

CATERING MENU

SMALL SERVES 8-10

LARGE SERVES 16-20

APPETIZERS

MARIQUITAS Plantain chips with garlic mojo	20 30	YUCA CHEESE BITES Served with cilantro aoili	30 55
BLACK BEAN SALSA	35 50	MINI CHICKEN EMPANADAS	45 85
MINI PAPA RELLENA Ground beef stuffed potato rounds	30 55	HAM CROQUETAS	30 55

APPETIZER COMBINATION 35 Yuca Cheese Bites, Papas Rellenas, Croquetas

SALADS

HOUSE SALAD • 25 MANGO CESAR SALAD • 35 MANGO CESAR 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 brestas and mozzarella between two layers of yellows rice topped with melted mozzarella.	65 105
ROPA VIEJA Chredded beef cooked with green peppers and onions in a delicate tomato sauce.	95 150	POLLO ENCHILADO Chredded 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 sautéed with peppers and onions.	135 220
POLLO A LA JARDINERA Chunks of boneless chicken breasts sautéed 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

