

# CARACAS CATERING

**A LA CARTE** Ideal for an office lunch or for a casual gathering where you don't want to worry about anything...not even napkins. All you have to do is order from our menu and we will pack it and label it for you. Please order 24 hours in advance and keep in mind this type of catering is only recommended if the food will be eaten in a very short period of time.

## AREPA PLATTERS

**Meat Lovers Platter** . . . . . \$64

Includes 6 individually wrapped arepas: 2 x Arepa Pabellón, 2 x Arepa Pernil, 2 x Arepa La Sureña. Comes with one bottle of Salsa Caracas.

**Veggie Platter** . . . . . \$64

Includes 6 individually wrapped arepas: 2 x Arepa Gato, 2 x Arepa La Mulata, 2 x Arepa Jardinera. Comes with one bottle of Salsa Caracas.

**Mixed Platter** . . . . . \$64

Includes 6 individually wrapped arepas: 2 x Arepa Pabellón, 2 x Arepa La Mulata (v), 2 x Arepa La Sureña. Comes with one bottle of Salsa Caracas.

**(Baked tofu is available to replace most meats in the arepas)**

## INDIVIDUAL AREPAS

**De Pabellón** . . . . . \$9.5

Shredded beef, black beans, white salty cheese and sweet plantains.

**La de Pernil** . . . . . \$9.5

Roasted pork shoulder, tomato slices and **spicy** mango sauce.

**La Sureña** . . . . . \$9.5

Grilled chicken, hearty chorizo, with avocado slices and the classic and always enigmatic **spicy** chimi-churri sauce.

**La del Gato** . . . . . \$9

Guayanés cheese, fried sweet plantains and avocado slices.

(AREPAS CONTINUED)

**Hot Queen** . . . . . \$9.5

Pulled chicken sautéed with mixed peppers, purple onions and scallion over house-made herb mayo and avocado slices.

**Los Muchachos** . . . . . \$9.5

Grilled chorizo, **spicy** white cheese with jalapeños and sauteed peppers.

**La Mulata** . . . . . \$9

Grilled white cheese with jalapeños, black beans, sautéed red peppers and fried sweet plantains.

**La Pelúa** . . . . . \$9.5

Shredded beef with cheddar cheese.

**Reina Pepiada (Seasonal)** . . . . . \$9

Chunky chicken and avocado mix salad.

**De Pollo** . . . . . \$9

Grilled chicken breast, caramelized onions and cheddar cheese.

**Volveré** . . . . . \$9

Guayanés cheese, tomato, avocado, sautéed peppers and chimi-churri sauce.

**Leek Jardinera** . . . . . \$9

Grilled leeks, sundried tomatoes, caramelized onions and guayanés cheese.

**Playa Deluxe** . . . . . \$9.5

Pan-seared tilapia with garlic infused oil, sautéed mushrooms, avocado slices, pickled onions and homemade herb mayo.

## **SALADS**

**Ensalada Mixta** . . . . . 1-2 portions . . . \$12

Mixed greens, tomatoes, heart of palms, carrots and avocado tossed with balsamic dressing.

**Ensalada Fresca** . . . . . 1-2 portions . . . \$13

Watercress, cherry tomatoes, cucumber and avocado with passion fruit dressing.

**La Silvestre** . . . . . 1-2 portions . . . \$12

Arugula, orange, radish, roasted corn, sunflower seeds, with olive oil and lemon.

**Medium Salad** . . . . . 10-12 portions . . . \$40

Half Pan of Ensalada Mixta, Ensalada Fresca or La Silvestre.

**Large salad** . . . . . 20-24 portions . . . \$76

Full Pan of Ensalada Mixta, Ensalada Fresca or La Silvestre.

## SIDEKICKS & Co

**Guasacaca & Chips** . 1-2 portions **\$8** . 4-8 portions **\$30** . 8-16 portions **\$58**

Guacamole with house made chips.

**Arroz con caraotas** .1-2 portions **\$6** . 20-24 portions **\$40** . 40-48 portions **\$76**

White rice & beans.

**Tajadas** . . . . . 1-2 portions **\$5** . 5-6 portions **\$15**

Fried sweet plantains served with aged white cheese.

**Bolitas Atómicas** . . . . .1-2 portions . . . **\$6**

Deep-fried corn flour balls with ají dulce, cheese and cilantro with a spiced tomato cream on the side.

**Tequeños** . . . . .1-2 portions . . . **\$9.5**

Fried white cheese sticks wrapped in wheat flour dough.

**Croquetas** . . . . .1-2 portions . . . **\$7.5**

Deep-fried yucca cakes with chorizo and corn and salsa verde.

## SAUCE

**Salsa Caracas** . . . . . 8oz . . . **\$11**

Secret recipe. Sweet and **spicy**. Vegan, dairy and gluten free.

## DESSERT

**Coconut Tres Leches** . . . . . **\$8**

Sponge cake soaked in condensed, evaporated and coconut milk.

## DRINKS

**Jugo Parchita** . . . . . 12oz **\$4.5** . 1gal **\$39**

Passion fruit juice.

**Papelón con Limón** . . . . . 12oz **\$4.5** . 1gal **\$39**

Dehydrated sugar cane and lime.

**Arnold -Hibiscus- Palmer** . . . . . 12oz **\$4.5** . 1gal **\$39**

1/2 hibiscus tea and 1/2 Papelón con limón.

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To place an order email us at [catering@caracasarepabar.com](mailto:catering@caracasarepabar.com) or call our

Williamsburg location at 718 2186050 option 4. Order must be paid in full.

We take all major credit cards Visa, Master Card and American Express.

Delivery charges may apply.

