

## APPETIZERS

### *Bolitas Criollas*

Mofongo, trifongo and garlic yuca bites

### *Mini Pastelones*

Sweet plantain bites, topped with cheddar cheese and your choice of beef or pork.

### *Empanadillas y Pastelillos*

Puertorican empanadas: beef, chicken, pork, lasagna and pizza

### *Tostones Rellenos*

Green plantains, topped with beef or chicken and mayo ketchup drizzle

### *Sandwichitos de Mezcla*

Mini sandwiches with your choice of traditional cheese spread, or bacon, chicken and cheese dip.

### *Homemade Dips*

\* Grains salad \* Spicy crab \* Chicken & Cilantro \* Ceviche

### *Tostaditas*

Mini bruschettas, topped with mozzarella cheese, tomatoes, parsley, garlic and balsamic vinegar

### *Rollitos de Fiestas*

Spin wheels with your choice of filling: cream cheese and cherry, ham and cheese, chicken bacon ranch, spinach and cheese, pepperoni and ham.

### *Pastelillos de Guayaba y Quesitos*

Puertorican pastries (guava and cheese)

### *Cóctel de Mariscos*

Shrimp or mixed seafood cocktail

### *Mesa Surtida*

Charcuterie board: artisanal cheese, hams, seasonal fruits, sweet and salty treats.

## DRINKS

Coquito <sup>GF</sup> 10 SM 15 MD 20 750 ml  
Puertorican Egnog

Pina Colada 10 SM 15 MD 25 750 ml

Frappe de Parcha  
Passion Fruit

Frappe de Guayaba  
Guava Frappe

## DESSERTS

### *Tres Leches Tradicional*

\$6 (2 people) \$14 (4-5 people) \$18 (8-10 people)

### *Tres Leches de Sabores*

\* Cafe con Leche \* Pistachio \* Oreo \* Nutella \$16 (4-5 people) \$25 (8-10 people)

### *Tiramisu*

\$8.50 (2 people) \$18 (4-5 people) \$26 (8-10 people)

### *Flan*

Coconut, vanilla and cheese \$6 (2 people) \$15 (4-6 people) \$20 (8-10 people)

### *Crème Brûlée*

\$6.00 (2 people) \$15 (4-5) \$20 (8-10)

### *Tembleque*

\$6.50 (2 people) \$15 (4-5 people) \$20 (8-10 poeple)

### *Canoli*

\$2.75 each

Minimum orders 6 guests.

18% service fee applies for all delivery orders.



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*Basic Catering Package starting at \$13.50 per person  
Family Bundle Meals from \$45.99 and up*

## PASTA & MORE

### *Royal Blue Pasta*

Penne pasta with chicken breast, ham and a three cheese sauce)

### *Lasagna Tradicional*

Layers of lasgna pasta, combination of cheese, marinara sauce and your choice of chicken, beef or pork

### *Pastelón*

Puertorican lasagna (layers of fried sweet plantain, beef or pork and cheese)

### *Sancocho de Res*

Puerto Rican style beef and vegetable soup, served with white rice, tostones and avocado or garlic bread.

### *Asopao de Camarones*

Shrimp soup, served with white rice, tostones and avocado or garlic bread.

## SALADS

### *Ensalada Cesar*

Chopped romaine lettuce, garlic croutons and cesar dressing

### *Ensalada de Espinacas y Fresas* GF VG

Spinach and strawberries salad, topped with pecans, feta cheese and strawberries vinaigrette.

### *Ensalada de Aguacate y Cilantro* GF VG

Avocado, cilantro and lemon salad (chickpeas, avocados, chopped tomatoes, onions, peppers and garlic, marinated with olive oil and lemon)

### *Ensalada de Nueces y Espinacas*

Honey walnut salad (baby spinach, quinoa, grapes, onions and walnuts, with honey butter dressing)

## ENTRÉES

### *Pernil al Horno*

Puerto Rican style oven roasted pork

### *Costillas en Salsa de Guayaba*

Pork Ribs with homemade guava sauce

### *Costillas al Estilo Puertorriqueno (chinas)*

Puerto Rican style ribs

### *Chuletas a la Jardinera*

Pork chop stew with vegetables

### *Jamón con Piña*

Marinated ham with pineapple juice, cloves spices and brown sugar

### *Pavo Asado*

Puerto Rican style oven roasted turkey  
Yuca al mojo or trifongo stuffing

### *Pechuga Cordon Blue*

Chicken breast stuffed with ham and cheese

### *Pollo Asado*

Oven roasted chicken

### *Pollo en Crema de Cilantro*

Cilantro cream chicken

### *Camarones a la Criolla Criolla Shrimps*

Criolla Shrimps (seasoned with tomatoes sauce and sofrito)

### *Carne Guisada*

Beef stew

### *Camarones Marinados*

Marinated shrimps in olive oil, combined with chopped onions, peppers, tomatoes, cilantro, salt and peppe

### *Camarones al Ajillo*

Garlic Shrimps

## SIDES

### *Mofongo*

Fried mashed plantain with pork skin and mayo-ketchup sauce

### *Trifongo*

Combination of fried yuca, green and sweet plantain, served with mayo ketchup sauce

### *Yuca al Mojo*

Garlic cassava

### *Ensalada de Coditos*

Traiditional macaroni salad

### *Ensalada de Papa*

Potatoe salad

### *Guineos al Escabeche con Mollejas*

Green banana escovitch with chicken gizzards, marinated with olive oil, white vinegar, onions, peppers and olives.

### *Maduritos Fritos*

Fried sweet plantains

### *Arroz con Gandules*

Piegeon peas rice

### *Paella*

Spanish style seafood rice

### *Arroz con Cilantro*

Cilantro Rice

### *Arroz Pilaf*

Pilaf Rice

### *Arroz Mamposteao*

Spanish rice style with kidney beans and sofrito

### *Arroz con Calamares*

Calamari Rice

### *Arroz Frito*

Fried Rice (white rice, combined with ham, shrimps, green onions, scrambled eggs and soy sauce)

### *Pan con Ajo*

Garlic Bread

### *Habichuelas Guisadas*

Kidney Beans

### *Tostones con Ajo & Mayo Ketchup*

Fried Plantains with garlic mayo dipping sauce

### *Vegetales Salteados*

Roasted vegetables (broccoli, cauliflower, onions and pepper)