

Catering Selection



**CONTACT INFORMATION FOR ALL
ORDERS**

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Catering Requirements and Information

Thank you for choosing Divine Cravin's to cater your special event! It is our pleasure to serve you. We hope our menu options satisfy your Cravin's!



Catering Order Lead Time Policy

Please note the following required notice periods for all catering orders. These timelines help us ensure the best quality and service for every event:

- Pickup and delivery catered orders for 1-15 guests require a minimum of 48 hours' notice.
- Pickup and delivery catered orders for 16 or more guests require a minimum of one (1) week's notice prior to the event date.
- Full-service and custom catering require a minimum of one (1) month's advance notice.

Thank you for your understanding and for allowing us the time needed to prepare and serve your event with care and excellence.

Minimum Purchase Requirement includes:

- ✓ 1 Entrée protein ✓ 1 Vegetable Side
- ✓ 1 Starch



PAN SIZING & SERVING GUIDE

Half Pan Serves approximately 15-20 guests

Full Pan Serves approximately 50-55 guests

Final portions may vary based on menu selections and service style.



Additional Accommodations



CHEF CURATED EXPERIENCE

\$27 per guest

Includes:

- ✓ Choice of 1 Protein (Vegetarian/Non Vegetarian) ✓ 1 Starch ✓ 1 Vegetable
- ✓ 1 Beverage
- ✓ Dessert Platter Service



CHEF CURATED ARTISAN EXPERIENCE

\$45 per guest

Includes:

- ✓ Choice of 1 Premium Entrée ✓ 1 Starch ✓ 1 Vegetable ✓ 1 Beverage
- ✓ Dessert Platter Service

Hors D'oeuvres & Platters

HORS D'OEUVRES TRIO

HALF \$95 | FULL \$150

CHOICE OF 3

MINI PHOLOURIE W/ TAMARIND SAUCE

BEEF PATTIES W/ HOT SAUCE

FRIED MOZZARELLA W/ MARINARA SAUCE

CHICKEN TENDERS W/ BBQ SAUCE

LOADED POTATO BITES W/ SOUR CREAM

FRIED SHRIMP W/ TARTAR SAUCE [ADDITIONAL \$2]

EMPANADAS [BEEF OR CHICKEN] W/ SALSA DE TOMATE

PIGS IN A BLANKET W/ KETCHUP & MUSTARD

POTATO WEDGES W/ KETCHUP

QUICHE BITES

SPANAKOPITA

JALAPEÑO POPPERS

BRUNCH CHARCUTERIE PLATTER

SMALL \$55 | LARGE \$80

INCLUDED:

MINI BAGELS (SERVED WITH STRAWBERRY OR PLAIN

CREAM CHEESE)

MINI ASSORTED MUFFINS

HONEY BUTTER

FRESH BERRIES

PROTEIN SELECTION: CHOICE OF 2:

HONEY HAM

HONEY TURKEY

ROAST BEEF

PLATTERS & BOARDS

SMALL \$95 | LARGE \$150

STANDARD CHARCUTERIE BOARD [COMES W/ CRACKERS]
Choice of 4 Meats & 3 Cheeses

MEAT, CHEESE & FRUIT CHARCUTERIE BOARD
choice of 3 Meats & 3 Cheeses [comes w/ crackers & assorted fruits]

CRUDITÉ PLATTER W/ CHOICE OF [HUMMUS OR RANCH]
A lovely arrangement of fresh vegetables

CHEESE BOARD [COMES W/ CRACKERS]
Your choice of 4 cheeses

FRUIT PLATTER
A sweet arrangement of fresh assorted fruits

VERY BERRY PLATTER
Fresh assorted berries served with a trio of dipping sauces (Milk Chocolate, White Chocolate & caramel)

