SOFIA’S FUNCTION ROOM MENU

LUNCH & DINNER

Choice of One Appetizer
Choice of Two Types of Meat

PRICING

Buffet Style Set Up $25pp
Cake Cutting Fee $1pp

This menu is designed for a minimum of 30 people. A service charge for groups of 29pp or less may apply. This menu can be customized, see below for additional options & substitutes. These prices are per person (pp). A detailed description of our services is in our policies section. This menu is served on china.

APÉRITIVOS | 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 ($1.50 pp 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 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

CARNES | MEATS

POLLO | CHICKEN

Pollo Frito / Fried Chicken
Pollo Hornudo / Baked Chicken
Pollo Gusado / Chicken Stewed 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
Chuletas 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 Encocado / Grilled Beef Steak and Onion
Res Gusada / Stewed Beef
Filetillo / Beef Steak Tips Cooked in a Light Tomato Sauce with Green Pepper, Red Peppers and Onions
Albondiguitas en Salsa Criolla / Meatballs in Creole Sauce

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 $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 o Pollo / Beef or Chicken Lasagna $3.50pp
Lasagna de Berenjena con Queso / Eggplant Lasagna Filled with Cheese $3.50pp
Spaghetti en Salsa Criolla / Spaghetti in Creole Sauce $2pp
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 $3pp
Dulce de Coco y Piña / Coconut & Pineapple Sweet $3.50pp
Tres Leches / Three Milks Cake $3pp
Arroz con Leche / Milk & Sweet Rice $3pp
Variedad de Pastelillos de Guayava, Quessitos y Besitos de Coco / Assorted Spanish Pastries $3pp

BEBIDAS | DRINKS

Ponche Tropical / Tropical Punch $3pp
Jugos / Juice (Tropical Punch, Passion Fruit, Lemonade or Tamarindo) $3pp
Estación de Café y Te / Coffee & Tea Station $7pp

ADDITIONS AND SUBSTITUTIONS

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

Soft Drinks

Consumer 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 $1 each
Pastelitos de Cangrejo / Mini Patties Filled with Crab Meat $2 each
Pastelitos de Langosta / Mini Patties Filled with Lobster Meat $3 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 $1.5 each
Yuca Frita con Salsa Chimichurri / Fried Cassava with Chimichurri Sauce $2 pp
Berenjena Asada con Pan Rustico / Roasted Eggplant with Rustic Bread $3 pp
Variedad de Vegetales con Aduhceo / Assorted Veggie Platter with Dip $3.5 pp
Variedad de Frutas / Fruit Platter $3.5 pp
Variedad de Quesos y Galletas / Assorted Cheese & Crackers $3.5 pp
Albondiguitas en Salsa Picante / Cocktail Meat Balls in Hot Tomato Sauce $3 pp
Pinchos de Pollo o Res / Chicken or Beef Kabobs $3 each

Mini Chichis / Traditional Dominican Mini Burgers $4 each
Bolleitas de Mofongo / Mashed Plantains with Pork or Chicken $2.5 each
Friturtas / Fried Meat Sampler with Chicken, Beef and Pork $7 pp
Maduros / Fried Sweet Plantains $2 pp
Platanos Maduros Rellenos de Carne Molida “Piononos” / Sweet Plantains Filled with Ground Beef $2.5 each
Tostones con Ajo / Fried Green Plantains in Garlic Sauce $3 pp
Tiras de Mango envueltas en Jamon Serrano / Mango Slice Rolled In Prosciutto $3 pp
Cangrejo en Salsa con Pan Rústico / Crab Meat over Rustic Bread $3 pp
Langosta en Salsa con Pan Rústico / Lobster Bread over Rustic Bread $6 pp
Bruschetta con Salmón Ahumado / Smoke Salmon Bruschetta $5 pp
Salpicon de Mariscos / Vinaigrette Seafood Medley $15 pp
Almejas en Salsa Criolla, Ajo o Coco / Mussels in Creole, Garlic or Coconut Sauce $5 pp
Ceviche de Camarones / Marinated Shrimps $8 pp

Pricing Available Upon Request

Bar Services, Live Cooking with Paella Station Available

POLÍTICAS | POLICIES

Fees
• For groups over 30 pp NO room fee is charged for the first two hours.
  o $100 room fee for groups of 20-29 people (2hrs min)
  o $200 room fee for groups of 15-19 people (2hrs min)
• 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
• Cash bar or Host tab is available.
  o Host tab-no bartender fee
  o Cash bar-$50 bartender fee
• Cocktail type events are also available. More information upon request.
• 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 $300; this is subtracted from the final cost of the event unless it is cancelled and therefore non-refundable.
• 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.
• The balance is due the day of 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).

Outside Food and Beverages
• Only cake is allowed on the premises for an additional charge of $1 pp. Merengue does not allow clients to bring any food or beverages to be served at the event.

China & Glassware
• Menu includes china, silverware and glassware. Additional styles are available upon request.

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

Linens
• Linens are included in the price package.

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.

Gratuity
• An 20% Gratuity is added.

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.

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