Spinach (V)

Red Wine Marinated Sautéed Baby Bella Mushrooms (VG)

Sautéed Veggie Medley (VG)

Roasted Parmesan Herb Plum Tomatoes (CD/V)

Blanched Carrots and Asparagus (VG)

Grilled Stem Artichokes (VG) (Late Spring Seasonal Item)

~Entrée Starch Selection~

Chive Potatoes Au Gratin (V)

Rosemary Parmesan Duck Fat Fried Baby Creamer Potatoes (GF)

Traditional Risotto Mamposteo’ (GF)

Vegan Risotto Mamposteo’ (VG)

Pink Peppercorn & Parmesan Risotto (V)

Local Beer & Kamut Grain Rice Risotto (V)

Cinque Formaggi Local Pasta Al Forno (V)

Roman Rigatoni Carbonara (CE)

Pan-Seared Gnocchi in Sun-Dried Tomato Fennel Cream (V)

“Ibérico Trifongo” (GF)

Vegan “Trifongo” (GF)

EVOO & Herb Bucatini Parmesano (V)

Local ‘Creste di Gallo’ vegan pasta Main Lobster Mac & Cheese (add: **\$14**) (CS/CD)

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~Kids Menu~

Angus Beef Sliders (2) & Fries (CD) - **\$18**

Spaghetti & Meatballs (CD/CE) - **\$15**

Chimichurri Grilled Chicken Tenderloins & Fried Mac & Cheese (CD) - **\$17**

Breaded Chicken Parmesan & Mashed Baby Potatoes (CD) - **\$16**

Kids Grilled Chicken Caesar Salad (CD/CS) - **\$14**

Buttermilk Fried Chicken Tenders with Fries, Ranch Dressing and Ketchup - **\$16**

Grilled Chicken, Avocado, and Cheese Quesadillas with Sour Cream & Salsa (CD) - **\$16**

Bambini Lasagna Bolognese & Parmesan (CD): \$16 - Vegan Spaghetti Bolognese (VG) - **\$15**

Homemade Fried Chicken Tenders, Mac & Cheese, Steamed Broccoli (CD) - **\$17**

Cheese Pizza Rolls (CD): \$14 - Pepperoni Pizza Rolls (CD) - **\$16**

Prime Petit Filet & Scalloped Potatoes (4oz) - **\$38**

Kid Size Your Main Course: Price is based on meal selection (*kids only*)

~Desserts~

Coconut Ginger Flan, Passion Fruit filled Dark Chocolate Heart (CE/CD/CN/GF) - **\$13**

Tropical Panna Cotta & Mint Caramel Shatter (CD/CN/GF/V) - **\$18**

Spiced Pineapple Rum Crème Brûlée (CE/CD/GF/CA/V) - **\$15**

Dark & Milk Chocolate Mousse Cake, Whisky Black Cherries, Raspberries, Edible Gold (GF/CA/V) - **\$17**

Berry “Tres Leches”, Buttered Pound Cake, Tequila XO “Cajeta”, Cinnamon Chantilly (CD/CE/CA) - **\$14**

Lemon Merengue Guava Tartlet, topped with Mint Mango Streusel (CE/CD) - **\$15**

Bartlett Pear Caramel Tart, Papaya Jelly, Vanilla Cashew Milk Sabayon, Micro Flowers (VG/CN) - **\$17**

Local Coffee Bean Espresso Panna Cotta with Chocolate Ganache & Vanilla Coconut Cream (CD) - **\$15**

Lemon & Mango Tiramisu Cake with Local Coffee Bean Crème Anglaise (CD/CE) - **\$16**

Local Coffee & Lavender Panna Cotta with Cajeta XO (GF/CD) - **\$15**

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~Midnight Munchies~

Local Beef-Bacon Blend Cheeseburger Sliders (2ea) (CD) - **\$15pp**

Pickled Fried Chicken Melt, B&B Pickles, Cheddar Cheese, Honey Mustard (CE/CD) - **\$15pp**

