

All our sandwiches are made with home-made daily baked bread

HOT SANDWICHES

10 24
Halfs Halfs

ARGENTINEAN CHORIZO Baguette, chimichurri, provolone, tomato & lettuce	\$65	\$132
NAPOLITANO Ciabatta, breaded steak or chicken breast, tomato, ham, mozzarella, marinara, grain mustard mayonnaise	\$65	\$132
BEEF TOP SIRLOIN Ciabatta, caramelized onion, gorgonzola cheese, tomato & arugula, pesto aioli	\$65	\$132
HOMEMADE MEAT BALL Baguette Swiss cheese & tomato sauce.....	\$65	\$132

COLD SANDWICHES

10 24
Halfs Halfs

PROSCIUTTO Whole grain baguette, camembert, arugula & roasted pears, capers mayonnaise	\$65	\$132
MOZZARELLA & TOMATO Ciabatta, basil, roasted peppers, balsamic dressing ..	\$65	\$132
ITALIAN HAM Baguette, fresh mozzarella, lettuce, tomato & grain mustard mayonnaise	\$65	\$132
ROASTED CHICKEN Whole grain baguette, provolone, avocado, cucumbers, tomato, capers mayonnaise.....	\$65	\$132

SALADS

8-10 15-20
ppl ppl

MIXED GREEN SALAD carrots, celery, corn, radish, corn, cherry tomato, feta cheese, balsamic vinaigrette	\$29.95	\$55.95
SPINACH SALAD mushrooms, pickled red onion, grapes, bacon crispy, ricotta salata, cherry tomato	\$32.95	\$58.95
MALBEC SALAD romaine, baby frisse, radicchio, cucumbers, carrots, creamy anchovies dressing	\$32.95	\$58.95
POTATO SALAD hard boiled eggs, green peas, carrots, parsley, capers mayonnaise	\$32.95	\$58.95
ROASTED BEET SALAD arugula, roasted pears, and hardboiled eggs, toasted walnuts, blue cheese, grain mustard vinaigrette	\$34.95	\$58.95
FRESH MOZZARELLA & TOMATO basil, tomato, and extra virgin olive oil ..	\$34.95	\$62.95
GEMELLI PASTA SALAD broccoli, cauliflower, carrots, sun dried tomato, kalamata olives, white balsamic, extra virgin olive oil.....	\$32.95	\$58.95
BARLEY SALAD with peppers, corn, kalamata olives, green onions olives, lemon vinaigrette	\$32.95	\$58.95

APPETIZERS

10 ppl 20 ppl

HONGOS PROVENZAL sautéed mushrooms, garlic, parsley	\$45	\$85
ASSORTED OLIVES	\$45	\$85
CAPONATA AND CROSTINIS vegetable stew & toasts	\$45	\$85
BERENJENAS Eggplant rolled, ricotta, smoked mozzarella (2 per person)	\$45	\$85
TABLA DE QUESOS assorted cheeses, olives & fresh bread tray *	\$48	\$95
TABLA DE FIAMBRES assorted cold cuts, walnuts & crostino tray *	\$48	\$95
EMPANADAS	dozen	\$25.95

CATERING PACKAGES

Our catering packages require a minimum of 30 guests. For fewer guests, you can order items individually. Packages may not be combined, and prices do not include optional service charges.

PACKAGE 1

\$16/person

Herbs lemon half chicken

Choice of 2 Signature Sides

Freshly baked bread and chimichurri

PACKAGE 2

\$20/person

Paprika-garlic marinade chicken breast

Roasted top sirloin

Choice of 2 Signature Sides

Freshly baked bread and chimichurri

PACKAGE 3

\$22/person

Assorted empanadas

Seared blackened Ahi Tuna

Grilled Argentinean beef skewer

Choice of 2 Signature Sides

Freshly baked bread and chimichurri

PACKAGE 4

\$26/person

Assorted empanadas

Grilled fresh Atlantic salmon

Grilled skirt steak

Choice of 2 Signature Sides

Freshly baked bread and chimichurri

Placing an order

All orders require at least 24 hours notice. Orders that include pastries require at least 48 hours notice. For next day pick up or delivery, orders must be placed by 12:00PM the previous day.

Although we ask for advance notice, we will do our best to accommodate any late orders. Late fees may apply.

Menu items and pricing are subject to change and based on product availability.

Delivery

Delivery is available on orders over \$150. A \$15 charge will be applied for deliveries within a two mile radius. Delivery charge may increase outside of our two mile delivery zone. Gratuity is at client's discretion.

Plates, napkins, individual utensils and serving utensils are included in every order free of charge.

