



merengue
AUTHENTIC DOMINICAN CUISINE
CATERING MENU



Merenguerestaurant.com



Events@merenguerestaurant.com



[@MerengueRest](https://www.instagram.com/MerengueRest)

BANQUET MENU

LUNCH & DINNER

Garden Salad
Choice of Two Types of Meat

Choice of Two Types of Rice
Choice of Plantains or Cassava

PRICING

Buffet Style Set Up \$20pp
Cake Cutting Fee \$1pp
Add 3 Appetizers for \$3pp (Only for groups of 100p or more)

This menu is designed for a minimum of 100 people. A service charge for groups of 99pp or less may apply. This menu can be customized, see below for additional options & substitutes. These prices are per person (pp). A detail description of our services is in our policies section. This menu is served in plastic plates and utensils. Staff and set up in chafing dishes is included. Sit down dinner, china, glassware, linens and additional rentals are available upon request.

APERITIVOS | APPETIZERS

See appetizers section for full selection

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
Bollitos de Yuca con Mojito de Ajo /
Cassava Croquettes with Garlic Sauce
Yuca Frita con Salsa Chimichurri /
Fried Cassava with Chimichurri Sauce
Berenjena Asada con Pan Rustico /
Roasted Eggplant with Rustic Bread (\$1.5pp extra)
Variedad de Vegetales con Aderezo /
Assorted Veggie Platter with Dip (\$2pp extra)
Variedad de Frutas / Fruit Platter (\$2pp extra)

ENSALADAS | SALADS

Ensalada Verde
Garden Salad with Italian Dressing
Ensalada Verde Merengue / Merengue Garden Salad with Red Onions and Carrots with Italian Dressing (\$2pp extra)
Ensalada de Papa / Potato Salad (\$3pp extra)
Ensalada de Macarones / Macaroni Salad (\$3pp extra)
Ensalada de Bacalao / Cod Fish Salad (\$3pp 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

CARNES | MEATS

POLLO | CHICKEN

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 (\$2pp extra)
Pollo Campestre / Slow Cooked Fried Chicken (\$1pp extra)

RES | BEEF

Bistec Merengue / Grilled Beef Steak Sautéed with Green Pepper, Red Peppers and Onions
Bistec Encebollado / Grilled Beef Steak and Onion
Res Guisada / Stewed Beef
Filetillo / Beef Steak Tips Cooked in a Light Tomato Sauce with Green Pepper, Red Peppers and Onions
Albondiguas en Salsa Criolla / Meatballs in Creole Sauce

CERDO | PORK

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

ADDITIONS AND SUBSTITUTIONS

ARROZ | RICE

Arroz con Pollo / Spanish Chicken Rice \$6pp
Paella Marinera / Seafood Rice \$15pp
Paella Valenciana / Chicken and Chorizo Rice \$10pp
Arroz con Camarones / Shrimp Rice \$13pp
Chofán / Dominican Version of Fried Rice with Chicken \$8pp (Add Shrimp \$4pp extra)

PESCADOS | 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 \$6pp 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 \$5pp 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 \$4pp extra)

PASTAS & PASTELONES

Lasagna de Carne, Pollo o Berenjena / Beef, Chicken or Roasted Eggplant Lasagna \$3.5pp
Spaghetti en Salsa Criolla / Spaghetti en Creole Sauce \$2pp
Pastelón de Maduro con Carne, Pollo o Berenjena / Beef, Chicken or Roasted Eggplant Sweet Plantain Lasagna \$3.5pp

POSTRES | DESSERT

Flan de Vainilla / Vanilla Custard Pie \$3pp
Dulce de Coco y Piña / Coconut & Pineapple Sweet \$3pp
Tres Leche / Three Milks Cake \$3pp
Arroz con Leche / Milk & Sweet Rice \$3pp
Variedad de Pastelillos de Guayava, Quesitos y Besitos de Coco / Assorted Spanish Pastries \$3pp

BEBIDAS | DRINKS

Surtido de Sodas / Assorted Soft Drinks \$2pp
Ponche Tropical / Tropical Punch \$3pp
Estación de Jugos / Juice Station with 4 different juices \$5pp
Estación de Café y Té / Coffee & Tea Station \$5pp

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has any food allergies.

FULL APPETIZERS LIST

Tapas Station and Pass on Events are Available Upon Request

Pastelitos Rellenos de Pollo, Res o Queso /

Mini Patties Filled with Chicken, Beef or Cheese \$1each

Pastelitos de Cangrejo / Mini Patties Filled with Crab Meat \$2each

Pastelitos de Langosta / Mini Patties Filled with Lobster Meat \$3 each

Taquitos de Pollo con Salsa de Guacamole /

Chicken Taquitos with Guacamole Sauce \$1.5each

Bollitos de Yuca con Mojito de Ajo /

Cassava Croquettes with Garlic Sauce \$1.5each

Yuca Frita con Salsa Chimichurri /

Fried Cassava with Chimichurri Sauce \$2pp

Berenjena Asada con Pan Rustico /

Roasted Eggplant with Rustic Bread \$3pp

Variedad de Vegetales con Aderezo /

Assorted Veggie Platter with Dip \$3.5pp

Variedad de Frutas / Fruit Platter \$3.5pp

Variedad de Quesos y Galletas /

Assorted Cheese & Crackers \$3.5pp

Albondiguaitas en Salsa Picante /

Cocktail Meat Balls in Hot Tomato Sauce \$3pp

Pinchos de Pollo o Res / Chicken or Beef Kabobs \$3each

Mini Chimis / Traditional Dominican Mini Burgers \$4each

Bolitas de Mofongo / Mashed Plantains with Pork or Chicken \$2.5each

Frituritas / Fried Meat Sampler with Chicken, Beef and Pork \$6pp

Maduros / Fried Sweet Plantains \$2pp

Platanos Maduros Rellenos de Carne Molida "Piononos" /

Sweet Plantains Filled with Ground Beef \$2.5each

Tostones con Ajo / Fried Green Plantains in Garlic Sauce \$3pp

Tiras de Mango envueltas en Jamón Serrano /

Mango Slice Rolled In Prosciutto \$3pp

Cangrejo en Salsa con Pan Rústico /

Crab Meat over Rustic Bread \$3pp

Langosta en Salsa con Pan Rústico /

Lobster Bread over Rustic Bread \$6pp

Bruschetta con Salmón Ahumado /

Smoke Salmon Bruschetta \$5pp

Salpicón de Mariscos /

Vinaigrette Seafood Medley \$15pp

Almejas en Salsa Criolla, Ajo o Coco /

Mussels in Creole, Garlic or Coconut Sauce \$6pp

Ceviche de Camarones / Marinated Shrimps \$7pp

Bar Services, Live Cooking with Paella Station Available

Pricing Available Upon Request

POLÍTICAS | POLICIES

Retainer & 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 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 48 hours prior to the event, payable with Certified Check, Credit Card, Money Order or Cash.

• 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 will keep the retainer, 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 fee cancellation).

• 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 charge extra per hour per staff and \$50 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 decor, room walls intact, and motor vehicles) occurring at the Event that is caused by persons attending the Event.

China & Glassware

• China, silverware and glassware are not included in the price package. Rentals are available upon request.

Linens

• Linens are not included in the price package. Styles and colors are available upon request.

Food Presentation

• Food will be presented in stainless steel chafing dishes and served by our staff.

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

• 5 miles range for an event to be catered. A \$1.5 per mile is calculated per vehicle. For events over 1 hour driving time, extra time might be charged.

Gratuity

• An 20% Gratuity is added.