



10515 Greenwood Ave North  
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[www.GeosBarAndGrill.com](http://www.GeosBarAndGrill.com)

## CATERING MENU

### APPETIZERS (Serves 10)

**Spicy Garlic Shrimp over Yuca Frita - \$115** - Shrimp sautéed in a spicy garlic-butter wine reduction, with chopped red onion, serrano peppers and bacon bits. Served over yuca frita. GF, Spicy

**Camerones al Ajillo - \$95** - Shrimp sautéed in garlic butter with capers, lemon & pepper flakes. With Cuban toast. GF-without toast.

**Cuban Pork Taco - \$80** - Cuban pork, pico de gallo, avocado, Geo's Cajun Mayo, & garlic-cilantro aioli on a crisp corn shell.

**Pan Con Bistec Sliders (30) - \$95** - Sliced sirloin steak, red onion, lettuce, Geo's Cajun mayo & garlic-cilantro aioli on Hawaiian bread.

**Medianoche Sliders (30) - \$95** - Roast pork, hickory ham, Swiss cheese, mustard, mayo & dill pickles on Hawaiian bread.

**Ham Croquettes - (40) - \$90** - Ham fritters with garlic-cilantro aioli.

**Fish Croquettes - (40) - \$90** - Fish fritters with Spicy Cajun Mayo.

**Tostones - (70) - \$70** - Twice fried green plantains served with garlic-cilantro aioli dipping sauce. GF, Veg

**Maduros - (70) - \$60** - Fried sweet plantains. GF, Veg

**Yuca Frita - (70) - \$70** - Cassava fries served with garlic-cilantro aioli dipping sauce. GF, Veg

**Moros/Congri - \$50** White rice, black beans, red and green peppers, onions and Cuban seasonings cooked together. GF, Veg

**Cuban Black Beans & White Rice - \$85** GF, Veg

### SANDWICHES \$110 (Choose 10)

**Cubano** - Roasted pork, ham, Swiss cheese, dill pickles, mayo & mustard on Cuban bread. Pressed.

**Pan Con Lechon** - Roasted pork, fresh cilantro, sliced onions, diced stuffed green olives, garlic-lime-vinegar mojo sauce, mayo and garlic cilantro aioli on toasted Cuban bread.

**Pan Con Bistec** - Thin slices marinated sirloin steak sautéed with red onions on toasted Cuban bread with lettuce, papas fritas (shoestring potato chips), garlic-cilantro aioli and Geo's Cajun Mayo.

**Chicken Fricassee Sandwich** - Boneless chicken thighs in fricassee sauce with peppers, onions, potatoes & stuffed green olives on toasted Cuban bread with Cajun Mayo, lettuce, red onions & sweet pickles.

**Vegetarian Chipotle Black Bean & Corn Patty** - Grilled black bean & corn patty served on toasted Cuban bread with Cajun Mayo, garlic cilantro aioli, sliced red onions, avocado, lettuce and melted Swiss cheese.

### ENTREES - \*Lunch Size \$150 (Serves 10. \$15 each additional serving)

**\*Dinner Size \$180 (Serves 10. \$18 each additional serving)**

All entrees served with moros, maduros and Cuban salad.

**Palomilla Steak** - Thinly sliced marinated sirloin steak with grilled with onions. GF

**Ropa Vieja** - Traditional shredded beef stew accented with green olives. GF

**Puerco Asado** - Succulent Cuban style slow roasted pork. GF

**Arroz Con Pollo** - Chicken and rice simmered with onions, peppers and spices. GF

**Fricassee de Pollo** - Succulent chicken thighs simmered in a rich fricassee sauce with onions, peppers, potatoes and stuffed green olives. GF

**Wild Gulf Shrimp** - Wild gulf shrimp sautéed in a lemon-butter-garlic sauce and capers. GF

### SOUP & SALAD (Each order serves 10)

**Gumbo - \$100** - Chicken, Andouille sausage, okra, peppers and spices. Served with white rice and Cuban toast. Spicy

**Caldo de Pollo - \$90** - Hearty chicken soup with vegetables served with Cuban toast. GF-without the toast

**Vegetarian Lentil Soup - \$85** - Rich & flavorful vegetarian lentil soup served with Cuban toast. GF-without the toast

**Vegetarian Black Bean Soup - \$85** - Savory black bean soup served with Cuban toast. GF-without the toast, Veg

**Chicken & Garbanzo Bean Salad - \$115** - House smoked chicken breast, garbanzo beans, organic mixed greens, tomatoes, sliced green pepper, pineapple chunks and avocado, tossed with our house honey-mustard vinaigrette dressing. GF

**Cuban Salad - \$45** - Shredded cabbage, sliced red onions, and tomatoes tossed with house honey-mustard vinaigrette dressing. GF, Veg

### DESSERTS

**Coconut Flan Pie (10 slices)**

**Pastelitos De Guayaba (10 pieces)**

**Mango Mousse Cake (10 slices)**

**Tres Leches (10 slices)**

\$42

\$35

\$40

\$42

### BEVERAGES

**Coke, Diet Coke, Sprite,**

**Orange Pellegrino, Lemon Pellegrino,**

**Bottled Water, Sparkling Water**

\$2.50 each

\*Prices do not include sales tax or gratuity and are subject to change. Contact restaurant for confirmation of prices and available items.

\*Please notify restaurant of food allergies ahead of ordering and we will do our best to accommodate your dietary requirements.

\*We offer gluten free items however our kitchen is not certified gluten-free. Cross contamination may occur.