

# Sole Milagro Room Catering



## Salads

### Casa Salad

red apple, red onion, walnuts, pomegranate vinaigrette, Chevre

### Romesco Caesar

corn bread croutons, oven roasted tomatoes

### Pan Latino Verde

romaine and mesclun, julienne carrots and jicama, corn, black beans, pico de gallo, creamy cilantro lime dressing

## Entrees

### Pasta Espanola

shrimp, clams, mussels, chorizo (optional) with piquillo pepper pasta, roasted tomatoes, leeks, sherry-saffron sauce

### Chicken Buenos Aires

crispy chicken cutlets with house made red pepper pasta, sweet peas, crispy Serrano ham, sherry cream sauce, white truffle oil and shaved manchego

### Honey Chipotle BBQ Pork Tenderloin

cheddar polenta cake, zucchini, onion rings, red apple salsa, candied bacon

### Chipotle BBQ Pork Tenderloin

sour cream & green onion mash, grilled zucchini, crispy onion rings and green apple salsa

### Tortilla crusted fried Chicken

corn bread, pomegranate BBQ sauce

### Peruvian Chicken

aji sauce, purple potatoes, candied carrots, sautéed greens

### Serrano Ham wrapped Chicken

stuffed with manchego cheese, caramelized onion mashed potatoes, sautéed greens

### Adobo roasted Chicken

purple Peruvian potatoes, sazón roasted vegetables

## **Mole Chicken**

arroz Amarillo, grilled asparagus and tortilla strips

## **Plantain and Golden Raisin stuffed Duck**

fruit mole, arroz loco, asparagus

## **Zarzuela**

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

## **Mahi Mahi**

arroz loco, fried plantains, mango beurre blanc, mango~ pineapple salsa

## **Coconut crusted Red Snapper**

mango risotto, strawberry coulis

## **Chimichurri Salmon**

purple mashed potatoes, asparagus, chimichurri sauce

## **Chimichurri Beef Tenderloin**

piquillo pepper paint, purple mashed potatoes, asparagus

## **Hausteca marinated Rib Eye**

patates brava, sautéed greens, garlic herbed butter

## **Citrus Mojo Strip Steak**

grilled plantains, chive and parsley mashed potatoes

## **Espetada\***

swords of marinated beef tenderloin, sweet potato fries with chipotle honey butter, garlic bread, casa salad

or

## **Mixed Grill TBD\***

\*additional charge

### **Milagro Room Dinner Package**

Three Tapas

Salad

Choice of 3 Entrees

Dessert

\$40/pp

NYS tax

20% service fee

Bar on consumption



**SOLÉ**

SUN INSPIRED COCKTAILS & CUISINE