

LA ISLA RESTAURANT

CATERING MENU

HORS D'OEUVRES	per dozen	SIDE DISHES	half tray*	full tray*
Mini Empanadas (min. doz. of each kind) a crescent-shaped pastry turnover filled with chicken or beef	15.00	Yucca fried or boiled cassava	20.00	35.00
Mini Croquettes homemade filling of ground ham, breaded and fried	15.00	Maduro fried yellow plantains	20.00	35.00
Mini Papa Rellena mashed potato stuffed with ground meat, cooked crispy outside and soft inside	15.00	White rice	18.00	25.00
Mini Cuban Sandwiches roasted pork, ham, swiss cheese and pickle topped with garlic mojo on cuban bread	20.00	Yellow rice with pigeon peas	25.00	35.00
Shrimp and Chorizo Kebobs lime and garlic marinated chorizo and shrimp skewers	25.00	Moro (made with pork) mixed black beans and rice	25.00	35.00
		Field Greens Salad (approx 10 people) with avocado	20.00 25.00	
		Black Beans (vegetarian) or Red Beans	5.00 per quart	

ENTREES	half tray*	full tray*
Ropa Vieja shredded flank steak	70.00	100.00
Beef Stew braised beef and potato stew	70.00	100.00
Chicken Fricassee braised chicken and potato stew	55.00	80.00
Arroz con Pollo chicken and yellow rice casserole	50.00	85.00
Masitas de Cerdo fried fresh pork morsels	50.00	80.00
Chicken in Garlic	60.00	90.00
Roasted Chicken	55.00	80.00
Roasted Pork	60.00	90.00

HOMEMADE DESSERTS

Flan (approx 8-10 people) traditional cuban crème caramel with coconut topping	30.00 35.00
Bread Pudding (approx 8-10 people) made with rum and raisins	30.00
Guava & Cheese Empanadas (per dozen) a crescent-shaped pastry turnover filled with guava and cheese	30.00
Coconut Mango Cheesecake (approx 12-14 people) with mango sauce	35.00
Guava Cheesecake (approx 12-14 people) with guava sauce	35.00

* half tray serves approximately 10 people
full tray serves approximately 20 people

Please note that plates, utensils and napkins are not included and subject to additional charges. Pricing will be supplied upon request.

