



# CATERING MENU

## **SERVES 10-15**

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- 1 Appetizer
- 2 Sides
- 1 Entrees
- 1 Dessert

## **SERVES 20-30**

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- 2 Appetizers
- 2 Sides
- 2 Entrees
- 2 Desserts

## **SERVES 35-50**

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- 3 Appetizers
- 4 Sides
- 3 Entrees
- 2 Desserts

## **SERVES 50-70**

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- 4 Appetizers
- 6 Sides
- 4 Entrees
- 3 Desserts

## **SERVES 80-100**

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- 4 Appetizers
- 6 Sides
- 5 Entrees
- 4 Desserts





# CATERING MENU

## APPETIZERS

Price/Each

4.50

2.25

3.75

3.75

12.95/6

Empanada- Choice of Chicken, Beef, Pork, Spinach, or Cuban

Croquettes- Choice of Chicken, Ham, or Potato

Cuban Cigars- Fried egg rolls with coleslaw and pork

Tequenos- Venezuelan fried cheese

Pastelitos Andinos- Hand Rolled dough pasteries with rice and beef

## MAINS

Half Tray

Full Tray

90.00

160.00

Lomo Saltado- Thin sliced steak, tomatoes, onions with butter sauce

60.00

110.00

Pollo Saltado- Thin sliced chicken, tomatoes, onions with butter sauce

60.00

110.00

Pernil- Slow roasted and seasoned pulled pork with caramelized onions

60.00

110.00

Coconut Chicken- Breaded and fried chicken in fresh coconut curry sauce

100.00

180.00

Coconut Shrimp- Sautéed shrimp in fresh coconut curry sauce

100.00

180.00

Ropa Vieja- Roasted pulled brisket stewed in tangy tomato base with onions, peppers, cilantro, and green olives

60.00

110.00

Beef Picadillo- Ground beef seasoned with onions, peppers, green olives, raisins, and cilantro

100.00

180.00

Garlic Butter Shrimp- Cilantro sauce with white truffle oil and sautéed vegetables

100.00

180.00

Shrimp Creole- Shrimp, onions, peppers, cilantro in garlic butter sauce

60.00

110.00

Pan Roasted Chicken- Sautéed Chicken, sautéed vegetables in bacon and garlic cream sauce

60.00

110.00

Pork Chops- Seasoned and fried pork chops with fried onions

80.00

140.00

Fried Fish- Fried flounder fillets tossed in cornmeal breading

60.00

110.00

Masitas de Puerco- Fried pork tips

60.00

110.00

Chipotle Chicken- Breaded and fried chicken in house chipotle sauce (mild)

100.00

180.00

Chipotle Shrimp- Sautéed Shrimp in house chipotle sauce (mild)

**Half Tray = 10-15 Servings    Full Tray = 20-25 Servings**



# CATERING MENU

## SIDES

Half Tray	Full Tray	
55.00	100.00	Saffron Rice- Authentic Spanish style saffron rice
55.00	100.00	Black Beans- Long simmered & deeply flavored black beans
55.00	100.00	Sweet Plantains- Deep-fried & perfectly ripe sweet plantains
55.00	100.00	Tostones- Twice-fried & seasoned green plantains
55.00	100.00	Cuban Salad- Mixed greens, onions, tomatoes, roasted red pepper, cucumber, and dressing
55.00	100.00	Gypsy Salad- Mixed greens, mandarins, plantains, lentils, black beans, corn, scallions, feta, and lime vinaigrette
55.00	100.00	Black Bean Dip- Simmered & flavorful black beans, cheese, chipotle sauce (mild), served with pita bread
55.00	100.00	Sautéed Vegetables- Seasoned & Sautéed vegetables
55.00	100.00	Roasted Vegetables- Seasoned & Roasted vegetables
100.00	180.00	Shrimp Ceviche- Shrimp, red onions, green peppers, seasoned & marinated in lime juice, served with tostones

## DESSERTS

Half Tray	
50.00	Tres Leche- Classic spiced three milk sponge cake
50.00	Flan- Classic vanilla custard with caramel top
50.00	Bread Pudding- Traditional bread pudding with bacardi rum sauce
50.00	Churro- Home made donut with cinnamon sugar
40.00	Guava & Cheese Pastries- Puff pastry with guava & cream cheese
40.00	Apple Pastries- Puff pastry with spiced apple filling
50.00	Guava & Cheese Cigars- Fried egg roll with guava & cream cheese

## EXTRAS

Price/Quart	
15.00	Green Sauce
15.00	Mustard Sauce
15.00	Chimichurri



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