



## Catering Services - Tray Menu

**APPETIZERS — From last-minute appetizers to the best party finger foods, we have irresistible options for your event!**

<b>Empanadas de Carne</b> <i>Crispy fried turnover filled with beef</i>	<b>\$1.50 per unit</b>		
<b>Empanadas de Queso</b> <i>Crispy fried turnover filled with cheese</i>	<b>\$2.25 per unit</b>		
<b>Empanadas de Pollo</b> <i>Crispy fried turnover filled with chicken</i>	<b>\$2.75 per unit</b>		
<b>Empanadas de Camarón</b> <i>Crispy fried turnover filled with shrimp</i>	<b>\$3.00 per unit</b>		
<b>Guacamole</b> <i>Mashed avocado, cilantro, tomato, red onion, and jalapeño with plantain chips</i>	<b>Medium</b> <b>\$95.00</b>	<b>Large</b> <b>\$170.00</b>	
<b>Picada Regular</b> <i>Sweet plantains, fried green plantains, cassava, steak, fried pork, Colombian pork sausage, ground beef turn over, blood sausage, corn meal patty and potato.</i>	<b>\$115.00</b>	<b>\$200.00</b>	
<b>Picada Especial</b> <i>Picada Regular with Chicken and Shrimp</i>	<b>\$140.00</b>	<b>\$250.00</b>	

## ENTRÉES — The best comfort food full of flavor!

<b>Pechuga a la Parrilla</b> <i>Grilled chicken breast</i>	<b>Medium</b> <b>\$75.00</b>	<b>Large</b> <b>\$140.00</b>	
<b>Bistec de Pollo</b> <i>Grilled chicken breast with peppers and onions</i>	<b>\$90.00</b>	<b>\$160.00</b>	
<b>Pechuga de Pollo en Salsa de Limón y Mantequilla</b> <i>Chicken breast in a lemon and butter sauce</i>	<b>\$80.00</b>	<b>\$150.00</b>	
<b>Pechuga en Salsa Criolla</b> <i>Chicken breast with cassava &amp; potatoes in a creole sauce</i>	<b>\$90.00</b>	<b>\$160.00</b>	
<b>Chicharrón de Pollo</b> <i>Cuban-style fried chicken legs (bone-in)</i>	<b>\$70.00</b>	<b>\$120.00</b>	
<b>Pollo al Horno</b> <i>Baked Chicken (Latin style)</i>	<b>\$98.00</b>	<b>\$178.00</b>	
<b>Pechuga rellena de Brócoli y Queso</b> <i>Chicken breast stuffed with broccoli and mozzarella cheese in a Tony Quesada sauce</i>	<b>Small</b> <b>\$100.00</b>	<b>Large</b> <b>\$175.00</b>	

