



EVENTS MENU - DOCE PROVISIONS

The following menus are carefully curated to make your private event perfect. The menu options are flexible and can be tailored to fit your budget and dietary needs. If you would like something that doesn't appear on these menus, please just ask and we will make it work for you.

All pre-set menus and events are subject to 18 % service charge and a 7% Florida state tax.

Additional set-up fees and event packaged may be required.

DRINKS MENU

Option 1 -

Welcome specialty cocktail

Beer

Red & White Wine

Sangria

Iced Tea

Lemonade

Soft Drinks

Option 2 -

Beer

Red & White Wine + Prosecco

Iced Tea

Lemonade

Soft Drinks

Option 3 -

Iced Tea

Lemonade

Soft Drinks

BUFFET STYLE -

ENTREE -

Arroz Imperial

Ropa Vieja

Arroz Con Mariscos

Camarones Enchilados

Parilla Mixta, Cuban Chuleta, Flatiron Steak, Colombian Chorizo, Chimichurri

Veggie Fried Rice

Charred Salmon, Chorizo Vinaigrette

Mojo Pork

Dessert -

GUAYABA CON QUESO EMPANADAS Coconut Espuma

COCONUT RUM TRES LECHES Vanilla cake, torched merengue

Cuban Flan

Side Dishes for The Table - 2 Selections are included

Each additional dish will apply \$3 per guest

COCONUT JASMINE RICE

HOMEMADE FRENCH FRIES

DISCO TRUFFLE FRIES *short rib gravy, chives*

MADURO TOSTONES *Pickles peppers*

RICE & BEANS

GARLIC MASHED POTATOES

FARM GREENS *radish, pomegranate, chickpeas, roasted corn, roasted lemon vinaigrette*

PASSED HOR D'OEUVRES -

Select a minimum of 5 items for 1 hour of passed service

CHORIZO CROQUETTES *Chorizo, Mostaza*

THE GUAC / *Tostones / Pickled freso / Queso fresco*

COBIA CEVICHE SPOON *Aji Amarillo, Pickled onion*

WAGYU BEEF SLIDERS *Truffle Special Sauce, pickles*

AHI TUNA *Tostones/Aji Amarillo Avo*

SHRIMP CEVICHE COCKTAIL *Guava Sriracha Cocktail*

CHICKEN, SHRIMP, STEAK SKEWERS

MINI CUBAN SANDWICH

SHRIMP CEVICHE COCKTAIL *Guava Sriracha Cocktail*

GOAT CHEESE CROQUETTES *Membrillo marmalade*

SHORT RIB TACO *chipotle aioli, corn*