

agozar's! Catering Menu—Let us Plan Your Next Party!

Full Off Premise Catering. Full Set-Up.* Fee applies. Paper Goods. Service Staff Available. We Deliver.

*1/2 tray serves 10-12

Full tray serves 20-24

TAPAS

	1/2* Tray	Full Tray
chorizo <i>spicy spanish chorizo</i>	\$35	70
croquetas de hongo <i>wild mushroom croquettes</i>	\$40	80
empanaditas <i>chicken, beef picadillo, & mushroom</i>	\$40	80
chicharron de pollo <i>crispy chicken, chimichurri sauce</i>	\$35	70
flautas <i>crispy beef, salsa verde, crème nata</i>	\$40	80
cubaniche <i>mini Cuban sandwich</i>	\$35	70
mariquitas <i>green plantain chips & guacamole</i>	\$35	70
calamari <i>crispy calamari, Dominican honey</i>	\$45	90
jibarro en canoa <i>picadillo, sweet plantains, picillo peppers, olives</i>	\$35	70
escabeche de pescado <i>crispy mahi mahi strips with a sweet pepper ragu, green banana tostone</i>	\$45	90
rellenitos <i>green plantains, avocado salsa</i>	\$40	80
costillas <i>baby back ribs glazed with a chile-cacao barbecue sauce</i>	\$45	90
camarones al ajillo <i>shrimp, double garlic sauce</i>	\$45	90
quesadilla de hongo <i>mixed mushroom quesadilla, fire roasted sweet pepper sauce</i>	\$40	80
alambre <i>grilled shrimp, mole poblano</i>	\$45	90
albondigas <i>meatballs, spicy chipotle tomato sauce</i>	\$40	80

CEVICHE & SALADS

	1/2* Tray	Full Tray
ceviche de camarones <i>shrimp, sweet pepper, tomatoes, avocado</i>	\$50	100
ceviche de salmon <i>salmon, passion fruit, mango broth</i>	\$50	100

queso de cabra <i>spiced walnut and goat cheese over mixed greens, apples, sherry vinaigrette</i>	\$45	90
ensalada cubana <i>field greens, sliced avocado, tomato, lemon-garlic vinaigrette</i>	\$40	80

NUEVO LATINO

dorado <i>gulf coast Mahi, fufu, pineapple relish</i>	\$95	190
palomilla <i>chipotle mash, tomato-onion salad</i>	\$90	190
chino-cubano <i>ginger glazed grilled salmon, crab fried rice</i>	\$75	150
burro vegetariano* <i>wild mushroom rice, squash, black beans, avocado, mole</i>	\$70	140

SIDES

	\$25	50
<i>black beans, white rice, congri (mixed beans & rice), yellow rice, yuca frita sweet plantains, green plantains, steamed vegetables, french fries</i>		

PLATOS FUERTES

	1/2* Tray	Full Tray
arroz con pollo <i>traditional chicken and yellow rice</i>	\$75	150
churrasco <i>grilled skirt steak, chimichurri sauce</i>	\$90	180
camarones enchilado <i>shrimp sautéed in a fragrant creole sauce of tomatoes, garlic, onions, peppers, & white wine</i>	\$90	180
paella marinera <i>yellow rice mixed with mussels, calamari, scallops, clams, & shrimp</i>	\$95	190
paella valenciana <i>marinera, chicken, and chorizo</i>	\$100	200

CUBAN CLASSICS

pernil <i>cuban roasted pork</i>	\$75	150
pollo al mojo cubano <i>lime marinated grilled half chicken</i>	\$70	140
ropa vieja <i>shredded beef creole style</i>	\$70	140
vaca frita <i>pan-seared skirt steak with fresh mojo, onions, & lime</i>	\$75	150

POSTRERIA

Flan de Coco <i>coconut custard</i>	\$45	90
Tres Leche <i>traditional latin three milks cake, topped with whip cream</i>	\$45	90
EL Chocolate <i>chocolate cake topped fresh strawberry whip cream</i>	\$45	90
Buñuelos <i>warm donuts, chocolate ganache, drizzled with chocolate and dulce de leche</i>	\$45	90

[Tax and gratuity not included.](#)