

LUNCH BOXES

Classic Boxed Lunch 1 \$13.95pp

Choice of Sandwich or Wrap, Bagged Chips, Homemade Cookie

Classic Boxed Lunch 2 \$16.95pp

Choice of Sandwich or Wrap, Specialty Salad, Homemade Cookie, or Bagged Chips

Classic Boxed Lunch 3 \$19.95pp

Choice of Sandwich or Wrap, Specialty Salad, Fresh Fruit Cup, Homemade Cookie, or Bagged Chips

Classic Boxed Lunch 4 \$23.95pp

Choice of Sandwich or Wrap, Specialty Salad or Garden Salad, Fresh Fruit Cup, Homemade Cookie or Bagged Chips, Choice of Soda, or Water

SPECIALTY SANDWICHES

All prices per person. 10 guest minimum.

Specialty Sandwiches \$11.95

Available on hearty baked bread or wraps

- Grilled Chicken, Pepper Jack Cheese; Roasted Peppers, Avocado, Mesclun, Chipotle Aioli
- Roast Beef, Cheddar, Crispy Onions, Horseradish Aioli, Watercress
- Cajun Chicken, Cucumber, Feta, Red Onion, Remoulade, Chipotle, Mesclun
- Albacore Tuna, Roasted Pepper, Vine Ripe Tomato, Mesclun
- Chicken Salad, Avocado, Tomato, Tri color greens
- Turkey, Smoked Gouda, Cranberrynaise, Arugula, Roma Tomato
- Smoked Turkey, Brie, Roma Tomato, Honey Mustard, Arugula
- Italiano - Genoa, Ham, Capicola, Provolone, Roasted Pepper, Roma Tomato, Romaine
- Mojito Cubano- Pulled Roast Pork, Ham, Swiss, Pickle Chips, Sofrito Mojito Sauce
- Chicken Al Fresco - Avocado, Bacon, Caramelized Onions, Roasted Pepper, Russian Pickled Sauce
- Mardi Gras Chicken with Pepper-jack Cheese, Roasted Peppers, Sautéed Onions and Chipotle Pepper Spread

Just Made Wraps \$11.95

- Chicken Cutlet, Provolone Cheese, Roasted Peppers, Lettuce and Sliced Tomatoes With Garlic Aioli
- Grilled Chicken Caesar, Romaine Hearts, Tomato and Caesar Dressing
- Santa Fe Chicken, Pepper-jack, Corn, and Black Bean Salsa
- Portobello Mushroom, Avocado, Kale, Caramelized Onions, Roasted Tomato
- Smoked Turkey, Cucumber, Tomato, Avocado, Lemon Herb Aioli
- Fresh Turkey, Tricolor Mesclun, Roma Tomato, Low Fat Mayo, and Cracked Black Pepper
- Albacore Tuna, Low Fat Mayo, Roasted Pepper, Lettuce, Tomato
- Roasted Vegetables, Mixed Greens, Balsamic Glaze
- All Veggie - Carrots, Cucumber, Tomato, Sprouts, Avocado, Bell Pepper, Kale, Hummus

Premier Sandwiches \$13.95

- Fillet of Beef, Plum Tomato, Gouda, Arugula and Garlic Aioli
- Coconut Shrimp, Crisp Lettuce, Mango Lime Salsa
- Grilled Salmon, Roasted Peppers, Baby Spinach, Lemon-Caper-Basil Aioli
- Fire Kissed Shrimp, Avocado, Pico de Gallo, Chipotle Lime Sauce
- Crab Cake, Red Pepper Tartar Sauce, and Arugula on a Brioche Bun

Vegetarian \$12.95

- Breaded Eggplant, Pesto, Tomato and Mozzarella
 - Roasted Vegetables, Fresh Mozzarella, Ricotta Pesto
 - Mozzarella Caprese, Tomato, Avocado, Pesto, Romaine
- Gluten free options +\$2.00

