



## **FOOD TRAY PRICE SHEET**

**(Plus 15% service fee)**

**(Half trays feed up to 25, Full trays feed up to 50)**

- *Arroz con gandules: tender medium grain rice cooked with pigeon peas, seasoned with a flavorful blend of garlic, onions, and bell peppers. Often enriched with saffron or annatto for a vibrant color.*

*(Vegan, Gluten & Dairy free)*

*Half tray \$50 Full tray \$100*

- *Cilantro Lime Rice: zesty side dish with fluffy, fragrant rice tossed with fresh lime juice and chopped cilantro (Vegetarian, Gluten & Dairy free)*

*Half tray \$40 Full tray \$80*

- *Arroz frito (Latin-asian stir fry rice): stir-fried rice with a mix of vegetables, soy sauce, small shrimp and cubed spam or ham. (Gluten-free)*

*Half tray \$60 Full tray \$120*

- *“Arroz griego”: beef & onion infused rice, topped with crispy bacon and freshly chopped cilantro (Gluten & Dairy free)*

*Half tray \$55 Full tray \$110*

- *Arroz congri: Arroz Congrí is a traditional Cuban dish featuring white rice cooked with black beans, often incorporating pork and various spices for a savory and aromatic one-pot meal. (Gluten & Dairy free)*

*Half tray \$55 Full tray \$110*

- *Pechuga Rellena: Juicy chicken breast stuffed with your choice of (mofongo or sweet plantain & cheese) baked to perfection. Accompanied by a garlic cream sauce (Gluten-free)*

*Half tray \$80 Full tray \$160*

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

*Half tray \$100 Full tray \$200*

- *Pollo asado: Latin mojo marinated chicken, oven roasted. Mix of dark and white meat. (Gluten & Dairy free)*

*Half tray \$90 Full tray \$180*

- *Pernil: Puerto Rican style slow roasted pork, criollo style, then shredded (Optional: Toss in house guava bbq sauce) (Gluten & Dairy free)*

*Half tray \$75 Full tray \$150*

- *Ensalada de papa: Spanish style; tender lightly mashed potatoes tossed in a creamy garlic mayo blend with diced veggies (Gluten-free)*  
*Half tray \$50 Full tray \$100*

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

*(Vegetarian)*

*Half tray \$40 Full tray \$80*

- *Amarillos: fried sweet plantains*

*(Vegan, Gluten & Dairy free)*

*Half tray \$50 Full tray \$100*

- *Pure de yucca: mashed boiled cassava, with coconut cream and garlic*

*(Vegan, Gluten & Dairy free)*

*Half tray \$60 Full tray \$120*

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

*Half tray \$80 Full tray \$160*

- *Tossed up Rotini: in choice of specialty sauce; pesto or a la vodka*

*Half tray \$75 Full tray \$150*

- *Mashed red skin potatoes: Red potatoes mashed with skin, cream, herbs and butter (Vegetarian, Gluten free)*  
Half tray \$70 Full tray \$140
- *Roasted seasonal veggies: seasonal veggies roasted in a shallot butter sauce (Vegetarian, Gluten free)*  
Half tray \$75 Full tray \$150
- *Italian potato salad: Refreshing potato salad marinated in a red wine vinegar and oil blend and tossed with fresh parsley and lemon zest (Vegan, Gluten & Dairy free)*  
Half tray \$70 Full tray \$140
- *Lemon Chicken picatta: tender golden chicken breast fillets seared, then simmered in a white wine lemon caper sauce*  
Half tray \$75 Full tray \$150
- *Citrus garlic Mahi Mahi w/ pineapple salsa: marinated mahi mahi filets in a zesty blend of citrus and garlic, seared and topped with pineapple salsa (Pescatarian, Gluten & Dairy free)*  
Half tray \$100 Full tray \$200
- *Camarones a la veracruz: succulent shrimp simmered in a rich, tomato-based sauce with olives, peppers & onions, and spices (Pescatarian, Gluten & Dairy free)*  
Half tray \$90 Full tray \$180

- *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. (Pescatarian, Gluten free*

*Half tray \$150 Full tray \$300)*

*\*Lobster tail add on is available inquire*