

# AMIGO'S CATERING MENU

NAME: \_\_\_\_\_ TODAY'S DATE: \_\_\_\_ / \_\_\_\_ / \_\_\_\_

PHONE: ( \_\_\_\_ ) \_\_\_\_\_ EMAIL: \_\_\_\_\_ @ \_\_\_\_\_

ADDRESS: \_\_\_\_\_ CITY: \_\_\_\_\_ STATE: \_\_\_\_\_

EVENT DETAILS: \_\_\_\_\_

EVENT DATE: \_\_\_\_ / \_\_\_\_ / \_\_\_\_ TIMES: \_\_\_\_\_

## APPETIZERS

**PICADERAS / SALTY SNACKS MIXED PLATTER** \$79.00/100pcs QTY \_\_\_\_\_ COST \_\_\_\_\_  
 We offer a wide variety of classic, bite-size "picaderas" perfect for any occasion.  
 Mixed Platter Includes: Empanadas, Chicken Croquettes, Quibe.

## SALADS

**ENSALADA VERDE / HOUSE SALAD** \$35.00 QTY \_\_\_\_\_ COST \_\_\_\_\_  
 Crispy iceberg lettuce, tomatoes, cucumbers, carrots, green peppers and white onions

**FRUTAS / MIXED FRUIT PLATTER** \$60.00 QTY \_\_\_\_\_ COST \_\_\_\_\_  
 An assortment of fresh seasonal fruit

**ENSALADA DE PAPA / POTATO SALAD** \$35.00 QTY \_\_\_\_\_ COST \_\_\_\_\_  
 Dominican style potato salad with hand cut white potatoes, mixed vegetables, mayonnaise, and eggs

## OUR SPECIALTIES

**POLLO HORNEADOS / ROTISSERIE CHICKEN** \$65.00 QTY \_\_\_\_\_ COST \_\_\_\_\_  
 Quite arguably the best item on the menu

**COSTILLA HORNEADOS / ROTISSERIE RIBS** \$7.99/lb LBS \_\_\_\_\_ COST \_\_\_\_\_  
 Finger licking ribs! Will not disappoint!

**PERNIL HORNO / HAM** \$85.00 QTY \_\_\_\_\_ COST \_\_\_\_\_  
 Large fresh ham marinated overnight, baked, and pulled to perfection

**PUERCO ASADO / SUCKLING PIG** \$140.00 QTY \_\_\_\_\_ COST \_\_\_\_\_  
 A Caribbean trademark - fire roasted whole suckling pig

**MONDONGO / COW TRIPE** \$90.00 QTY \_\_\_\_\_ COST \_\_\_\_\_  
 A hearty stew of cow tripe, potatoes, tomatoes, and seasonings

## ENTRÉES

All entrée options are slowly simmered in unique seasonings to deliver an incredibly delicious explosion of flavor!

**POLLO GUISADO / CHICKEN PIECES** \$70.00 QTY \_\_\_\_\_ COST \_\_\_\_\_

**PECHUGA DE POLLO GUISADO / CHICKEN BREAST** \$85.00 QTY \_\_\_\_\_ COST \_\_\_\_\_

**COSTILLA DE CERDO GUISADO / PORK RIBS** \$85.00 QTY \_\_\_\_\_ COST \_\_\_\_\_

**COSTILLA DE RES GUISADA / BEEF SHORT RIBS** \$130.00 QTY \_\_\_\_\_ COST \_\_\_\_\_

**CARNES DE RES GUISADA / STEAK & PEPPERS** \$100.00 QTY \_\_\_\_\_ COST \_\_\_\_\_

**RABO / OXTAILS** \$150.00 QTY \_\_\_\_\_ COST \_\_\_\_\_

**CHULETAS / PORKCHOPS** \$85.00 QTY \_\_\_\_\_ COST \_\_\_\_\_

## SIDES

**ARROZ BLANCO / WHITE RICE** \$35.00 QTY \_\_\_\_\_ COST \_\_\_\_\_  
 Fluffy Canilla rice cooked to perfection with a hint of salt

**ARROZ AMARILLO / YELLOW RICE** \$40.00 QTY \_\_\_\_\_ COST \_\_\_\_\_  
 Canilla rice with mixed vegetables, flavored with butter and other seasonings

**MORO DE GUANDULES / BROWN RICE & PIGEON PEAS** \$40.00 QTY \_\_\_\_\_ COST \_\_\_\_\_  
 Brown rice with pigeon peas

**HABICHUELAS / PINTO BEANS** \$40.00 QTY \_\_\_\_\_ COST \_\_\_\_\_  
 Traditional stewed beans with seasonings

**HABICHUELAS NEGRAS / BLACK BEANS** \$40.00 QTY \_\_\_\_\_ COST \_\_\_\_\_  
 Velvety rich black beans

**PASTELON / SWEET PLANTAIN LASAGNA** \$60.00 QTY \_\_\_\_\_ COST \_\_\_\_\_  
 A crowd favorite! Layers of sweet plantains, ground beef, eggs, olives, and cheese

**PLATANOS MADUROS / SWEET PLANTAINS** \$40.00 QTY \_\_\_\_\_ COST \_\_\_\_\_  
 Golden brown sweet plantains

**LASAGNA / LASAGNA** \$60.00 QTY \_\_\_\_\_ COST \_\_\_\_\_  
 Traditional layers of mozzarella, ground beef, marinara, and ricotta filling

## NOTES:

Trays generally accommodate 20-25 people depending on the item.  
 Half trays are available upon request. Prices subject to change without notice.

SUB TOTAL

## PLUS ADDITIONAL COSTS

AMOUNT DUE

+ SERVICE CHARGE \_\_\_\_\_ = TOTAL \_\_\_\_\_ - DEPOSIT \_\_\_\_\_ =  
 TAX \_\_\_\_\_ =