

# PHOENIX COQUI CATERING MENU

## MAIN DISH



## PLATO PRINCIPAL

| PERNIL ..... \$115 |

MARINATED, SLOW-ROASTED PULLED PORK

| POLLO AL AJILLO ..... \$115 |

GARLIC MARINATED CHICKEN WITH ONION & GREEN BELL PEPPERS

| POLLO GUISADO ..... \$115 |

ALL WHITE MEAT CHICKEN BREAST CHUNKS IN TOMATO-GARLIC SAUCE WITH POTATOES

| CARNE FRITA ..... \$95 |

DEEP FRIED MARINATED PORK LOIN CHUNKS

| PASTA DE SETAS ..... \$75 | 

PENNE PASTA WITH GARLIC SAUTÉED MUSHROOMS

| PASTELÓN ..... \$90 |

SEASONED GROUND BEEF AND SWEET PLANTAIN AND CHEESE LASAGNA

## APPEPTIZERS



## APERITIVOS

| MINI ALCAPURRIA ..... \$32/DOZEN |

FRIED YUCA DOUGH FILLED WITH SEASONED GROUND BEEF

| MINI EMPANADILLA DE CARNE ..... \$36/DOZEN |

SEASONED GROUND BEEF FILLED TURNOVER

| MINI EMPANADILLA DE PIZZA ..... \$36/DOZEN |

MOZZARELLA CHEESE & PIZZA SAUCE FILLED TURNOVER \*VEGETARIAN

| MINI EMPANADILLA DE SETAS ..... \$36/DOZEN | 

SAUTÉED MUSHROOM FILLED TURNOVER

| MINI EMPANADILLA DE CAMARON CON QUESO ..... \$40/DOZEN |

SHRIMP AND CHEESE FILLED TURNOVER

| ALBONDIGAS EN SALSA BBQ DE GUAYABA ..... \$12/DOZEN |

ALL BEEF SEASONED MEATBALLS WITH GUAVA BBQ SAUCE

## SIDE DISHES



## ACOMPAÑANTES

| ARROZ CON GANDULES ..... \$60 | 

SEASONED RICE WITH PIGEON PEAS

| ARROZ BLANCO ..... \$35 | 

WHITE RICE

| HABICHUELAS ..... \$30 | 

RED KIDNEY BEANS AND POTATO STEW

| ENSALADA DE PAPA ..... \$55 |

POTATO-EGG SALAD RED BELL PEPPERS

| ENSALADA DE CODITOS ..... \$50 |

MACARONI-EGG SALAD WITH HAM AND RED BELL PEPPERS

| ENSALADA VERDE ..... \$30 | 

MIXED BABY GREENS SIDE SALAD

| TOSTONES ..... \$50 | 

FRIED GREEN PLANTAINS [x100]

\*SERVINGS ARE PER HALF-PAN [SERVES 15-20]

## DESSERTS



## POSTRES

| FLAN DE QUESO ..... \$38/DOZEN |

CREAM CHEESE CUSTARD WITH CARAMEL

| TEMBLEQUE ..... \$38/DOZEN | 

COCONUT PUDDING WITH CINNAMON

| QUESITOS BITES ..... \$6/DOZEN |

CREAM CHEESE FILLED PUFF PASTRIES WITH SYRUP GLAZE

| PASTELILLITOS DE GUAYABA ..... \$9/DOZEN |

GUAVA-FILLED PUFF PASTRIES WITH POWDERED SUGAR

## DRINKS



## BEBIDAS

| JUGO DE PARCHA ..... \$30/GALLON |

FRESH PASSION FRUIT JUICE

| MALTA INDIA ..... \$48/DOZEN |

MALT SODA

| COCO RICO ..... \$40/DOZEN |

COCONUT SODA

| KOLA CHAMPAGNE ..... \$40/DOZEN |

BUBBLEGUM/CREAM SODA

| UVITA ..... \$40/DOZEN |

GRAPE SODA

| JUPIÑA ..... \$40/DOZEN |

PINEAPPLE SODA

## CATERING SERVICE FEES

### DELIVERY



\$39.99 [10 MILE RADIUS]

### FOOD TRUCK



\$149/HR

### FULL SERVICE



\$199/HR  
[30 PERSON MINIMUM]