



ORDER TODAY

cafeamericano.com
[@cafeamericano_usa](https://www.instagram.com/cafeamericano_usa)



SALTY FLAME



ADRIAN GOMEZ
Catering Sales Manager

+1 (305) 546 2280
agomez@vehospitality.com

VIDA \ ESTILO
HOSPITALITY GROUP



WE CATER

Office Lunches • Birthdays • Special Occasions
ANY EVENT, ANY SIZE

VEHOSPITALITY.COM @VEHOSPITALITYGROUP



Menu Base on 10 Guests

APPETIZERS

CAESAR SALAD 120

Chopped Romaine Hearts, House Croutons, Parmesan Crisp & Classic Caesar Dressing.

Add Chicken \$60 Add Shrimp \$70 Add Steak \$80

SUNSHINE WEDGE SALAD 150

Thick Cut Iceberg Lettuce, Roasted Corn, Baby Heirloom Tomatoes, Bacon, Cotija Cheese, Cilantro, Radish, Pickled, Red Onions & Jalapeño Crema.

Add Chicken \$60 Add Shrimp \$70 Add Steak \$80

BURRATA WATERMELON 130

Watermelon, Pickled Red Onion, Tomatoes, Cucumbers, Fresh Basil, Olive Oil & Balsamic.

CHICKEN FINGERS 120

Crispy Chicken Tenders, French Fries & Honey Mustard.



MAIN COURSE

RIGATONI BOLOGNESE 140

Rigatoni tossed in a Rich Beef Bolognese Sauce, Topped with Pecorino Romano.

RIGATONI ALLA VODKA 120

Rigatoni Pasta, Vodka Pink Sauce, Burrata Cheese, Heirloom Cherry Tomatoes & Fresh Mozzarella.

MOLTEN CHICKEN PARMIGIANA 125

Crispy Breaded Chicken Breast Drenched in Marinara Sauce & Molten Mozzarella right at Your Table. Served with Linguini Marinara.

PAN SEARED SALMON 280

Pan Seared Salmon, Served with Sauteed Broccolini, White Beans & Chorizo with Citrus White Wine Sauce.

STEAK FRITES 320

Char Grilled Skirt Steak, French Fries & Chimichurri Sauce.

DESSERT

CHOCOLATE FONDANT 120