

## A Taste of the Islands Straight from New Jersey

[www.simplysofrito.net](http://www.simplysofrito.net)

[simplysofrito@gmail.com](mailto:simplysofrito@gmail.com)

[\(732\) 701-7090](tel:(732)701-7090)

# Catering Menu

## *Organic Empanads*

*A fried pastry turnover filled with a variety of savory or sweet ingredients.*

### Savory

- Picadillo - Ground Beef
- Sofrito Chicken (shredded chicken breast)
- Pork Roll, Egg & Cheese
- Italian Sausage w/onions and peppers
- Chorizo with Potato
- Garlic Pork
- Curry Chicken
- Spicy Jerk Pork
- Spicy Jerk Chicken
- Cheesesteak w/peppers and onions
- Mushroom Blue Cheese
- Macaroni and Cheese
- Vegan
- Black Bean and Corn (vegan)
- Butternut Squash w/spinach Craisins (vegan)
- Sofrito Falafel (Vegan)
- Tokyo Sweet Potato with baby spinach (vegan)
- Mushroom with Vegan

### Sweet

- Guava
- Guava with queso blanco
- Apple, Fig with Goat cheese
- Apple Cinnamon
- Pineapple Cinnamon with cheese
- Apple, Craising and Brie
- Pear with Blue Cheese

*Customizable  
Variations available  
upon request.*

*Trays of Full-size  
Empanadas are 20  
for \$60 choose up to 2  
flavors*

All catering events require 7 to 10 day advanced notice. For rush orders we may be able to accommodate you, but a 20% surcharge will be added to your order. A 25% deposit is required to lock in your catering event.

**Please inform us of any food allergies prior to ordering.**

*cheese (vegan)*

- *Beyond Meat Picadillo (vegan) market price charged for beyond.*
- *Curry Potato (vegan)*

## **Carnes/meats**

Small Tray feeds 15 to 20 people Large tray feeds up to 35 to 40 people

### **Pernil**

Boneless pork shoulder marinated with garlic, black pepper corns, oregano, annatto oil and Himalayan sea salt, slowly roasted until its pull apart tender

\$75 Half Tray \$140 Full Tray

### **Pollo or Carne Guisado** (Stewed chicken or beef)

Bone in chicken(chicken breast available) or beef cubes stewed on low and seasoned with our Sofrito, tomato sauce, olives, potatoes, carrots, yucca (cassava optional) garlic, oregano, and white or red wine deglaze

Chicken \$55 Half Tray \$95 Full Tray

Beef \$70 Half Tray \$110 Full Tray

### **Roasted Chicken**

Chicken marinated in our lemon garlic mojo and roasted in the oven.

\$55 Half Tray 85 Full Tray

### **Picadillo (Beef, Turkey or Chicken)**

Ground meat marinated with our Sofrito, tomato sauce, raisins, and olives

\$75 Half Tray \$135 Full Tray

### **Spicy Jamaican Jerk Pork**

Boneless pork shoulder marinated with jerk seasoning and smoked using imported Jamaican pimento wood and leaves.

\$75 Half Tray \$140 Full Tray

All catering events require 7 to 10 day advanced notice. For rush orders we may be able to accommodate you, but a 20% surcharge will be added to your order. A 25% deposit is required to lock in your catering event.

**Please inform us of any food allergies prior to ordering.**

### **Jamaican Curry Chicken or Goat**

Chicken pieces seasoned with Jamaican curry and cooked with potatoes

Chicken \$55 Half Tray \$95 Full Tray

Goat \$75 Half Tray \$140 Full Tray

## **SIDES**

Small Tray feeds 15 to 20 people Large tray feeds up to 35 to 40 people

### **White Rice**

\$25 half tray \$45 full tray

### **Yellow Rice**

\$30 half tray \$50 full tray

### **Beans** (White, Pinto or Black)

\$25 Half tray \$40 full tray

### **Arroz con gandules** (rice with pigeon peas)

\$35 Half Tray \$55 full tray

### **Congri** (Rice and Beans cooked together)

\$35 Half Tray \$55 full tray

### **Boiled Yucca** (with Garlic Mojo and Onions)

\$40 Half Tray \$65 Full tray

### **Yucca Fries**

\$30 half tray \$55 full tray

### **Tostones** (twice fried and pressed savory plantains)

\$35 half tray \$65 full tray

All catering events require 7 to 10 day advanced notice. For rush orders we may be able to accommodate you, but a 20% surcharge will be added to your order. A 25% deposit is required to lock in your catering event.

Please inform us of any food allergies prior to ordering.

**Aranitas** (grated savory plantain fritters)

\$25 half tray \$45 full tray

**Maduros** (Fried sweet plantains)

\$30 Half Tray \$55 Full tray

**Guineo** (Boiled green bananas)

\$30 Full tray \$55 Full tray

**Guineitos Escaveche** (boiled Green banana pieces in an escaveche/pickled marinade of vinegar, olive oil, butter, onions, garlic and black pepper corns)

\$40 Half Tray \$65 full tray

## **Island Favorites**

**Fresh made Organic Sofrito Lg 16 Sm \$8**

**Fresh made Organic Adobo \$7**

**Fresh made Organic Sazon \$8**

**Pasteles** (grated root vegetables stuffed with pork, wrapped in banana leaf and boiled)

Sold by the dozen 12 for \$40 (Christmas time only while supplies last)

**Coquito** \$25 a bottle (holiday time)

**Rellenos de papa** (Stuffed Potato balls with meat and fried)

Sold by the dozen 12 for \$40

**Lasagna** - lasagna noodles layered with meat and cheeses and baked until golden brown \$45 half tray

**Baked Ziti** (with or without meat)

\$35 half tray w/out meat \$45 with meat (beef, turkey or chicken)

**Linguini with garlic**

\$35 half tray

All catering events require 7 to 10 day advanced notice. For rush orders we may be able to accommodate you, but a 20% surcharge will be added to your order. A 25% deposit is required to lock in your catering event.

Please inform us of any food allergies prior to ordering.

# On Site Food Truck Catering

Contact us for a quote [simplysofrito@gmail.com](mailto:simplysofrito@gmail.com)

Each party is customizable to your needs must meet minimum requirement.

25% non-refundable retainer required to hold date.

All catering events require 7 to 10 day advanced notice. For rush orders we may be able to accommodate you, but a 20% surcharge will be added to your order. A 25% deposit is required to lock in your catering event.

Please inform us of any food allergies prior to ordering.