

CARACAS CATERING

DIY COCKTAIL PARTY

If you are looking for some special finger food to offer your guests, we can help you! We have mini arepas, tequeños, croquetas and so on. This is 'Do it Yourself', so you have to put a little bit work into it. But don't worry! it's very simple. *All you need is a standard or toaster oven to finalize baking the arepas and a stove or microwave to heat some toppings. More detailed 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 **\$2**

TOPPINGS

Pint: yields for approx. 20 mini arepas

Quart: yields for approx. 40 mini arepas

MEATS

Carne Mechada pint **\$29** ... quart **\$56**
shredded beef

Pernil pint **\$19** ... quart **\$36**
roasted pork shoulder

Reina Pepiada..... pint **\$26** ... quart **\$49**
chunky chicken avocado salad

VEGGIE

Caroatas pint **\$12** ... quart **\$22**
black beans

Pimentón salteado pint **\$13** ... quart **\$24**
mixed sautéed peppers

Hearty Rainbow Slaw pint **\$12** ... quart **\$22**
roasted peppers, zucchini, cabbage, carrot, cilantro slaw with tahini-lemon sauce

Guasacaca pint **\$29** ... quart **\$53**
venezuelan style guacamole

Tajadas SM Box (10 slices) **\$5** ... LG Box (30 slices) **\$15**
fried sweet plantains served with aged white cheese

CHEESE

- Queso Amarillo** pint **\$11** ... quart **\$19**
cheddar cheese
- Queso Paisa** pint **\$11** ... quart **\$19**
mild white cheese
- Queso de Año** pint **\$13** ... quart **\$24**
aged white cheese
- Queso Guayanés** 2lb **\$20** ... 4lb **\$40**
Venezuelan style white cheese

SAUCES

- Salsa Caracas** 8oz **\$12**
Secret recipe / sweet and spicy / vegan, dairy and gluten free
- Chimichurri** pint **\$24**
herbs, garlic and spices

SALADS

- Ensalada Mixta** 1-2 portions **\$13**
mixed greens, tomatoes, heart of palms, carrots and avocado
with balsamic dressing
- Gran Sabana** 1-2 portions **\$12**
baby kale, grapefruit segments, candy cane beets, roasted
corn, sunflower seeds, red wine vinaigrette with agave
- Medium Salad** 10-12 portions **\$44**
half Pan of **Ensalada Mixta** or **Gran Sabana**
- Large salad** 20-24 portions **\$82**
full pan of **Ensalada Mixta** or **Gran Sabana**

SIDEKICKS & Co

- Guasacaca & Chips** guacamole with house made chips
1-2 portions **\$9** 4-8 portions **\$36** 8-16 portions **\$70**
- Arroz con caraotas** white rice & beans
1-2 portions **\$6** 20-24 portions **\$40** 40-48 portions **\$76**
- Tajadas** 1-2 portions **\$5** ... 5-6 portions **\$15**
fried sweet plantains with cotija cheese

- Tequeños** 7 units **\$9.5**
fried white cheese sticks wrapped in wheat flour dough
- Croquetas** 4 units **\$8**
deep-fried yucca cakes with chorizo and corn and salsa verde

DESSERTS

- Coconut Tres Leches** **\$8**
sponge cake soaked in condensed, evaporated and coconut milk
- Moussesillo de Parchita** **\$8**
tangy passion fruit soft cheesecake with fresh berry sauce on top

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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!

