



**PISCOLABIS CATERING**

2020 Menu

**We Cater. You Enjoy.**

Home and Office Gatherings.  
Weddings.

Puerto Rican Flavor | Fresh |  
Innovative | Personal |  
ServSafe Certified

Go to [piscolabiscatering.com](http://piscolabiscatering.com) for the  
most recent pricing information.

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# Piscolabis Catering Menu

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## Party Trays

Party trays for up to 12-15 guests each. Delivered beautifully arranged and ready to serve in elegant reusable clear plastic trays that are yours to keep. In some cases, food items are combined across different trays for presentation and delivery purposes. For more formal events, china/crystal serving trays available upon request. Additional fee may apply.

### Empanadas Piscolabis

Includes 30 units of full-size empanadas of your flavor of choice (up to 2 flavors) and Mojito dipping sauce.

### Mini Empanadas Piscolabis

Includes 30 units of bite size empanadas of your flavor of choice (up to 2 flavors) and Mojito dipping sauce.

### Shrimp Ceviche Piscolabis

2 lbs of shrimp; served with homemade corn tortilla chips. Serves 12-15

### Boricua Tray

Includes 20 units of Albondigas de carne (Party meatballs); 20 units of Puerto Rican style bite size fried chicken (chicharrones de pollo) and 20 units of Bolitas de Maiz (corn cheese) Mojito dipping sauce included.

### Cuban Tray

Includes 25 dinner roll size of the traditional Cuban Sandwich with ham, pork, Swiss cheese and pickles.

### Spanish Omelet

with finely sliced potatoes and onions.

### Shrimp Platter

2 lbs. of large shrimps with cocktail sauce

### Cheese Tray

\$24.95 per tray

Assortment of cheese. Includes crackers and grapes



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### Piscolabis Mini Tostones Rellenos

24 Mini Mashed plantains with choice of filling; picadillo, chicken or shrimp

### Quesitos Piscolabis (pastry puff)

24 units; mini size; 1 choice of flavor; sweet cream cheese filling or Guayaba (guava)

### Trocitos de carne frita encebollada con yuca al mojo

Bite size pork with Yucca Salad

### Yuca Frita con salsa "mayo ketchup"

Deep fried Yucca sticks with our famous mayo ketchup sauce on the side.

### Chicharrones de Pollo (bite size fried chicken)

Serves 10-12; about 4-5 pieces per person. Bite size fried chicken. Seasoned with Puerto Rican spices

### Mini Pinchos (Skewers) Piscolabis

Serves up to 24. Includes 8 pork w/barbecue sauce, 8 chicken w/ Teriyaki glaze and 8 shrimp w/ Hawaiian glaze.

### Carnitas Sliders

Serves 10-12. Shredded pork with guacamole on an slider size bun.

### Piscolabis Mini Sandwich Tray

Serves minimum of 20. 20 mini sandwiches in assortment of Smoke Ham with Baby Swiss, Roasted Turkey and Pesto and Roast beef with Cheddar. Choice of bread. classic dinner rolls or white cut into finger size. Mini croissants - add \$5.00. Other options available by request.

### Piscolabis Imported Cheese Tray

Serves 8-12. Manchego, Fontina, Chevre and French Brie; 4-6 oz. ea. Other options available by request. Served with assortment of olives and fresh grapes.

### Piscolabis Fruit Tray

Serves 10-12. Assortment of seasonal fruits.

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### Empanadas Piscolabis

Our house specialty is the Empanada, a crescent-shaped pastry with a filling. Each Empanada is home made with fresh ingredients in a 5 1/4" flour disc with the filling of your choice, Chicken; Ground Beef (with olives and raisins); Cod; Shrimp; Taco (Tex-Mex style ground beef); Guayaba (Guava); Queso (Tex-Mex style cheese sauce); Cheese with Spanish Chorizo; Pizza (mix of pizza sauce and three cheeses). Homemade Mojito Dipping sauce available upon request

Full Size

Per dozen with one choice of filling

Mini Size

2 dozen with 1 choice of filling. Carnitas not available in mini size.

