



FRITA BATIDOS CATERING  
AND SPECIAL EVENTS

*iCuban Inspired Street Food!*

## PHILOSOPHY

Our philosophy for Catering is to work together with you personally to create an event that is exactly what you envision - as simple or elaborate as you wish, but always distinctive, festive and beautiful. By working together, we can take into consideration the spirit of the event you want to create, as well as any dietary needs or preferences you may have - and work to do all of this within a budget you are comfortable with! From an elegant, but festive tropical dinner, to Holiday parties, birthday parties or Tailgate feasts - To making your business meetings truly delicious. We can put together an experience that will make any event truly memorable. Eve's background and attention to detail allow her to create dishes in your home that maintain the standards of a chef creating a single plate for someone very special - You!

The flexibility of our catering program includes a range of service options. We are happy to prepare your menu as a beautiful buffet, drop off, set up and pick up the equipment following day. Additionally, we can provide anywhere from a minimum to a full staff for your off-site service needs. The pricing basics are spelled out, under 'Pricing Principles' so you can consider the options at your convenience and then finalize a plan together tailored to your needs.

## SAMPLE MENUS

To make it easier to start brainstorming, we have put together some examples of menus that we love and have been very well received! These menus consist of dishes that hold up very well over time, are full flavored, crowd pleasing dishes that include several hearty vegetarian accompaniments so all of your guests will be happy! It is ideal for us to work together to make your final selections and create a custom menu that fits with the vision you have for your event - doesn't overlap flavor profiles and works exceptionally well together. Please, by no means feel tied into selecting one of the sample menus - We are here and excited to work with you!

## SEASONALITY

We are very involved with the slow food movement, working with local farmers and following the seasons. Our menu is seasonal and always in flux - Please note that this menu represents of sample of the range of menus we can provide, however it may be the case that a given menu item is not available based on seasonal availability at a given time.

# LETTERS OF REFERENCE

To Whom It May Concern:

Eve Aronoff and her team were an absolute dream to work with. When we started the wedding planning process we knew food was going to be one of the most important decisions we would make. Having been long time fans of Eve and her restaurants, we felt as if there wasn't much of a decision to make—it would be Frita Batidos!

From the moment we made initial contact to the end of our wedding day, we were made to feel like we were the only clients in the world. Eve worked closely with us to make sure we had exactly what we wanted, while having great respect for our budget. She was beyond flexible when it came to every aspect of the catering experience. Adding waitstaff? No problem. Adjusting the menu? A breeze. Adding more wait staff and bar staff? Of course. Eve and Sarah were very prompt in responding to emails, whether they were general check-ins or revisions to our needs.

Come our wedding day, everything went beyond smoothly. Our biggest source of stress was the one thing we couldn't control: will all of our vendors show up at the appropriate time with everything they are supposed to have? The Fritas crew arrived early, and this immediately took a huge amount of stress off our shoulders. After their arrival, we never heard from them, as they got right to work and knew exactly what they needed and how to get it done.

As far as the quality and presentation of the meal went, we and our guests were blown away. For our final menu we decided on pulled pork and BBQ beef sliders on brioche buns, BSE (Best Snack Ever), twice-fried garlic plantains, and churros with chocolate Español. The brioche melted in our mouths; the pork had the perfect amount of spice; the beef was flavorful with that perfect BBQ "tang". The Muenster cheese and the spicy kick, took the BSE from being a rice side dish, to a star of the meal. Now the plantain dish was what I was truly looking forward to it, as it has been a favorite of mine since Frita Batidos first opened its doors. To put it succinctly, this dish did not disappoint. I'm not a big sweet person, but the churros and chocolate Español were unreal. In fact, I saw some of our guests just drinking the chocolate without the churros! Each of the dishes were just as fresh and delicious had we ordered them at the restaurant.

Eve, Sarah, and the rest of their crew went out of their way to make certain everything went smoothly and perfectly. I'd be more than happy to discuss our experiences in further detail, if you'd like!

