



# Thanksgiving Catering Menu!

## THANKSGIVING SPECIALS

### TRADITIONAL PASTELES - 1 DOZEN \$45

Seasoned Taro Root & Plantain Masa Wrapped with Banana Leaf Filled with Your Choice Of Chicken, Pork, Vegetable

### PUERTORICAN STUFFING - HT \$45

Beef, Carrots, Cranberries, Raisins, Cornbread

### ANGIE'S SWEET POTATO CASSEROLE - HT \$50

Mashed Sweet Potatoes with a Marshmallow Oat Crumbled Crust

### LOUIE'S BAKED MAC & CHEESE - HT \$55

Cavatappii, Sharp Cheddar Cheese, Gruyere Cheese, Parmesan Topped with Breadcrumbs

### FALL KALE SALAD - HT \$45 FT \$80

Kale, Green Apple, Candied Walnuts, shaved with Manchego Cheese, drizzled with Lemon & Extra Virgin Olive Oil

### HOMEMADE SOFRITO COQUITO - \$45

Traditional, Chocolate, Hazelnut

### DESSERT - \$30

8" Pumpkin Flan

## APPETIZERS

### EMPANADAS

Chicken, Beef, Shrimp, Cheese, Cuban, Vegetable, Spinach & Goat Cheese

15 EMPANADAS \$45.00

30 EMPANADAS \$90.00

■ **RELLENOS DE PAPA**  
(Potato Puff Stuffed With Ground Beef)

■ **CHICHARRON DE POLLO**  
(Crispy Chicken Chunks)

■ **ALCAPURRIA**  
(Crispy Fried Taro Root Stuffed With Ground Beef)

## SALADS

■ **SOFRITO CHOPPED SALAD**  
Romaine Lettuce, Tomato, Cucumber, Avocado,  
Garbanzos, Queso Blanco

## HALF TRAY

## FULL TRAY

\$95.00

\$180.00

\$95.00

\$150.00

\$120.00

\$225.00

\$40.00

\$75.00





## ENTRÉES

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**PERNIL**  
Marinated Roasted Pork
- 

**PECHUGA DE POLLO A LA PARRILLA**  
Grilled Chicken Breast Served With Garlic Sauce
- 

**CHURRASCO**  
Grilled Skirt Steak Topped With Chimichurri Sauce
- 

**BISTEC ENCEBOLLADO**  
Thin Sliced Steak With Sautéed Onions
- 

**SALMON A LA PLANCHA**  
Pan Roasted Salmon Topped With Miso Glaze
- 

**FILETE DE TILAPIA**  
Steamed Filet Of Tilapia In A Banana Leaf With Enchilada Sauce
- 

**CAMARONES AL AJILLO**  
Shrimp Served In A White Wine Garlic Sauce
- 

**SOFRITO PAELLA**  
Saffron Rice, Mussels, Clams, Chicken, Shrimp, Lobster, & Chorizo
- 

**VEGETARIAN PAELLA**  
Saffron Rice, Zucchini, Squash, Asparagus, Red & Green Peppers
- 

**ARROZ CON CAMARONES**  
(Rice with Shrimp)
- 


**ARROZ CON POLLO**  
(Rice with Chicken)


## HALF TRAY


## FULL TRAY


\$100.00	\$200.00
\$95.00	\$180.00
\$195.00	\$380.00
\$130.00	\$260.00
\$155.00	\$295.00
\$140.00	\$260.00
\$160.00	\$300.00
\$18.75 p/p (Minimum Order Of 6)	
\$95.00	\$180.00
\$160.00	\$300.00
\$90.00	\$165.00


## SIDES


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**ARROZ BLANCO**
- 

**ARROZ CON GANDULES**
- 

**ARROZ AMARILLO**
- 

**PLATANOS MADUROS**  
(Sweet Plantains)
- 

**YUCA FRITA OR AL VAPOR**  
Yuca Fried or Steamed Served with Sautéed Onions & Mojito Sauce
- 

**VEGETALES AL VAPOR OR A LA PARRILLA**
- 

**HABICHUELAS NEGRAS OR ROJAS**

## HALF TRAY

## FULL TRAY

\$30.00	\$50.00
\$40.00	\$75.00
\$35.00	\$50.00
\$40.00	\$75.00
\$50.00	\$95.00
\$55.00	\$100.00
1Qt \$30.00	2Qt \$60.00

## DESSERT

- 8” VANILLA FLAN

\$30
- 8” PUMPKIN FLAN

\$30
- 8” TRES LECHES

\$30
- 1L COQUITO

Flavors: Traditional Chocolate, Hazelnut

NON- ALCOHOLIC \$35.00    ALCOHOL \$45.00