PLATTERS CHOICE OF CHEESE

PEPPER JACK

PARMESAN

BRIE

SMOKED GOUDA

HAVARTI

MOZZARELLA

PLATTERS CHOICE OF MEAT

CAPICOLA

SALAMI

PEPPERONI

PROSCIUTTO

SMOKED TURKEY

TURKEY SAUSAGE

MINI BEEF FRANKS

ROAST BEEF



PLATTER ADD ONS

Choose 3 max

STRAWBERRY JAM +\$3

BLUEBERRY JAM +\$3

ORANGE MARMALADE +\$3

OLIVES +\$3

HONEY +\$5

PRETZELS +\$2

CHOCOLATE PRETZELS +\$4



Caribbean Experience

HOT APPETIZERS

FRIED BAKE..... HALF \$55 | FULL \$100
 MINI PHOLOURIE W/ TAMARIND SAUCE HALF \$50 | FULL \$90
 CARIBBEAN CHICKEN PATTIES HALF \$60 | FULL \$110
 BEEF PATTIES HALF \$65 | FULL \$120
 SALTFISH FRITTERS HALF \$70 | FULL \$130
 SWEET CHILI FRIED SHRIMP HALF \$65 | FULL \$155

SOUPS

GUYANESE METEMGEE W/ DUMPLINGS \$5 PER GUEST | HALF \$60 | FULL \$110
 CARIBBEAN CHICKEN SOUP \$5 | HALF \$55 | FULL \$100

SALADS

CARIBBEAN GARDEN SALAD \$4 | HALF \$30 | FULL \$55
 AUTUMN BERRY SALAD \$5 | HALF \$50 | FULL \$90
 CITRUS AVOCADO SALAD \$5 | HALF \$45 | FULL \$85

ENTRÉES (PROTEIN SÉLECTION – À LA CARTE)

PRICING REFLECTS PROTEIN ONLY – STARCH & VEG SELECTED SEPARATELY

CURRY CHICKEN \$12 | HALF \$55 | FULL \$145
 STEW CHICKEN \$11 | HALF \$55 | FULL \$145
 JERK CHICKEN \$12 | HALF \$75 | FULL \$155
 CURRY GOAT \$16 | HALF \$85 | FULL \$175
 OXTAILS (RICH BROWN STEW) \$18 | HALF \$95 | FULL \$190
 STEW FISH \$14 | HALF \$85 | FULL \$155
 CURRY SHRIMP \$16 | HALF \$85 | FULL \$160
 🔥 PUMPKIN STEW (VEGAN) \$10 | HALF \$50 | FULL \$95
 🔥 BAIGAN (EGGPLANT) STEW \$10 | HALF \$50 | FULL \$85
 🔥 SAUTEED SPINACH STEW \$10 | HALF \$40 | FULL \$70
 SALTFISH (SAUTÉED) \$14 | HALF \$95 | FULL \$170

STARCHES

WHITE RICE \$3 | HALF \$35 | FULL \$65
 PEAS & RICE \$4 | HALF \$45 | FULL \$80
 FRIED RICE \$5 | HALF \$55 | FULL \$95
 ROTI \$3.50 EA | DOZEN \$35

VEGETABLE SIDES

FRIED SWEET PLANTAINS \$5 | HALF \$50 | FULL \$90
 FRIED GREEN PLANTAINS \$5 | HALF \$50 | FULL \$90
 SAUTÉED BOK CHOY \$5 | HALF \$50 | FULL \$90
 CABBAGE (CARIBBEAN STYLE) \$5 | HALF \$45 | FULL \$60

PREMIUM PROTEIN UPGRADES FOR ADDITIONAL ACCOMMODATIONS:

- CURRY GOAT +\$4 PER GUEST
- CURRY SHRIMP +\$5 PER GUEST
- OXTAILS +\$6 PER GUEST



Italian Experience

HOT APPETIZERS

AVAILABLE: HALF PAN | FULL PAN

GARLIC BREAD HALF \$40 | FULL \$70

GARLIC KNOTS HALF \$45 | FULL \$80

ITALIAN MEATBALLS (MARINARA) HALF \$65 | FULL \$120

SAUSAGE & PEPPERS HALF \$70 | FULL \$130

FRIED MOZZARELLA HALF \$65 | FULL \$120

CHICKEN TENDERS (ITALIAN SEASONED) HALF \$60 | FULL \$110

SALADS

CAESAR SALAD \$4 | HALF \$45 | FULL \$80

ITALIAN GARDEN SALAD \$4 | HALF \$40 | FULL \$75

ANTIPASTO SALAD \$5 | HALF \$55 | FULL \$90

AUTUMN BERRY SALAD \$5 | HALF \$50 | FULL \$85

ENTRÉES (PROTEIN SELECTION — À LA CARTE)

