

CARACAS CATERING

DIY COCKTAIL PARTY

If you are looking for some special finger food to offer your guests, we can help you with mini arepas, tequeños, croquetas and so on. Since you are taking the credit, you have to put a little work into it. You can also recreate at home our flavored mimosas. Choose from passion fruit, pomegranate or blood orange purée. Top up with your favorite sparkling wine or champagne et voilà! *Make sure you have a toaster oven (or standard) to finalize baking the arepas. Simple instructions can be found at the end of this menu. Please order 24-48 hours in advance.*

AREPAS

Plain Mini (1 3/4 in) each . . . **\$1.75**

FILLINGS

Pint: yields for approx. 20 mini arepas. **Quart:** yields for approx. 40 mini arepas.

MEATS

Carne Mechada pint - **\$28** . . . quart - **\$55**

Shredded beef.

Pernil pint - **\$18** . . . quart - **\$35**

Roasted pork shoulder.

Reina Pepiada . . . (seasonal) pint - **\$25** . . . quart - **\$48**

Chunky chicken avocado salad.

Caraotas pint - **\$11** . . . quart - **\$21**

Black beans.

Leek Jardinera pint - **\$12** . . . quart - **\$23**

Grilled leeks, sun dried tomatoes, caramelized onions.

Cebollitas Caramelizadas pint - **\$11** . . . quart - **\$21**

Caramelized onions.

Guasacaca pint - **\$28** . . . quart - **\$52**

Venezuelan style guacamole.

Tajadas SM. Box (10 slices) - **\$5** . . . LG. Box (30 slices) - **\$15**

Fried sweet plantains served with aged white cheese.

Queso Paisa *pint - **\$10** . . . *quart - **\$18**

Mild white cheese.

Queso Guayanés *pint - **\$15** . . . *quart - **\$30**

Venezuelan style white cheese.

VEGGIES

CHEESES

SAUCES

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

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

Chimichurri 1/2 pint . . . **\$12**

Herbs, garlic and spices.

Salsa de Mango 1/2 pint . . . **\$11**

Spicy mango sauce.

SALADS

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

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

Ensalada Fresca 1-2 portions . . . **\$14**

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 **\$9** . 4-8 portions **\$36** . 8-16 portions **\$70**

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.

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 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.

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DIY MINI AREPAS INSTRUCTIONS:

- Preheat the oven at 350-400 F°
- Place the arepas on a baking tray in a single layer and bake for 5/7 minutes.
- In the meantime heat up the hot toppings like shredded beef, pork, beans or vegetables.
- Toppings like cheese, guasacaca and chicken avocado salad are served cold.
- Once the mini arepas are warm use a teaspoon to top them up with the different toppings.
- Put them in trays. They are ready to eat!.