Best,  
Leslie Promenchenkel  
Guest/Client

To Whom It May Concern:

My name is Jordan Korn, and I am currently a junior at the University of Michigan. I am writing this as a letter of reference for Frita Batidos Catering. I was overjoyed when Eve Aronoff, the Chef and Owner of Frita Batidos, reached out to me because it gives me the opportunity to express my excitement and passion for her restaurant. I first met Eve during my freshman year when she was nice enough to let me interview her for a student food blog I write for.

Each year when I start my ten hour journey on the road from New York to Ann Arbor for school, there is only one thing on my mind: Frita Batidos. I am a junior at the University of Michigan now, and ever since my freshman year when my dad stumbled across Frita (the bright white walls caught his eye from across the street and he just couldn't resist walking in) it has become and will always remain our absolute favorite place to eat on campus. Coming from someone who grew up in New York with a seemingly endless supply of incredible restaurants on every corner, the quality of food and combination of flavors at Frita Batidos is on a whole new level.

Frita Batidos offers the perfect combination for students of gourmet and high-end food with a causal atmosphere and inexpensive prices. I would say the only complaint that students have is that they wish it wasn't as far from campus so they would be able to eat there more often. A Frita Batidos catering service would directly meet this demand and provide a delicious, festive, and unique experience for any event on campus. The catering opportunities are endless: Football tailgating parties, student Greek life parties, student organization events, academic department events, and faculty meetings, just to name a few.

Frita Batidos recently catered a fundraising event for over 200 people on the front lawn of my sorority. People are still talking about how special and incredible the food was and it really made our event a huge success. The mini "Inspired Cuban" sandwiches were a hit with everyone, as were the twice-fried ripe plantains. And the students were literally devouring the mini churros! They even set up a long table covered in their signature banana leaves to add that unique Frita touch. The food tasted just as delicious as it does at the restaurant, and my whole sorority was blown away by the presentation. The staff went above and beyond our highest expectations with the service they provided for us - they handled everything extremely professionally, did a fantastic job setting up, and was unbelievably accommodating to all of our needs. We had such a great experience and cannot wait to plan our next event with them.

Anyone who has eaten at Frita Batidos will agree that it is incredible food that needs to be shared more on the University of Michigan campus. I believe that there is a great demand for higher quality catering services for student and University events, and there is no other restaurant that could provide a more memorable catering experience.

Warm Regards,  
Jordan Korn  
Treasurer - SDT Sorority

To Whom It May Concern,

While working for Taubman College of Architecture and Urban Planning at the University of Michigan as an Event Planner, I've had the pleasure of working with numerous caterers and chefs in the Ann Arbor area. I love working with Chef Eve and her staff at Frita Batidos because they consistently exceed our expectations. There are plenty of caterers who can make a good meal, but we continue to call on Frita Batidos for a variety of occasions because they always create unique events and memorable experiences for our guests.

At Taubman College we often host VIP guests from all over the world. When we want to make a great impression, we hire Chef Eve to cater formal, multi-course dinners. Whether we have months or just a few days to plan, she always creates a completely custom menu. Every meal is unique and delicious because they reflect seasonality and feature the highest quality, locally sourced products. What I particularly appreciate as an event planner is that Chef Eve will easily and thoughtfully incorporate any special requests, preferences or dietary restrictions into our menu.

They are also very versatile, offering catering services that can accommodate a variety of budgets. For more casual events like receptions, lunch meetings and dinners for students and faculty, we can choose from a great selection of sandwiches, fritas, and sides, right from the Frita Batidos menu. Even with a smaller event budget, they hold themselves to high standards for food quality and service, so they will always utilize fresh, quality ingredients, and environmentally friendly disposable products. What's best is that when Chef Eve and Frita Batidos cater a casual gathering, they put the same love and care they put into our high-end seven course tasting events.