### Paella Piscolabis

Price per person. Minimum order of 10

Piscolabis Original

Yellow saffron rice with pork, chicken, shrimp and Spanish Chorizo. Garnished with green peas and red bell peppers. Includes house salad and dinner rolls

Piscolabis Campesina

Yellow saffron rice with pork, chicken, and Spanish Chorizo. Garnished with green peas and red bell peppers. Includes house salad and dinner rolls.

Piscolabis Mariscos (Seafood)

Yellow saffron rice with pork, chicken, Spanish Chorizo and traditional Paella seafood mix (shrimp, fish, octopus and others.) Garnished with green peas and red bell peppers. Includes house salad and dinner rolls.

Piscolabis Arroz con Pollo

Yellow rice with chicken and Spanish chorizo. Garnished with green peas and red bell peppers. Includes house salad and dinner rolls. \$10.95 pp with stewed red kidney beans on the side.



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### Entrees

All our hot entrees packages include house salad, dinner rolls and, in most cases, choice of rice or side. Please check your selection for details. Food is delivered warm and ready to serve in 1/2 or full-size disposable foil pans. Other options are available upon request. Minimum order of 10. Prices are per person.

#### Piscolabis Chicken Rice (Arroz Relleno)

Two layers of rice cooked in chicken broth filled with shredded chicken, bacon and onions Then topped with mozzarella cheese and oven baked until golden brown. Includes house salad and dinner rolls

#### Pollo guisado (Stewed Chicken)

Assortment of bone less or bone-in chicken pieces on a tomato-based sauce with onions, green peppers, cilantro, garlic and olive oil. Served with choice of rice and ripped yellow plantains (platano maduro) based on availability, house salad and dinner rolls.

#### Grilled Chicken Breast Medallions

With sauté mushrooms green bell peppers and onions on a tomato-based sauce. Includes choice of rice or side, house salad and dinner rolls.

#### Bolillo de Carne

Our version of the traditional meat loaf. Mix of ground chuck and ground turkey on a tomato sauce with Latin spices. Includes choice of rice or side, house salad and dinner rolls

#### Latin Pepper Steak

Sirloin strips with red and green bell peppers and onions on a tomato base sauce with Latin spices. Includes choice of rice or side, house salad and dinner rolls

#### Lomo de Cerdo (Roasted Pork Loin)

With choice of sauce; Mojito, Marsala wine and butter with mushrooms and onions or Garbanzo with Chorizo. Includes choice of rice or side, house salad and dinner rolls.

#### Chuletas a la Jardinera (Pork chops)

Assortment of pork chops on a tomato-based sauce with vegetables medley, garlic and olive oil. Served with white rice, yellow plantains (platano maduro) based on availability, house salad and dinner rolls.

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### Pechuga de Pavo Asada (Roasted Turkey Breast)

Oven roasted Turkey Breast; seasoned with traditional Puerto Rican spices. Includes choice of rice, yuca al mojo (yuca on garlic vinaigrette), house salad and dinner rolls.

### Camarones a la Criolla (Shrimp Creole)

Large shrimps in Creole sauce with onions, tomatoes, green peppers, cilantro, garlic and olive oil. Served with white rice, green smashed plantains (tostones) or ripped yellow plantains (platano maduro) based on availability, house salad and dinner rolls.

### Picadillo Piscolabis

Ground beef Cuban Style on a tomato-based sauce with onions, olives and raisins. Served with white rice and green smashed plantains or ripped yellow plantains (based on availability) and House Salad.

### Beef Tenderloin Medallions

Grilled beef tenderloin medallions with sauté mushrooms and onions on a rich brown sauce. Includes red mashed potatoes or rice or other side, house salad or Vegetables Medley and dinner rolls.

### Ropa Vieja (Shredded beef in a tomato based stewed sauce)

Shredded beef Cuban Style on a tomato-based sauce with onions, green peppers, cilantro, garlic and olive oil. Served with white rice, green smashed plantains (Tostones) or ripe yellow plantains (platano maduro) based on availability, house salad and dinner rolls



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## Rice, Sides, Salads, Dessert and Beverages

### Rice

Arroz con Vegetales -Rice with vegetables  
Arroz con Maíz - Rice with corn  
Arroz con Pimientos - Rice with finely diced green and red bell peppers.  
Arroz blanco con Habichuelas al estilo Boricua - White rice with Puerto Rican style stewed beans on the side (red kidney, pink or black)  
Arroz con Gandules - Rice with green pigeon peas

