

BANQUET MENU



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

Pricing

Buffet Style Set Up \$17.00pp
Add Three Appetizers for \$3.00pp (Only for groups of 100p or more)
Add a Different Salad for \$3.00pp
Add Dessert for \$3.00pp
Cake Cutting Fee \$1.00pp
Sit Down Dinner, China, Glassware and Linens are Available Upon Request.

This menu is designed for a minimum of 100 people. A service charge for groups of 99p or less may apply.
This menu can be customized, see below for additional options.

*Vegetarian Options

These prices are per person (pp) and detail description of our services is in Our Policies section.

Aperitivos / Appetizers

Substitution of appetizers for an additional charge

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*
Variiedad de Vegetales con Aderezo / Assorted Veggie Platter with Dip* (\$1.00pp extra)
Variiedad de Frutas / Fruit Platter* (\$1.00pp extra)

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 Maiz o Puerro / White Rice with Corn or Scallions*
Arroz Blanco con Habichelas 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 Encebollada / Grilled Beef Steak and Onion
Filetillo / Beef Steak Tips Cooked in a Light Tomato Sauce with Green Pepper, Red Peppers and Onions

Pescado / Fish

Filete de Chillo 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 (Substitute a meat option for \$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 (Substitute a meat option for \$5.00pp extra)
Pescado Sierra en Salsa de Tomate, Ajo o Vinagreta / King Fish in Tomato Sauce, Garlic Sauce or Vinaigrette Style (Substitute a meat option for \$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)
Variiedad de Pastelillos de Guayava, Quesitos y Besitos de Coco / Assorted Spanish Pastries (\$3.00pp extra)

Bebidas / Drinks

Surtido de Sodas / Assorted Soft Drinks (\$2.00pp extra)
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 or Host Tab Option Only

Live Cooking with Rice Stations & Tapas Stations

Pricing Available Upon Request

Substitution of Appetizers

Pastelitos Rellenos de Pollo, Res o Queso / Mini Patties Filled with Chicken, Beef or Cheese* \$1.00each
Bollitos o Croquetas de Yuca con Mojito de Coco o Ajo / Cassava Croquettes or Turnovers with Coconut or Garlic Dipping Sauce \$2.00pp*
Yuca Frita con Salsa Chimichurri / Fried Cassava with Chimichurri Sauce \$2.00pp*
Variiedad de Quesos y Galletas / Assorted Cheese & Crackers) \$3.50pp*
Berenjena Asada con Pan Rustico / Roasted Eggplant Spread over Rustic Bread \$3.00pp*
Variiedad de Vegetales con Aderezo / Assorted Veggie Platter and Dip \$3.50pp*
Variiedad de Frutas / Assorted Fruit Platter \$3.50pp*
Taquitos de Pollo con Salsa de Aguacate / Chicken Mini Taquitos with Guacamole Sauce \$2.00pp
Pastelitos de Cangrejo / Mini Patties Filled with Crab Meat \$2.00each

Pastelitos de Langosta / Mini Patties Filled with Lobster Meat \$3.00 each
Cangrejo en Salsa con Pan Rustico / Crab Meat over Rustic Bread) \$3.00pp
Langosta en Salsa con Pan Rustico / Lobster Bread over Rustic Bread \$4.00pp
Bruschettas con Salmón Ahumado / Smoke Salmon Bruchettas \$4.00pp
Albondiguitas 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 \$3.00pp
Paté de Salmón / Salmon Spread served on top of Rustic Bread & Assorted Crackers \$4.00pp

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 \$2.00each
Tostones con Ajo / Fried Green Plantains in Garlic Sauce \$3.00pp
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

Policies

Bamquet Menu

Deposit & Payments

- In order to reserve the date of the Event, the Client must deliver a copy of the Agreement Signed to Caterer along with a retainer of \$500.00. This is subtracted from the final cost of the event unless it is cancelled and therefore non-refundable.
- 50% of the estimated Invoice amount will be due two weeks before the event is schedule to be held.
- The balance is due on the day of the event, payable with Certified Check, Money Order or Cash. Credit Card Payment is due 48 hours prior to the event.
- If the Client fails to make any payments when due, this Agreement may be cancelled or rejected by the Caterer, and the Client agrees that the Caterer shall not thereafter be obligated to provide any services hereunder. Client agrees that the Caterer may retain the Deposits, as liquidated damages and not as a penalty, which represents a reasonable estimation of fair compensation to the Caterer for damages incurred by Client or any guests resulting from such failure to pay or cancellation by the Client.
- If the event is rescheduled due to weather conditions, any expenses incurred by the Caterer are the responsibility of the Client (ex. China and Linen Rentals).

Notice

- A final head count is due by noon, 7 days prior to your event. At this time, a copy of the balance due will be calculated and given to the Client.
- Events are estimated to last 1-4 hours. A \$25.00 charge extra per hour per staff and \$50.00 extra per hour per Supervisor will be charged for additional time after 5 hours.
- Caterer is responsible for the cleaning of the kitchen area or any other area used for preparation space. The Client is responsible of all other areas. We can provide this service for additional charges.
- Additional charges will be added if trash removal from event premises is necessary.
- Arrangement for settings or Layout/Breakdown of tables and chairs are responsibility of the Client prior to event date. We can provide this service for additional charges.
- Client agrees to indemnify and hold harmless the Caterer for any damage, theft or loss of Caterer's property (including without limitation, equipment, plates, utensils, linens, furniture, room décor, room walls intact, and motor vehicles) occurring at the Event that is caused by persons attending the Event.

