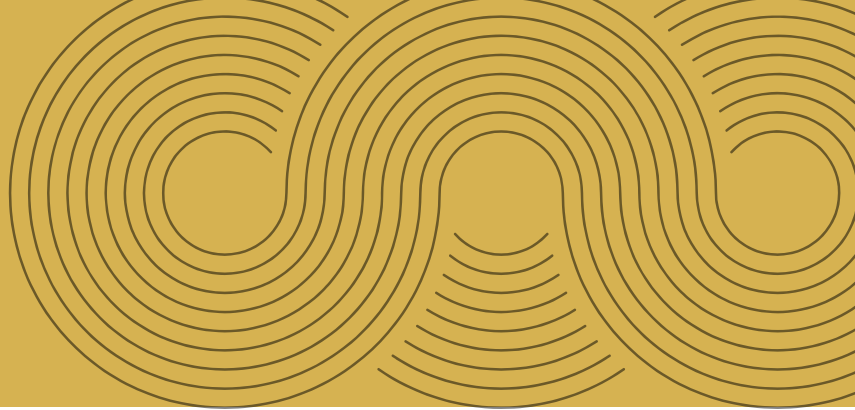


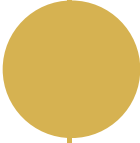
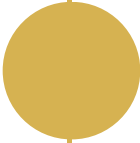



DE LA VEGA™
CATERING

Catering Menu

TABLE OF CONTENTS



	INTRODUCTION	
	Get to Know Us	1
	Pricing Packages	2
	APPETIZERS	3
	ENTREE OPTIONS	
	Buffet Selections 1	4
	Buffet Selections 2	5
	Rice Trays	6
	Sides	7
	Salads	8
	Plated Dinner Entrees	9
	Drink Options	10
	Taco Bar	11
	Desserts	12
	PROUD PARTNERSHIPS	
	Our Preferred Venues	13
	Recent Reviews	14

*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness, especially in the elderly and children.

Innovative Flavors and Fresh Ingredients



Meet Chef Nora

At De La Vega, we believe that food is about more than just taste. It's a way to bring people together and build a community. That's why we specialize in Latin Fusion cuisine, which gives you the chance to try a variety of flavors from different cultures. Our Passion is rooted in Chef Nora's desire to create dishes with traditional ingredients with a modern twist.

Our menu offers a wide range of flavors and styles to accommodate a variety of lifestyles. Whether you're vegetarian, vegan, or gluten-free, you won't be limited by our menu choices, plus a growing section of healthy options will energize your body while delighting your senses.

We are happy to provide your guests with a fantastic and memorable meal,

-Nora De La Vega





DE LA VEGA™ CATERING

Catering Packages



BASIC

For Drop-Off Orders Only

Starting at

\$23 pp

- 2 Appetizers
- 2 Entrees
- 1 Rice
- 1 Side

Plus Tax and Delivery
Fee



DELUXE

For Staffed Buffet Services

Starting at

\$27
pp

- 2 Appetizers (set up on a table only)
- 1 Side salad
- 2 Entrees
- 1 Rice
- 1 Side

\$37
pp

- 2 Appetizers (set up on a table or passed by staff)
- 1 Side salad
- 2 Entrees
- 1 Rice
- 2 Sides

Plus Tax and 20% Staff
Service Charge



PREMIER

For Plated Dinner Services

Starting at

\$47 pp

- 2 Passed Appetizers
- 1 Passed Salad Course
- 3 Plated Entree Options
(Out of 6 Delicious
Plated Dishes)

Plus Tax and 20%
Service Charge

*Tableware like Cutlery, Glasses, Plates,
Napkins, Linens, etc., not included

Appetizers | Tapas

Additional Appetizer Add-On to Package \$5pp

EMPANADAS

Homemade empanadas stuffed with your choice of chorizo, chicken, or cheese topped with our homemade queso sauce. *Vegetarian option available*

\$60 Half Tray | 15 items

\$120 Full Tray | 30 items



BANDERILLAS

Popular skewers made with chicken or classically vegetarian, with zucchini and roasted peppers, infused with a tangy mango vinaigrette. *Gluten Free, Vegetarian*

\$60 Half Tray | 15 items

\$120 Full Tray | 30 items



MINI CUBAN SPRING ROLL

Roasted pork, ham, swiss cheese, dill pickles and mustard sauce wrapped in a spring roll. Served with tangy mango dressing.

