



## PUERTO RICO CATERING

[www.Puertoricocaterings.com](http://www.Puertoricocaterings.com)

We know how complicated it can be to plan your event and activity. For this reason, at Puerto Rico Caterings we specialize in creating and preparing catering according to the needs of your event. We offer high quality personalized services from 20 to 10,000 people.

Every successful event has three important factors: the occasion, attention to detail and food that captivates the palate. Our chefs have developed excellent options to create an unforgettable moment for each guest.

Let our team help you create the catering package that fits your needs.

### ● Contact Us

*[Info@puertoricocaterings.com](mailto:Info@puertoricocaterings.com)*

*787.630.7544*





# MENU

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## ● Hot Appetizers

Mini Skewers  
*Pork, Skirt Steak, or Shrimp*  
Empañadillas  
*Meat/Cheese, Chicken, Pork*  
Mini Codfish Fritters  
Mini Cordon Bleu  
Stewed Meatballs  
Pionono Balls  
Croquettes  
Fried Meat  
Chicken Cracklings  
Corn Fritters  
Fried Cheese

## ● Cold Appetizers

Wraps  
*Chicken, Turkey, Ham*  
Rolled Sandwiches  
Ham and Cream Cheese  
Mixed Fruit Salad  
Cold Cuts  
*Variety of Cheeses and Hams*

## ● Complete Breakfasts

Eggs  
*Fried, Boiled, or Scrambled*  
Omelettes  
*Ham, Cheese, Vegetable, Sausage,  
Chorizo, or Bacon*  
Creams  
*Corn, Oatmeal, Cornstarch, or Wheat*  
Fruits  
*Melon, Grapes, Apple, Banana,  
Strawberries, Blueberries, and Mango*  
Sautéed Potatoes  
*Vegetables or Eggs*

## ● Sandwiches

Cuban  
Midnight  
Turkey  
Roast Beef  
Roast Pork  
Ham and Cheese  
Tripleta

## ● Sides

Country Fresh Juices  
Donuts  
Cheese Pastries  
Mini Cakes  
Muffins  
Toasted Bread



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## ● Lunches

### SOUPS

Sancocho  
Chicken Asopao  
Shrimp Asopao  
Pigeon Pea Stew  
Seafood Asopao

### PAELLAS

Mixed Meat Paella  
*Chorizo, Chicken, Skirt Steak, and Pork*

Seafood Paella  
*Shrimp, Calamari, Mussels, Oysters,  
Prawns, and Lobster*

Surf and Turf Paella  
*Combination of Land and Sea  
Ingredients*

### PASTAS

Lasagna  
*Meat, Chicken, Vegetable*

Fettuccine  
*Meat, Chicken, Skirt Steak, Vegetable*

Penne Pasta  
*Meat, Chicken, Skirt Steak, Vegetables*

### PASTELON

Amarillo (Plantain Casserole)  
*Meat, Chicken, Vegetables*

Yuca (Cassava Casserole)  
*Meat, Chicken, Vegetables*

Papas (Potato Casserole)  
*Meat, Chicken, Vegetables*

## ● Lunches

### CHICKEN DISHES

*Cracklings, Grilled*

Grilled Chicken Breast

Chicken Breast Fillet

Stuffed Chicken Breasts  
*Plantains, Chorizo, Cream Cheese,  
Cassava, Bechamel Sauce, Ham, and  
Mozzarella Cheese*

### RIBS

*BBQ, Guava, Guava BBQ*

### MEAT DISHES

#### Steak Dishes

*Skirt Steak with Chimichurri Sauce,  
Skirt Steak with Cilantro,  
Skirt Steak with Mushrooms*

#### Roasted Meats

*Pork, Chicken, Turkey*

#### Meats with Onion

*Pork Chop, Beef Steak*

Pork Loin Stuffed with Plantains and  
Guava Sauce

### SHRIMP DISHES

*Shrimp Salad,  
Garlic Shrimp (Shrimp with Garlic),  
Creole Shrimp (Shrimp in Creole Sauce),  
Shrimp with Bechamel Sauce*

### SALMON DISHES

*Garlic, Creole, Bechamel, Pan-Fried*

## ● Side Dishes

### RICE

White Rice with Beans,  
Mashed Beans with Rice,  
Vegetables, Pigeon Peas, Stew,  
Cuban Style Rice & Beans

### PASTAS

Marinara, White Sauce,  
Creamy Marinara

### SALADS

Lettuce and Tomato, Potato,  
Elbow Macaroni Salad, Caesar, Bean,  
7-Layer, Greek

### MASHED DISHES

Potatoes, Plantains, Malanga, Yautia,  
Yuca with Garlic Sauce,  
Fried Sweet Plantains (Maduros)