China & Glassware

- 50 people or more are required for an event if China and Glassware is included. Standard White Bistro China is priced in our packages. Additional China & Glassware styles are available upon request.
- Linens**
 - Solid White Linens is included in the price package. Additional styles and colors are available upon request.
- Sales Tax**
 - All prices are subject to an applicable 7% Massachusetts Sales Tax. If tax exempt, please provide us with copy of tax-exempt certificate.
- Areas**
 - 10 miles range for an event to be catered. A \$1.50 per mile is calculated per vehicle. For events over 1 hour driving time, all extra time will be charged.
- Gratuity**
 - An 20% Gratuity is suggested.
- Décor with Buffet Style Options**
 - Food will be presented in stainless steel chafing dishes and served by our staff. The buffet line table will be dressed with standard solid white linens.

Drop Off Menu

Deposit & Payments

- In order to reserve the date of the Event, the Client must deliver a copy of the Agreement Signed to Caterer along with 50% Retainer. This is subtracted from the final cost of the event unless it is cancelled and therefore non-refundable.
- The balance is due on the day of the event, payable with Certified Check, Money Order or Cash. Credit Card Payment is due 48 hours prior to the event.
- If the Client fails to make any payments when due, this Agreement may be cancelled or rejected by the Caterer, and the Client agrees that the Caterer shall not thereafter be obligated to provide any services hereunder. Client agrees that the Caterer may retain the Deposits, as liquidated damages and not as a penalty, which represents a reasonable estimation of fair compensation to the Caterer for damages incurred by Client or any guests resulting from such failure to pay or cancellation by the Client.
- If the event is rescheduled due to weather conditions, any expenses incurred by

the Caterer are the responsibility of the Client (ex. China and Linen Rentals).

Notice

- A final head count is due by noon, 2 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 Caterer for any damage, theft or loss of Caterer's property (including without limitation, equipment, plates, utensils, linens, furniture, room décor, room walls intact, and motor vehicles) occurring at the Event that is caused by persons attending the Event.

Sales Tax

- All prices are subject to an applicable 7% Massachusetts Sales Tax. If tax exempt, please provide us with copy of tax-exempt certificate.

Delivery Areas

- Delivery price will be calculated once location is determined.

Gratuity

- An 20% Gratuity is suggested.

Wedding Menu

Deposit & Payments

- In order to reserve the date of the Event, the Client must deliver a copy of the Agreement Signed to Caterer along with a Retainer of \$500.00. This is subtracted from the final cost of the event unless it is cancelled and therefore non-refundable.
- 50% of the estimated Invoice amount will be due two weeks before the event is schedule to be held.
- The balance is due on the day of the event, payable with Certified Check, Money Order or Cash. Credit Card Payment is due 48 hours prior to the event.
- If the Client fails to make any payments when due, this Agreement may be cancelled or rejected by the Caterer, and the Client agrees that the Caterer shall not thereafter be obligated to provide any services hereunder. Client agrees that the Caterer may retain the Deposits, as liquidated damages and not as a penalty, which represents a reasonable estimation of fair compensation to the Caterer for damages incurred by Client or any guests resulting from such failure to pay or cancellation by the Client.
- If the event is rescheduled due to weather conditions, any expenses incurred by the Caterer are the responsibility of the Client (ex. China and Linen Rentals).

Notice

- A final head count is due by noon, 7 days prior to your event. At this time, a copy of the balance due will be calculated and given to the Client.
- Events are estimated to last 1-5 hours. A \$25.00 charge extra per hour per staff and \$50.00 extra per hour per Supervisor will be charged for additional time after 5 hours.
- Caterer is responsible for the cleaning of the kitchen area or any other area used for preparation space. The Client is responsible of all other areas. We can provide this service for additional charges.
- Additional charges will be added if trash removal from event premises is necessary.

- Arrangement for settings or Layout/Breakdown of tables and chairs are responsibility of the Client prior to event date. We can provide this service for additional charges.
- Client agrees to indemnify and hold harmless the Caterer for any damage, theft or loss of Caterer's property (including without limitation, equipment, plates, utensils, linens, furniture, room décor, room walls intact, and motor vehicles) occurring at the Event that is cause by persons attending the Event.

China & Glassware

• 50 people or more are required for an event if China and Glassware is included. Standard White Bistro China is priced in our packages. Additional China & Glassware styles are available upon request.

Linens

• Solid White Linens and Cloth napkins are included in the price package. Additional styles and colors are available upon request.

Areas

• 10 miles range for an event to be catered. A \$1.50 charge per mile is calculated per vehicle. For events over 1 hour driving time, all extra time will be charged.

Gratuity

• An 20% Gratuity is suggested.

Décor with Buffet Style Options

• Food will be presented in stainless steel chafing dishes and served by our staff. The buffet line table will be dressed with standard solid white linen.

Sales Tax

• All prices are subject to an applicable 7% Massachusetts Sales Tax. If tax exempt, please provide us with copy of tax-exempt certificate.