\$60 Half Tray | 15 items

\$120 Full Tray | 30 items



SANTA FE MINI CHIMICHANGAS

Fried flour tortilla stuffed with your choice of shredded beef or shredded chicken, served with chipotle dressing.

\$60 Half Tray | 15 items

\$120 Full Tray | 30 items



Buffet Style Entrees

See Page 2 For Buffet Package Pricing



CHICKEN GRINGA

Grilled marinated chicken on a bed of sautéed onions, bell peppers, and pineapple.

Gluten Free



HONEY CHICKEN

Honey-Garlic Grilled Chicken
Juicy grilled chicken glazed with sweet honey and savory garlic, finished with a drizzle of olive oil.

Gluten Free



TURMERIC CHICKEN

Tender grilled chicken marinated in a zesty blend of lime juice, olive oil, and fragrant herbs—oregano, basil, and a hint of turmeric.

Gluten Free



JACKFRUIT TAQUIZA

Jackfruit marinated with guajillo sauce, chunks of pineapple, almonds, apples, cilantro and sweet plantains.

Vegetarian, Gluten Free, Vegan

Buffet Style Entrees

See Page 2 For Buffet Package Pricing

CARNE ASADA

Sirloin chunks seasoned with guajillo pepper sauce, garlic, and cilantro.

Gluten Free



ROPA VIEJA

Shredded beef cooked with tomato puree, rosemary & bay leaves with strips of red and green bell peppers & onions.



HARVEST MEATBALLS

Ground meat seasoned with garlic, cilantro, spices, paprika, tomatoe and white wine.



LECHON DESMENUZADO

Shredded pork prepared in this classic Puerto Rican style.

Gluten Free



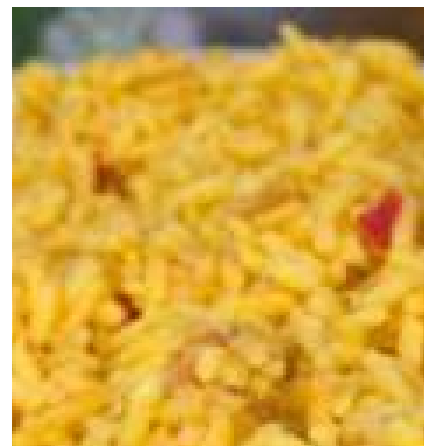
Rice Trays

Additional Rice Add-On to Package \$5pp

YELLOW RICE

Rice prepared with our signature blend of spices, onion and peppers.

Vegetarian, Gluten Free, Vegan



ARROZ A LA CUBANA

Rice mixed with bell peppers and black beans or as Cubans call it *Moros con Cristianos*.

Vegetarian, Gluten Free, Vegan



ARROZ CON GANDULES

Puerto Rican style yellow rice mixed with gandules (brown peas) and pork.

Vegetarian option available, Gluten Free



WHITE RICE

Fluffy white rice cooked to perfection

Vegetarian, Gluten Free, Vegan



Side Dishes

Additional Side Dish Add-On to Package \$5pp

THREE BEAN SALAD

Mixture of garbanzo beans, red beans, and black beans in a tangy Costa Rican vinaigrette.

Vegetarian, Gluten Free, Vegan



REFRIED BEANS

Frijoles Negros cooked with basil, garlic, and onions, blended to a perfect consistency.

Vegetarian, Gluten Free, Vegan



SWEET PLANTAINS

Or as we call them, Maduros.

Vegetarian, Gluten Free, Vegan



BLACK BEANS

Frijoles Negros cooked with basil, garlic, and onions, and roasted bell peppers.

Vegetarian, Gluten Free, Vegan



MASHED POTATOES

Classic, creamy, buttery mashed potatoes.

Vegetarian, Gluten Free.



Salad Creations

Additional Salad Add-On to Package \$5pp

CAESAR SALAD

Crisp romaine lettuce, diced hard boiled egg, sliced red onion, tender croutons, topped with manchego cheese and delicious Caesar dressing.

