

# LARP CM18/HiLumi-LHC Dinner Buffet\*

**Tango Grill, Naperville**

**Tuesday, May 8<sup>th</sup>, 7PM**

## HOT TAPAS

### **CRABMEAT BECHAMEL**

BAKED ARTICHOKE HEARTS WITH CRABMEAT IN A BÉCHAMEL SAUCE SERVED WITH CROSTINI BREAD

### **PEPPERCORN SKIRT STEAK**

PEPPERCORN ENCRUSTED SKIRT STEAK THINLY SLICED, SERVED OVER CARAMELIZED FRESH VEGETABLES AND TOPPED WITH OUR TEQUILA, HORSERADISH SAUCE

### **POLLO PESTO**

GRILLED CHICKEN BREAST SKEWERS DRIZZLED WITH A LIGHT PESTO CREAM SAUCE

### **BACON PLATANOS**

BACON WRAPPED SWEET PLANTAINS ON A SKEWER DRIZZLED WITH APRICOT SAUCE WITH A KICK

### **SPRING ROLLS SORPRESA**

THIN WONTON SKINS FILLED WITH SPRING VEGETABLES SERVED WITH A SEASONED SOY DIPPING SAUCE

### **STUFFED MUSHROOMS**

OVEN BAKED MUSHROOM CAPS STUFFED WITH CHORIZO AND OUR SECRET INGREDIENTS

### **FLAT BREAD GORGONZOLA**

FLAT BREAD TOPPED WITH MOZARELLA CHEESE, CARAMELIZED ONIONS, MUSHROOMS AND GORGONZOLA CHEESE DRIZZLED WITH HOMEMADE BALSAMIC VINAGRETTE

### **CAMARONES APRICOT**

BACON WRAPPED SHRIMP DRIZZLED WITH OUR HOMEMADE APRICOT SAUCE

### **EMPANADAS**

HOMEMADE ARGENTINEAN PIES WITH CHOICE OF BEEF, CHICKEN, OR HAM FILLINGS AND SERVED WITH A SIDE OF CORN RELISH

## COLD TAPAS

### **PAPAS AJILLO**

POTATO SALAD WITH LOTS OF GARLIC, DECORATED WITH ONION AND PARSLEY

### **CALAMARI AL FRESCO**

GRILLED CALAMARI CHILLED AND MIXED WITH FRESH CUCUMBERS, TOMATOES, ONIONS, & GARLIC VINAIGRETTE

\$45/person, payable by cash or check (to Eric Prebys) **by noon, Tuesday, May 8<sup>th</sup>**

Price includes all non-alcoholic drinks and ~1 bottle of wine or pitcher of sangria per 3 people. Additional alcoholic drinks may be purchased at the restaurant.