

CARACAS CATERING

AREPA EXTRAVAGANZA

It's the perfect alternative for a party. Your guests can create their own arepas, with the same delicious ingredients they can find at Caracas but you will be the star! All you need to do is: 1) Choose the size that better suits your gathering and decide on quantity. 2) Pick the fillings of your choice. **Make sure you have a toaster oven or standard oven to finalize baking the arepas (10 minutes average).** Simple instructions can be found at the end of this menu. Please order 24-48 hours in advance.

AREPAS

Plain *Standard each . . . **\$3.5**

Our traditional restaurant size 5".

Plain *Medium each . . . **\$2.5**

Medium size 3".

FILLINGS

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.

VEGGIES

Caraoatas 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.

CHEESES

(FILLINGS CONTINUED)

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

Cheddar cheese.

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

Mild white cheese.

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

Venezuelan style white cheese.

Queso de Año *pint - **\$12** . . . *quart - **\$23**

Aged white cheese.

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***Pint: yields approximately *standard size 5 arepas. Or 10 *medium size.**

***Quart: yields approximately *standard size 10 arepas. Or 20 *medium size.**

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 . . . **\$44**

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

Large salad 20-24 portions . . . **\$82**

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 - **\$6.5** . . . 4p - **\$12**
Deep-fried corn flour balls with ají dulce, cheese and cilantro
with a spiced tomato cream on the side.

Tequeños 1-2 portions - **\$10** . . . 4p - **\$20**
Fried white cheese sticks wrapped in wheat flour dough.

Croquetas 1-2 portions - **\$7** . . . 4p - **\$13.5**
Deep-fried yucca cakes with chorizo and corn and salsa verde.

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 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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AREPA EXTRAVAGANZA COOKING INSTRUCTIONS:

- Preheat the oven at 350-400 F°
- Place the arepas on a baking tray in a single layer and bake for 10/12 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 arepas are warm place them in a basket or bowl for guests to help themselves.
- Open arepas pocket style, half way through (as you would do with with a pita bread for a falafel sandwich) and stuff them with all the goodies you got.