Chicken Asopao' (GF) & Garlic Toast - **\$11pp**

Shrimp Asopao' (GF) & "Pan Sobao" (CS) - **\$13pp**

Naked Wings (5ea), Celery, Ranch, Blue Cheese, Hot Sauce, BBQ (CS/GF) - **\$14pp**

Chips, Salsa & Dips (GF) - **\$13pp**

Chef's Chocolate Brioche Grilled Cheese & Tomato Soup (CS) - **\$14pp**

Roasted Pork Cubanos, Swiss Cheese, in Buttered Potato Mini Subs (2ea) (CD) - **\$12pp**

Mini "Tripletas", with Grilled Chicken, Brisket, Pork, and Cheese (2ea) (CD) - **\$12pp**

Pastrami Mini Sub, with Fresh Burrata, and Fried "Papitas" (2ea) (CD) - **\$12pp**

Served passed or in self-serve buffet station

Station fee \$250

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~Grazing Stations / Buffet Stations~

Culinary attendant fee required: \$250 per station. 100 guest minimum for service

Trattoria Casino (4oz/8oz) - \$29pp/\$60pp

Caesar Salad - Italian Garden Panzanella

Roasted Garlic Mini Baguettes - Pepperoni & Cheese Rolls

Rigatoni de' Pepe (V), Portobello Ravioli a la Vodka (V), Herb Oil Bucatini (VG)

Beef Tenderloin Scaloppine Marsala, Free-Range Chicken a la Parmigiana (GF)

Broccolini & Garlic Antipasti (VG/GF) - Burrata, Roasted Baby Pepper, Pesto Salad (V/GF)

Grilled White Asparagus, Shaved Asiago Gremolata Antipasti (V)

Casino Seafood Towers (3pc/6pc) - \$44pp/\$70pp

Shucked Oysters, King Crab Nori Rolls, Shrimp Cocktail Trio, Grilled Mojo Lobster Tails Maryland Style

Crabcakes, Shrimp Tempura & Yum-Yum Sauce

Uni & Coconut Shooters, Crab Rangoon, Spicy Tuna Roll, Ceviche de Chillo & Avocado

“Tostones al Ajillo”, Garlic Bread

Lime Chimichurri, Lemons, Mignonette, Cocktail Sauce, Artisanal Piques, Kalbi Sauce

Vegetable Grazing Table (6oz) - \$28pp

Heirloom Baby Carrots - Baby Bell Pepper - Grilled Asparagus - Grape Tomatoes

Zucchini Batons - Baby Cucumber - Celery Scoops - Green Beans - Pickle Spears

Roasted Broccoli Spears - Fried Cauliflower Spears - Mozzarella Prosciutto Roll-ups

Roasted Balsamic Baby Bella Mushrooms

Caprese di Bufala - Roasted Garlic Hummus - Mixed Olive Salad

Garlic Toast - Sumac spiced Fried Pita Chips

Fresh Pesto - French Onion Dip - Chimichurri - 1000 Island - Avocado Ranch - Blue Cheese

Paella Trio Station (3oz/10oz) (GF) - \$23pp/\$56pp

Saffron Rice, “Churrasco”, Braised Chicken, “Longaniza”, Peppers, Onions, “Amarillitos”, Asparagus

Saffron Rice, Mussels, Jumbo Shrimp, Spiny Lobster Tails, Peppers, Onions, Asparagus (CS)

Saffron Rice, Eggplant, Chickpeas, Asparagus, Zucchini, Broccolini, Peppers, Onions (VG)

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Risottos (3oz/7oz) (GF/CA) - \$22pp/\$54pp

Pick 3 options. Other options available upon request

Wild Mushroom Risotto, Fried Shallots, Fresh Thyme, Parmesan Cheese, Black Truffle Oil (V)
Locally Sourced Pumpkin Risotto, Local Goat Cheese, Rustic Chimichurri, Toasted Seeds (V)
Steak Risotto Mamposteao', Red Beans, Onions, Peppers, "Amarillitos", Pecorino Cheese, "Recao" Oil
Cacio E Pepe Risotto, Pesto Grilled Shrimp, Italian Herbs, Drunken Goat Cheese, Pesto (CS)
Casino Risotto Carbonara, Pork-Belly Carne "Frita", Bacon, "Amarillitos, Parmesan Cheese, Cilantro
Pigeon Pea Risotto, Onions, Peppers, Spanish Olives, Cilantro (VG)

