



Tapas Empanadas

(choose 1: carne, pollo, vegetales, guava/queso) (beef, chicken, vegetables or guava/cheese turnovers

1st Course

Salsa Signature Salad

mesclun & romaine mix, tomatoes, cilantro, red onions, carrots, bell peppers, avocado vinaigrette

Main Course

Pernil Asado

slow roasted, adobo marinated pork shoulder served with chicharron, tamarind, mojo sauce

Pechuga de Pollo en Salsa Criolla

white meat chicken slow braised in a savory tomato sauce

Sides

Arroz con Gandules

rice with pigeon peas

Maduros

yellow sweet plantains

Assorted Dinner Rolls & Butter

Final Course

Flan



Tapas

Bacalaitos cod fish fritters

1st Course

Salsa Signature Salad

mesclun & romaine mix, tomatoes, cilantro, red onions, carrots, bell peppers, avocado vinaigrette

Main Course

Seafood Paella

saffron bomba rice, clams, mussels, shrimp, squid, chorizo, & peas

(also offering Non-Seafood Paella or Vegan Paella)

Sides

Maduros

yellow sweet plantains

Yuca Majada con Mojo mashed cassava (yucca) with garlic

Assorted Dinner Rolls & Butter

Final Course

Chocolate Covered Strawberries





Tortilla Chips w/ mild pico de gallo or avocado

1st Course

Salsa Signature Salad

mesclun & romaine mix, tomatoes, cilantro, red onions, carrots, bell peppers, avocado vinaigrette

Main Course

Churrasco

grilled skirt steak with chimichurri sauce

Sides

Baked Potatoes

Maduros

yellow sweet plantains

Assorted Dinner Rolls

Final Course

Tres Leches

SOUL FOOD CON SALSA

Tapas

Buttermilk Fried Chicken Wings

1st Course

Salsa Signature Salad

mesclun & romaine mix, tomatoes, cilantro, red onions, carrots, bell peppers, avocado vinaigrette

Main Course

Southern Fried Chicken

buttermilk fried

Honey Glazed Spiral Ham

Sides

Sweet Candied Yams topped with marshmallows optional

Ensalada de Papa southern potato salad

Cornbread

Final Course

Rum Cake







PRICING

Serves 2 @ 135

Serves 4-5 @ 275

Food is given hot.
Food given chilled is
available for priorday deliveries/ pickups or distance
traveling. Catering
Rack Sets &
Disposable Wares are
available at an
additional charge.

Price based on round trays for 4-6 guests

SALADS		SIDES	
Salad Signature Salad with Avocado Vinaigrette	25	Arroz Blanco o Amarillo /white or yellow rice	20
Garden Salad with Balsamic Vinaigrette	25	Habichuelas Rosadas, Rojas o Negras /pink, red or black bean stew	20
ENTREES		Salsa Signature Sweet Plantain Salad	25
Pastelón (Traditional or Vegan)	35	Guineos en Escabeche	25
Churrasco	100	Fresh Garlic Mashed Potatoes	25
/skirt steak with chimichurri		Dirty Rice	20
Pollo Asado	30	Arroz con Gandules	25
/Roasted Chicken		Maduros	25
Pernil Asado	40	Yuca con Mojo	25
Pechuga de Pollo en Salsa	35	Baked Mac & Cheese	22
Criolla		Sweet Candied Yams	22
Southern Fried Chicken	30	Collard Greens	22
Baked Virginia Ham	30	Southern Style Potato Salad	22





30

TAPA Cockto	$rac{ extbf{AS}}{ ext{ail Size - 40 p/dozen}}$		DESSERT serving 4-5
Empo	urrias Inadas	40 40	Flan Bread Pudding
(carne, pollo, vegetales, guava/queso) Quipe	40	Arroz con Dulce Fresh Fruit Platter	
Bacal	aitos	40	Chocolate Covered Strawberries
DEVI Coqui 375ml	ERAGES to	35	Chocolate Covered Bananas
Sangr 375ml	ria	40	

Be A Guest At Your Own Event!

Add on a waitstaff person or bartender to your event!

Hard, Fancy Plastic Ware
Dinner Plates, 2-ply paper dinner
napkin roll with matching disposable flatware (fork & knife), with Hard fancy clear 9" cups $3.95 \, p/p$

Hard Eco-Friendly Set /

Biodegradable Dinner Plates, 2-ply paper dinner roll with matching napkins disposable flatware (fork & knife), with biodegradable 9" cold cups.

\$3.50 p/p

Serving Utensils Spoons or Tongs

\$2 each





to achieve 100% customer and guest satisfaction in an environment of trust, comfort, and excellence that establishes life-long relationships.

How to Order

Dedicated Catering Consultants & Coordinators

Email or call Salsa to assist you in planning and figuring out the best holiday celebration for you and those important to you. email - info@salsacaterers.com call now to place your order - 718.716.2020

- + Easy Ordering
- + Reliable Service
- + Dedicated Catering Team

When to Order

Advancement

We will be happy to receive your order as far in advance as possible. We will do our best to accommodate last-minute orders, though some menu items require 90 hours notice. Cancellations and revisions to orders require at least 90 hours notice, or a cancellation fee may apply.

Delivery & Pickup

Scheduling

Delivery is available during business hours, 9.00 am - 6.00 pm. Our Professional delivery team will promptly deliver and set up if requested when placing the order.

Payment

Terms

We accept all major credit cards, cash, checks, and ACH transfers and approved agency purchase orders (PO's).

- All credit card transactions are subject to a 4% processing fee.
- Any order received less 90 hours in advance will incur an additional 20% short notice fee.