



A Taste of the Islands Straight from New Jersey

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Catering Menu

Organic Empanadas

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

Savory

- Picadillo – Ground Beef
- Sofrito Chicken (chicken breast)
- Pork Roll, Egg & Cheese
- Chorizo with Potato
- Pernil
- Garlic c Pork
- Shrimp
- Curry Chicken
- Spicy Jerk Pork
- Spicy Jerk Chicken
- Macaroni and Cheese
- Black Bean and Corn
- Butternut Squash w/spinach Craisins
- Falafel
- Eggplant with Mozzarella (seasonal)
- Tokyo Sweet Potato with baby spinach

Sweet

- Guava
- Guava with queso blanco
- Apple, Fig with Goat cheese
- Pineapple Cinnamon
- Nutella with banana
- Dulce De Leche Apple
- Pineapple Cinnamon with cheese
- Apple, Craising and Brie
- Pear with Blue Cheese
- Berry (seasonal)
- Pumpkin (seasonal)

Customizable Variations available upon request.

**Trays of Full-size Empanadas are 20 for \$50
choose 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.

Carnes/meats

Small Tray feeds 15 to 20 people, a large tray feeds 35 - 40.

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

Bacalao Guisado

Stewed salted cod, cooked until salt is removed, then stewed with fresh plum tomatoes, potatoes, olives, okra (soaked in lemon water to remove any sliminess), onions, bell peppers and garlic

At market Price

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

Jamaican Curry Chicken or Goat

Chicken pieces seasoned with Jamaican curry and cooked with potatoes

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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

Gandules con Bolitas de Platano (Stewed pigeon peas with plantain dumplings)

\$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

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

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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

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

Sold by the dozen 12 for \$40 (seasonal check on availability)

Canoas (Fried whole sweet plantain, sliced open and stuffed with Picadillo) Full tray \$75

Alcapurias (green plantains grated, stuffed with meat and fried)

Sold by the dozen 12 for \$36

Rellenos de papa (Potato balls, mashed potatoes stuffed with meat and fried)

Sold by the dozen 12 for \$36

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

Coquito (non-alcoholic add your own rum) \$16 a bottle

On Site Food Truck Catering

Contact us for a quote simplysofrito@gmail.com

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

25% non-refundable retainer required to hold date.

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