

CATERING PACKAGES & MENU

Minimum number in party: 10 | Minimum order for delivery: \$200.00 | Minimum order for pick-up: \$50.00

“JIN”

\$18/person

2 types of Empanadas
2 Rice Dishes
2 Meat Dishes
1 Side Order
Green Salad

“ROSA”

\$25/person

3 types of Empanadas
Rellenos de Papa
1 type of Alcapurrias
2 Rice Dishes
2 Meat Dishes
2 Side Orders
Green Salad

“MINER”

\$21/person

3 types of Empanadas
2 Rice Dishes
2 Meat Dishes
2 Side Orders
Green Salad

APPETIZERS

RELLENOS DE PAPA

Buttery mashed potatoes filled with ground beef with a golden, crispy crust.

ALCAPURRIAS

Delicious, crispy fritters with a green plantain and yucca (cassava) batter, stuffed with your choice of ground beef, chicken, or beans (vegan option). 100% gluten free, dairy and nut free, without sacrificing flavor.

EMPANADAS

Scrumptious, crisp, half-moon pastry filled with your choice of lightly seasoned beef and cheese, shredded chicken, or sautéed potatoes, sweet plantains and spinach (vegetarian). All fillings also include sautéed green and red peppers and are finished with a cilantro lime sauce and sofrito.

ROASTED MEATS

PERNIL ASADO

Pork shoulder marinated in fresh citrus juices and authentic spices, slow-roasted to perfection.

CHICKEN KABOBS (PINCHOS)

Skewers of chicken, marinated in fresh citrus juices and authentic spices – grilled with our special bbq sauce.

BEEF STEAK (BISTEC) WITH ONIONS

Tender steak with onions in a garlic sauce.

CHICKEN WINGS

Slow-roasted and marinated in citrus juices and spices.

PORK RIBS

Pork ribs marinated in citrus juices and authentic spices, slow-roasted until juicy and tender.

RICE DISHES

VEGGIE RICE

Rich, flavorful and hearty vegetable rice dish with organic vegetables; kale, corn, green beans, peas, carrots, baby spinach, non-gmo navy beans and sofrito, cooked in a veggie stock.

WHITE RICE & BEAN STEW

Hearty red beans simmered in aromatic sauce with big, bold flavors, served over steamed white rice (vegan option available).

ARROZ CON CARNE

Hearty and flavorful rice dish with braised ham, chicken, pigeon peas, pimento and sofrito, cooked in an organic chicken stock.

RICE WITH BEANS OR GANDULES

Rice with braised, smoked ham, beans or gandules, pimento and sofrito, cooked in organic chicken or veggie stock (vegan option).

WHITE RICE

Steamed white rice.



SIDE ORDERS

SWEET PLANTAINS
POTATO SALAD

CASSAVA (YUCA) W/PICKLED ONIONS
GREEN SALAD

134 Newton Rd, Plaistow, NH 03865 | 603-974-1652

SUBMIT YOUR
ORDER ONLINE

www.CafeElCamino.com

OUR POLICIES

DEPOSITS: In order to reserve the date of the Event, a 50% non-refundable deposit is required for all catering orders, remaining balance is due upon final head count. (please see "Final Head Count" details below) Please note: Reservation for your event will not be held without a signed contract.

ACCEPTED PAYMENT METHODS: Payments may be made via Certified Check, Corporate Check, Money Order, Cash or Visa or Mastercard.

FINAL HEAD COUNT: A final head count is due by noon, 7 days prior to your event. Once client provides final head count, an invoice will be submitted to client via email for payment of the remaining balance due. Payment must be received within 24 hrs of final head count, or caterer cannot guarantee services on the date of event and reservation will be forfeited.

MEALS TAX: All prices are subject to Meals Tax. If tax exempt, please provide us with copy of tax-exempt certificate. The total on the previous page is for food costs only, applicable meals tax will be added to final invoice.

DELIVERY CHARGES: Catering orders for events located 50 miles outside of Derry, NH are subject to a \$50.00 delivery fee.

CANCELLATION POLICY: Deposits are non-refundable. If client deems it necessary to cancel catering order for any reason, notification of cancellation must be submitted in writing and deposit will be retained by caterer. Caterer shall not thereafter be obligated in any way to provide services hereunder nor responsible for any damages incurred by client, financial, or otherwise.

NON PAYMENT: If client does not provide payment at the time of head count, or willfully refuses to pay balance due at designated payment milestone outlined above, or payment method is deemed unviable for any reason, the catering order will be considered cancelled, the reservation will be forfeited and deposit will be retained by caterer. If the client remedies the payment method within a reasonable timeframe determined by the caterer, (within 24 hrs) only then will the catering order will be reinstated.

GRATUITY: An 18% gratuity is suggested.

BELOW FOR OFFICE USE ONLY

TOTAL FOOD COST FOR CATERING ORDER (from previous page)..... \$ _____
State Meals Tax If exempt, enter tax ID here: _____ \$ _____
Delivery Charge (if applicable)..... \$ _____

SUBTOTAL..... \$ _____
-50% DEPOSIT RECEIVED Payment method: _____ \$ _____

ESTIMATED BALANCE DUE \$ _____