This station includes Garlic Bread, Mini Baguettes, Roasted Garlic Herb Oil, and Parmesan Cheese

Seasonal Salad Bar - \$54pp

Salad portion per person is 8oz

Crisp Baby Romaine Lettuce - Local Mixed Baby Greens - Hydro Bibb Lettuce
Shredded Carrots - Seasonal Tomatoes - Hothouse Cucumbers - Grilled Red Onions
Bell Peppers - Roasted Corn - Broccoli Florets - Roasted Cauliflower - Black Beans
Toasted Garbanzos - Sliced Radish - Balsamic Marinated Strawberries - Blueberries
Black Forest Ham - Applewood Bacon - Chimichurri Grilled Chicken
Cheddar Cheese - Marinated Feta Cheese - Local Goat Cheese - Cottage Cheese
Roasted Garlic Hummus - Regional Style Baby Potato Salad
House Balsamic Dressing (VG) - Green Goddess Dressing (Se/V) - House Caesar Dressing (CS) 1000 Island (V)
- House Chunky Blue Cheese Dressing (CS)
Lemon Herb Vinaigrette - Artisanal Piques
Herb Croutons - Garlic Bread Toast - Sumac spiced Fried Pita Chips

It's my Sushi Party and I choose what I want to (5pc)

Pricing is Built Upon Request

Five Pieces per Person

Sashimi - Nigiri - Maki Rolls

Soy Sauce - Pickled Ginger - Wasabi Paste - Sriracha Kewpie Mayo

Fried Onions - Rice Crunchies - Seaweed Salad

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Butcher Block Station (4oz/7oz)

Culinary attendant fee required: \$250 per station. 125 guest minimum for service

Choose between a small portions cocktail station or a full dinner buffet

Receive a selection based discount when you select multiple stations for your event

Herb Crusted Prime Beef Tenderloin - \$69/\$129

High heat Roasted Tenderloin, available in your preferred level of doneness, served with
Tamarind Demi (GF) - Marsala Cream Sauce (CD)

Baby Romaine Caesar Salad - Grilled Asparagus Parmesan - Herb marinated Tomatoes
Local Wild Mushroom Risotto (CD/GF) - Vegetable Lasagna (CD) - Artisanal Sliced Breads
Tiramisu - Key Lime Cheesecake (VG)

“Vegas” Steakhouse Style Horseradish Prime Rib - \$82/\$116

Dijon Horseradish rubbed Prime Rib-Eye roll, served to preferred level of doneness, served with
Chimichurri Rustico - Sauce Bearnaise - Guava Steak Sauce - Sweet Hawaiian Buns
Baby Idaho Baked Potatoes with, Cheddar Cheese, Applewood Bacon, Grilled Onions, Chives
Lobster Mac & Cheese (SF/CD) - Eggplant & Squash Paella (VG)
Blanched Broccolini - Goat Cheese Creamed Spinach - Grilled Local Mushrooms
Baby Greens, Tomato, Cucumber, Carrot, Kalamata Olive, Orange Juice, S&P and, EVOO Salad
Strawberry Guava Cheesecake - Chocolate Raspberry Cake

Latin inspired Style Lamb Racks - \$69/\$90

Red “Chimichurri” Marinated Lamb Racks. Cooked over Wood fire to Medium Well, served with
Citrus Chimichurri - Mango Garlic Mojo - Aji Panca Aioli - Honey Cornbread
Saffron & Caramelized Onion Rice (V) - Papas a la Huancaína (CD) - Risotto Mamposteado (VG)
Lemon Grilled Asparagus - Breadfruit “Tostones”
Baby Greens with, Carrots, Cucumber, Tomato, Strawberries, Avocado, Mango Vinaigrette
Chocolate “Flanchocho” - Passion Fruit Crème Brûlée