For any type of event, I know when I choose Chef Eve and Frita Batidos that I am guaranteed to receive amazing food and impeccable service. Chef Eve and her staff are detailed oriented, knowledgeable and helpful with every aspect of your event. Whether it's been tables, linens, flowers, or last minute location changes, I have yet to find a special request they weren't happy to accommodate. The entire college and I have always been extremely satisfied with the catering and service we have received while working with Chef Eve and Frita Batidos. For these reasons, we will continue to use their service for a variety of events in the future and highly recommend you consider them for your next dinner or event.

Sincerely,  
Kimberly Trombley  
Meeting/Special Event Planner  
Taubman College of Architecture + Urban Planning  
University of Michigan, Ann Arbor

November 30,

2012

To Whom It May Concern,

Since moving to Ann Arbor over four years ago, Eve has been creating memorable experiences for me, my family and my colleagues. For every university catering event at my home, my first choice is always Eve. She is not only dependable and extremely professional, but she is also a lot of fun and has a great attitude to bring to every meal. Even with extremely short notice she manages to create incredible menus with diverse and well balanced flavors. Also, Eve knows how to source the best seasonal and local ingredients which is very important to me and my guests.

I have enjoyed Eve's creations in several settings; restaurants, large catered events (over 60 guests) and small intimate dinners (around 8 guests) at my home. Frita Batidos has also catered large events at our college for faculty and students and they have always been a hit thanks to their exciting flavors, fresh ingredients and variety of dishes.

I would highly recommend Eve to anyone. We have often had difficult requests and she has always adapted very quickly. She knows how to run a great business and a professional staff and one can depend on her to deliver an experience of the highest of standards every time.

Sincerely,  
Monica Ponce de Leon  
Dean and Eliel Saarinen Collegiate Professor of Architecture and Urban Planning

# SAMPLE MENUS



## MAKE IT YOURSELF SANDWICH BAR

Choose from the following -

- Pulled Aromatic Pork
- Chicken in Salsa Verde with Spanish Onions
- Sweet, Savory and Spicy Ropa Vieja Beef
- 'Cuban Sloppy Joe', Picadillo of ground beef with chilies, capers, golden raisins, tomatoes and a pinch of brown sugar - Sweet savory and spicy!

Each sandwich bar comes with all of the accompaniments - Sweet Chili Mayo, Tropical Slaw and Brioche and an offering of accompaniments to follow.

### ADDITIONAL SIDE DISHES INCLUDE...

Great with any or all of the following accompaniments - all hearty, vegetarian and extremely flavorful!

- 'Best Snack Ever' - A layered dish of Coconut Ginger Rice, Black Beans, melted muenster and Cilantro Lime Salsa
- Twice Fried Ripe Plantains tossed with Cilantro Garlic Butter and accompanied with Sweet Chili Mayo
- Loaded Plantains - Twice Fried Ripe plantains smothered with black beans, Michigan Sharp Cheeses, Cilantro Lime Salsa, Avocado Spread and Creme Fraîche
- Mexico City Corn - Steamed corn brushed with mayo and rolled in Chili Melange and sharp cheese (Available Late Spring through early Autumn)

### ADDITIONAL SWEETS FOR YOUR SANDWICH BAR...

- Churros or - Churros with Chocolate Español



# TROPICAL DINNER PARTY

- Shrimp Escabeche - A quick pickle of gulf shrimp with chilies, fresh citrus and a splash of aged Sherry Vinegar
- Roast sliced Lemongrass Pork Loin
- Coconut Ginger Rice with Cilantro Lime Salsa
- Black Beans
- Big Bright Salad - Romaine dressed with fresh lime and extra virgin olive oil, fresh mango, piquillo peppers
- Tres Leches with Cajeta, Macadamia Brittle, Brown Sugar Cream and fresh mango



## TAILGATE

'Inspired Cuban'

AND

Choose one from the following Make-it-Yourself Sandwiches -

- Pulled Aromatic Pork
- Chicken in Salsa Verde with Spanish onions
- Barbecued Ropa Vieja Beef
- 'Cuban Sloppy Joe' - Picadillo of ground beef with chilies, capers, golden raisins, tomatoes and a pinch of brown sugar - Sweet savory and spicy!

