

Sofia's

FUNCTION & MEETING ROOM At Merengue Restaurant & Catering

Menu

Appetizers

Choice of One (2 unit pp) or Two (1 unit pp each)

Pastelitos Rellenos de Pollo, Res o Queso / Mini Patties Filled with Chicken, Beef or Cheese*
Taquitos de Pollo con Salsa de Guacamole / Chicken Taquitos with Guacamole Sauce
Croquetas de Yuca con Mojito de Coco o Ajo / Cassava Croquettes with Coconut or Garlic Sauce*
Yuca Frita con Salsa Chimichurri / Fried Cassava with Chimichurri Sauce*
Berenjena Asada con Pan Rustico / Roasted Eggplant with Rustic Bread*
Variedad de Vegetales con Aderezo / Assorted Veggie Platter with Dip*
Variedad de Frutas / Fruit Platter*

Salad

Garden Salad with Balsamic Italian Dressing

Lunch or Dinner

Choice of Two Types of Meat
Choice of Two Types of Rice
Choice of Plantains or Cassava

Drinks

Assorted Soft Drink

Pricing

Buffet or Family Style Menu \$20.00 p/p
Linens, China, Silverware and Glassware are included.
Select between Appetizer, Dinner and Soft Drinks.

Notes:

Bring your own cake for a fee of \$1.00 extra per person.
Menu options can be modify upon request.
Full list of appetizers and other choices are in the menu selection.
HDTV and wireless microphone are available upon request.

Selections

Ensaladas / Salads

Papa / Potato* (\$3.00pp extra)
Frutas / Fruit* (\$3.00pp extra)
Macaroni / Macaroni (\$3.00pp extra)
Ensalada De Bacalao / Cod Fish Salad (\$3.00pp extra)
Ensalada Verde Merengue / Merengue Garden Salad (\$2.00pp extra)

Arroz / Rice

Arroz con Vegetales / Vegetable Rice*
Arroz con Maíz o Puerro / White Rice with Corn or Scallions*
Arroz Blanco con Habichuelas Rojas / White Rice and Red Beans*
Arroz con Gandules / Spanish Rice with Pigeon Peas*
Arroz con Habichuelas Rojas o Negras / Spanish Rice w/ Red or Black Beans*

Chofan (Dominican Chow Fan)

The Dominican Version of the Chinese Rice \$5.00pp
(Add Chicken \$6.00pp or Shrimp \$7.00pp)

Carnes / Meats

Pollo / Chicken Options

Pollo Frito / Fried Chicken Chunks
Pollo Horneado / Baked Chicken
Pollo Guisado / Chicken Stew in Tomato Sauce
Picadillo de Pechuga / Chicken Breast in Tomato or Garlic Sauce
Pechuga Deshuesada a la Plancha / Boneless Grilled Chicken Breast with Green Pepper, Red Peppers and Onions
Chicharron de Pollo / Fried Breaded Chicken Chunks
Pechuga Cordon Bleu en Salsa Bechamel / Chicken Cordon Bleu w/ Bechamel Sauce (\$2.00pp extra)
Pollo Campestre / Slow Cooked Fried Chicken (\$1.00pp extra)

Cerdo / Pork Options

Pernil Asado / Roasted Pork Shoulder
Costillas de Cerdo a la BBQ / BBQ Ribs
Costillas de Cerdo Guisada / Stew Pork Ribs
Chuletas Encebollada / Fried or Baked Onion Pork Chops
Chuletas a la Jardinera / Fried or Baked Pork Chops
Sautéed with Green Pepper, Red Peppers and Onions
Chuletas Horneadas / Baked Pork Chops

Res / Beef Options

Bistec Merengue / Grilled Beef Steak Sautéed with Green Pepper, Red Peppers and Onions
Bistec Encebollado / Grilled Beef Steak and Onion
Filetillo / Beef Steak Tips Cooked in a Light Tomato Sauce with Green Pepper, Red Peppers and Onions

Pescado / Fish

Pargo Rojo o Salmón a la Plancha o al Horno en Salsa de Tomate, Ajo o Vinagreta / Grilled or Baked Red Snapper or Salmon with Tomato Sauce, Garlic Sauce or Vinaigrette Style (\$6.00pp extra)
Tilapia a la Plancha o al Horno en Salsa de Tomate, Ajo o Vinagreta / Grilled or Baked Tilapia with Tomato Sauce, Garlic Sauce or Vinaigrette Style (\$5.00pp extra)
Pescado Sierra en Salsa de Tomate, Ajo o Vinagreta / King Fish in Tomato Sauce, Garlic Sauce or Vinaigrette Style (\$4.00pp extra)

Lasagna & Pastelones

Lasagna de Carne, Pollo o Berenjena / Beef, Chicken or Roasted Eggplant Lasagna \$3.50pp

Pastelón de Maduro con Carne, Pollo o Berenjena / Beef, Chicken or Roasted Eggplant Sweet Plantain Lasagna \$3.50pp

