## 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 $25pp**
- **Cake Cutting Fee $1pp**
- **Add 3 Appetizers for $3pp** (Only for groups of 100p or more)

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### ADDED AND SUBSTITIONS

- **Add 3 Appetizers for $3pp**
- **Choice of Two Types of Meat**
- **Choice of Plantains or Cassava**

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### APPETIZERS

- **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**
- **Bollitos de Yuca con Mojito de Ajo / Mini Patties Filled with Chicken, Beef or Cheese**
- **Chicharron de Pollo / Fried Breaded Chicken Chunks**
- **Chuletas Horneadas / Baked Pork Chops**
- **Chuletas a la Jardinera / Grilled or Baked Pork Chops**
- **Chuletas Encebollada / Grilled or Baked Pork Chops**

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### SALADS

- **Ensalada de Bacalao**
- **Ensalada de Papa / Potato Salad**
- **Ensalada de Papa / Potato Salad**
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- **Ensalada de Papa / Potato Salad**
- **Ensalada de Papa / Potato Salad**
- **Ensalada de Papas / Macaroni Salad**
- **Ensalada de Bacalao / Cod Fish Salad**

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### MEATS

- **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**
- **Pechuga Cordon Bleu en Salsa Bechamel / Chicken Cordon Bleu w/ Bechamel Sauce**
- **Pollo Campesiro / Slow Cooked Fried Chicken**

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### B E D I D A S  |  D R I N K S

- **Flan de Vainilla / Vanilla Custard Pie**
- **Dulce de Coco y Piña / Coconut & Pineapple**
- **Pastelón de Maduro con Carne, Pollo o Berenjena / Assorted Spanish Pastries**
- **Estación de Café y Té / Coffee & Tea Station**

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### CONSUMERS RISK

- Consuming raw or undercooked meats, poultry, seafood, 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

Pastelitos Rellenos de Pollo, Res o Queso / Mini Patties Filled with Chicken, Beef or Cheese $1 each
Pastelitos de Cangrejo / Mini Patties Filled with Crab Meat $2 each
Taquitos de Pollo con Salsa de Guacamole / Chicken Taquitos with Guacamole Sauce $1.5 each
Bollitos de Yuca con Mojito de Ajo / Cassava Croquettes with Garlic Sauce $1 each
Yuca Frita con Salsa Chimichurri / Fried Cassava with Chimichurri Sauce $2 each
Berenjena Asada con Pan Rustico / Roasted Eggplant with Rustic Bread $3 each
Variedad de Vegetales con Adero / Assorted Veggie Platter with Dip $3.5 each
Variedad de Frutas / Fruit Platter $3.5 each
Variedad de Quesos y Galletas / Assorted Cheese & Crackers $3.5 each
Albondiguitas en Salsa Picante / Cocktail Meat Balls in Hot Tomato Sauce $3 each
Pinchos de Pollo o Res / Chicken or Beef Kabobs $3 each

Mini Chimus / Traditional Dominican Mini Burgers $4 each
Bollitas de Mofongo / Mashed Plantains with Pork or Chicken $2 each
Frituritas / Fried Meat Sampler with Chicken, Beef and Pork $7 each
Maduros / Fried Sweet Plantains $2 each
Platanos Maduros Rellenos de Carne Molida “Piononos” / Sweet Plantains Filled with Ground Beef $2 each
Tostones con Ajo / Fried Green Plantains in Garlic Sauce $3 each
Tiras de Mango en Jaleas en Jamón Serrano / Mango Slice Rolled in Prosciutto $3 each
Cangrejo en Salsa con Pan Ruso / Crab Meat over Rustic Bread $3 each
Langosta en Salsa con Pan Ruso / Lobster Bread over Rustic Bread $6 each
Bruschetta con Salmón Ahumado / Smoke Salmon Bruschetta $5 each
Salpicón de Mariscos / Vinaigrette Seafood Medley $15 each
Almejas en Salsa Criolla, Ajo o Coco / Mussells in Creole, Garlic or Coconut Sauce $8 each
Ceviche de Camarones / Marinated Shrimps $8 each

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 estimate 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 steal 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.

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