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Smokehouse Style Berkshire Pork Baby Back Ribs - \$34/\$121

Dirty Salt Texas Rubbed & Mesquite Smoked Baby Back Ribs, Carved and Served with
“Mas Miel” Cognac Smoked Shallot Cream Sauce - “Woodford Reserve” Bourbon BBQ Sauce
Chive Scalloped Potatoes - Baked Radiatore Pasta White Mac & Cheese
Creamed Baby Spinach - Southern Cole Slaw - Baby Potato Salad
Garlic Bread Rolls - Jalapeño Cheddar Cheese Cornbread
Banana Bread Pudding - Chocolate Molten Cake, Whipped Cream and Blueberries (GF)

“Trifongo” Stuffed Pork Loin - \$32/\$89

Plantain, Yucca and, “Vianda Trifongo” Stuffed Pork Loin Roast, served with
“Ajillo” Cream Sauce – Creole Sauce - Chimichurri
“Arroz Guisado” con Pink Beans – “Amarillitos Asados”
Regional Macaroni Salad – “Ensalada de Granos” (Legume Salad) (VG)
Baby Green Salad with, Tomatoes, Cucumbers, Red Onions, Roasted Corn, Carrots
and Avocado Green Goddess Dressing
-Rum Raisin Bread Pudding - Brown Sugar Ginger Flan

Caribbean Style Fried Whole Red Snapper -\$62/\$90

Fresh Yellow Tail Red Snapper, marinated in a Citrus Garlic Mojo and Fried Whole, served with
White Wine “Ajillo” Sauce – Creole Sauce – “Cebollas en Escabeche”
“Bolitas de Mofongo en Caldo de Azafrán y Chillo” - Cilantro Lime Rice
“Tostones” - Batata Mameya Asada - Maduros - Mayoketchup
Scallion and Lime Avocado Mash topped with Pickled Red Onions
Kahlua “Tres Leches” – Pana Cotta Lavander & Guava Sauce

“Lechón a la Varita” - \$32/\$78

Puerto Rican Style Whole Pig Roast, Presented and Carved Whole, Served with
“Arroz con Gandules” (VG) - Fried “Amarillitos” & Organic Honey (V)
Regional Potato Salad - Green Salad with Tomato, Avocado, Oil, Vinegar & Garlic Bread – Vegetables
“Alcapurrias” (VG) – “Mayoketchup”
-“Arroz con Dulce” & Cinnamon - “Tembleque” Coconut & Vanilla”

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Casino de Puerto Rico Mini Sampler (4ea/7ea) - \$22pp/\$35pp

“Mayoketchup” - Spicy “Mayoketchup” - Chimichurri - Guava Sauce - Tamarind Demi - Garlic Mojo

~Chickpeas Croquettes~

~Local Beer “Bacalaítos” ~

~Kan-Kan Skewers~

~ Beef & Cheese “Alcapurrias” ~

~Beef Turnovers~

~Vegan “Alcapurrias” (VG)~

~Roasted Pork & “Amarillitos” Turnover~

~ “Sorullitos de Maiz” (VG)~

~Grilled “Churrasco”, Avocado, “Amarillitos” Pickled~

~Rellenos de Papa~

~Ginger Salad on Fried Rice Cake~ (Soy) (add: \$5pp)

~“Chicharrones de Pollo”~

~“Ceviche de Chillo” & Avocado~ (CS) (add: \$2pp)

~Fried Cheese del País (V)~

~Octopus Salad~(CS) (add: \$2pp)

~Corn & Cheese Mini Balls~

~ “Pana Cups with Chicken Creole, Fried Onions & Cilantro” ~

~Guava & Cheese Turnovers~

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~A la Carte Menu~

Assorted French Macaroons (CE/GF) - **\$39 per dozen**
(flavors vary through seasons)

Freshly Baked Cookies and Berries (CE/CD) - **\$36 per dozen**

Locally sourced Artisanal Dark Chocolates (GF) - **\$59 per dozen**
(fillings vary through seasons)