Postres / Dessert

Flan de Vainilla / Vanilla Custard Pie (\$3.00pp extra)
Dulce de Coco con Piña / Coconut & Pineapple Sweet (\$3.00pp extra)
Tres Leche / Three Milks Cake (\$3.00pp extra)
Arroz con Leche / Milk & Sweet Rice (\$3.00pp extra)
Variedad de Pastelillos de Guayava, Quesitos y Besitos de Coco / Assorted Spanish Pastries (\$3.00pp extra)

Bebidas / Drinks

Punch Tropical / Tropical Punch (\$3.00pp extra)
Estación de Jugos / Juice Station with 4 different juices (\$5.00pp extra)
Estación de Café y Té / Coffee & Tea Station (\$5.00pp extra)

We also offer Bar Services for Open Bar, Host Tab or Cash Bar

Substitution of Appetizers

Pastelitos Rellenos de Pollo, Res o Queso / Mini Patties Filled with Chicken, Beef or Cheese* \$1.75pp
Croquetas de Yuca con Mojito de Coco o Ajo / Cassava Croquettes with Coconut or Garlic Dipping Sauce \$1.75pp*
Yuca Frita con Salsa Chimichurri / Fried Cassava with Chimichurri Sauce \$2.00pp*
Variedad de Quesos y Galletas / Assorted Cheese & Crackers \$3.50pp*
Berenjena Asada con Pan Rustico / Roasted Eggplant Spread over Rustic Bread \$3.00pp*
Variedad de Vegetales con Aderezo / Assorted Veggie Platter and Dip \$2.50pp*
Variedad de Frutas / Assorted Fruit Platter \$2.50pp*
Taquitos de Pollo con Salsa de Aguacate / Chicken Mini Taquitos with Guacamole Sauce \$2.00pp
Pastelitos de Cangrejo / Mini Patties Filled with Crab Meat \$2.50pp

Pastelitos de Langosta / Mini Patties Filled with Lobster Meat \$3.25pp
Cangrejo en Salsa con Pan Rústico / Crab Meat over Rustic Bread \$2.25pp
Langosta en Salsa con Pan Rústico / Lobster Bread over Rustic Bread \$3.00pp
Bruschettas con Salmón Ahumado / Smoke Salmon Bruchettas \$3.00pp
Albondiguetas en Salsa Picante / Cocktail Meat Balls in Hot Tomato Sauce \$3.00pp
Pollitos Fritos / Fried Chicken Bites \$5.00pp
Pinchos de Pollo o Res / Chicken or Beef Kabobs \$2.00ea
Maduros / Fried Sweet Plantains \$2.00pp*
Tiras de Mango envueltas en Jamón Serrano / Mango Slice Rolled In Prosciutto \$2.75pp
Paté de Salmón / Salmon Spread served on top of Rustic Bread & Assorted Crackers \$3.00pp

Mariscos o Salpicón de Mariscos / Seafood or Vinaigrette Seafood Medley \$10.00pp
Almejas en Salsa Criolla o Coco / Mussels in Coconut or Tomato Sauce with Green Pepper, Red Peppers and Onions \$3.50pp
Platanos Maduros Rellenos de Carne Molida "Piononos" / Sweet Plantains Filled with Ground Beef \$3.00pp
Tostones con Ajo / Fried Green Plantains in Garlic Sauce \$2.00pp
Ceviche de Camarones con Salsa de Aguacate / Marinated Shrimps with Avocado Sauce \$5.00pp
Bolitas de Mofongo / Cocktail "Mofongo" Balls (Mashed Plantains with Pork or Chicken inside) \$2.50ea
Frituritas / Fried Meat Sampler with Chicken, Beef and Pork \$5.00pp

Arroz con Pollo / Spanish Chicken Rice \$5.00pp
Paella Marinera / Seafood Rice \$12.00pp
Arroz con Camarones / Shrimp Rice \$10.00pp

Live Cooking with Rice Stations & Tapas Stations

Pricing Available Upon Request

Our Policies & Requirements

- For groups over 30p NO room fee is charged for the first two hours.
\$100 extra for groups of 25-29 people
\$200 extra for groups of 20-24 people
- Additional time is \$100 per hour after the second hour.
- Events can be hosted from 10am to 10pm. Additional charge for events after 10pm
- Alcohol is not included in the menu package.
Merengue has a wine, beer and cordial license (full liquor can be requested)
- Cocktail type events are also available.
More information upon request.
- 18% gratuity and 7% Meal tax will be added your final bill.
- A formal contract will be sent for signature.
- 50% non-refundable retainer is required upon reservation.
This is subtracted from the final cost of the event, unless it is canceled and therefore non-refundable.
- The balance is due on the day of the event, payable with Credit Card, Certified Check, Money Order or Cash.
- A final head count is due by noon, 3 days prior to your event.
At this time, a copy of the balance due will be calculated and given to the client.
- Client agrees to indemnify and hold harmless the Restaurant for any damage, theft or loss of Merengue's property, (including without limitation, equipment, plates, utensils, linens, furniture, room decor, room walls intact, and motor vehicles) occurring at the Event that is caused by persons attending the Event.
- Only cake is allowed on the premises for an additional charge of \$1.00pp. Merengue does not allow clients to bring any food or beverages to be serve at the event.