PRICING REFLECTS PROTEIN ONLY — VEG, SAUCE AND PASTA
SELECTED SEPARATELY

TUSCAN CREAM CHICKEN..... \$10 | HALF \$95 | FULL \$175

CHICKEN PARMIGIANA \$13 | HALF \$85 | FULL \$150

CHICKEN FRANCESE \$12 | HALF \$75 | FULL \$140

CHICKEN MARSALA \$12 | HALF \$95 | FULL \$175

GARLIC BUTTER SHRIMP \$16 | HALF \$120 | FULL \$220

BEEF MEATBALLS (ENTRÉE PORTION) \$12 | HALF \$65 | FULL \$145

TUSCAN CREAM SALMON..... \$17 | HALF \$115 | FULL \$275

STEAK TIPS (GARLIC HERB) \$16 | HALF \$130 | FULL \$240

EGGPLANT PARMIGIANA (VEGETARIAN) \$12 | HALF \$85 |
FULL \$155

VEGETABLE SIDES

ROASTED ITALIAN VEGETABLES \$5 | HALF \$50 | FULL \$90

SAUTÉED SPINACH W/ GARLIC \$5 | HALF \$50 | FULL \$90

GREEN BEANS ALMONDINE \$5 | HALF \$55 | FULL \$95

RATATOUILLE \$6 | HALF \$60 | FULL \$110

SOUPS

GNOCCHI SOUP (CREAMY HERB) \$5 PER GUEST | HALF
\$60 | FULL \$110

MINISTRONE SOUP \$5 | HALF \$55 | FULL \$100

ITALIAN WEDDING SOUP \$5 | HALF \$55 | FULL \$100

PREMIUM PROTEIN UPGRADES FOR ADDITIONAL ACCOMMODATIONS:

• SALMON +\$7 PER GUEST

• SHRIMP (SCAMPI OR GARLIC) +\$6 PER GUEST

• STEAK TIPS +\$6 PER GUEST

SAUCE SELECTION

SAUCE IS SELECTED FIRST | PASTA INCLUDED

MARINARA SAUCE \$2 PER GUEST | HALF \$25 | FULL \$45

ALFREDO SAUCE \$3 PER GUEST | HALF \$35 | FULL \$60

VODKA SAUCE \$3 PER GUEST | HALF \$35 | FULL \$60

SPICY TOMATO CREAM SAUCE \$3 PER GUEST | HALF \$35 |
FULL \$60

GARLIC HERB BUTTER SAUCE\$3 PER GUEST | HALF \$ 30 |
FULL \$55

PASTA SELECTION (INCLUDED)

PENNE PASTA

FETTUCCHINE PASTA

SPAGHETTI

RIGATONI

BAKED ZITI +\$1.50

CHEESE RAVIOLI + \$2.00

ONE PASTA SELECTION INCLUDED WITH SAUCE CHOICE



American Experience

HOT APPETIZERS

BUFFALO CHICKEN WINGS HALF \$75 | FULL \$140
HONEY BBQ WINGS HALF \$75 | FULL \$140
FRIED CHICKEN TENDERS HALF \$60 | FULL \$110
FRIED SHRIMP HALF \$80 | FULL \$145
MOZZARELLA STICKS HALF \$65 | FULL \$120
LOADED POTATO BITES HALF \$60 | FULL \$110

SANDWICH & SLIDER PLATTERS (DOZEN | PLATTER)