Assorted mini Cupcakes (CE/CD) - **\$48 per dozen**
Vanilla & Cream Cheese Vanilla Frosting - Chocolate & 'Nutella' Butter Cream - Breadfruit

Guava "Pastelillos" (CE) - **\$22 per dozen**

Frosted Manchego Cheese & Guava "Mini Quesitos" (CE/CD) - **\$28 per dozen**

Breadfruit Dark Chocolate Fudge Brownies (CD/CE/GF) - **\$26 per dozen**

Tropical Sorbets
Available and priced upon request

Chicken Creole "Empanadillas" (4oz) - **\$4.50ea**

"Beef, "Queso de Papa" & "Amarillos" Turnovers (4oz) - **\$5.25ea**

Pizza & Pepperoni "Empanadilla" (4oz) - **\$4.25ea**

Roasted Garlic Pizza (4oz) - **\$4ea**

Ceviche de Chillo & Avocado with Crab Bowl "Alcapurria" (8oz) - **\$19ea**

Octopus Salad on a Cup (6oz)- **\$12ea**

Shrimp & Avocado Salad on a Cup (6oz) - **\$13ea**

"Carrucho" Salad (6oz) - **\$12ea**

Allergen Legend

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~Brunch at Casino~

Our own "Breakfast at Tiffany's" style menu

Seasonal Fruit Plate - **\$8**

Assorted Artisanal Chocolate, Chocolate Strawberry & Cake Truffle Tray - **MP**

Red Wine Macerated Berry & Greek Yogurt Parfait, Local Honey Granola - **\$12**

Blueberry Flourless Pancakes, Vanilla Cream, Cinnamon Agave Nectar - **\$14**

Brioche French Toast Loaf, Vermont Maple Syrup, Dark Chocolate Bacon - **\$16**

Crispy Chicken Breast & Belgian Waffles, Aji Picante Bacon Maple Syrup - **\$18**

Petit Filet Steak Benedict, Local Cage-Free Poached Eggs, Garlic "Pan Sobao" Toast, served with Chive Hollandaise Sauce - **\$24**

Baby Arugula, Heirloom Tomato, Avocado, Local Goat Cheese, Cast Iron Seared Salmon topped with a

Local Cage-Free Poached Egg, and Microgreens - **\$22**

BBQ Pork-Belly Burnt-Ends, Fingerling Potato Onion Hash, Local Cage-Free Fried Egg, Micro Cilantro & Pickled Shallot Salad - **\$22**

Assorted Handcrafted Local Artisan Dark Chocolates (5pc) - **\$22**

Mimosas @ Casino - **\$120 Per Gallon**

(Classic, Rosé, Acerola, Pineapple Mango, Passion Fruit, Pomegranate or Grapefruit)

Fresh Local Juices - **\$22 Per Gallon**

(Acerola, Tamarind, Orange, Grapefruit, Passion Fruit)

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~Bar Options~
Liquor by the Bottle

Bubbly

Piper Heidsieck, Champagne Brut, <i>France</i>	\$87
Piper Heidsieck, Champagne Rose, <i>France</i>	\$145
Vocation, Champagne Brut, <i>France</i>	\$105
Perrier-Jouët, Champagne Brut, <i>France</i>	\$135
Perrier-Jouët, Blason Champagne Rose, <i>France</i>	\$139
Veuve Clicquot, Champagne Brut, <i>France</i>	\$155
Moët & Chandon, Champagne Brut, <i>France</i>	\$150
Vallformosa, Cava, Spain	\$45
Vallformosa, Cava Rose, Spain	\$49
La Marca, Prosecco, Italy	\$45
Voga, Prosecco, Italy	\$48
Voga, Prosecco Rose, Italy	\$52

White Wine

White Heaven, Sauvignon Blanc, New Zealand	\$57
Justin, Sauvignon Blanc, California	\$55
Frei Brothers, Chard Reserva Sonoma, California	\$59
Marieta, Albarino Spain	\$49
Serra da Estrella, Albarino, Spain	\$49
Prophecy, Pinot Grigio, Italy	\$52
House White Wine	\$45

