

CARACAS CATERING

AREPA EXTRAVAGANZA

It's the perfect alternative for a party. Your guests can create their own arepas, with the same delicious ingredients you 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 an oven, convection or standard, 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

Pint: yields approximately 5 *standard arepas or 10 *medium

Quart: yields approximately 10 *standard arepas or 20 *medium

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

Carootas 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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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 or beans
- 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.