MINI SANDWICH ASSORTMENT DOZEN \$45 | PLATTER \$80
PINWHEEL WRAP PLATTERS DOZEN \$40 | PLATTER \$75
CHEESEBURGER SLIDERS DOZEN \$45 | PLATTER \$85
PULLED PORK SLIDERS DOZEN \$45 | PLATTER \$85
FRIED CHICKEN SLIDERS DOZEN \$45 | PLATTER \$85

SOUPS

CHICKEN NOODLE SOUP \$5 | HALF \$55 | FULL \$100
CREAMY POTATO SOUP \$5 | HALF \$55 | FULL \$100
BROCCOLI CHEDDAR SOUP \$5 | HALF \$60 | FULL \$110
GINGER CARROT SOUP \$5 | HALF \$50 | FULL \$95

SALADS

GARDEN SALAD \$4 | HALF \$40 | FULL \$75
CAESAR SALAD \$4 | HALF \$45 | FULL \$80
AUTUMN BERRY SALAD \$5 | HALF \$50 | FULL \$85
CHEF SALAD \$5 | HALF \$55 | FULL \$90

ENTRÉES (PROTEIN ONLY — SIDES SEPARATE)

HERB ROASTED CHICKEN \$12 | HALF \$85 | FULL \$155
BBQ BAKED CHICKEN \$13 | HALF \$90 | FULL \$165
SLOW ROASTED TURKEY \$14 | HALF \$95 | FULL \$175
CLASSIC ROAST BEEF \$15 | HALF \$110 | FULL \$200
BBQ PULLED PORK \$13 | HALF \$90 | FULL \$165
SMOKED SAUSAGE \$13 | HALF \$90 | FULL \$165
CAJUN BAKED SALMON \$17 | HALF \$115 | FULL \$210
GARLIC BUTTER SHRIMP \$16 | HALF \$120 | FULL \$220
CHIMICHURRI HERB TILAPIA \$15 | HALF \$95 | FULL \$180
BLACKENED CAJUN TILAPIA \$14 | HALF \$95 | FULL \$175

STARCHES

MAC & CHEESE \$6 | HALF \$65 | FULL \$95
MASHED POTATOES \$5 | HALF \$55 | FULL \$85
GARLIC ROASTED POTATOES \$5 | HALF \$55 | FULL \$85
RICE PILAF \$5 | HALF \$50 | FULL \$90

VEGETABLES

GREEN BEANS \$5 | HALF \$50 | FULL \$90
ROASTED VEGETABLES \$5 | HALF \$50 | FULL \$90
CORN ON THE COB..... \$5 | HALF \$50 | FULL \$90



SIGNATURE GRILL EXPERIENCE

CHEF GRILL PACKAGE

\$30 per guest

Includes: ✓ 2 Proteins ✓ 2 Side ✓ 1 Beverage

(ON-SITE CHEF OR DROP-OFF AVAILABLE)

GRILL SELECTION

GRILLED BURGERS \$6 | HALF \$70 | FULL \$130
VEGGIE BURGERS \$6 | HALF \$70 | FULL \$130
HOT DOGS \$5 | HALF \$60 | FULL \$110
GRILLED SAUSAGES \$6 | HALF \$70 | FULL \$130
BBQ CHICKEN \$13 | HALF \$90 | FULL \$165
PULLED PORK \$13 | HALF \$90 | FULL \$165
SMOKED BRISKET \$18 | HALF \$130 | FULL \$240

SIDES

COWBOY BAKED BEANS \$5 | HALF \$50 | FULL \$90
MAC & CHEESE \$6 | HALF \$65 | FULL \$95
POTATO SALAD \$5 | HALF \$50 | FULL \$90
COLESLAW \$4 | HALF \$45 | FULL \$80
CUCUMBER SALAD \$4 | HALF \$45 | FULL \$80
GRILLED VEGETABLES \$5 | HALF \$55 | FULL \$95

PROTEIN UPGRADE:

BRISKET UPGRADE +\$6
PULLED PORK UPGRADE +\$3

CHEF SERVICE STARTING AT \$250

Artisan Experience

ARTISAN STARTERS

AVAILABLE: DOZEN | PLATTER

MINI CRAB CAKES DOZEN \$45 | PLATTER \$85

STUFFED MUSHROOMS (HERB & CHEESE) DOZEN \$35 | PLATTER \$65

CAPRESE SKEWERS DOZEN \$30 | PLATTER \$55

SHRIMP COCKTAIL SHOOTERS DOZEN \$50 | PLATTER \$90

CHICKEN SKEWERS (HERB OR JERK) DOZEN \$40 | PLATTER \$75

BRUSCHETTA (TOMATO BASIL) DOZEN \$30 | PLATTER \$55

SOUPS

LOBSTER BISQUE \$8 PER GUEST | HALF \$90 | FULL \$170

CREAMY TOMATO BASIL SOUP \$6 | HALF \$65 | FULL \$120

BUTTERNUT SQUASH SOUP \$6 | HALF \$65 | FULL \$120

GNOCCHI SOUP (CREAMY HERB) \$6 | HALF \$70 | FULL \$130

ARTISAN SALADS

ARUGULA PARMESAN SALAD \$6 | HALF \$60 | FULL \$110

AUTUMN BERRY SALAD \$6 | HALF \$60 | FULL \$110

CITRUS AVOCADO SALAD \$6 | HALF \$65 | FULL \$115

CAPRESE SALAD \$6 | HALF \$60 | FULL \$110

STARCHES

GARLIC MASHED POTATOES \$6 | HALF \$65 | FULL \$120

HERB RICE PILAF \$5 | HALF \$55 | FULL \$100

CREAMY RISOTTO \$7 | HALF \$75 | FULL \$140

TRUFFLE MAC & CHEESE \$7 | HALF \$75 | FULL \$140

ENTRÉES (PREMIUM PROTEIN SELECTION)

FILET MIGNON (HERB BUTTER) \$28 | HALF \$180 | FULL \$340

BRAISED SHORT RIBS \$26 | HALF \$170 | FULL \$320

PAN-SEARED SALMON \$22 | HALF \$150 | FULL \$280

CHIMICHURRI HERB SALMON \$23 | HALF \$155 | FULL \$290

SHRIMP SCAMPI \$22 | HALF \$150 | FULL \$280

TUSCAN CREAM AIRLINE CHICKEN \$18 | HALF \$120 | FULL \$220

HERB ROASTED CHICKEN SUPREME \$17 | HALF \$115 | FULL \$210

STUFFED BELL PEPPERS (VEGETARIAN) \$16 | HALF \$80 | FULL \$140

RATATOUILLE \$15 | HALF \$95 | FULL \$175

VEGETABLE SIDES

ROASTED ASPARAGUS \$6 | HALF \$65 | FULL \$120

GLAZED CARROTS \$6 | HALF \$65 | FULL \$120

SAUTÉED GARLIC GREEN BEANS \$6 | HALF \$65 | FULL \$120

ROASTED SEASONAL VEGETABLES \$6 | HALF \$65 | FULL \$120



Top of the Morning Experience & Early Bloom Brunch

LIGHT STARTERS

MINI CHICKEN & WAFFLE BITES DOZEN \$32 | PLATTER \$60
DEVILED EGGS (CLASSIC OR SIGNATURE) DOZEN \$26 | PLATTER \$48
MINI CROISSANT SANDWICHES DOZEN \$38 | PLATTER \$70
FRUIT SKEWERS DOZEN \$22 | PLATTER \$42
YOGURT PARFAIT CUPS DOZEN \$28 | PLATTER \$50
MINI PHOLOURIE WAFFLES DOZEN \$26 | PLATTER \$48
TURKEY & ROASTED VEG FLATBREAD.....DOZEN \$27 | PLATTER \$50

SOUPS

VEGETABLE SOUP \$3 PER GUEST | HALF \$55 | FULL \$105
CHICKEN SOUP \$3 | HALF \$50 | FULL \$95
GINGER CARROT SOUP \$3 | HALF \$48 | FULL \$90

