



ARAMBURÚ
CATERING

EXHIBITORS MENU 2022
DROP & GO

COLD APPETIZER
15 UNITS PER PLATTER

Three quinoa tabbouleh USD 13.00

White quinoa, black quinoa, red quinoa, Paria cheese, vinaigrette.

Marinated Bococcini USD 10.50

Thyme, basil, organic tomato and extra virgin olive oil.

Causa Limeña USD 10.50

Potato dough, tomato, avocado and "Huancaína" sauce.

Dijon beef carpaccio USD 18.50

Capers, arugula, parmesan cheese, dijon mustard sauce.

Oriental tuna Tartare USD 18.00

Avocado puree, quinoa pop, oriental sauce.

Catch of the day tiradito USD 13.50

Yellow chili cream, corn, glazed sweet potato.

Avocado maki USD 12.50

Cream cheese, furai Shrimps, avocado, tare sauce.

3 Chili Ceviche USD 13.50

Catch of the day, yellow chili cream marinade, rocoto cream marinade and peruvian chili.

SANDWICH PLATTERS

15 UNITS PER PLATTER

Marbled loaf bread, chicken, ham and edam cheese **USD 12.00**

Cibatta, green olives, pecans, cream cheese **USD 10.00**

Mini baguette, ossobucco, cheddar cheese, Dijon mustard **USD 15.00**

Steamed bun, glazed pork mustard **USD 12.00**

Panini, ham, paria cheese, tomato, lettuce, tarragon mayo **USD 12.00**

Marbled loaf bread, purple olives, edam cheese **USD 10.00**

Panini, grilled chicken, mushroom sauce, edam cheese **USD 13.00**

Croissant, chicken salad **USD 12.00**

SWEET SNACKS

15 UNITS PER PLATTER

Bitter and white chocolate truffles, pecan toffee and mana. **USD 12.00**

Brownie, vanilla blondie, cinnamon moisty cake and carrot cake. **USD 12.00**

Vanilla, banana, chocolate and apple muffins. **USD 10.00**

Various handmade cookies x 250gr. **USD 5.00**

COFFEE STATION

COFFEE MACHINE – 50 CAPSULES

Americano, decaf, express

USD 40.00

THERMO 3LT

USD 13.00