

Besties

CORPORATE CATERING MENU

NEW: includes setting up when delivered, presentation platter and tongs.

GOURMET EMPANADA BOARDS

Serves 2 people

Gourmet meat board - \$ 49.50

Assortment of 2 Argentine beef, 2 Brazilian beef, 2 Elixir empanada topped with sautéed ham and melted Swiss cheese.

Served with Chimichuri and Red chorizo sauce and a side of organic green salad.

Gourmet vegetarian board - \$ 49.50

Assortment of 2 Fugazzeta, 2 Portobello, and 2 Samosa empanadas topped with dried Italian tomatoes, melted Swiss cheese and crispy onions.

Served with Chimichurri and Red chorizo sauce and a side of organic green salad.

Gourmet Vegan board - \$ 49.50

Assortment of 2 Vegan Fugazzetta, 2 Vegan Portobello 2 Vegan Samosa style empanadas, topped with dried Italian tomatoes, basil and crispy onions.

Served with Chimichurri and Vegan red chorizo sauces and a side of organic green salad.

SPANISH TAPAS BOARD with dessert

For 6 people - \$ 320

For 2 people - \$ 115

Castilian meatballs*

Spanish tortilla*

Olives & Manchego*

Bechamel, ham and parmesan croquetas**served with aioli sauce and a side of tomato salad.

6 Spanish beef empanadas served with Chimichurri sauce

Dessert : guava/cream cheese empanadas and dulce de leche empanadas.

** slice of bread with a skewer

EMPANADAS & SPANISH TAPAS BOARD

For 6 people - \$ 279

For 2 people - \$ 99

Assortment of 6 Caprese** tomato/cheese/basil basket empanada served with Tzatziki sauce
6 Spanish chicken empanadas served with Chimichurri.

Spanish tortilla*.

Sides of creamy coleslaw.

Dessert :

Guava/creamcheese empanadas**

Nutella empanadas**

dulce de leche empanadas** .

* gluten free ** Vegetarian

*** BELGIAN WAFFLE BOARD**

For 6 people - **\$ 250**

For 2 people - **\$ 90**

Assortment of 3 Belgian Liege waffles (Plain, cinnamon and chocolate) served with strawberries, blueberries, banana and peaches, Belgian chocolate sauce, creamy cinnamon sauce, Dulce de Leche, Nutella, chocolate chips, and toasted coconut chips.

Belgian Liege waffles travel very well and are served hot. Chef Carina Bal created these Belgian Liege waffle following the old-fashioned recipe.