

CATERING MENU

(SERVES 5 PEOPLE)

- **1. HOUSE SALAD** 55.00 (1 Large Bowl) Mixed greens, tomatos, cucumber, feta, olives, red onions, house dressing.
- **2.CUBANO SANDWICH** 50.00 (10 pieces) Slow roasted 24 hr pork, sweet ham, swiss cheese, pickles, cuban dressing, served on cuban roll.
- **3. EMPANADAS** 27.00 (10 pieces) Savory hand pie filled with spinach, cheese, and olives.
- **4. CROQUETAS** 20.00 (10 pieces) Traditonal croquette made with bechamel, serrano ham, parlsey.
- **5. PATATAS BRAVAS** 30.00 (1 tray) Fried crispy diced potatoes topped with brava and aioli sauce.
- **6. CUBAN TAMALES** 25.00 (5 pieces) Cuban-styled corn tamales, roasted pork, tomato, and cilantro, lemon, and mojo sauce.
- **7. YUCCA FRIES** 25.00 (1 tray) Deep-fried yucca served with lime, and cilantro sauce.
- **8. PLANTAIN CHIPS** 25.00 (1 tray) Deep-fried thinly sliced plantain served with cilantro sauce.
- **9. ROASTED MOJO PORK** 90.00 (1 tray) Roasted marinated pork, served with onions, lime, and mojo sauce.
- **10. BBQ PORK RIBS** 90.00 (1 tray) Slow-cooked ribs glazed with guava barbeque sauce, served with diced mangos.
- **11. VEGETARIAN PAELLA** 80.00 (1 tray) Saffron rice, zucchini, mushrooms, bell peppers, green peas, green olives, piquillo pepper, sofrito sauce, and vegetable stock.
- **12. PAELLA VALENCIANA** 75.00 (1 tray) Saffron rice, roasted chicken, mussels, shrimps, piquillo pepper, green beans, sofrito sauce, and chicken stock.
- CONGRIRICE 18.00
- **TOSTONES** 18.00
- SWEET PLANTAINS 18.00
- BOILED YUCCA 20.00

(SERVES 10 PEOPLE)

- **1. HOUSE SALAD** 100.00 (2 Large Bowl) Mixed greens, tomatos, cucumber, feta, olives, red onions, house dressing.
- **CUBANO SANDWICH** 100.00 (20 pieces) Slow roasted 24 hr pork, sweet ham, swiss cheese, pickles, cuban dressing, served on cuban roll.
- **3. EMPANADAS** 54.00 (20 pieces) Savory hand pie filled with spinach, cheese, and olives.
- **4. CROQUETAS** 50.00 (20 pieces) Traditional croquette made with bechamel, serrano ham, parlsey.
- **5. PATATAS BRAVAS** 60.00 (2 trays) Fried crispy diced potatoes topped with brava and aioli sauce.
- **6. CUBAN TAMALES** 50.00 (10 pieces) Cuban-styled corn tamales, roasted pork, tomato, and cilantro, lemon, and mojo sauce.
- **7. YUCCA FRIES** 50.00 (2 trays) Deep-fried yucca served with lime, and cilantro sauce.
- **8. PLANTAIN CHIPS** 50.00 (2 trays) Deep-fried thinly sliced plantain served with cilantro sauce.
- **9. ROASTED MOJO PORK** 180.00 (2 trays) Roasted marinated pork, served with onions, lime, and mojo sauce.
- **10. BBQ PORK RIBS** 180.00 (2 trays) Slow-cooked ribs glazed with guava barbeque sauce, served with diced mangos.
- **11. VEGETARIAN PAELLA** 160.00 (2 trays) Saffron rice, zucchini, mushrooms, bell peppers, green peas, green olives, piquillo pepper, sofrito sauce, and vegetable stock.
- **12. PAELLA VALENCIANA** 150.00 (2 trays) Saffron rice, roasted chicken, mussels, shrimps, piquillo pepper, green beans, sofrito sauce, and chicken stock.
- CONGRIRICE 35.00
- **TOSTONES** 35.00
- SWEET PLANTAINS 35.00
- BOILED YUCCA 40.00

(DESSERTS SERVES 10 PEOPLE)

• TRES LECHE 55.00 • FLAN 55.00 • GUAVA PASTELITO 30.00 • CHEESECAKE 50.00