Vegan \$12.95

- Grilled Seasonal Vegetables, Roasted Pepper, and Hummus
- Avocado, Hummus, Cucumber, Arugula, Tomato, and Carrots
- Crispy Tofu, String Beans, Baby Spinach with Sweet Chili Sauce
- Portobello Mushroom, Kale, Avocado, Caramelized Onions



SIGNATURE ARRANGEMENTS

CRUDITE AND DIP BASKET 9.95 pp

A Farm Selection of Asparagus, Grape Tomatoes, Broccoli, Cauliflower, Red Peppers, Carrots, Zucchini, and our Signature Dip

CHARCUTERIE BOARD 14.95 pp

Artisanal Cheeses and Assorted Italian Delicacies Garnished with Grilled Vegetables, Assorted Olives, and Tuscan Breads.

VEGETARIAN CHARCUTERIE 14.95 pp

Roasted Eggplant, Roasted Zucchini, Marinated Artichokes, Cherry tomatoes, Baby Cucumber, Dates, Figs, Grapes, Pomegranate, Party Olives, Feta, Almonds, Walnuts, Pistachios, Pita Flat-breads, Falafel, Goat Cheese, Hummus, Tzatziki, Course Mustard, Kalamata Olive Tapenade

ROOM TEMPERATURE BUFFETS

Served room temperature. Small 15 people, large 25 people.

MEDITERRANEAN MIXED GRILL

Skewered grilled chicken breast, skewered steak, skewered grilled shrimp, falafel, hummus, babaghanoush, grilled pita

Small 295.00

Large 395.00

NUEVO LATINO MEDLEY

Coconut shrimp skewers, mojito marinated chicken skewers, chimichurri skirt steak skewers, grilled pineapple, guacamole, pico de gallo, plantain strips, tortilla chips

Small 295.00

Large 395.00

TORTILLA CHIPS AND DIP 9.95 pp

Crispy Tortilla Chips served with our Homemade Guacamole and Pico de Gallo

FRUIT & CHEESE DISPLAY 12.95 pp

A selection of our Finest Imported and Domestic Cheeses Garnished with Grapes, Figs, Apricots, Fresh Berries served with water crackers.

MEDITERRANEAN HUMMUS 9.95 pp

Delicious Freshly Made Hummus Drizzled with Extra Virgin Olive Oil and served with Toasted Pita Triangles.

ALL AMERICAN BBQ

Cheeseburger sliders, pulled pork sliders, grilled cheese triangles, grilled kielbasa sausage on skewers, grilled seasonal vegetables, tater tots potatoes, course mustard dipping sauce

Small 275.00

Large 350.00

LOUISIANA MEDLEY

Blackened chicken breast, spicy pepper shrimp, sweet potato batons, batons of monterey jack, cajun zucchini sticks, grilled red & yellow peppers

Small 275.00

Large 350.00

DESSERT

Served room temperature. Small 15 people, large 25 people.

SIGNATURE DESSERT PLATTER

Homemade Assorted Butter Cookies, Chocolate Chip Cookies And Brownies 6.99

MINI ITALIAN PASTRIES

Miniature Versions Of Our Elegant Italian Pastries, Fruit Tarts, Cannolis, Eclairs, Cheesecake, Cup Cakes & Tuxedo Strawberries 9.99