### Sides and Salads

Red Mashed Potatoes - With garlic and Parmesan Cheese  
Yuca al mojo - Yucca with garlic sauce  
Ensalada de Coditos - Elbow pasta salad  
Ensalada de Papas - Potato salad  
House salad - Mix of greens tossed in grated Parmesan cheese and a Honey Dijon Mustard vinaigrette  
Vegetables Medley  
Asparagus Salad - with sauté onions, Pancetta and topped with shredded Mozzarella Cheese  
Classic Caesar Salad  
Pasta Salad - Tri-color pasta with onions, peppers, cucumbers and tomatoes tossed with grated Parmesan and Honey Dijon Mustard Vinaigrette

### Dessert and Beverages

Tres Leches - Three Milks cake  
Tres Leches de Coco (coconut)  
Flan de Queso - Cheese Flan.  
Flan de Coco y Ron - Coconut and Rum Flan.

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## Beverage Station

Regular or Sweet Iced Tea  
Fruit Punch  
Bottled Water

Lemonade  
Sodas -12 oz cans.

## Other Beverages

Homemade Sangria  
Traditional Puerto Rican Coquito

## Themed Buffets

Our themed buffets offer the complete dinner with 2 main dishes, 1 rice, 1 side, 1 vegetable side, house salad, dinner rolls, Iced tea (sweet and unsweetened), lemonade and water. Substitutions are allowed. Prices are per person.

### Puerto Rican Buffet

Lomo de Cerdo Asado (Roasted Pork Loin); Chicken Fricassee, Arroz con Gandules (rice with green pigeon peas), Yuca al Mojo (yucca root in garlic sauce), grilled vegetable medley, house salad with house vinaigrette, dinner rolls

### Spanish Buffet

Paella Piscolabis Campesina. Roasted Pork Loin with a Garbanzo Bean and Chorizo Sauce. Garden Rice (with mixed vegetables). Asparagus Salad. House salad with house vinaigrette. Dinner rolls

### Latin Fiesta Buffet

Ropa Vieja; Camarones a la Criolla; Choice of rice; Yuca al Mojo (yucca root in garlic sauce), house salad with house vinaigrette, dinner rolls

### Piscolabis Surf-n-Turf Buffet

Beef Tenderloin Medallions, Camarones a la Criolla (Shrimp Creole), Choice of Rice, Choice of Side, House Salad with House vinaigrette and dinner rolls.



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### NEW! Fajita Dinner Buffet

\$22.95 per person

Steak and Chicken Fajitas with all the condiments (soft flour and/or corn tortillas, guacamole, pico de gallo, refried beans, lettuce, tomato and shredded cheddar cheese), Mexican Rice, Salsa and chips.

### Backyard BBQ Buffet

Country Style BBQ Ribs and assorted BBQ chicken pieces. Includes Baked Beans, Pasta Salad or Cole Slaw and Dinner Rolls or Corn Bread Muffins.

### Tex-Mex Fiesta Buffet

Ground Beef Tacos with all the condiments (soft flour and/or corn tortillas, guacamole, pico de gallo, refried beans, lettuce, tomato and shredded cheddar cheese), Mexican Rice, Salsa and chips.



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### Setup Options

Subject to change based on the availability of items.

#### Delivery Charges

\$25.00 for orders of \$300.00 or less. For all others, 5% of the total value of the order.

#### Basic Setting

Elegant Clear Disposable Dinnerware (10" and 7.5") and Clear Plastic Cutlery Set.

#### Elegant Setting

Silver Plastic Plates with Silver Rim Disposable Dinnerware (10" and 7.5") and Silver Plastic Cutlery Set

#### Buffet Setup

Includes up to 4 buffet tables with white linen cloth; chafers and Non-disposable serving dishes (crystal/china). One of our staff members will setup the buffet and then return at a later time to pick up all the items. All non-disposable items remain the property of Piscolabis Catering and should be available for our collection as agreed with the customer. Items not available for our collection will be charged for at list price. All non-disposable items must be returned clean.

#### Buffet Setup and break down

Includes up to 4 buffet tables with white linen cloth; chafers and Non-disposable serving dishes (crystal/china). One of our staff members will setup the buffet and then return at a later time to turn it down. All items remain the property of Piscolabis Catering and should be available for our collection as agreed with the customer. Items not available for our collection will be charged for at list price. All non-disposable items must be clean before turn down.