Comes with all of the accompaniments - Sweet Chili Mayo, Tropical Slaw and Brioche

- 'Best Snack Ever' - A layered dish of Coconut Ginger Rice, Black Beans, melted muenster and Cilantro Lime Salsa
- Cilantro Lime Salsa and Avocado Spread with Crisped Plantain Chips
- Crudit  Platter with fresh vegetables, Avocado Spread, Cilantro Lime Salsa and Crisped Plantains



# CUBAN PICNIC

• Cuban Sandwich

OR

• Pulled Pork Sandwich

WITH

• Black Beans

• Coconut Ginger Rice

• Cilantro Lime Salsa

• Tropical Slaw

• Mexico City Corn (Available Late Spring through early Autumn)

AND

• Churros

# MEETING SNACK

A half 'Inspired Cuban' accompanied with your choice of one the following -

- 'Best Snack Ever' - A layered dish of Coconut Ginger Rice, Black Beans, muenster and Cilantro Lime Salsa
- Black Bean Cream - with Creme Fraîche and Cilantro Lime Salsa Garnish

ADDITIONAL ACCOMPANIMENTS MIGHT INCLUDE...

- Crudit  Platter with fresh vegetables, Avocado Spread, Cilantro Lime Salsa and Crisped Plantains
- Churros
- Rum Soured Pineapple



# HOLIDAY COCKTAIL PARTY



- Conch Fritters
- Shrimp Escabeche
- Twice Fried Ripe Plantains
- Bubble Bread
- Bollitos - miniature savory meatballs inspired by our Fritas - chorizo, chicken, fish and black bean
- Miniature Chocolate and Cuban Espresso Pots de Crème
- Miniature Churros

# FRITA AND BATIDOS PARTY



Choose from the following Fritas!

All served with home made shoestring fries on top in a freshly baked brioche -

Chorizo / Beef / Chicken / Fish / Black Bean

Choose from the following Batidos!

- Coconut Cream
- Fresh Lime
- Passionfruit
- Mocha
- Cajeta
- Chocolate
- Vanilla
- De Trigo - Puffed wheat with wildflower honey, cinnamon, cloves, nutmeg and allspice - Unique and DELICIOUS!

\*Now to do this right, this menu does require staffing - but is a BLAST!

# eve PRIVATE DINNERS



- To Begin -

Asian Smoked Salmon Brioche with Watercress  
*Gruet Méthode Champenoise Ridge Three Valleys '10*

- Course One -

Endive and Toasted Walnut Salad  
*Shaya Verdejo Rueda '11*

- Course Two -

Seared and Spiced Gulf Shrimp  
Tropical Fruit Chutney, Mango Cream, Coconut Ginger Rice,  
Sugar Snap Peas with Fresh Lime and Mint  
*Spy Valley Sauvignon Blanc '12 St. Innocent Pinot Noir '10*

- Course Three -

Lemon and Apricot Ginger Bread Pudding  
Vanilla Bean Ice Cream, Brown Sugar Cream  
*Elio Perrone Moscato '11*

For small groups, it may be possible for Eve to create a custom multi course menu and come to cook at your home. The price for an event like this will be in the range of \$150 per person plus tax and an 18% gratuity. eve dinners with custom menus may also be planned and held at Frita Batidos or an alternative venue of your choosing.

\*SAMPLE MENU ABOVE

# COCKTAIL PARTY

Choose any or all of the following -

- Twice Fried Ripe Plantains with sweet chili mayo
- Scallop Leviche in Belgian Endive with Tropical Chutney
- 'Inspired cuban' sandwich bites
- Mushroom Duxelles  
Tasso ham and sharp Michigan cheeses
- Conch Fritters with assorted dipping sauces
- Chili and Lime Chicken Lollipops  
Exotic Fruit Chutney
- Shrimp Escabeche - A quick pickle of gulf shrimp with chilies, fresh citrus and a splash of aged Sherry Vinegar
- Bubble Bread - Cuban bread slathered with Michigan sharp cheeses, tasso ham, Spanish onions, tomatoes and fresh herbs (Cut into bites - Like the most delicious French bread pizza in the world!)
- Bollitos - miniature savory meatballs inspired by our Fritas  
- chorizo, chicken, fish and black bean
- Creole Ratatouille in Belgian Endive