FRESH SALADS

AUTUMN BERRY SALAD \$4 | HALF \$48 | FULL \$80
GARDEN SALAD \$3 | HALF \$38 | FULL \$70
CITRUS AVOCADO SALAD \$4 | HALF \$50 | FULL \$85
CAESAR SALAD \$4 | HALF \$42 | FULL \$75

ENTRÉE PROTEINS (LIGHT & SATISFYING)

HERB ROASTED CHICKEN \$12 | HALF \$85 | FULL \$155
🌟 TUSCAN CREAM CHICKEN \$13 | HALF \$90 | FULL \$165
🔥 CAJUN ROASTED TURKEY \$13 | HALF \$90 | FULL \$165
CLASSIC ROAST BEEF \$14 | HALF \$105 | FULL \$190
BLACKENED CAJUN TILAPIA \$13 | HALF \$90 | FULL \$165
CHIMICHURRI HERB TILAPIA \$14 | HALF \$95 | FULL \$175
EGGPLANT PARMIGIANA (VEGETARIAN) \$11 | HALF \$80 | FULL \$145
VEGETABLE MEDLEY (SEASONED) \$10 | HALF \$75 | FULL \$140

STARCHES

GARLIC MASHED POTATOES \$4 | HALF \$50 | FULL \$90
HERB RICE PILAF \$3 | HALF \$48 | FULL \$85
ROASTED POTATOES \$4 | HALF \$50 | FULL \$90
MAC & CHEESE \$5 | HALF \$60 | FULL \$95

VEGETABLE SIDES

ROASTED VEGETABLES \$3 | HALF \$48 | FULL \$65
SAUTÉED GREEN BEANS \$4 | HALF \$48 | FULL \$75
GLAZED CARROTS \$3 | HALF \$48 | FULL \$65

*🍳 BRUNCH FAVORITES (PLATED OR BUFFET)

CLASSIC BREAKFAST PLATE (EGGS, POTATOES, TOAST)
..... \$9 | HALF \$60 | FULL \$110
SCRAMBLED EGGS..... \$4 | HALF \$45 | FULL \$80
BREAKFAST POTATOES..... \$4 | HALF \$45 | FULL \$80
BUTTERMILK PANCAKES..... \$5 | HALF \$50 | FULL \$90
FRENCH TOAST..... \$5 | HALF \$50 | FULL \$90

BREAKFAST PROTEINS

TURKEY BACON..... \$4 | HALF \$45 | FULL \$75
PORK BACON..... \$5 | HALF \$55 | FULL \$85
BREAKFAST SAUSAGE..... \$5 | HALF \$55 | FULL \$85
CHICKEN SAUSAGE..... \$4 | HALF \$55 | FULL \$75

SANDWICHES & BRUNCH HANDHELDS (DOZEN | PLATTER)

TURKEY CLUB SANDWICHES..... DOZEN \$45 | PLATTER \$85
GRILLED CHEESE SANDWICHES..... DOZEN \$35 | PLATTER \$65
EGG & CHEESE CROISSANTS..... DOZEN \$36 | PLATTER \$65
TURKEY BACON BREAKFAST SANDWICHES..... DOZEN \$40 | PLATTER \$75
CHICKEN & PANCAKE SLIDERS..... DOZEN \$42 | PLATTER \$80

SOUPS

TOMATO SOUP..... \$5 | HALF \$55 | FULL \$80
GNOCCHI SOUP..... \$5 | HALF \$60 | FULL \$110
CHICKEN SOUP..... \$5 | HALF \$55 | FULL \$100
GINGER CARROT SOUP..... \$5 | HALF \$50 | FULL \$95

LIGHT & FRESH OPTIONS

FRESH FRUIT PLATTER..... HALF \$45 | FULL \$85
YOGURT PARFAITS..... DOZEN \$28 | PLATTER \$50
AUTUMN BERRY SALAD..... HALF \$48 | FULL \$80

BAKERY & SWEET STARTERS (DOZEN | PLATTER)

