



HANDS-ON COOKING PARTY

YOU AND YOUR GUESTS ARE INVITED TO GRAB AN APRON AND JOIN US IN OUR KITCHEN. WHETHER YOU'RE CELEBRATING A BIRTHDAY, A NIGHT OUT WITH FRIENDS, OR TEAMBUILD WITH CO-WORKERS, OUR PROFESSIONAL CHEFS WILL TAILOR AN EVENT JUST FOR YOU.

COST: \$1,600 FOR UP TO 12 GUESTS AND \$125 FOR EACH ADDITIONAL GUEST UP TO 20. TAXES NOT INCLUDED.

INFO@ARAGON101.COM | T 305.445.7335 | WWW.ARAGON101.COM

MIAMI FLAVORS

Kale & Carambola Salad with Poppy Vinaigrette
Glazed Island Pork
Brussels Sprouts + Bacon
Key Lime Pie

THANKSGIVING W/ FRIENDS

Turkey Roulade with Apple-Cider Gravy
Sausage, Apple and Cranberry Stuffing
Sweet Potato-Pecan Casserole
Pumpkin Roulade with Ginger Buttercream

A TASTE OF WINTER

Butternut Squash Soup
Roasted Chicken
with a Purvian Green Herb Suace & Baby Potatoes
Red-Wine-Poached Pears with a ricotta cream sauce

"NOCHE BUENA"

Mojito
Avocado Salad
Moros y Cristianos (*rice and beans*)
Lechón Asado (*Roasted Pork Marinade*)
Arroz con Leche

ALL AMERICAN CLASSICS DINNER

Waldorf Salad
Pea Pesto Risotto
Whiskey Glazed Grilled Pork Chops
Rustic Apple Tart with Caramel Rum Sauce

TROPICAL FLAVORS IN AUTUMN

Roasted Cauliflower & Quinoa Salad
Snapper en Papillote with Fennel & Lemon
Orange-Chocolate Mousse

BRUNCH FOR A BUNCH

Layered Berry Yogert Parfait with Homemade Granola
Wild Mushroom Yukon Gold Hash
Sous Vide Poached Egg over Swiss Chard and Toast
Bread Pudding with Bourbon Cream Sauce



CHEF'S TABLE DINNER PARTY

ENJOY A FRONT-ROW SEAT IN OUR OPEN KITCHEN AS CHEF AARON DRILINGER CREATES AN UNFORGETTABLE MEAL FOR YOU AND YOUR GUESTS. COCKTAILS WHEN GUESTS ARRIVE AND A SEATED MEAL EIGHT COURSE MENU WITH SPECIALLY PAIRED WINE

COST: \$2,500 FOR UP TO 12 GUESTS (\$175 FOR EACH ADDITIONAL GUEST UP TO 20) TAXES NOT INCLUDED.

INFO@ARAGON101.COM | T 305.445.7335 | WWW.ARAGON101.COM