



Catering Price List

	1/2 Pan Feeds 12- 15 People	Full Pan Feeds 25- 30 People	12oz Cup	Each
Appetizers				
Croquettes (Includes Ancho Queso)				\$2.50
Papas Rellenas (Includes Ancho Queso)				\$2.50
Tamale (Includes Salsa Roja & Salsa Verde)				\$2.50
Island Chips (Includes Guacamole & Pico de Gallo)	\$25.00	\$45.00		
Empanadas (Includes Chipotle Aioli)				\$2.50
Yuca Frita (Includes Mojo)	\$25.00	\$45.00		
Latin Dip Trio (Includes House cut tortilla chips, Guacamole, Ancho Queso, Bean Dip)	\$25.00	\$45.00		
Plantain Chips	\$20.00	\$35.00		
Salads (Includes Dressing of Choice)				
House Salad	\$25.00	\$45.00		
Iceberg (Chopped Iceberg w/chorizo bacon, queso fresco, diced tomatoes, black bean and corn salsa)	\$30.00	\$55.00		
Wild Greens Salad (Mixed Greens, Red Onion, Tomato, Cucumber, Diced Onion)	\$30.00	\$55.00		
Sides				
White Rice	\$20.00	\$35.00		
Black Beans	\$20.00	\$35.00		
Congris	\$30.00	\$50.00		
Cilantro Pesto Rice	\$30.00	\$50.00		
Diablo Mac	\$30.00	\$55.00		
Tostones	\$30.00	\$55.00		
Sweet Plantains	\$35.00	\$65.00		
Entree Items				
Roasted Pork w/Mojo	\$75.00	\$120.00		
Roja Vieja	\$75.00	\$120.00		
Fricassee	\$75.00	\$120.00		
Gumbo (No Shrimp or Rice Included)	\$75.00	\$120.00		
Paella (Chicken, chorizo, shrimp, calamari, mussels, roasted red peppers, peas, saffron rice)	\$100.00	\$180.00		
Sautéed Shrimp	\$60.00	\$100.00		
Grilled Chicken				\$6.00
Cubano Sandwich				\$7.00
Desserts				
Tres Leches Cake	\$30.00	\$55.00		
Salsas and Sauces				
Pico de Gallo			\$7.00	
Papaya Mojo			\$8.00	
Mojo Criollo			\$7.00	
Latin Bean Dip			\$10.00	
Guacamole			\$12.50	
Additional Dressings (Ranch, Chipotle Ranch, Key Lime Caesar, Honey Garlic Vinaigrette)			\$5.00	

Notice of 24 hours is required for catering orders. Please see website or contact restaurant at (859) 303-5573 for more information.