MINI ASSORTED MUFFINS..... DOZEN \$24 | PLATTER \$45
CINNAMON ROLLS..... DOZEN \$28 | PLATTER \$50
COFFEE CAKES..... HALF \$26 | FULL \$48

CHEF BRUNCH EXPERIENCE (LIVE STATION)

\$30 PER GUEST

INCLUDES:

- ✓ OMELET STATION (CUSTOM OMELETS MADE TO ORDER)
- ✓ EGGS YOUR WAY (SCRAMBLED, FRIED, ETC.)
- ✓ AVOCADO TOAST BAR ✓ BREAKFAST POTATOES ✓ 1 BEVERAGE

ADD PROTEIN (BACON, SAUSAGE, TURKEY BACON): +\$3

ON-SITE CHEF SERVICE: STARTING AT \$250

El Sabor Del Rincon

STREET STARTERS

BEEF EMPANADAS HALF \$60 | FULL \$110
CHICKEN EMPANADAS HALF \$60 | FULL \$110
GUAVA & CHEESE EMPANADAS HALF \$55 | FULL \$100
CORN EMPANADAS HALF \$55 | FULL \$100
PUPUSAS (CHEESE, BEAN, CHICKEN, PORK) HALF \$55 | FULL \$100
PAN DE QUESO HALF \$50 | FULL \$90
TOSTONES (FRIED GREEN PLANTAINS) HALF \$50 | FULL \$90
STREET CORN (ELOTE STYLE) HALF \$55 | FULL \$100

SOUPS

SOPA DE POLLO (CHICKEN SOUP) \$5 | HALF \$55 | FULL \$85
SOPA DE VERDURAS (VEGETABLE SOUP) \$5 | HALF \$50 | FULL \$95

TACOS & HANDHELDS (DOZEN | PLATTER)

STREET TACOS (CHICKEN, BEEF, PORK)..... DOZEN \$36 | PLATTER \$65
QUESADILLAS (CHICKEN, BEEF, CHEESE)..... DOZEN \$35 | PLATTER \$60
AREPAS (STUFFED OR TOPPED)..... DOZEN \$40 | PLATTER \$75

LOADED TOSTONES BAR (DOZEN | PLATTER)

CHOOSE BASE: CHEESE, BEEF, OR CHICKEN
TOP WITH: SHRIMP, SHREDDED BEEF, CHICKEN, OR PORK CARNITAS
..... DOZEN \$40 | PLATTER \$75

SALADS & FRESH SIDES

CABBAGE SLAW \$4 | HALF \$40 | FULL \$75
AVOCADO SALAD \$5 | HALF \$50 | FULL \$90
CORN SALAD \$5 | HALF \$50 | FULL \$90

SANDWICHES & PLATTERS (DOZEN | PLATTER)

CUBAN SANDWICH SLIDERS..... DOZEN \$45 | PLATTER \$85
CHICKEN SANDWICH SLIDERS..... DOZEN \$40 | PLATTER \$75
BEEF SANDWICH SLIDERS..... DOZEN \$45 | PLATTER \$85

SIGNATURE STEWS (STARCH INCLUDED)

CHOOSE 1 STARCH INCLUDED W/ STEW
CHICKEN STEW (POLLO GUISADO)..... \$12 | HALF \$85 | FULL \$155
BEEF STEW (CARNE GUISADA)..... \$13 | HALF \$95 | FULL \$175
PORK STEW (PERNIL STYLE)..... \$13 | HALF \$95 | FULL \$175
VEGETABLE STEW..... \$10 | HALF \$75 | FULL \$140

STARCHES (INCLUDED WITH STEWS)

WHITE RICE
YELLOW RICE
SPANISH RICE
ARROZ CON GANDULES

VEGETABLE SIDES

SWEET PLANTAINS \$5 | HALF \$50 | FULL \$90
FRIED GREEN PLANTAINS \$5 | HALF \$50 | FULL \$90
FRIED YUCCA \$5 | HALF \$50 | FULL \$90
CABBAGE \$5 | HALF \$45 | FULL \$85