#### Serviced Buffets

##### By Quote

\$35.00 per hour per server plus a 15% gratuity fee. Buffet servers will be responsible for setup and cleanup of the buffet table. Servers will arrive 1hr. prior to the event and will leave up to 1hr. after the end of the event. Setup hour is charged; however, clean up and break down time is included with the total cost. In other words, if your event is for 3 hours, we will charge you for 4.

#### Leftovers Policy

Served buffets –Sanitary regulations prohibit us from leaving leftovers with the client. Our personnel serving your buffet will properly dispose any leftovers upon completion of service.

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Drop-off or Delivery and Pick/Up services – It is the client's sole responsibility to handle leftovers appropriately. All buffet items including non-disposable items must be returned clean.

## Catering Guidelines

1. Our catering guidelines are subject to change without prior notice.
  2. The placing of an order indicates acceptance of our Catering Guidelines. Please read them and contact us if you have any questions.
  3. There is a 10-person minimum, per selection, unless previously agreed.
  4. Your order will be scheduled to arrive within a 30-minute window - up to 15 minutes before or 15 minutes after the time requested to adjust for possible traffic or weather conditions.
  5. Delivery charges - A \$25.00 standard delivery charge will be added to all orders of \$300.00 or less. For all others, as quoted or 5% of the total value of the order.
  6. Service Options
    - Please follow the above link for details.
  7. Payments
    - Orders are not confirmed until payment or agreed deposit has been received.
    - Orders of \$2,000.00 or less require full payment when placing the order.
    - Orders of \$2,000.00 or more require a 50% deposit at time of placing the order with balance due no less than 72hrs. before delivery time. Final payment must be made with a credit card.
    - Full payment is required for any order, regardless of value, placed for delivery within 14 days or less.
    - For your convenience, we accept online payments at <https://piscolabiscatering.com/make-a-payment>.
  8. Orders Confirmation - orders are not confirm until we have received full payment or applicable deposit.
  9. Cancellations and refunds
    - We reserve the right to accept any cancellation.
    - All cancellations are subject to a cancellation fee
    - Before 7 days of the scheduled delivery - 25% of the total invoice amount.
    - Within 7 days up to 72 hrs. of the scheduled delivery - 50% of the total invoice amount.
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- Orders can be rescheduled until 12:00 PM the day before delivery.
  - We cannot accept cancellations the same day of the event.
  - Refunds are provided by check and sent by regular mail within 30 days after the cancellation date.
  - No cancellations or refunds are available during the Holiday's seasonal promotion or from Oct. 1st. thru Dec. 31st.
  - Substitutions - We reserve the right to make substitutions of equal or greater value where such substitution is warranted.
10. Final Count - The guaranteed number is the minimum number of guests for which you have been charged. A final, guaranteed guest count is required 48hrs. prior to the event date. Should you need to increase your guarantee, we will provide you with an accurate cost estimate. If you order has been paid in full, the difference must be paid 24hrs. before the event date. If you have a balance due, the difference will be added to such balance and must be paid as per our above payment policy. Reductions to the final count are not accepted. If no guarantee is received at the appropriate time, we will assume the number expected on your order to be correct, and food preparation will be made accordingly.
11. Allergies or restrictions - Piscolabis Catering is not responsible for any food allergies or dietary restrictions unless SPECIFICALLY NOTED IN WRITING.
12. Food sanitation - Piscolabis Catering will furnish all items in a properly sanitary and consumption-safe state upon delivery. It is the client's sole responsibility to provide appropriate facilities and procedures for the safe and sanitary maintenance of all delivered items.
13. Leftovers policy
- Served buffets –Sanitary regulations prohibit us from leaving leftovers with the client. Our personnel serving your buffet will properly dispose any leftovers upon completion of service.
  - Drop-off or Delivery and Pick/Up services – It is the client's sole responsibility to handle leftovers appropriately. As per the Service Options Policy (Item#5), all non-disposable and party rental items must be returned clean.
  - Gratuity
14. For staffed events - a 15% of the total value of the order will be added to all staffed events.
15. Non-staffed events - gratuity upon delivery is optional; however, 15% is suggested.
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