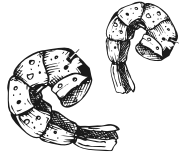




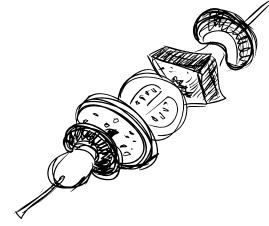
**CATERING**  
MENU

VEJIGANTESRESTAURANT.COM



# Entraditas

## APPETIZERS



<b>Arañitas de Plátanos de Doña Felita Oyola</b> Doña Felita Oyola' s Shredded Green Plantain Fritters	\$3 ea
<b>Sorullitos</b>   Cornmeal Sticks	\$3 pp (2 pc)
<b>Rellenos de Papa</b>   Stuffed Potato w  Ground Beef	\$2 ea
<b>Platanutres con Guacamole</b>   Green Plantain Chips with Guacamole	\$4 pp
<b>Alcapurrias</b>   Ground Beef Filled Fritters Made From a Mixture of Taro Root and Green banana	\$3each
<b>Pasteles en Hoja</b>   Plantain & Pork leaf pocket Made From a Mixture of Taro Root and Green banana	\$4 ea - \$3 Frozen
<b>Yuca Frita con Mojo Isleño</b>   Fried Cassava with Mojo Isleño	\$4 pp
<b>Pinchos de Pollo</b>   Grilled Chicken Kabobs w  Vejigantes BBQ Sauce	\$3 ea
<b>Bacalaitos Fritos</b>   Codfish Fritters	\$4 (2 pc)
<b>Calamares Fritos con Salsa Aguacate Picante</b> Fried Calamaries with Spice Avocado Sauce	\$9 pp
<b>Pastellillos de Pollo o Res</b>   Chicken or Beef Empanadas	\$3 ea
<b>Pastellillos de Jueyes o Queso</b>   Crabmeat or Cheese Empanadas	\$4 ea
<b>Guineitos en Escabeche</b>   Green Bananas w  Garlic and Onions	\$3 pp
<b>Ceviche de Mero</b>   Grouper Ceviche	\$7 pp
<b>Tostones Tostaditos con Salmorejo de Jueyes</b> Crunchy Green Plantains topped w  Crabmeat Stew	\$8 pp (2 pc)
<b>Ensalada de Carrucho</b>   Conch Meat Salad	\$8 pp
<b>Ensalada de Pulpo</b>   Octopus Salad	\$9 pp
<b>Ensalada Verde con Aguacate</b>   Garden Salad with Avocado	\$5 pp
<b>Ajili Mojili Ensalada de Pollo a la Plancha</b> Ajili Mojili Grilled Chicken Salad	\$8 pp
<b>Camarones Aplatanados</b>   Shredded Plantains and Shrimp	\$3 ea
<b>Camarones con Coco Rayado</b>   Shredded Coconut Shrimp	\$3 ea
<b>Bolitas de Mofongo</b>   Mini mashed plantain balls	\$3 ea
<b>Ensalada de Papa</b>   Potato Salad	\$5 pp
<b>Canoa</b>   Sweet Plantain Canoes Filled with Ground Beef and Topped with Mozarella Cheese	\$5 ea
<b>Canasta de Pernil</b>   Roasted Pulled Pork Served in a green Plantain Shell	\$5 ea

pp (price per person), ea (each), pc (pieces)

# Catering Packages

Menu can be customized, see below for additional options

## Lunch & Dinner

Choice of Two Types of Meat  
Choice of Two Types of Rice  
Choice of Plantains or Cassava  
Garden Salad Add \$1pp

## Pricing

Drop Off \$15pp  
Individually Packed \$16pp

This menu is designed for a minimum of 20 people or 10 people minimum per item. This menu can be customized, see below for additional options & substitutes. These prices are per person (pp). A detail description of our services is in our policies section. Disposable plastic plates and utensils are included.

## Meat Options

**Bistec Encebollado o a la Jardinera** | Thin Cut Marinated Steak Topped w| Onions and Peppers

**Bistec Empanizado** | Breaded Thin Cut Steak

**Chuletas de Cerdo Frita** | Center Cut Fried Pork Chops

**Chuletas Encebolladas o a la Jardinera**

Center Cut Pork Chops Topped w| Onions or "Jardinera" Chicharrón de Cerdo Fried Pork Skins