# BREAKFAST AND BRUNCH

Choose from the following main and side dishes -

- Chilaquiles - Flash fried tortillas steeped in Salsa Verde - finished with queso fresca, Spanish onions, Cilantro
- Chorizo and Eggs
- Buttermilk Biscuits
- Tropical Crepes with guava and farm cheese
- Lemon and Mango Bead pudding
- Spicy Fried Potatoes and onions
- Churros and Chocolate Español
- Grilled Cuban Bread with butter and guava jam
- Thick cut bacon
- Cuban Omelet - Filled with Picadillo and Muenster
- Vegetarian Cuban Omelet - Filled with black beans, Michigan sharp cheeses, tomatoes and avocado
- Plantain or Potato Nachos - Twice fried plantains or potatoes slathered with black beans, Michigan sharp cheeses, Cilantro Lime Salsa, creme fraîche and avocado spread
- Shrimp Escabeche - A quick pickled gulf shrimp with chilies, fresh citrus and a splash of aged Sherry Vinegar
- Spiced and Seared Ruby Trout - over Tomato Cream with a sunny side up egg and buttered wheat toast
- Lemon Sour Cream Cake with lemon and berries





## SWEETS!

We have several exceptional cakes that we love to make and can prepare for your event. We can prepare any size including a cake suitable for your wedding celebration - Our style of presentation is very simple and organic though beautiful and we are happy to make and share samples for you during the planning stage.

- Tres Leches with Cajeta Goat's Milk Caramel - Inspired by a traditional Latin American cake - A dense vanilla and egg cake soaked overnight in three types of sweet milk finished with Brown Sugar Cream, Macadamia Brittle, Cajeta goat's milk caramel and fresh mango.
- Lemon Sour Cream Cake with Lemon Curd and Brown Sugar Cream
- Chocolate and Cuban Coffee Pots De Creme
- Chocolate Español Cake
- Tropical Rugelach
- Churros
- Churros with Chocolate Español

# DRINKS

Non alcoholic beverages or great mixers and additions to help set up your bar!

- Ginger Lime Juice
- Fresh Squeezed Lemonade
- Tropical Soda set-up
- Mojito Mixer
- Mix and Match Tumbler set ups/mixers - Mango, Passionfruit, Guava and Lychee juices to mix with your favorite spirits at home

## DRINK EXTRAS

Fresh cut lemons and/or Lime wedges  
Drink Parasols



# DETAILS

## RENTALS

We are happy to coordinate any rental needs for your event. We will simply pass on the charges including delivery with no additional mark up. We have several florists we respect and love to work with and would be happy to work with them for your event or alternatively, work with your personal favorite florist to coordinate your flower needs.

## DEPOSIT

For off site events of over \$1,000 we ask that you provide a deposit of 20% which will be deposited and go towards the balance of the cost for your event.

## MINIMUM GUARANTEE

We ask that you let us know a minimum number of guests 48 hours prior to your event - This is the minimum amount for which you will be charged - Whenever possible we are happy to accommodate additional guests up to the time of your event.

## RESERVE FRITA FOR A PRIVATE PARTY

It may be possible to reserve Frita Batidos for a private event. There is no rental cost required but we do ask that you spend a minimum of the value that we would make in sales during a comparable time period. This amount will go towards food and beverages (including alcoholic beverages), though tax and a gratuity of 18% will be charged additionally.

## SET UP

We will deliver and assemble a festive and beautiful buffet laid out on banana leaves, with a custom tailored menu, creating a distinctive Frita Batidos presentation and always a memorable experience!