Vegetarian, Gluten Free



ALFREDO'S SALAD

A vibrant blend of spring mix, crisp cabbage, red onions, juicy tomatoes, cranberries, almonds, and sunflower seeds, delivering a fresh, nutty, and satisfying bite.

Vegetarian, Gluten Free, Vegan



KALE SALAD

A vibrant mix of kale, cabbage, cranberries, sunflower seeds, and almonds, tossed in a zesty golden dressing for a fresh, nutty bite. Perfectly crisp and satisfying!

Vegetarian, Gluten Free



Plated Entrees

See Page 2 For Plated Package Pricing

All plated dishes are served with mashed potatoes and cucumber slaw.

STEAK GRINGA

Grilled and marinated steak on a bed of sauteed onions, bell peppers, and pineapple.

Gluten Free



TROPICAL CHICKEN

Grilled chicken tossed with juicy pineapple, vibrant red and green bell peppers, onions, tomato sauce, garlic, ancho and guajillo peppers, vinegar, olive oil.

Gluten Free



HARVEST MEATBALLS

Ground beef blended with garlic, onion, and cilantro, flaky crust made with bread crumbs, and eggs. Simmered in a rich tomato sauce with white wine, and a bit of brown sugar.



CHICKEN EN SALSA VERDE

Chunks of chicken seasoned with tomatillo, garlic, poblano pepper, onions, and cilantro.

Gluten Free



JACKFRUIT TAQUIZA

Shredded jackfruit tossed with crisp green apple, green onion, juicy pineapple, and crunchy almonds with sweet plantains and a zesty tomato salsa.

Vegetarian, Gluten Free, Vegan

BEVERAGE SERVICES



DE LA VEGA™
CATERING

TEA & SOFT DRINKS

-Includes 3 drink options. Choose from: Tea (sweet or unsweet), Lemonade, Water, or Canned Sodas (regular, diet and clear soda choices)

-\$4 per person includes set up, dispensers and tablescape as shown.

-Ice, cups, straws, etc. not included



COFFEE BAR

- Includes set up, coffee dispensers and tablescape as shown.

- Only \$3 per person

- Includes paper cups, stirrers, creamer, and sugar.





DE LA VEGA™
CATERING

Taco Bar Packages

Proteins:

- Carne Asada
- Chicken en Salsa Verde
- Charro Beans
(Chorizo and Bacon)
- Poblano Cauliflower
(Veggie)

Toppings:

- Tradicional Style:
Guacamole, Onions,
Cilantro, Pickled Radish
- Tex-Mex Style:
Cheese, Lettuce,
Tomatoes, Guacamole,
Onion, Sour Cream

Included:

- Tortillas (corn or flour)
- Limes
- Chips & Three Salsas:
-Salsa Roja (red),
-Salsa Verde (green)
-Pico de Gallo

Add Rice &
Beans to
your Taco
Bar for
\$10pp

Deluxe Taco Bar \$19.95 per person

- Choice of 3 or 4 Proteins
- Tradicional or Tex Mex Toppings
- All Fixings Included (Tortillas, Limes,
Chips, Salsas!)

Original Taco Bar \$17.95 per person

- Choice of 1 or 2 Proteins
- Tradicional or Tex Mex Toppings
- All Fixings Included (Tortillas, Limes,
Chips, Salsas!)

*Minimum party size of 50 people required



Don't Forget Dessert

Who wants to bother
with cake cutting
when you can dish
out the perfect bite-
size portions?

Our dessert platters
offer 30 individual
portions of flan or
tres leches.

Add to any package
for \$5 per person.





DE LA VEGA™
CATERING

Proud to Partner with



Recent Reviews

the knot



Overall rating:
5 (9)

De La Vega Caterers
4 Reviews
4.5 out of 5.0



posted 10/24/2023 by Sylvia H

De La Vega was absolutely amazing! The entire process was an absolute pleasure - from the initial contact, to the tastings, to placing our order (and changing it many times), to delivery. Holly and the team provided excellent customer service and it was a great experience for us overall. The food was delicious and our guests gave so many compliments. Prices were also very reasonable and we had plenty of options for both food and additional services. Definitely recommend!



Victoria A. , married on 12/16/2023

Great food!

Awesome food and amazing service. Prompt and kind!



posted 09/26/2023 by Kristin M

Food was amazing! De La Vega took great care of our wedding. Highly recommend !