



LATIN FUSION

24 Purchase St

Rye, NY 10580

(914) 305-4403

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Special Event Order

Event Date: _____ Time: _____ # Adult Guests: _____ # Children under 12 _____

Name: _____

Phone #: _____

Email: _____

Occasion: _____

Menu Option #1	Menu Option #2
\$55pp plus tax & tip 1 Appetizer 1 Taco 1 Entree **Served Family Style	\$70pp plus tax & tip 2 Appetizers 2 Tacos 2 Entrees 2 Sides Dessert **Served Family Style

APPETIZERS & SALADS

- PAN CON TOMATE**
Toasted slices of crispy flat bread, brushed with olive oil, garlic, tomato
- JAMÓN**
Premium cured ham from Spain with pan con tomate
- LA BOMBA**
Pressed bread filled with Spanish ham, queso, Manchego
- CHORIZO & BEANS**
House-made chorizo with white beans and paprika
- POTATO & CRAB CROQUETTE**
Potato croquette with crab, garlic, olive oil, lime aioli
- OCTOPUS**
Braised octopus, fingerling potatoes, olive oil, paprika
- TORTILLA ESPAÑOLA**
Spanish tart with potatoes, egg, cheese, onion, salt, pepper, olive oil
- CRISPY CALAMARI**
Fried calamari, cherry peppers, chipotle-lemon mayo
- SHRIMP**
Sautéed spicy shrimp, garlic, olive oil, and toasted bread
- CHICKEN NACHOS**
Braised chicken, pinto beans, Ebra cheese, queso fresco, Mexican cream, jalapeno
- GUACAMOLE**
House made chips, avocado, red onion, cilantro, tomato, lemon, olive oil
- TUNA BOWL WITH AVOCADO**
Sushi Grade Tuna, avocado, lemon, cilantro, cayenne, olive oil, house made chips

- TUNA SALAD**
Baby romaine wedge, cured tuna, cherry tomatoes, light Caesar Dressing, lemon, olive oil
- MERCADO**
Butter lettuce, cherry tomatoes, shaved onion, radish, sherry dressing
- ENDIVIAS**
Endive, goat cheese, orange segments, toasted almonds, olive oil-orange & lemon vinaigrette

DESSERTS

- CHURROS WITH CHOCOLATE SAUCE**
House made churros with chocolate sauce
- ARROZ CON VANILLA**
Gordito's version of crispy rice pudding with pistachio ice cream

TACOS

- CHICKEN TACOS**
Slowly braised chicken, sweet & spicy paprika, lettuce, tomato, Mexican cream, spicy red pepper sauce
- SHORT RIB TACOS**
Short ribs, onions, salsa verde, salsa roja, cilantro
- FISH TACOS**
Grilled fish of the day, jalapeno-lime mayo, paprika
- PORK TACOS**
Slowly roasted pork, orange zest, onions, Spanish Herbs, cilantro

ENTREES

- CARNE ASADA**
Seared steak, chimichurri sauce, papas bravas
- SCALLOPS**
Seared scallops, sautéed corn, garlic, olive oil, cilantro, paprika
- ARROZ CON POLLO**
Roasted chicken marinated in Spanish herbs, rice, beans
- CHICKEN QUESADILLA**
Slowly braised chicken, lettuce, tomato, queso fresco, salsa verde, Ebra cheese
- SAUSAGE QUESADILLA**
Sausage, broccoli rabe, Monterey cheese
- ENCHILADAS**
Chicken or shrimp - classic mole sauce, rice, pinto beans, onions, cilantro
- MIXED SEAFOOD CRISPY RICE PAELLA STYLE**
Valencia rice, shrimp, calamari, mussels, clams, saffron
- PORK BELLY CRISPY RICE PAELLA STYLE**
Valencia rice, chorizo, pork belly, smoked peppers, Cayenne, pimentos
- MIXED MUSHROOMS CRISPY RICE PAELLA STYLE**
Mixed mushrooms, Valencia rice

SIDES

- YUCA**
Crispy Yuca, jalapeno lime mayo
- CAULIFLOWER**
Sautéed cauliflower, dates, onion, and cherry peppers
- PAPAS BRAVAS**
Spicy potatoes, aioli
- CORN**
Sautéed sweet corn, queso fresco, garlic, olive oil, cilantro
- BRUSSEL SPROUTS**
Brick-oven roasted brussels sprouts

TERMS & CONDITIONS:

- 1) Parties may be required to share the space with other restaurant patrons. To offer some intimacy for your event we will provide room dividers. Your reservation is not confirmed until we receive the completed paperwork. Reservations for parties are on a 1st come 1st served basis.
- 2) Cancellation fees are imposed at 20% of the estimated total, if cancelled within 14 days of event time.
- 3) A 20% gratuity will be added to your bill.
- 4) You are welcome to bring flowers, balloons, and decorations for your events. Please do not attach any decorations to the walls and we ask you to kindly not to bring confetti of any kind.
- 5) We are not responsible for any items left in the restaurant after you leave.
- 6) If you wish to rent the entire restaurant for your event, and create a personalized menu with Chef Ronca, please contact Chef Ronca, our Event Coordinator, for details.
- 7) If tax-exempt, please forward the tax-exempt form with your completed order form.
- 8) Children under 12 will be charged by consumption

Allergies? Dietary Restrictions? Other Notes:

BEVERAGE, DRINKS & ALCOHOL - *All beverages are charged on consumption*

Pre-selecting wine selections ensures ample availability on event date. Please specify the correlating #'s

PRESELECTED WINES: _____

- DRINKS BY CONSUMPTION
- CORKAGE FEE - \$45 per bottle Number of Bottles: _____
- PITCHERS (Sangria, Mimosa, Bloody Mary, Etc.) - \$45/each _____
- OPEN BAR (well cocktails, beer, house wines) - \$30 per person per hour Number of Adults: _____





Occupancy Levels:
Dining Room = 65 people max

Credit Card Authorization

Please complete this authorization and return to us.
All information will remain confidential.

Cardholder Name: _____

Billing Address: _____

(Please circle one)    

CC #: _____

Exp: _____ CID: _____

I, _____, hereby authorize Gordito to charge my credit card in the amount of any charges, incurred by me, including applicable taxes, service fees, deposits or cancellation fees unless otherwise mutually agreed to.

I understand that my signature on this form will serve as my authorized signature for credit card authorization as well as acknowledgement of Gordito special event terms and conditions.

Signature: _____

Date: _____