# PHOTOS



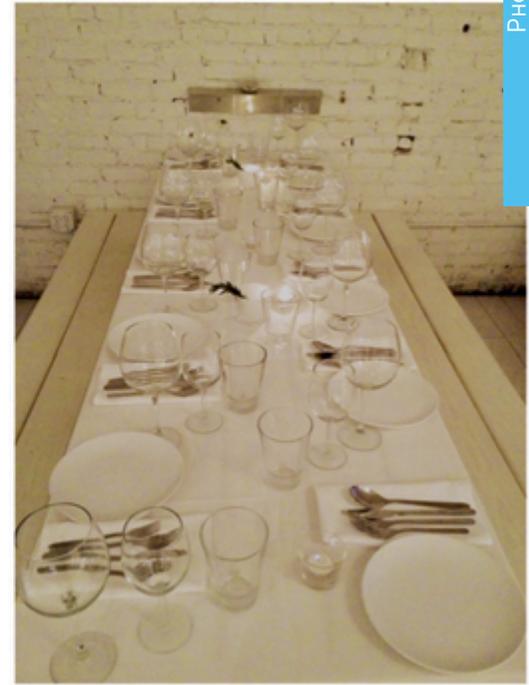
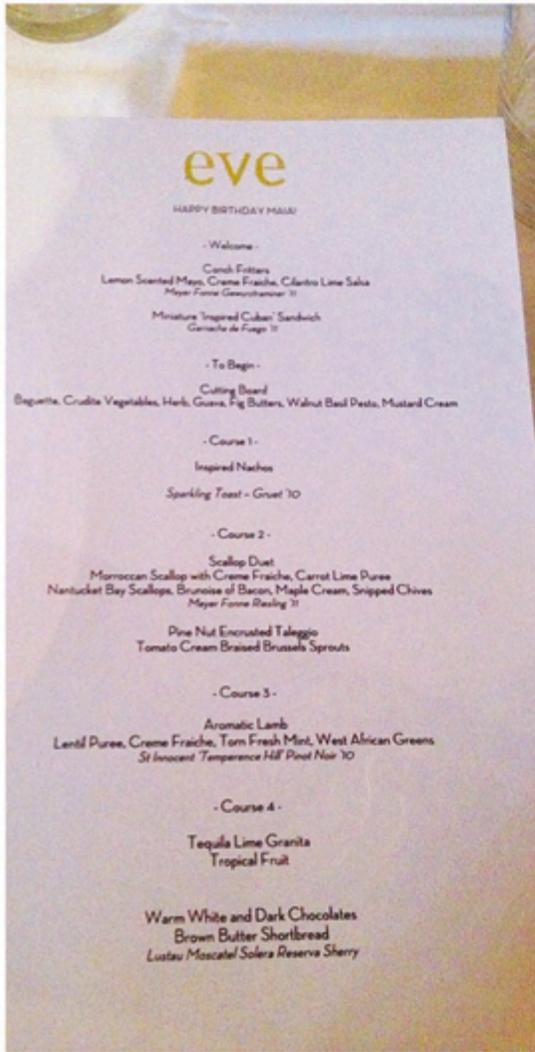
PHOTOS













## CHEF BACKGROUND

Eve Aronoff is the Chef/Owner of Frita Batidos. She has worked in the culinary industry for over 25 years - from prep cook, to line cook to sous chef, Chef de Cuisine to Executive Chef - honing her skills, studying different cultures and developing her own distinct style of cooking. After many years working hand's on in the restaurant industry, Eve had the opportunity to attend Le Cordon Bleu in Paris where she earned diplomas in French Cuisine and Wine and Spirits. Eve's style combines the Philosophy of Classical French Cuisine with a love for big flavors, bold spices, texture and contrast. With culinary influences from West African to North African, Cuban to Vietnamese, Eve has always followed her intuition to bring her to what goes together, rather than convention or a desire to do something different for its own sake.

