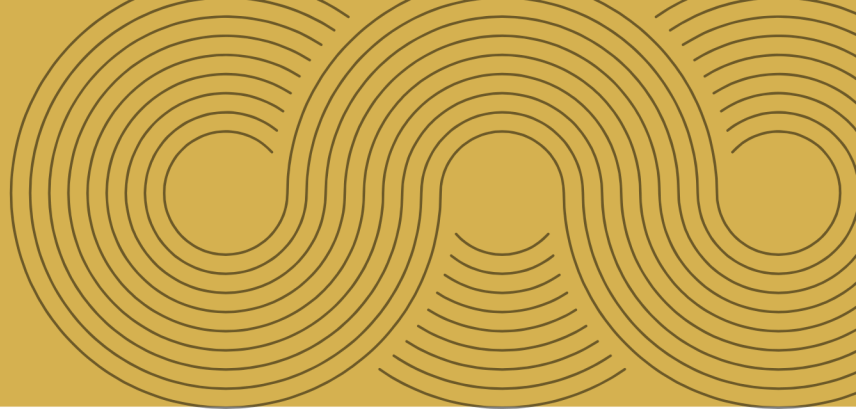




DE LA VEGA™
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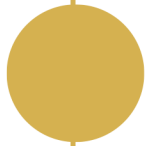
Catering Menu

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*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





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Catering Packages



BASIC

For Drop-Off Orders Only

Starting at

\$27 pp

Includes:

- 2 Appetizers
- 2 Meat Selections
- 1 Rice
- 1 Signature Side

Plus Tax and Delivery Fee



DELUXE

For Staffed Buffet Services

Starting at

\$37 pp

Includes:

- 2 Appetizers
- 1 Salad
- 2 Meat selections
- 1 Rice
- 2 Signature Sides

Plus Tax and 20%
Service Charge



PREMIER

For Plated Dinner Services

Starting at

\$57 pp

Includes:

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

Plus Tax and 20%
Service Charge

Appetizers | Hot 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 calabacitas and roasted peppers, infused with a tangy mango vinaigrette. *Gluten Free, Vegetarian*

\$60 Half Tray | 15 items

\$120 Full Tray | 30 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 tree nuts and sesame seeds) *Gluten Free*

\$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 salsa verde.

\$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



Appetizers | Cold Tapas

Additional Appetizer Add-On to Package \$5pp



AVOCADOS VEGETARIANOS

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

\$75 Half Tray | 15 items

\$150 Full Tray | 30 items



CUCUMBER CAPRESE

Cucumber and tomato slices topped with mozzarella balls and drizzled in a passion fruit sauce.

Vegetarian, Gluten-free

\$60 Half Tray | 15 items

\$120 Full Tray | 30 items



GUAVA BRUSCHETTA

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

\$60 Half Tray | 15 items

\$120 Full Tray | 30 items



SALMON BRUSCHETTA

Mini toast served with a jalapeno raspberry spread, cream cheese, goat cheese, spinach and smoked salmon.

\$75 Half Tray | 15 items

\$150 Full Tray | 30 items

Appetizers | Cold Tapas

Additional Appetizer Add-On to Package \$5pp



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*

\$75 Half Tray | 15 items

\$150 Full Tray | 30 items



CEVICHE PERUANO

A traditional Peruvian dish. *Fish 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*

\$75 Half Tray | 15 items

\$150 Full Tray | 30 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*

\$75 Half Tray | 15 items

\$150 Full Tray | 30 items



CHARCUTERIE CUPS

Assorted skewered loaded with salami slices, havarti cheese, queso blanco, gouda cheese, black olives, green olives, cherry tomatoes, and pretzel sticks. Served with guava dipping sauce. *Served in individual cups.*

\$105 Half Tray | 15 items

\$210 Full Tray | 30 items

Plated Entrees

See Page 2 For Plated Package Pricing

STEAK GRINGA

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

Gluten Free



PORK A LA MARACUYA

Grilled pork slices cooked with apple, tomato, red onions, and bathed in a sweet passion fruit sauce.

