SOFRITO'S CATERING MENU
Please print this menu, check selections, and email request or fax to 212-754-5959

APPETIZER / ENTRADAS		Half Tray 10-15 Serving	16-30 Serving
	Sofrito Famous Empanadas (Cheese, Beef, Chicken, Shrimp or Vegetable)	\$2.50 each	Minimum 18
	Mini Mofonguitos (Mini Plantain Mash Rounds)	\$75.00	\$140.00
	Rellenos de papa (Potato Puff stuffed with Ground beef)	\$75.00	\$140.00
	Bunuelos de Bacalao (Cod fish Puff)	\$75.00	\$140.00
	Mini Piononos (Sweet Plantain Stuffed w/ Ground Beef)	\$95.00	\$175.00
	Calamares Crujientes (Crispy Calamari)	\$100.00	\$190.00
	Chicharron de camaron (Crispy fried Shrimp)	\$120.00	\$225.00
	Chicharron de pollo (Crispy Adobo Chicken)	\$70.00	\$120.00
	Alcapurria (Crispy Fried Taro Root Stuffed w/ ground beef)	\$95.00	\$175.00
	Carne Frita (Fried Boneless Pork)	\$60.00	\$110.00
SOPAS/ SOUP		2 Quarts	1 Gallon
	Sancocho	\$20.00	\$40.00
	Sopa de Pollo	\$20.00	\$40.00
Ensaladas / Salads		HalfTray 10-15	Full Tray 16-30
	Cesar Boricua with Plantain	<b>Serving</b> \$30.00	<b>Serving</b> \$60.00
	House Salad ( 7 Lettuce w/ House vinaigrette)	\$25.00	\$50.00
	<b>Chopped Salad</b> (mix green, tomatoes, red onion, chicks peas, cucumber, corn and carrot with honey lime vinaigrette)	\$45.00	\$75.00
	Seasonal Salad	\$45.00	\$75.00
CARNE Y POLLO / MEAT & CHICKEN		Half Tray 10-15	<u>Full Tray</u> <b>16-30</b>
		Serving	Serving
	Chuletas De Cerdo ( Marinated Pork Chops Grilled or Fried)	\$80.00	\$150.00
	Pernil (Roast Pork)	\$75.00	\$150.00
	Pechuga De Pollo a la Parilla (Grilled Chicken Breast With Garlic Glaze)	\$75.00	\$140.00
	Churrasco (Skirt Steak)	\$150.00	\$300.00
	Bistec Encebollado (Slice bottom round with onions)	\$100.00	\$200.00
	Pollo Asado en Pedazos (Roasted Chicken Chunks)	\$75.00	\$140.00

SEAFOOD / MARISCOS					Full Tray 16-30 Servings			
	Salmon a la Plancha (Pan Roasted S	almon in Honey Gir	nger Dressing)	\$120.00	\$230.00			
	Filete de Tilapia (Steamed filet of Tilapia in a Banana Leaf with Enchiladas		eaf with Enchiladas Sauce)	\$110.00	\$200.00			
	☐ Camarones a Ajillo (Shrimp in White Wine Garlic Sauce)				\$240.00			
ARROCES Y PAELLAS / RICES & PAELLAS  Sofrito Paella (Rice with Lobster, Chicken, Chorizo, Clams, Calamari, Mussels, Shrimps					Full Tray 16-30 Servings			
	and Saffron Rice)		\$18.75 p/p \$75.00					
	Vegetarian Paella				\$150.00			
	Arroz con Camarones (Rice with Shrimp)				\$250.00			
	☐ Arroz con Pollo (Rice with Chicken)				\$120.00			
ACOMPANATES / SIDES  Arroz Blanco (White Rice)					Full Tray 16-30 Servings \$50.00			
☐ Arroz con Guandules (Pigeon Pea Rice)					\$75.00			
☐ Arroz con Moro (Black Rice)					\$70.00			
☐ Arroz Amarillo (Yellow Rice)					\$50.00			
	Platanos Maduros (Sweet Plantain)	\$40.00 2 Quarts	\$75.00 1 Gallon					
	Habichuelas Roja o Negros (Black o	\$20.00	\$40.00					
☐ Yuca Frita o al Vapor (Fried yuca w/mojo or Steamed w/ Onion)					65.00			
	Vegetables al Vapor o Parilla (Fresh	\$40.00	\$75.00					
<u>DESS</u>	ERT/POSTRES							
	Seasonal desserts:			\$6.50 p/p				
Type of	Event:	Pick-up:	Delivery:					
Company:Event Date:								
Contact Name:Event Time:								
Email Address:Phone:								
Venue Address:								
ADDITIONAL INFORMATION AND SPECIAL REQUESTS:								