**Masitas de Cerdo Encebolladas** | Boneless Fried Pork Loin Topped w| Onions

**Chicharrón de Pollo** | Fried Breaded Chicken Chunks

**Pollo Frito** | Fried Chicken Chunks

**Pechuga en Salsa** | Boneless Grilled Chicken Breast in Creole Sauce

**Pollo Guisado** | Stew Chicken cooked in Creole Sauce

**Pernil Asado** | Roasted Pork Shoulder

**Filetillo** | Steak Tips cooked in Creole Sauce

## Vegetarian Options

**Chayote con Berenjena Guisada** | Eggplant Stew over Chayote Squash topped with Watercress

**Quimbombo Empanizado en Salsa Criolla** | Breaded Quimbombo in Vejigantes' Creole Sauce

**Berenjena Empanizada con Salsa Chimichurri**

Breaded Eggplant topped with Chimichurri Sauce

**Ensalada de Papa** | Potato Salad

\$4pp

**Ensalada de Codos** | Macaroni Salad

\$4pp

## Bebidas / Drinks

**Surtido de Sodas** | Assorted Soft Drinks

\$2pp

**Jugos** | Juice (Passion Fruit or Lemonade)

\$3pp



## *Customers Favorites* Choice of rice and plantains is included

<b>Filete de Chillo a la Parrilla</b>	\$22 pp
Grilled Red Snapper Filet in a light Garlic and Parsley Sauce	
<b>Filete de Dorado a la Parrilla</b>	\$22 pp
Grilled Mahi Mahi Filet in a light Garlic and Parsley Sauce	
<b>Filete de Salmón al Sartén</b>	\$23 pp
Pan Seared Salmon Filet with a Garlic Rosemary Oil	
<b>Churrasco con Salsa Chimichurri</b>	\$24 pp
Grilled Skirt Steak w  Chimichurri Sauce	
<b>Pechuga Rellena de Chorizo y Maduros en Salsa</b>	\$15 pp
Grilled Chicken Breast Filled with Chorizo and Sweet Plantains, Topped w/ Creole Sauce	

## *Vejigantes' House Specials* Side Orders are not Included

<b>Paella Marinera Tradicional</b>	\$20 pp
Traditional Lobster, Shrimp, Calamari and Clam Seafood Paella	
<b>Paella Valenciana   Chicken and Spanish Chorizo Paella</b>	\$15 pp
Add Churrasco	\$5 pp
<b>Arroz Con Pollo   Chicken Rice</b>	\$12 pp

## *No Me Dejes Solo* Don't leave me alone (Side Orders)

<b>Tostones de Plátanos   Traditional Green Plantains</b>	\$4
<b>Maduros Tradicionales   Sweet Plantains.</b>	\$4
<b>Papas Fritas   French Fries</b>	\$4
<b>Puré de Malanga   Malanga Puree</b>	Add \$2 to substitute
<b>Arroz Blanco y Habichuelas  </b>	\$5
<b>Arroz con Gandules   Spanish Rice with Green Pigeon Peas</b>	\$5

## *Algo Dulce* Something Sweet

<b>Flan de Frieda   House Special Frieda's Custard Pie</b>	\$4 pp
<b>Tres Leches   Three Milks Cake</b>	\$4 pp
<b>Arroz con Dulce   Rice with Milk Pudding</b>	\$4 pp
<b>Tembleque   Coconut Pudding</b>	\$4 pp
<b>Arroz Con Leche   Rice with Milk Pudding</b>	\$4 pp
<b>Flancocho   Chocolate Cake Combined with a Layer of Custard Pie</b>	\$4 pp
<b>Flan De Queso   Caramel-Topped Cream Cheese Custard</b>	\$4 pp

# Policies

## SERVICES

- **Drop-Off** - Food only and served in disposable trays
- **Buffet Style Set Up** - Equipment, Staff, Served in Plastic ware - Add \$10pp  
Cake Cutting Fee \$1pp
- **Buffet Style Set Up with China, Silverware and Glassware** - Add \$20pp  
Cake Cutting Fee \$3pp  
Champagne Glasses \$2each
- **Bar Services** - Only available Upon Request for Buffet Style
- **Additional Rentals** - Only available Upon Request for Buffet Style

Request a quote or more information [617.293.5361](tel:617.293.5361) or [events@vejigantesrestaurant.com](mailto:events@vejigantesrestaurant.com)

## RETAINER & PAYMENTS

- Once the order is finalized and confirmed the full payment is required to process the order, payable with Certified Check, Money Order, Cash or Credit Card.
- Events can be rescheduled due to weather conditions, or change of plans.
- A 3% fee for event cancellation might be apply if the order was already process.

## MA MEAL TAX

All prices are subject to an applicable 7% Massachusetts Sales Tax. If tax exempt, please provide us with copy of tax-exempt certificate.

## NOTICE

- Set up in disposable warmer racks is available for an additional charge.

## DELIVERY AREAS

- Delivery price will be calculated once location is determined.

## GRATUITY

- An 20% Gratuity is suggested.