CUP CAKE PLATTER

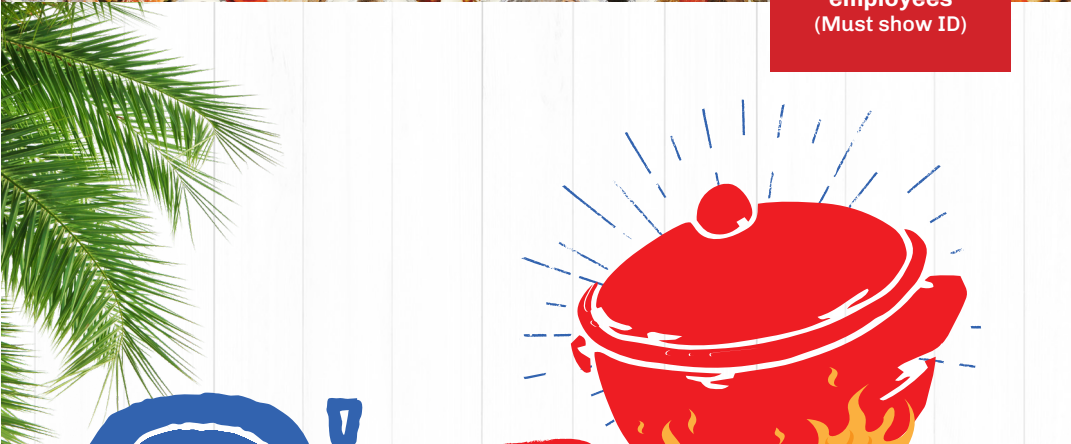
An Assortment Of Our Well Designed Cup Cakes Vanilla, Chocolate, Red Velvet, Snickers, Oreo & Peanut Butter 6.99

CHOCOLATE COVERED DRISCOLL'S STRAWBERRIES 6.95



10% OFF

For all and government employees (Must show ID)



Q Rico CATERING

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57-03 Junction Blvd. Elmhurst, NY 11373

www.qriconyc.com





BREAKFAST PACKAGES

Breakfast Package #4 \$15.95pp

Scrambled Eggs, Bacon, and Sausage Links
Challah French Toast
Home Fries

CEO Breakfast Package #5 \$17.95pp

Avocado Toast
Fresh Squeezed Orange Juice
Sliced Fruit
Coffee Service

Individual Parfaits \$7.95pp

With Low Fat Vanilla or Strawberry Yogurt, Granola
; Fresh Berries
• Mixed Berry
• Pineapple Coconut
• Banana Carob Chip
• Blueberry Lemon Zest

Carved Fresh Fruit and Berries \$7.95pp

An Elegant Arrangement of Sliced Seasonal Fruit
and Assorted Berries

Fresh Cut Fruit and Berries \$7.95pp

A medley of chopped seasonal fresh fruit and
berries

Breakfast Platter \$7.95pp

An Elegant Display of Our Freshly Baked Mini
Muffins, Mini Bagels, Mini Scones, Mini Croissants;
Mini Danishes. Served with Butter, Assorted Cream
Cheese & Preserves.

Gluten-free Morning Favorites are available
- Add 2.00 per person.

Breakfast Package #1 \$9.95pp

Breakfast Platter
Coffee Service or Orange Juice

Breakfast Package #2 \$15.95pp

Breakfast Platter
Sliced Fruit or Yogurt Parfait
Coffee Service or Orange Juice

Breakfast Package #3 \$18.95pp

Grilled W.W. Breakfast Egg Wraps
Sliced Fruit or Yogurt Parfait
Coffee Service or Orange Juice

BREAKFAST BOXES

Continental Box \$12.95pp

Mini Muffin, Mini Bagel and Mini Croissant, served
with Fruit Cup, Butter, Cream Cheese & Jelly

Breakfast Box \$14.95pp

Any Egg Sandwich ; Fruit Cup

LUNCH PACKAGES

All prices per person. 10 guest minimum.

Lunch Package #1 \$16.95pp

Assorted Sandwiches and Just Made Wraps
Choice of Signature Side Salad

Lunch Package #2 \$20.95pp

Assorted Sandwiches and Just Made Wraps
Choice of Signature Side Salad
Catering Signature Dessert Tray

Lunch Package #3 \$24.95pp

Assorted Sandwiches and Just Made Wraps
Choice of Signature Side Salad
Catering Signature Dessert Tray
Carved Fruit and Berries
Assorted Canned Beverages

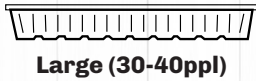
ENTREES / ENTRADAS



Small (10-15ppl)



Medium (20-25ppl)



Large (30-40ppl)

