

CATERING MENU


PADRINOS
Cuban Restaurant



SMALL PLATTER SERVES 8-10

LARGE PLATTER SERVES 16-20

◆ APPETIZERS ◆

MARIQUITAS
20/30
Plantain chips
with garlic mojo.
BLACK BEAN
SALSA
35/50

MINI PAPA
RELLENA
Ground beef
stuffed potato
rounds
30/55

MINI CHICKEN
EMPANADAS
45/85

YUCA CHEESE
BITES
Served with
cilantro aioli
30/55

HAM
CROQUETAS
30/55

APPETIZER COMBINATION 35 Yuca Cheese Bites, Papas Rellenas, Croquetas

◆ SALADS ◆

HOUSE SALAD 25

MANGO CAESAR SALAD 35

MANGO CAESAR CHICKEN SALAD 70

◆ CUBAN FAVORITES ◆

LECHON ASADO
Chunks of oven roasted pork,
marinated in citrus mojo and grilled
with onions.

70 / 115

ARROZ RELLENO
Morsels of chicken breast and
mozzarella between two layers of
yellow rice topped with melted mozzarella.

65 / 105

ROPA VIEJA
Shredded beef cooked with green peppers
and onions in a delicate tomato sauce.

95 / 150

POLLO ENCHILADO
Shredded chicken cooked with green
peppers and onions in a delicate tomato sauce.

70 / 115

PICADILLO
Fresh ground beef seasoned with garlic
and onions in a light tomato sauce.

65 / 100

ARROZ CON POLLO
A combination of chicken, onions, peppers
and garlic cooked in moist yellow rice.

75 / 120

VACA FRITA
Marinated shredded beef grilled
with onions.

100 / 160

SHRIMP A LA JARDINERA
Shrimp sauteed with peppers
and onions.

95 / 150

POLLO A LA JARDINERA
Chunks of boneless chicken breasts
sauteed with peppers and onions.

80 / 125

SEAFOOD RICE
A combination of scallops, shrimp, fish,
and calamari cooked with flavorful yellow rice.

155 / 250

SIDES

White Rice **20 | 30**
Black Beans **20 | 30**
Sweet Plantains **20 | 30**
Steamed Broccoli **25 | 35**
Yuca **25 | 35**
Moros **25 | 35**
Yellow Rice **25 | 35**

DESSERTS

Flan **30**
Key Lime **30**
Arroz Con Leche **30**
Bread Pudding **50**
Cheesecake Flan **55**
Tres Leches **55**

DRINKS

Soda (Can) **2**
Sangria (Liter) **28**
Café con Leche
(Gallon) **30**