Desserts

DESSERTS

ASSORTED COOKIES DOZEN \$25 | PLATTER \$50

ASSORTED BROWNIES.....DOZEN \$22 | PLATTER \$50

ADDITIONAL \$3 FOR RED VELVET BROWNIES

BANANA BREAD..... LOAF \$28| BUNDT \$45

ADDITIONAL \$3 FOR CHOCOLATE CHIPS & \$5 FOR NUTS

CHEESECAKE 8IN \$40 | 12IN \$70

CHOCOLATE MOUSSE CUPS DOZEN \$35 | PLATTER \$65

COBBLERS

APPLE CINNAMON COBBLER HALF \$60 | FULL \$110

MIXED BERRY COBBLER HALF \$65 | FULL \$115

SOUTHERN PEACH COBBLER HALF \$60 | FULL \$110

CUPCAKES..... DOZEN \$25 | PLATTER \$45

FOR ASSORTED PLATTER MINIMUM OF 12 OF EACH FLAVOR

DESSERT SHOOTERS DOZEN \$28 | PLATTER \$50

FOR ASSORTED PLATTER MINIMUM OF 12 OF EACH FLAVOR

FLAN HALF \$40 | FULL \$60

GUAVA PASTRIES..... DOZEN \$30 | PLATTER \$55

PINE TARTS DOZEN \$30 | PLATTER \$55

POUND CAKE

LOAF \$28 | BUNDT \$50

ADDITIONAL \$5 FOR BERRIES

CHOCOLATE, CLASSIC, LEMON & MARBLE

MINI CHEESECAKES DOZEN \$38 | PLATTER \$70

FOR ASSORTED PLATTER MINIMUM OF 12OF EACH FLAVOR

TIRAMISU HALF \$55 | FULL \$110

TRES LECHES CAKE..... HALF \$40 | FULL \$60

TRUFFLES..... DOZEN \$28 | PLATTER \$50

FOR ASSORTED PLATTER MINIMUM OF 2 DOZEN OF EACH FLAVOR

BAKED GOODS

BUTTER BISCUITS.....DOZEN \$15 | PLATTER \$35

DINNER ROLLS..... HALF \$25 | FULL \$55

FOCACCIA HALF \$20 | FULL \$ 38

SALARA..... 2 LOAVES \$30 | 4 LOAVES \$50

SCONES..... DOZEN \$22 | PLATTER \$55

FOR ASSORTED PLATTER MINIMUM OF 12 OF EACH FLAVOR



Beverages



LEMONADES

CLASSIC LEMONADE \$20/ GALLON
MANGO LEMONADE \$24/ GALLON
BLUEBERRY POMEGRANATE LEMONADE
\$26/ GALLON
STRAWBERRY LEMONADE
\$24/ GALLON
BLUEBERRY LEMONADE \$24/ GALLON

FRUIT JUICES

PASSION FRUIT JUICE \$24/ GALLON
MANGO NECTAR \$24/ GALLON
GUAVA JUICE \$24/ GALLON
APPLE JUICE \$10/ GALLON
ORANGE JUICE \$15/ GALLON
GINGER BEER \$25/ GALLON

ICED TEA

CLASSIC ICED TEA \$22/ GALLON
PEACH ICED TEA \$22/ GALLON
MANGO ICED TEA \$22/ GALLON
ARNOLD PALMER \$24/ GALLON
MANGO ARNOLD PALMER \$26/ GALLON

VIRGIN BUBBLES

SPARKLING APPLE CIDER \$28 PER CASE
VIRGIN MIMOSAS \$26/ GALLON
VIRGIN STRAWBERRY MIMOSAS
\$28/ GALLON
VIRGIN CAPE COD \$26/ GALLON
SIGNATURE BERRY PUNCH \$25/ GALLON

HOT DRINKS (\$2 PER GUEST)

COFFEE
HOT CHOCOLATE
ASSORTED TEA
SPICED CIDER

BOTTLE WATER \$1.50E
CANNED SODA \$1.75E



Thank You