Pollo Rostizado / Rotisserie Chicken
(\$15.00 each) **\$45.00** • **\$75.00** • **\$120.00**

Pernil / Roast Pork
\$75.00 • **\$120.00** • **\$180.00**

Chicharrón de Pollo con hueso
Fried Chicken Chunks with bones
\$70.00 • **\$120.00** • **\$160.00**

Chicharrón de Pollo sin hueso
Boneless Fried Chicken Chunks
\$75.00 • **\$140.00** • **\$190.00**

Pechuga a la plancha / Grilled Chicken
\$70.00 • **\$110.00**

Bistec Salteado / Pepper Steak
\$80.00 • **\$140.00** • **\$190.00**

Pollo Guisado / Stew Chicken
\$75.00 • **\$110.00** • **\$160.00**

Carne Guisada/ Latin Beef Stew
\$80.00 • **\$140.00** • **\$190.00**

Rabo/Oxtail
\$95.00 • **\$195.00** • **\$450.00**

Churrasco / Romanian Steak
(Market Price) MP MP MP

Hennessy Bourbon Boneless Chicken
\$75.00 • **\$140.00** • **\$190.00**

Pollo Teriyaki con Piña
Teriyaki Pineapple Boneless Chicken
\$75.00 • **\$140.00** • **\$190.00**

Bistec con cebolla / Steak with Onions
\$80.00 • **\$140.00** • **\$190.00**

Salmón a la parrilla / Broiled Salmon
\$100.00 • **\$175.00**

Camarones al Ajillo / Shrimp Scampi
\$100.00 • **\$175.00**

Filete de Pescado / Broiled Fillet of Sole
\$75.00 • **\$150.00**

Chuletas Frita / Fried Pork Chops
\$75.00 • **\$120.00** • **\$180.00**

Chicharrón de Cerdo / Fried Pork Belly
\$100.00 • **\$150.00** • **\$200.00**

Costillas / Pork Ribs
\$75.00 • **\$125.00** • **\$180.00**

Albóndigas / Meatballs
\$70.00 • **\$120.00** • **\$160.00**

Carne Mechada / Brisket
\$90.00 • **\$135.00** • **\$175.00**

Masita de Cerdo / Fried Pork Chunks
\$78.00 • **\$120.00** • **\$180.00**

Lasagna de Carne, Berenjena o Queso/
Lasagna (beef, eggplant or cheese)
\$70.00 • **\$110.00** • **\$155.00**

Berenjena Guisada / Eggplant stew
\$70.00 • **\$100.00** • **\$135.00**

ACOMPANAMIENTOS

Small (10-15ppl) • Medium (20-25ppl) • Large (30-40ppl)

Arroz Blanco
White Rice
\$25.00 • **\$45.00** • **\$65.00**

Arroz Amarillo
Yellow Rice
\$25.00 • **\$45.00** • **\$65.00**

Moro de Gandules
Pigeon Peas Rice
\$30.00 • **\$55.00** • **\$80.00**

Moro de Habichuelas Roja
Red Beans Rice
\$30.00 • **\$55.00** • **\$80.00**

Moro de Habichuelas Negras
Black Beans Rice
\$30.00 • **\$55.00** • **\$80.00**

Arroz con Camarones
Rice with Shrimp
\$70.00 • **\$130.00** • **\$185.00**

Arroz con Pollo
Rice with Chicken
\$60.00 • **\$85.00** • **\$120.00**

Arroz con Vegetales
Rice with Vegetables
\$30.00 • **\$55.00** • **\$75.00**

Pure de Papa
Mashed Potatoes
\$30.00 • **\$55.00** • **\$80.00**

Maduros, Yuca, Tostones o Guineito/
Sweet or Green Plantain, Cassava or
Green Banana
\$25.00 • **\$60.00**

Espaguetti con Pollo
Spaghetti with Chicken
\$60.00 • **\$85.00** • **\$120.00**

Espaguetti con Camarones
Spaghetti with Shrimp
\$75.00 • **\$120.00** • **\$165.00**

