



DE LA VEGA™

RUM · TAPAS · TEQUILA

Catering Menu



Appetizers | Tapas

EMPANADAS

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

Vegetarian option available

\$55 per tray | 20 items

BANDERILLAS

Popular skewers made with chicken or classically vegetarian, with calabacitas and roasted peppers, infused with a tangy mango vinaigrette.

Vegetarian option available. Gluten Free

\$55 per tray | 25 items

CHICKEN MOLE RICE BALLS

A mixture of rice, mozzarella cheese, and tender chicken formed into balls served with mole sauce and sesame seeds on the side.

(contains peanuts and sesame seeds)

Gluten Free

\$45 per tray | 25 items

AVOCADOS VEGETARIANOS

Fresh avocados filled with a red, black and garbanzo bean salad infused with a unique tangy vinaigrette.

Vegan | Gluten Free

\$60 per tray | 20 items

SANTA FE MINI CHIMICHANGAS

Chicken, corn, black beans, and peppers in a flour tortilla.

\$55 per tray | 30 items

MINI CHICKEN QUESADILLAS

Chicken, peppers, onions, garlic and lime crème stuffed in a flour tortilla.

\$55 per tray | 20 items

MINI CUBAN SPRING ROLL

Roasted pork, ham, swiss cheese, dill pickles and mustard sauce wrapped in a spring roll.

\$55 per tray | 30 items

AGUA CHILE

Shrimp with lime juice, cucumber, red onion, and red pepper marinated in a poblano red pepper sauce with garlic and lime. *Served in individual cups.*

Gluten-free

\$65 per tray | 25 items

CEVICHE PERUANO

A traditional Peruvian dish. *Flounder fillet cooked with lime juice, shredded carrots, red onion, and cilantro. Marinated in an aji sauce, with garlic, and leche de tigre (citrus-based marinade). *Served in individual cups.*

Gluten-free

\$65 per tray | 25 items

SHRIMP GAZPACHO

Shrimp marinated in a tomato and bell pepper broth with cucumbers, peanuts, red pepper, red onions, and cilantro. *Served in individual cups.*

Gluten-free

\$65 per tray | 25 items

CUCUMBER CAPRESE

Cucumber and tomato slices topped with mozzarella balls and drizzled in a mojo sauce made with olive oil, orange, and cilantro.

Vegetarian | Gluten-free

\$55 per tray | 25 items

GUAVA BRUSCHETTA

Mini toast served with a guava slice, manchego cheese, salami, red onion, and green onions cooked with escabeche sauce.

\$55 per tray | 20 items



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

Plated Entrees

All served with rice and a side salad. All for \$15.95 per person.
Add a second side for \$3 more.

CHICKEN GREEN GAZPACHO

Grilled chicken breast covered in a modern take on gazpacho consisting of onion, and cilantro with chopped cucumber and red pepper, bathed in avocado sauce with a splash of olive oil and orange juice.

Gluten-free

CHILE CHIPOTLE A LA QUINOA

A Poblano chile (mild) stuffed with our own three bean salad, and delicious quinoa. Bathed in a special chipotle sauce.

Vegetarian | Gluten Free

ROPA VIEJA

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

CHICKEN CRANBERRY CHIMICHURRI

Chicken breast with red onion, red pepper and cranberry chimichurri sauce (Argentinian sauce).

Gluten-free

AJITO DE PESCADO

Flounder fillet paired with our finest herbs in union with red onions, grilled zucchini, garlic and pineapple that rest a top a bed of refried beans. Topped with red pepper sauce.

Gluten-free

PORK A LA MARACUYA

Grilled pork slices cooked with apple, alfalfa sprouts, and bathed in a sweet passion fruit sauce.

Gluten-free

PARRILLADA DE CHURRASCO

Tender sirloin steak topped with traditional chimichurri sauce (Argentinian sauce).

Gluten-free

add \$6 per person



Buffet Style Entrees



CHIPOTLE BEEF

Ground beef seasoned with guajillo pepper sauce with potatoes, carrots, garlic, and cilantro.

Gluten-free

\$95 half pan | Serves up to 30

\$175 full pan | Serves up to 60

CHICKEN ROPA

Shredded chicken marinated in our special guajillo pepper sauce with carrots, potatoes, garlic and cilantro.

