

AGUAVIVA



Sample Group Menu - A
2016 Revision
\$65.00 per person

Family Style Appetizers:

Ceviche Sampler Trios with Crispy Plantain Tostones and Chips
Caribbean Coco Shrimp
Bunuelos de Bacalao (salt cod fritters)-lemon aioli

First Course Served:

SOFO Salad – mixed greens, jicama and tomato mango balsamic vinaigrette

Main Dish Choice:

Fresh Fillet of Snapper with lobster and chicharron mofongo

Or

Grilled Mahi Mahi savory mofongo de apio, guava balsamic syrup

Or

Grilled Churrasco Steak – arroz manposteo, ajo chimichurri

Or

** Chicken and vegetarian alternative available**

Dessert Choice Orange Flan or Creamy Coconut Brulee

Limited Open Bar Option includes 3 hours @ \$30.00pp:

Water melon Sangría, House Wine & Beers, Soft Drinks, Juices & Waters

Full Open Bar Option includes: 3 hours @ \$40.00 pp

Aguaviva Specialty Drinks, House Wine & Beer, Don Q Cristal Rum, Skyy Vodka, Dewar's, Jimador Tequila, Bombay Sapphire Soft Drinks, Juices & Waters

A 20% gratuity and 11.5% IVU tax will be added to the final bill.

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