Payment

Payment is due prior to the day of event, unless advance arrangements have been made. We accept Visa, Mastercard, American Express or corporate checks. Sales tax is not included.

Cancellations & Modifications

We understand that plans change and we will do our best to accommodate client needs. In the event of a cancellation or modification, changes within 24 hour window may result in an additional fee.

SIGNATURE SIDES

SERVES 10 ppl

Mashed Potatoes	\$32.95	Sautéed or Steam Vegetables	\$32.95
Creamy Corn	\$38.95	Natural Tumeric Rice	\$32.95
Creamy Spinach	\$38.95	Garlic Roasted Potatoes	\$32.95
Roasted Sweet Potatoes	\$32.95	Grilled Vegetables	\$38.95

PASTA

10 ppl 20 ppl

PENNE WITH CHICKEN zucchini, pink sauce	\$42.95	\$79.95
PENNE WITH SHRIMP spicy tomato sauce	\$46.95	\$86.95
GEMELLI WITH ARGENTINEAN CHORIZO tomato, peppers and onions	\$44.95	\$84.95
FUSSILLI BEEF STEW tomatoes, minced vegetables and green peas	\$44.95	\$84.95
CANELONES crêpe stuffed with, spinach, corn, beef or chicken	\$42.95	\$84.95
LASAGNA BOLOGNESE	\$42.95	\$79.95
FIDEOS MANCHEGOS gemelli, manchego fondue, bread crumbs	\$44.95	\$84.95

PROTEIN PLATTERS

10 ppl 20 ppl

PICANA 5 oz. top sirloin, medium & up sliced	\$75	\$140
MEDIOPOLLO AL HORNO 1/2 roasted herbs lemon chicken cut into 8 pieces	\$75	\$140
SALMON A LA PARRILLA 8 oz. grilled fresh Atlantic salmon	\$75	\$140
PASTEL DE PAPAS beef shepherds pie	\$45	\$65
ATUN A LA PLANCHA 8 oz grilled tuna	\$75	\$140
ALBONDIGAS CON TOMATE meatballs with tomato sauce (3/person)	\$45	\$65
PECHUGA 6 oz paprika & garlic marinated chicken breast (skin on)	\$45	\$65
PECHUGA AL LIMON Y ALCAPARRAS 6 oz lemon & caper chicken breast	\$45	\$65
ESTOFADO beef stew	\$45	\$85
NAPOLITANAS breaded beef tenderloin or chicken breast, tomato sauce, imported ham, mozzarella cheese (cut in half)	\$45	\$65
BIFE DE CHORIZO ENTERO grilled whole natural striploin steak	12 lbs	\$225
OJO DE BIFE ENTERO roasted whole natural rib eye steak	15 lbs	\$278

HOMEMADE DESSERTS

SERVES 10-15 ppl

FLAN Argentinean custard with dulce de leche & chantilly cream	\$26.95
LEMON PIE Thin crust, lemon curd, Italian meringue	\$22.95
MIL HOJAS Pastry puff, dulce de leche, almonds	\$36.95
IMPERIAL Sponge cake, chantilly cream, peach, dulce de leche, meringue	\$39.95
TARTA TATIN Caramelized apples & thing though	\$28.95
PASTA FROLA Flora dough & quince pie	\$9.95
BUDIN DE PAN Argentinean bread pudding, rasins & fig caramel	\$28.95
TIRAMISU Mascarpone cheese, lady fingers, espresso, chocolate	\$39.95
MARQUESE DE CHOCOLATE chocolate marquise	\$36.95
PLATO DE FRUTAS assorted fruit platter	\$39.95

PASTRIES & COOKIES

PEPAS Frola dough, quince	\$0.50/ea	\$5.50/dozen
PALMERITAS Caramelized pastry puff cookies	\$0.50/ea	\$5.50/dozen
FACTURAS Assorted Argentinean pastries	\$1.50/ea	\$14.95/dozen
ALFAJORCITOS DE MAIZENA Corn starch cookies, dulce de leche, shreded coconut	\$0.95/ea	\$5.50/6 units
CANONCITOS Pastry puff, dulce de leche	\$1.25/ea	\$4.50/4 units

BEVERAGES

REQUIRES 48 HS NOTICE - MINIMUM 10 GUESTS

ASSORTED SOFT DRINKS & BOTTLED WATER

Coke, Diet Coke, Sprite, San Pellegrino Sparkling Soda (lemon, grapefruit, orange, blood orange)

\$2/person

ICED TEA OR COFFE Thin crust, lemon curd, Italian meringue

\$2.50/person