Catering by Nana's Kitchen

located inside the Event Center; prepared by our Culinary Artist.

Appetizers $40 serves 12-15 people

-Cheese and Fruit Platter
Assorted cheeses, seasonal fruits, honey and preserves

-Mediterranean Platter
Platter with hummus, tabbouleh, pita and fresh veggies

-Caprese Skewers
Fresh mozzarella, basil and cherry tomatoes dressed in olive oil and balsamic reduction

-Cuban Sliders
Loaded with ham, swiss cheese, and dill pickles, topped with a Dijon spread

-Chickpea Ceviche with Plantain Chips
Vegan 'ceviche' made with chickpeas, miso, citrus juices, tomatoes, red onions and cilantro

-Homemade Guac and Salsa
Served with Tortilla or Plantain chips

-Yuca Fries
Crispy fried yuca with a tangy creamy garlic and cilantro sauce

Onsite or Pickup

(cutlery and plateware NOT included)

Small, serves 25 people | Large, serves 50 people

-Arroz Imperial
Cuban American yellow rice with chicken, topped with cheese

Small $60 | Large $120

-Congris
Costa Rican beans and rice

Small $50 | Large $100

-Arroz Amarillo
Latin-style yellow rice

Small $50 | Large $100

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Event Catering
(Buffet Style)

Package A
$12.50 per person
1 Appetizer
2 Sides
1 Entree

Package B
$15 per person
1 Appetizer
2 Sides
1 Entree
1 Dessert

Package C
$18.00 per person
1 Appetizer
2 Sides
2 Entrees
1 Dessert

Appetizers (Choose One)

House Salad with signature Honey Dijon House dressing

Homemade Salsa and Guac with chips

Fried Plantains or Yuca with garlic sauce

Entrees

Pollo Asado
(Roasted Chicken)

Pernil Asado
(Roasted Pork marinated in a Cuban citrus mojo)

Sides

Cilantro Lime Rice and Quinoa
White or Brown rice, quinoa, lime, cilantro

Arroz con Gandules
Puerto Rican style rice with pigeon peas

Gallo Pinto
Costa Rican style rice with red or black beans, bell peppers, onions,
garlic, and cilantro

Dessert

Tres Leches
(Sponge Cake with Three milks)

SQACC Cookies
(Old Fashioned Honey Cookies)

Fruit Cup
(Assorted fruits)