

À LA CARTE



Aperitivos/Appetizers

Pastelillos/Empanadas

- Meat-filled Deep-Fried Pastries

Rellenos de Papa

- Stuffed Fried Potato Balls

Alcapurrias - Deep-Fried Meat

- Filled Green Banana Fritter

Mofongo

- Mashed Green Plantains w/Garlic

Tostones con Mojo

- Deep Fried Green Plantains w/ Island Sauce

Ensaladas/Salads

Ensalada de Guineo en Escabeche

- Cooked Green Bananas w/Onions, Vinegar & Spices

Ensalada Verde

- Traditional Green Salad w/ Choice of Dressing

Sopas/Soups

Sopa de Fideo con Pollo

- Noodle soup w/ Chicken

Sopa de Fideo con Salchichón

- Noodle soup w/ PR Hard Salami

Asopado de Arroz con Gandules

- Thick Rice & Pigeon Pea Soup

Sancocho

- Hearty Stew w/ Meat and Caribbean Root Veg

Puree de Platano

- Hearty, green plantain puree

Carnes/Meats*

Lechón Asado

- Roast Pork (traditional) *priced per lb.

Pollo Guisado

- Stewed Chicken

Carne de Res Guisada

- Beef Stew

Bacalao Compuesto

- Stir-fried Salted Cod Fish
w/Onions & Peppers

Jamon con Piña

- Baked Ham w/Pineapple,

Bistec Encebollado

- Onion Smothered Steak,

Pollo Frito

- Fried Chicken,

Pinchos

- PR Shish kabob (call for pricing).

Pollo Alajillo

Acompañamientos/Sides*

Arroz con Gandules

- Yellow Rice w/ Pigeon Peas (traditional)

Arroz Blanco- White Rice

Arroz con Pollo

- Yellow Rice w/ Chicken

Arroz con Salchichas

- Yellow Rice w/ Vienna Sausage

Habichuelas Guisadas

- Stewed Red Kidney Beans

Amarillos

- Pan-fried Sweet Plantains

Guineos Cocidos

- Cooked Green Bananas

*** Additional Items Available:**

Pastelon

- Sweet Plantain Meat Pie

Arroz con Camaron

- Yellow Rice w/Shrimp

Arroz con Jueye

- Yellow Rice w/Crab

Pasteles - Root Veg Meat Pie

Pan/Bread (Priced per Loaf)

Pan de Agua

- Puerto Rican Water Bread (similar to French)

Pan Sobao

- Puerto Rican Loaf Bread, slightly sweet

Postres/Desserts*

Flan de Queso

- Baked Cream Cheese Custard w/Caramel

Arroz con Dulce

- Coconut Rice Pudding w/Raisins

* The Following Additional Dessert Items available upon Special Request: Mantecaditos, Dulce Coco, Budin, Tembleque, Quesitos, Pastelillos de Guayaba, Cheese Cake, Flancocho, Traditional Cakes.

Please note:

Some menu items may not be available due to seasonal imports.

We strive to bring catering to a whole new level of quality not only in the Latin community but in all communities. It is our commitment to optimize our clients' needs with a creative and lasting impression. We specialize in cooking all of our traditional Puerto Rican dishes using the best and freshest ingredients along with our time honored authentic family recipes. Whether you are hosting an intimate event, a family gathering or a business meeting, you can turn to us for the highest quality and service that fits your budget.