

Sole Brunch & Luncheon Menu



First Course

Cup of Soup

Fresh Fruit Salad

tossed with lemon, mint and honey

Casa Salad

pomegranate vinaigrette tossed greens,
red apple, red onion, walnuts

Second Course

Heuvos Rancheros

Caramelized Banana French Toast
or

Dulce de Leche French Toast

Frittata del Dia served with side salad

Entree Salads~

Romesco Caesar Salad

corn bread croutons, romesco dressing, oven roasted tomatoes
with Chicken, Shrimp or Steak

Tequila Love

tequila marinated grilled Shrimp, mango habanero vinaigrette
tossed greens, toasted coconut, grape tomatoes, red onion, crispy
tortilla strips, goat cheese

Pan Latin Verde

mesclun and romaine, julienne carrots, zucchini and jicama, corn,
black beans, pico de gallo with Chicken or Shrimp
~choice of Green Goddess or Creamy Cilantro Lime dressings~

Mango Tango

mango mint vinaigrette tossed field greens, red onion,
blueberries, mango, hearts of palm, strawberries, grilled shrimp

Casa Salad

pomegranate tossed filed greens with red apple, red onion, pistachios, manchego and Chicken or Shrimp

Burritos~served with side salad or yellow rice and black beans

Chicken

Steak

Mahi Mahi

Enchiladas~ served with yellow rice and black beans

finished with mole, red chile, or green chile sauce

Potato and Cheese

Chicken

Pork

Grilled Turkey Sandwich

guava ~raspberry puree, brie, and arugula on country bread with sweet potato fries

Peruvian Chicken

purple mashed potatoes, asparagus

Jerk Chicken

mango salsa, rum raisin & plantain rice

Chicken Tostada

corn tortilla, guajilo chile braised chicken, black beans, cumin-lime vinaigrette tossed arugula, pico de gallo, avocado salsa

Pasta Espanol

shrimp, clams, mussels, with piquillo pepper pasta, roasted tomatoes, leeks, sherry saffron sauce

Linguine, Chicken and Chorizo

mushrooms, basil, sun dried tomatoes, garlic, white wine

Mushroom "Scampi"

garlic, white wine, parsley, sauteed red pepper, arroz loco

Zarzuela

tomato~orange~fennel broth with shrimp, mussels, clams and ground almonds

House made Salsa and Chips

Cake Cutting Service

Coffee, Tea, Soft Drinks

\$18/pp

NYS tax

20% service fee

a la carte

Classic Paella Party~ \$22/pp. (minimum 20 ppl.)

clams, shrimp, mussels, chicken, chorizo, vegetables, saffron rice
served in a 32" pan (large enough to use as a sled!)

Table side Guacamole~ \$2/pp

Recommended Beverages from the Bar

~Bloody Maria

~Passionfruit and Mango Mimosa

~Pomegranate Mimosa

~Margaritas

~Sangria

We can also design a Signature Cocktail for your occasion!



SUN INSPIRED COCKTAILS & CUISINE