Gluten Free



CHICKEN CRANBERRY CHIMICHURRI

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

Gluten Free



CHICKEN GREEN GAZPACHO

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

AJITO DE PESCADO

Fish 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

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*



Salad Creations

Additional Salad Add-On to Package \$8pp

EL 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



AVOCADO TOMATO SALAD

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

Vegetarian, Gluten Free, Vegan



STRAWBERRY AVOCADO SPINACH SALAD

Sliced strawberries, fresh avocados, red onions, pecans, queso fresco, over spinach greens, served with hibiscus vinaigrette.

Vegetarian, Gluten Free



CARAMELIZED HIBISCUS SALAD

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

Vegetarian, Gluten Free, Vegan



Buffet Style Entrees

See Page 2 For Buffet Package Pricing

PICADILLO

Ground beef seasoned with guajillo pepper sauce with potatoes, carrots, 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.



PORK CARNITAS

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

Gluten Free



LECHON DESMENUZADO

Shredded pork prepared in this classic Puerto Rican style.

Gluten Free



Buffet Style Entrees



CHICKEN GRINGA

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

Gluten Free



CHICKEN EN SALSA VERDE

Grilled marinated chicken combined in our salsa verde sauce made with marinated tomatillos, garlic, onions and cilantro.

Gluten Free



MARRY ME CHICKEN

Grilled marinated chicken served in a creamy wine sauce with sun dried tomatoes, spinach, and basil.



JACKFRUIT TAQUIZA

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

Vegetarian, Gluten Free , Vegan

Rice Trays

Additional Rice Add-On to Package \$5pp

MANGO RICE

Rice with red pepper, mango chunks, cilantro, red onions and our marinated glaze.

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

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

CILANTRO RICE

White rice cooked in our cilantro sauce.

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

VEGETABLE TAQUIZA

A combination of grilled zucchini on a bed of sauteed onions, bell peppers, pineapple and guajillo sauce.

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

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.

Vegetarian, Gluten Free, Vegan



YUCCA AL MOJO

Tender Yucca cooked with mojo, garlic, red onion and spices.

Vegetarian, Gluten Free, Vegan



DINNER ROLLS

Toasted French bread rolls.

Vegetarian

BEVERAGE SERVICES



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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.





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Taco Bar Packages

Proteins:

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

Toppings:

- Tradicional Style:
Guacamole, Chopped Onions, Cilantro, & Pickled Radish.
- Tex-Mex Style:
Cheese, Lettuce, Tomatoes, Guac, 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 \$17.95 per person

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

Original Taco Bar \$15.95 per person

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





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Arepa Bar

\$15.95 per person

Select 1 or 2 Doughs

Plantain
Yucca
Corn

Pick Up to 3 Proteins

Reina Papiada - Chicken
Carne Mechada - Ropa Vieja
Pork Carnitas
Jackfruit - Vegetarian

Toppings Included

Black Beans
Queso Blanco
Avocado Sauce
Chipotle Dressing
Pickled Red Onion



PAELLA PARTY



DE LA VEGA™
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STARTING AT
\$35 PER
PERSON

Delicious mussels, clams, shrimp, fish, chorizo, fresh peas, red bell peppers, tender arborio rice cooked together in perfect harmony in a saffron broth. Host a show stopping paella party or enjoy this dish on your buffet line.

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



WEDDINGWIRE

Overall rating:
5 (9)

De La Vega Caterers
4 Reviews
4.5 out of 5.0



posted 11/19/2023 by Leah M (updated 11/21/2023)

Our food tasted so delicious for our wedding! We had a free tasting with this caterer and we decided to only do a drop off service and they dropped everything off on time and confirmed our wedding date with us several times in advance which we appreciated! We highly recommend them for your recommend and they charged reasonable prices for their catering.



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 !