



EIGHTY EIGHT  
• CATERING •



# LATIN CUISINE

## MENU

BOLD FLAVORS • RICH CULTURES • VIBRANT TRADITIONS

### APPETIZERS



 **PERUVIAN  
CEVICHE**  
*lime-marinated, fresh,  
bright, zesty*



 **PUERTO RICAN  
TOSTONES**  
w/ GARLIC MOJO  
*crispy, garlicky, savory*



 **ARGENTINIAN  
BEEF EMPANADAS**  
*flaky, savory,  
perfectly seasoned*

### ENTRÉE TIERS

#### TIER 1 – CLASSIC (\$)



 **CUBAN  
MOJO ROASTED  
CHICKEN**  
*juicy, citrusy,  
garlicky*



 **COLOMBIAN  
ARROZ CON POLLO**  
*chicken, rice,  
saffron, peas,  
traditional*



 **MEXICAN  
ELOTE (STREET CORN)**  
*creamy, tangy,  
cotija, chili-lime*

#### TIER 2 – ELEVATED (\$\$)



 **BRAZILIAN  
PICANHA  
w/ CHIMICHURRI**  
*tender, juicy,  
herbaceous*



 **DOMINICAN  
LA BANDERA  
(STEAK)**  
*rice, beans,  
plantains, steak*




 **PERUVIAN  
AJÍ DE GALLINA**  
*shredded chicken in  
creamy ají sauce,  
mild, rich, comforting*

#### TIER 3 – PREMIUM (\$\$\$)



 **ARGENTINIAN  
GRILLED LAMB CHOPS**  
w/ RED WINE JUS  
*tender, bold,  
rich flavor*



 **CHILEAN  
SEA BASS AL  
AJILLO**  
*garlic, olive oil,  
buttery, delicate*



 **BRAZILIAN  
MOQUECA DE  
CAMARÃO**  
*shrimp stew in  
coconut milk,  
dendê oil, bold*

### DESSERTS



 **MEXICAN  
TRES LECHEs CAKE**  
*moist, creamy,  
sweet perfection*



 **VENEZUELAN  
CHOCOLATE  
MARQUISE**  
*rich, decadent,  
silky chocolate*

CELEBRATING CULTURE. SERVING PASSION. CREATING MEMORIES.