Gluten-free

\$85 half pan | Serves up to 30

\$165 full pan | Serves up to 60

ROPA VIEJA

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

\$95 half pan | Serves up to 30

\$175 full pan | Serves up to 60

CHICKEN GRINGA

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

Gluten-free

\$85 half pan | Serves up to 30

\$165 full pan | Serves up to 60

PORK CARNITAS

Shredded pork carnitas mix with apples, sweet plantains, green onions and almonds.

Gluten-free

\$85 half pan | Serves up to 30

\$165 full pan | Serves up to 60

VEGGIE TAQUIZA

A combination of grilled zucchini on a bed of sautéed onions, bell peppers, and pineapple.

Vegetarian | Gluten-Free | Vegan

\$75 half pan | Serves up to 30

\$155 full pan | Serves up to 60

LECHON DESMENUZADO

Shredded pork puerto rican style.

Gluten-free

\$85 half pan | Serves up to 30

\$165 full pan | Serves up to 60

JACKFRUIT TAQUIZA

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

Vegetarian | Gluten-Free | Vegan

\$85 half pan | Serves up to 30

\$165 full pan | Serves up to 60

Salads Creations

\$35 Half Pan
Serves up to 10

\$65 Full Pan
Serves up to 20

Add grilled chicken, grilled steak or grilled flounder for \$15 extra for half pan or \$20 extra for full pan.

QUINOA CRANBERRY SALAD

Fresh seasonal greens, carrots, cucumber, and red bell peppers. Sprinkled with quinoa and dried cranberries, drizzled with pesto and balsamic vinaigrette.

Vegetarian | Gluten Free

GARBANZO SALAD

Red, black, and garbanzo bean salad with pineapple, cilantro, red peppers, red onions and tortilla strips. Infused with a tangy dressing.

Vegetarian | Gluten Free | Vegan

AVOCADO TOMATO SALAD

Fresh seasonal greens with carrots, zucchini, cucumbers, red onions, fresh avocado and sun-dried tomatoes with a delicious avocado dressing.

Vegetarian, Gluten Free

CARMELIZED HIBISCUS SALAD

Seasonal greens mixed with caramelized hibiscus, apples, almonds, cucumbers, green onions, avocados and roasted poblano peppers. Topped with our own hibiscus vinaigrette.

Vegetarian, Gluten Free, Vegan

Soups

\$4.95 per person

PLANTAIN SOUP

Vegetable broth and sweet plantain puree with fresh green onion, cilantro, and chunky plantains.

Vegetarian | Gluten Free

TORTILLA SOUP

Crispy corn tortilla strips in a tomato-based Mexican soup with vegetable stock

Vegetarian | Gluten Free

BLACK BEAN SOUP

A healthy, low fat vegetarian black bean soup with tomatoes, onions, cheese, and cilantro.

Vegetarian | Gluten Free

Sides

\$25 Half Pan | Serves up to 10

\$45 Full Pan | Serves up to 20

SWEET PLANTAINS

Vegetarian | Gluten Free | Vegan

THREE BEAN SALAD

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

Vegetarian | Gluten Free | Vegan

REFRIED BLACK BEANS

Vegetarian | Gluten Free | Vegan

BLACK BEANS

Vegetarian | Gluten Free | Vegan

DINNER ROLLS

Vegetarian

Rice Trays

\$35 Half Pan
Serves up to 20

\$65 Full Pan
Serves up to 40

MANGO RICE

Rice with red pepper, mango chunks, cilantro, red onions and our great teriyaki glaze sauce.
Vegetarian | Vegan

CARRIBEAN RICE

Rice with black beans, garbanzo beans, red beans, cilantro, red onions, pineapple and corn mixed with a delicious Caribbean sauce
Vegetarian | Gluten Free | Vegan

YELLOW RICE

Vegetarian | Gluten Free | Vegan

ARROZ CON GANDULES

Puerto Rican style yellow rice mixed with gandules (brown peas) and pork.
Vegetarian option available | Gluten

ARROZ A LA CUBANA

White rice mixed with black beans or as Cubans call it; Moros con Cristianos.
Vegetarian | Gluten Free | Vegan

WHITE CILANTRO RICE

Vegetarian | Gluten Free | Vegan

ADDITIONAL SERVICES

- Bartending Services
- Full Service Staff
- Delivery
- Rental of Chaffing Dishes



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