<b>Arroz con Pollo Colombiano</b> <i>Colombian-style yellow rice with chicken, peas and carrots</i>	<b>\$95.00</b>	<b>\$170.00</b>
<b>SEAFOOD</b>		
<b>Camarones al Ajillo</b> <i>Shrimp in a garlic sauce</i>	<b>Medium</b> <b>\$100.00</b>	<b>Large</b> <b>\$185.00</b>
<b>Camarones Enchilados</b> <i>Shrimp in a spicy red Creole sauce</i>	<b>\$110.00</b>	<b>\$220.00</b>
<b>Ceviche de Camarones</b> <i>Shrimp in lemon sauce with red onions, tomato and cilantro</i>	<b>\$115.00</b>	<b>\$230.00</b>
<b>Filet de Tilapia</b> <i>Pan-seared tilapia filet</i>	<b>\$90.00</b>	<b>\$165.00</b>
<b>Salmón a la Parrilla</b> <i>Grilled salmon with green and red peppers in a lemon butter sauce</i>	<b>\$245.00</b>	<b>\$450.00</b>
<b>Paella Marinera</b> <i>Rice, shrimp, lobster, clams, mussels and squid.</i>	<b>N/A</b>	<b>\$270.00</b>
<b>Paella Valenciana</b> <i>Rice, chicken, Spanish chorizo, shrimp, lobster, clams, mussels, and squid.</i>	<b>N/A</b>	<b>\$290.00</b>
<b>BEEF &amp; PORK</b>		
<b>Carne Guisada</b> <i>Creole beef stew</i>	<b>Medium</b> <b>\$85.00</b>	<b>Large</b> <b>\$150.00</b>
<b>Ropa Vieja</b> <i>Flank steak shredded in a red creole sauce with peppers and onions</i>	<b>\$90.00</b>	<b>\$160.00</b>
<b>Pernil</b> <i>Roasted pork</i>	<b>\$110.00</b>	<b>\$155.00</b>
<b>Arroz con Chorizo Cubano</b> <i>Yellow rice with Cuban sausage</i>	<b>\$90.00</b>	<b>\$160.00</b>
<b>Chaulafan</b> <i>Ecuadorian fried rice made with vegetables, eggs, shrimp, chicken, pork, and beef</i>	<b>\$110.00</b>	<b>\$175.00</b>
<b>Paella Vegetariana</b> <i>Saffron broth, rice, chickpeas, green peas, carrots, zucchini, shitake mushrooms, plum tomatoes, Brócoli and asparagus served with avocado.</i>	<b>\$115.00</b>	<b>\$170.00</b>
<b>SALADS</b>		
<b>Aguacate y Mango</b> <i>Avocado &amp; fresh mango served with spring mix. Tossed with honey ginger lime.</i>	<b>Medium</b> <b>\$75.00</b>	<b>Large</b> <b>\$125.00</b>

<b>Cítrica</b> <i>Citrus Salad over baby mixed greens.</i>	<b>\$90.00</b>	<b>\$125.00</b>
<b>Caesar Salad</b> <i>Traditional chicken Caesar salad.</i>	<b>\$75.00</b>	<b>\$125.00</b>
<b>Remolacha</b> <i>Beet salad</i>	<b>\$60.00</b>	<b>\$90.00</b>
<b>Mixta</b> <i>Garden Salad tossed with lime vinaigrette.</i>	<b>\$60.00</b>	<b>\$90.00</b>
<b>Ensalada de Espinaca</b> <i>Baby Spinach, feta cheese, pecans, and dried cranberries in an apple honey vinaigrette</i>	<b>\$80.00</b>	<b>\$140.00</b>
<b>Coditos</b> <i>Traditional pasta salad.</i>	<b>\$60.00</b>	<b>\$110.00</b>
<b>Papa</b> <i>Potato salad</i>	<b>\$45.00</b>	<b>\$75.00</b>
<b>Brócoli &amp; Zanahoria</b> <i>Broccoli and Carrot salad</i>	<b>\$65.00</b>	<b>\$105.00</b>

## **DESSERTS**

<b>Tres Leches</b> <i>Pound cake soaked in three types of milk</i>	<b>Medium</b> <b>\$45.00</b>	<b>Large</b> <b>\$90.00</b>
<b>Flan</b> <i>Traditional Cuban caramel custard.</i>	<b>\$75.00</b>	<b>\$110</b>
<b>Pastel de Chocolate</b> <i>Chocolate Cake</i>	<b>\$45.00</b>	<b>\$90.00</b>

## **EXTRAS**

	<b>Medium</b>	<b>Large</b>
<b>White Rice</b>	<b>\$45.00</b>	<b>\$75.00</b>
<b>Yellow Rice</b>	<b>\$50.00</b>	<b>\$90.00</b>
<b>Arroz Moro o con Gandules</b> <i>Black or Pigeon Peas rice</i>	<b>\$60.00</b>	<b>\$95.00</b>
<b>Black or Red beans</b>	<b>\$40.00</b>	<b>\$75.00</b>
<b>Fried Sweet Plantains (Maduros)</b>	<b>\$45.00</b>	<b>\$85.00</b>
<b>Fried Green Plantains (Tostones)</b>	<b>\$45.00</b>	<b>\$95.00</b>
<b>Fried or boiled cassava (Yuca)</b>	<b>\$45.00</b>	<b>\$75.00</b>
<b>Utensils (extra charge)</b>		