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Rose Wine

Minuty Limited Edition, Rose, Cotes de Provence, France	\$60
JNSQ Rose, California	\$80

Red Wine

Talbott, Pinot Noir Kali Hard, Sonoma, California	\$59
Lanmark, Pinot Noir, Sonoma, California	\$59
Pares Balta, Organic	\$49
Frei Brothers, Reserva Merlot, California	\$49
Figuero 12, Tempuranillo, Spain	\$60
La Madrid, Bonarda Reserva Mendoza, Argentina	\$45
La Madrid Gran Reserva, Cabernet Franc, Mendoza, Argentina	\$60
Neo Punta Esencia, Ribera del Duero, Spain	\$120
Duriguti Familia, Blend, Mendoza Argentina	\$105
Rutini Encuentro Barrel, Red Blend, Argentina	\$90
Mount Peak Gravity, Red Blend, Monterroso Sonoma & Napa	\$120
The Prisoner, Red Blend, California	\$130
Justin Cabernet Sauvignon, Paso Roble, California	\$109
William Hill Napa Valley, Cabernet Sauvignon, Napa California	\$110
Cakebread, Cabernet Sauvignon, Napa California	\$125
House Red Wine	\$45

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Vodka

Sky Vodka	\$95
Tito's Handmade	\$110
Grey Goose	\$135

Scotch

Johnny Walker Black Label	\$140
Chivas Regal	\$120
Macallan 12	\$210
Glenlivet	\$140

Whiskey

Jack Daniel's	\$105
Makers Mark	\$120

Gin

Bombay Sapphire	\$105
Beefeater	\$100
Tanqueray	\$110

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Tequila

Jose Cuervo Gold	\$95
Patrón Silver	\$185
Jimador	\$100
Casa Amigos	\$225

Rum

Don Q	\$80
Don Q Limón	\$85
Bacardi	\$90
Bacardi Flavors	\$95

Cognac / Brandy

Courvoisier VSOP	\$135
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Cordials

Frangelico	\$95
Bailey's Original Irish Cream	\$95
Cointreau	\$105
DiKuyper Cordials	\$85
DiSaronno Amaretto	\$85
Kahlúa	\$95
Martini & Rossi Dry Vermouth (375mL)	\$65
Martini & Rossi Sweet Vermouth (375mL)	\$65

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Beer

Medalla	\$4.75
Magna	\$6.50
Michelob Ultra	\$7.25
Corona	\$7.25
Heineken	\$7.25
Heineken Light	\$7.25
Stella Artois	\$7.25
Peroni	\$7.25

CORKAGE FEE

Hard Liquor	\$40
Wine & Champagne	\$30
750ml bottles	

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Signature Drinks

M A R G A R I T A

Kick back with this refreshing classic.

\$140 per gallon

M O J I T O

Rum, sweet simple syrup,
refreshing club soda and mint

\$145 per gallon

S A N G R I A

Red wine, brandy and sweet vermouth with fresh citrus fruit,
berries, juice and soda.

\$145 per gallon

M I M O S A S

A salute to a great glass!
Choice of classic orange or the bright flavor of passion fruit.

\$145 per gallon

Open Bars

PREMIUM OPEN BAR

First Hour \$22.00 | Second Hour \$20.00 | Third Hour \$18.00 | Additional Hour \$18.00

Tito's Vodka, Grey Goose Vodka, Glenlivet, JW Black Label, Bombay Gin, Don Q Rum, Tequila, Passoa, Kahlua, Midori, Baileys, Domestic & Imported Beer, Selection of Sparkling Wines, House Red & White Wines.

HOUSE OPEN BAR

First Hour \$20.00 | Second Hour \$18.00 | Third Hour \$16.00 | Additional Hour \$16.00

Sky Vodka, London Gin, Don Q Rum, Chivas, Medalla Beer, Selection of Sparkling Wines, House Red & White Wines.

BEER & WINE OPEN BAR

First Hour \$16.00 | Second Hour \$14.00 | Third Hour \$12.00 | Additional Hour \$12.00

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