Aperitivios/ Appetizers

	Price $$$$
Empanadas Sampler (12 pcs) Fried Pastry Dough filled with Beef, Chicken, & Shrimp	$28.00
Chicharron de Pollo (serves 7-8 people) Crispy Fried Marinated Chicken Pieces	$30.00
Papas Rellena (12 Pcs) Fried Mashed Potato Ball Stuffed w/ Picadillo	$28.00
Alcapurias (12 Pcs) Mashed Green Banana & Plantain Deep Fried & Stuffed w/ Beef Picadillo	$28.00
Carne Frita (serves 7- 8 people) Crispy Fried Marinated Pork Pieces with Sautéed Onions	$39.00
Mini Mofongo's (12 pcs) Garlic Mashed Green Plantain & Pork Crackling Cups filled w/ Beef, Chicken, & Shrimp	$39.00
Small Tray of Ceviche de Camarones con Tostones Fried Plantains topped w/ Lemon Lime Shrimp tossed in Cilantro, Tomatoes & Red Onions	$56.00
Large Tray of Ceviche de Camarones con Tostones Fried Plantains topped w/ Lemon Lime Shrimp tossed in Cilantro, Tomatoes & Red Onions	$75.00
Canaoes (12 pcs) Maduros (Sweet Plantains) Stuffed with Beef or Veggie and Topped w/ Cheese	$35.00
Pasteles de Carne de Res, Pollo, or Cerdo (12 pcs) Green Bananas & Plantains Wrapped & Filled with Beef ,Chicken, Pork, Vegetarian	$30.00

Sopas y Asopaos /Soups and Stews

Price $$$$

****All Trays will 5-7 people unless stated ****

Asopao de Camarones - Traditional Shrimp Gumbo Rice	$75.00
Sopa de Pollo - Home Made Latin Chicken Noodle Soup	$35.00

Ensaladas/Salads

Ensalada Tropical - Romaine & Iceberg Mix lettuce w/ Tomatoes, Garbanzos, Red Onions, & Avocado	$20.00
Ensalada Tropical con Pollo o Bistec - with Grilled Chicken or Steak	$25.00
Ensalada Tropical con Camarones - with Grilled Shrimp	$30.00
Ensalada de Pulpo - Octopus Salad tossed in Garlic Vinaigrette	Market Price

Hot Pressed Latin Style Sandwiches (All served on pressed toasted garlic bread or cabezon style) $65.00

2 Sandwich Choices for $65.00. Sandwich tray will serve between 7-8 people.

Castroless - Roasted Pork w/ Chicharron (Crispy Pork Crackling), Sautéed Onions, Pickled Jalapeños, Roasted Red Peppers, Mayo & Provolone Cheese

Pollo Asado - Pulled Rotisserie Chicken topped with Lettuce, Tomatoes & Aji Verde (spicy green sauce)

Bistec - Thinly Sliced Steak topped with Sautéed Onions, Roasted Red Peppers & Mayo

Pollo al la Plancha - Grilled Chicken Breast with Provolone, Roasted Red Peppers, Lettuce, Tomatoes, & Mayo

****** We can add or take away any additional toppings at your request*******

Los Esliders Tray (Latin Style Slider Sampler Tray serves 7-8) $65.00

Bistec Slider - Steak topped w/ Caramelized Onions

Pulled Pollitos Slider - Pulled Rotisserie Chicken topped with Aji Verde (spicy green sauce)

Cerditos Slider - Pulled Roast Pork topped with Chicharron (Crispy Pork Crackling), Provolone, roasted peppers, & pickled jalapeños

Platos Principales - Main Dishes (All Trays will 6-7 people unless stated)

Todo los Platos Pricipales Incluyen su Selecion de Arroz Banclo O Amarillo y Habichuelas Guisada
All Main Dishes Include Your Choice of White OR Yellow Rice & Red Beans

Carne/Beef

Bistec Encebollado - Pan Seared Steak topped with Caramelized Onions, Garlic, & Cilantro	$65.00
Carne Guisada - Traditional Latin Beef Stew	$58.00

Pollo/Chicken

Pollo al La Brasa - Slow Cooked Rotisserie Chicken served with Our in House Aji Verde Sauce	$56.00
Pollo al La Plancha - Grilled Chicken Breast topped with Caramelized Onions, Garlic, & Cilantro	$58.00
Arroz con Pollo - Latin style Chicken and Rice (no Additonal Side)	$37.00
Pollo al La Cerveza (Drunken Chicken) - Chicken Breast prepared in Sofrito, Onions & Beer	$58.00
Pollo Guisado - Traditional Chicken Stew	$49.00
Chicharron de Pollo - Crispy Fried Marinated Chicken Pieces (serves 8-10 people)	$49.00

Cerdo/Pork

Pernil - Traditional Puerto Rican Slow Cooked Roast Pork with Crispy Pork Skin (serves 7-8 people)	$55.00
Chuletas Frita - Fried Pork Chops topped with Caramelized Onions, Garlic & Cilantro	$58.00
Carne Frita - Crispy Fried Marinated Pork Pieces with Sautéed Onions	$64.00

Marisco/Seafood

Mahi Mahi Mojo Isleño Style - Pans Seared Filet Plated topped with Traditional Onion & Garlic Red Sauce	$72.00
Mahi Mahi con Mango - Pan Seared Filet topped with Fresh Spicy Mango Salsa	$76.00
Camarones en Vino Tinto - Shrimp in Red Wine Stew	$64.00
Paella de Mariscos - Seafood Paella (Shrimp, Calamari, Mussels, & Clams) (no addtl side)	$100.00
Paella de Mariscos con Langosta - Seafood Paella w/ Lobster (Shrimp, Calamari, Mussels, & Clams)(no addtl side)	$140.00

Mofongos de ME Casa

Mofongo - Mashed Fried Green Plantains with Garlic and Chicharron (Pork Cracklings)	$41.00
Mofongo con Pollo or Carne Guisada - with chicken or beef stew	$46.00
Mofongo con Camarones - with Shrimp Stew	$56.00

Pastelones/Sweet Plantain "Lasagna"

Pastelon con Queso y Vegetales - Layers of Sweet Plantains Filled with Cheese and Vegetables (no addtl side)	$39.00
Pastelon con Queso y Picadillo de Carne - Layers of Sweet Plantains Filled with Cheese & Ground Beef (no addtl side)	$48.00

Acompanantes/Side Dishes	Price $$$$
Arroz Blanco - White	$17.00
Habichuelas Guisada - Beans Stew	$15.00
Arroz con Gandules - Yellow Rice with Pigeon Peas	$20.00
Tostones con Mojito - Crispy Fried Green Plantains w/ Garlic & Oil	$20.00
Maduros - Sweet Yellow Plantains	$19.00
Pasta Salad	$20.00
Yuca con Mojito	$19.00
Vegtetales al La Plancha o Vapor - Steamed or Grilled Mixed Vegetables	$20.00
Aguacates - Fresh Green Avocados	Market Price

Desserts/Postres	Price $$$$
Traditona Flan	$35.00
Cheesecake	$35.00
Tres Leche	$35.00

ME Casa Xtras	Price $$$$
ME Casa Money Sauce 16oz	$7.00
ME Pique - Home Made Cliantro based Hot Sauce 16oz	$7.00
ME Casa Hulk	$7.00