NANA'S KITCHEN
SOFIA QUINTERO CENTER

APPETIZERS $50
Serves 12-15 people

Latin Cheese & Fruit Platter – Assortment of Latin American cheeses (queso fresco, manchego, cotija), seasonal fruits, honey, and guava paste

Antojitos Platter – A mix of Latin small bites: mini arepas with cheese, empanadas (meat), and fried plantains with crema

Caprese Skewers with a Twist – Fresh mozzarella, basil, and cherry tomatoes with a drizzle of olive oil and guava balsamic glaze

Cuban Sliders – Classic pressed Cuban sliders with ham, Swiss cheese, and dill pickles, brushed with mojo mustard butter

Chickpea Ceviche with Plantain Chips – Vegan 'ceviche' with chickpeas, citrus juices, tomatoes, red onions, and cilantro, served with crispy plantain chips

Housemade Guacamole & Salsa – Classic guac, and roasted tomato salsa, served with tortilla and plantain chips

Yuca Fries with Cilantro-Lime Aioli – Crispy yuca fries served with a creamy cilantro-lime garlic dipping sauce

Pickup only
(cutlery and plateware NOT included)

Small, serves 25 people | Large, serves 50 people

Arroz Imperial 🇨🇺 – Cuban-American yellow rice layered with shredded chicken, creamy mayo-based sauce, and topped with melted cheese.
Small $75 | Large $140

Congrí (Moros y Cristianos) 🇨🇺 – Cuban black beans and rice cooked together with garlic, onions, and spices.
Small $60 | Large $110

Gallo Pinto 🇨🇷 – Costa Rican-style beans and rice sautéed with bell peppers, onions, and a hint of Salsa Lizano.
Small $60 | Large $110

Arroz Amarillo 🇪🇸/🇵🇷 – Latin-style saffron-infused yellow rice with bell peppers and peas.
Small $60 | Large $110

Roasted Chicken Tray – Slow-roasted chicken leg quarters marinated in citrus, garlic, and Latin spices, served tender and juicy.
Small (Serves 25) – $95 | Large (Serves 50) – $180

Sofía Quintero
art and cultural center, inc.

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NANA'S KITCHEN
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Event Catering

(Buffet Style)

Package A	Package B
$18.50 per person	$26.00 per person
1 Appetizer	1 Appetizer
2 Sides	2 Sides
1 Entree	2 Entrees
1 Dessert	1 Dessert

Appetizers (Please choose from below)

House Salad with Signature Honey Dijon Dressing

Fresh Guacamole & Salsa Trio with Tortilla & Plantain Chips

Fried Plantains or Yuca with Garlic Cilantro Sauce

Chickpea Ceviche with Plantain Chips (Vegan)

Mini Cuban Sliders (+$2 per person for premium option)

Sides

Lime Rice & Quinoa – White or brown rice, quinoa, fresh lime, and cilantro

Arroz con Gandules – Puerto Rican-style yellow rice with pigeon peas

Gallo Pinto – Costa Rican-style beans and rice with bell peppers, onions, and garlic

Congrí (Moros y Cristianos) – Cuban-style black beans and rice cooked together

Roasted Vegetables – Seasonal vegetables marinated and oven roasted

Roasted Corn Salad – Roasted corn mixed with cotija cheese, crema, lime, and chili powder

Entrees

Pollo Asado – Roasted, citrus-marinated chicken

Pernil Asado – Caribbean style slow-roasted pork

Ropa Vieja (+$2 per person) – Cuban-style shredded beef in a savory tomato sauce with bell peppers and onions

Vegetarian & Vegan entree option available by request

Dessert

Tres Leches – Classic sponge cake soaked in three milks

SQACC Cookies – Old-fashioned honey cookies

Fruit Cup – Assorted fresh fruits *Seasonal

Churros with Dulce de Leche (+$2 per person for premium option)

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Nana's Kitchen
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Boxed Lunch $16
per meal

Each lunch includes:
Latin-style sandwich
Sea salt kettle chips (gluten-free)
Seasonal fresh fruit

Medianoche Slider Box
Mini Cuban-style sandwich on sweet bread with mojo pork, ham, Swiss cheese, pickles, and mustard
Gluten-Free Option: Served on a gluten-free sweet roll

Peruvian Chicken Salad Ciabatta Box
Shredded chicken with aji amarillo mayo, herbs, and celery, served on ciabatta with lettuce
Gluten-Free Option: Served on a gluten-free roll

Mexican Veggie Torta Box (Vegetarian)
Grilled zucchini, peppers, and onions with black bean spread, queso fresco, avocado, and chipotle mayo on bolillo bread
Gluten-Free Option: Served on a gluten-free flatbread

Caribbean Chickpea Avocado Wrap (Vegan)
Mashed chickpeas, avocado, lime, red onion, cilantro, and cabbage with mojo vinaigrette in a spinach tortilla
Gluten-Free Option: Served in a gluten-free tortilla or lettuce wrap

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Coffee & Beverage Service

Café Bar

Fresh-brewed coffee service designed for meetings, brunches, and early gatherings.

Includes:

- **Fresh-brewed coffee (regular and decaf)**
- **Fresh fruit (cuties, bananas, apples)**
- **Assorted pan dulce**
- **Assorted flavored creamer**
- **Sugar station**
- **Cups, lids, and stirrers**

Pricing:

- **$9 per person**
- **30–45 guests: $265**
- **50–100 guests: $425**
- **100+ guests: Custom quote**

Refreshers Add-On (by the gallon)

Housemade classic options:

- **Horchata**
- **Agua de Jamaica**

Pricing:

- **$45 for 2 gallons**

(2 gallons minimum to serve approximately 24–32 guests)

Refreshers sold separately as add-ons.

If you're here all day and want a mid day pick me up, can be added on or let us know