



merengue
AUTHENTIC DOMINICAN CUISINE
CATERING MENU



Merenguerestaurant.com



Events@merenguerestaurant.com



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

DROP OFF MENU

LUNCH & DINNER

Choice of Two Types of Meat
Choice of Two Types of Rice

Choice of Plantains or Cassava
Garden Salad Add \$1pp

PRICING

Drop Off \$14pp
Individually Packed \$15pp
Add 3 Appetizers for \$3pp (Only for groups of 100p or more)

This menu is designed for a minimum of 20 people or 10 people minimum per item. 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. Disposable plastic plates and utensils are included.

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 Salami \$8pp
(Add Chicken \$2pp, Shrimp \$4pp)

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 \$8pp 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 \$6pp 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 \$5pp 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
Jugos / Juice (Tropical Punch, Passion Fruit, Lemonade or Tamarind) \$3pp

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

Albondiguas 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 \$7pp

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 \$8pp

Bar Services, Live Cooking with Paella Station Available

Pricing Available Upon Request

POLÍTICAS | POLICIES

Retainer & Payments

• Once the order is finalized and confirmed the full payment is required to process the order, payable with Certified Check, Money Order, Cash or Credit Card.

• Events can be rescheduled due to weather conditions, or change of plans.

• A 3% fee for event cancellation might be apply if the order was already process.

Set Up

• Set up in disposable warmer racks is available for an additional charge.

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.