



FOOD TRAY PRICE SHEET (Plus 15% service fee)

***Half trays feed up to 20 (FOR MEAT TRAYS 12-15)**

***Full trays feed up to 40 (MEAT TRAYS FEED 25-30)**

- **Arroz con gandules:** medium grain rice cooked with pigeon peas, sofrito and a blend of spices

Half tray \$50 Full tray \$100 (Vegetarian, Gluten & Dairy free)

- **Cilantro Lime Rice:** zesty side dish with fluffy, fragrant rice tossed with fresh lime juice and chopped cilantro

Half tray \$40 Full tray \$80 (Vegetarian, Gluten & Dairy free)

- **Arroz Salteado (asian inspired stir fry rice):** stir-fried rice with a mix of vegetables, soy sauce, Latin spices, small shrimp and cubed ham

Half tray \$60 Full tray \$120 (Gluten-free)

- **Pechuga Rellena con: (mofongo o sweet plantain & cheese):** Juicy stuffed chicken breast stuff with your choice filling and baked seasoned with latin herbs & spices accompanied by a garlic cream sauce

Half tray \$80 Full tray \$160 (Gluten-free)

- **Ropa Vieja:** cuban inspired tender, shredded beef simmered in a savory tomato sauce with bell peppers, onions, and a blend of spices

Half tray \$100 Full tray \$200 (Gluten & Dairy free)

- **Pollo asado:** Latin mojo marinated chicken, oven roasted. Mix of dark and white meat.

Half tray \$90 Full tray \$180 (Gluten & Dairy free)

- **Pernil:** Puerto Rican style roasted pork, slow roasted and shredded (Optional: Toss in house guava bbq sauce)

Half tray \$75 Full tray \$150 (Gluten & Dairy free)

- **Ensalada de papa:** Spanish style; tender lightly mashed potatoes tossed in a creamy garlic mayo blend with diced veggies

Half tray \$50 Full tray \$100 (Gluten-free)

- **Ensalada de coditos:** tender elbow noodles tossed in a garlic creamy mayo blend with diced veggies

Half tray \$40 Full tray \$80 (Vegetarian)

- **Amarillos:** Oven roasted sweet plantains

Half tray \$50 Full tray \$100 (Vegan, Gluten & Dairy free)

- **Pure de yucca:** mashed boiled cassava, w/ coconut cream & garlic

Half tray \$60 Full tray \$120 (Vegan, Gluten & Dairy free)

- **Baked Zitti:** tender ziti tossed in a ricotta blend and layered with zesty marinara and topped with mozzarella cheese

Half tray \$90 Full tray \$180

- **Rotini in choice specialty sauce (pesto or a la vodka):** Tender rotini pasta tossed in your choice of sauce

Half tray \$75 Full tray \$150

- **Lemon chicken picatta:** Thin, chicken cutlets lightly dusted w/ flour, sautéed & topped w/ a savory lemon butter sauce with capers & herbs
Half tray \$80 Full Tray \$160 (Available gluten & dairy free)

- **Mashed red skin potatoes:** Red potatoes mashed with skin, cream, herbs and butter
Half tray \$80 Full tray \$160 (Vegetarian, Gluten free)

- **Roasted seasonal veggies:** seasonal veggies roasted in a shallot butter sauce
Half tray \$75 Full tray \$150 (Vegetarian, Gluten free)

- **Italian potato salad:** Refreshing potato salad marinated in a red wine vinegar and oil blend and tossed with fresh parsley and lemon zest
Half tray \$70 Full tray \$140 (Vegan, Gluten & Dairy free)

- **Citrus garlic Mahi Mahi with pineapple salsa:** tender mahi mahi filets marinated in a zesty blend of citrus and garlic. Topped with pineapple salsa
Half tray \$150 Full tray \$300 (Pescatarian, Gluten & Dairy free)

- **Camarones a la veracruz:** succulent shrimp simmered in a rich, tomato-based sauce with olives, peppers & onions, and spices
Half tray \$100 Full tray \$200 (Pescatarian, Gluten & Dairy free)

- **Paella:** a Spanish classic that showcases a colorful medley of fresh seafood, such as shrimp, mussels, and clams, nestled in a bed of saffron-infused rice, topped with seared chorizo.
Half tray \$160 Full tray \$320 (Pescatarian, Gluten free)

***Lobster tail add on is available inquire within for pricing**