Habichuelas Negra o Roja
Black Beans or Red Beans
\$25.00 • **\$45.00** • **\$60.00**

Empanadas
Chicken, Beef or Cheese \$3.00 each

CATERING COMBOS

COMBO SANTO DOMINGO \$18.95 pp

- Roasted Chicken
- Roasted Pork
- Sweet Plantains
- Yellow Rice
- Green Salad

COMBO SAN PEDRO DE MACORIS \$18.95 pp

- Roasted Chicken
- BBQ Ribs
- Sweet Plantain
- Yellow Rice
- Green Salad

COMBO LA ROMANA \$22.95 pp

- Roasted Pork
- Whole Chicken
- Pepper Steak
- Rice Mix With Bean
- Sweet Plantain
- Green Salad

COMBO HIGUEY \$22.95 pp

- Roasted Chicken Half Tray
- Stew Pork Chop Half Tray
- Roasted Pork Half Tray
- Yellow Rice Full Tray
- Sweet Plantain Half Tray
- Potatoes Salad Half Tray

COMBO BAYAHIBE \$24.95 pp

- Boneless Fried Chicken
Chunks Half Tray
- Roasted Pork Half Tray
- Roasted Chicken Half Tray
- Rice Mix W/ Beans Full Tray
- Potatoes Salad Half Tray

COMBO PUNTA CANA \$24.95 pp

- Roasted Pork Half Tray
- Beef Stew Half Tray
- Chicken Stew Half Tray
- Yellow Rice Full Tray
- Potatoes Salad Full Tray
- Green Salad Full Tray

COMBO SANTIAGO \$26.95 pp

- Pepper Steak Half Tray
- Roast Pork Half Tray
- Roasted Chicken Full Tray
- Yellow Rice Or
White Rice Full Tray
- Potatoes Salad Half Tray
- Sweet Plantain Half Tray
- 5. Soda 2.0 Lt Soda Free

COMBO PUERTO PLATA \$26.95 pp

- Roast Pork Half Tray
- BBQ Ribs Half Tray
- Roasted Chicken Full Tray
- Yellow Rice Or
White Rice Hull Tray
- Rice Mix Beans Or
Peas Full Tray
- Green Salad Half Tray
- Sweet Plantain Half Tray
- 5. Soda 2.0 Lt. Soda Free

COMBO SAN RAFAEL \$29.95 pp

- Moro De Guandules Full Tray
- Chicken Chunks
Boneless Half Tray
- Roast Chicken Half Tray
- Beef Stew Half Tray
- Pasta Half Tray
- White Rice Or
Yellow Rice Full Tray
- Sweet Plantain Half Tray
- Regular Salad Full Tray
- 20 Empanadas Mixtas
- 5.Soda 2.0 Lt. Soda Free



Small (10-15ppl)



Medium (20-25ppl)



Large (30-40ppl)

SALADS / ENSALADA

Small (10-15ppl) • Medium (20-25ppl) • Large (30-40ppl)

Ensalada Verde
Green Salad
\$25.00 • **\$45.00** • **\$65.00**

Ensalada Verde con Aguacate
Green salad W/ Avocado
\$35.00 • **\$55.00** • **\$75.00**

Ensalada de Papa
Potato Salad
\$30.00 • **\$50.00** • **\$80.00**

Codito con jamon
Macaroni Salad
\$25.00 • **\$40.00** • **\$60.00**

Ensalada de Mariscos
Seafood Salad
\$65.00 • **\$150.00** • **\$200 .00**

Ensalada de Pulpo
Octopus Salad
\$65.00 • **\$150.00** • **\$200.00**

Ensalada de camarones
Shrimp Salad
\$65.00 • **\$150.00** • **\$200.00**

Ensalada de Bacalao
Codfish Salad
\$65.00 • **\$150.00** • **\$200.00**

Vegetales al Vapor
Steam Vegetables
\$30.00 • **\$50.00** • **\$80.00**

CATERING

