

TRADITIONAL SALVADORAN CATERING

MENU #1 — \$19 per plate

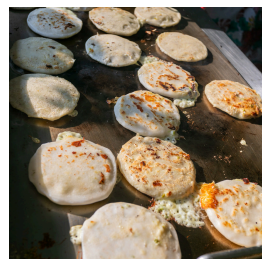
- Fried plantains
- Casamiento (rice and beans)
- Sour cream
- Scrambled eggs
- 1 French bread roll
- Coffee or hibiscus tea (Jamaica) or lemonade
- Disposables (plates, cups, napkins, and cutlery)
- 1 table with tablecloth

Add-on:

- 1 grilled Salvadoran chorizo — \$2 per plate
- Hot chocolate with milk or sweet corn atol — \$40

MENU #2 — \$15

- Medium chicken sandwich (pan con pollo)
- Criolla-style tomato sauce
- Pickled vegetables
- Beef turnovers (pastelitos de carne)
- Sauce and pickled cabbage (curtido)
- Hibiscus tea (Jamaica) or lemonade
- Disposables (plates, cups, napkins, and cutlery)
- 1 table with tablecloth



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MENU #3 — \$7 per plate

- Chicken salad sandwiches
- Salvadoran horchata

ADDITIONAL ITEMS

- Mini mixed pupusas (revuelta) — \$1.67 each (minimum 50 units)
- Mini bean & cheese pupusas — \$1.67 each (minimum 50 units)
- Full tray of fried yuca with pork — \$95
- Half tray of fried yuca with pork — \$45
- Milk or bean empanadas — \$3 each (minimum 50 units)
- Beef turnovers (pastelitos) — \$3 each (minimum 50 units)

NOTE:

Service time for 100 guests is 3 hours.

Service time for 50 guests is 2 hours.