Eve grew up spending time in Miami, with her Grandmother, and the Cuban, and more broadly, Latino cultures became a major influence in her style of cooking. Her love for the ingredients, culinary traditions and spirit of the culture grew as she spent years working alongside people from these communities. Excited by the melting pot aspect of Cuban culture and cuisine with significant migrant communities including Chinese, Spanish, Creole and African - Eve, always savoring the opportunity to learn about diverse cultures, took that knowledge as a starting point to see where her imagination would take it from there!

In creating Frita Batidos, Eve followed her dream of honing in on the Cuban and Latin American influences which have been integral to her style of cooking. The Frita and the Batido, two dishes from Cuban street food culture which Eve had fallen in love with, are the starting points for her whimsical menu at Frita Batidos - The Frita, a delicious burger made of chorizo with shoestring fries on top in a soft, egg bun - and the Batido, a tropical milkshake made with fresh fruit, crushed ice and sweetened milk. While the idea of these dishes derive from classical Cuban cooking, Eve's



**EVE ARONOFF**  
chef/owner

whimsical interpretations are all her own. These unique interpretations of the Frita and Batido are just the starting point for the bold, lush flavors expressed in each dish. Frita Batidos is the juxtaposition of Eve's two greatest passions - The desire to create something truly special through the merging of the highest standards and attention to detail with the warmth and conviviality of feeding the people you love. Eve dreamt of creating something truly special grounded in her core beliefs - Making food from scratch, following the seasons and supporting local farmers, purveyors and community - and bringing these elements together to create something with her unique fingerprint and uniquely its own in Frita Batidos. Eve has now pulled all of these experiences together to be able to offer her love of food and conviviality and bring both to you for any occasion! One of the things that makes Eve and Frita Batidos catering unique is that no matter how small or large the event, Eve's background and attention to detail allow her to create dishes in your home that maintain the standards of a chef creating a single plate for someone very special - You!

Open for two years, Frita Batidos has received accolades from both local and national press and food blogs - Including The New York Times and The Chicago Tribune - and has drawn personal visits from some of the foremost chefs and food aficionados in the country. Eve and all of us at Frita Batidos are excited to continue learning and growing and making Frita Batidos truly special!



## CHEF BACKGROUND

CONTINUED

Over the years in the culinary industry, some of Eve's proudest moments include-

- Earned Diplomas in French Cuisine and Wine and Spirits from Le Cordon Bleu in Paris, France
- Travelled to The James Beard Foundation in New York to create a multi-course seasonal dinner - A coveted honor amongst the most celebrated chefs in the country
- Sent as a delegate of The Slow Food Movement to Torino, Italy to attend Terra Madre, the bi-annual conference of the International Slow Food community
- Opened and operated eve - a nationally renowned independent restaurant which received glowing praise from the likes of Chefs Mario Batali and Alice Waters
- Published her cookbook, eve - Contemporary Cuisine - Methode Traditionelle, which guides the reader course by course through a dinner at eve and shares the repertoire of Eve's celebrated seasonal recipes. Numerous Le Cordon Bleu schools have since used eve Contemporary Cuisine - Methode Traditionelle as a textbook for their Contemporary cooking course.
- Recently appointed to the Board of Directors of the Michigan Restaurant Association - An exciting opportunity for Eve to contribute her time, passion and knowledge to foster excellence in the culinary community.
- Opened Frita Batidos - her Vision of over 10 years and hybrid of her favorite elements of her informal and formal culinary training and background - Combining the warmth and conviviality of the most casual environment with the passion and attention to detail of a formal restaurant to create something uniquely its own in Frita Batidos.
- Frita Batidos awarded a 2012 American Institute of Architects Honor Award for outstanding design
- Eve is included in the 2013 Compendium of Best Chefs America



# PRICING

Pricing of core menu items follow- However each event is custom planned for your needs and there are innumerable options and dishes available to compose the menu for your event.

## Make-it-Yourself Sandwich Bar

### MEAT SELECTIONS INCLUDE -

- Pulled Pork
- Beef Picadillo
- Chicken in Salsa Verde
- Chicken with red Chilis and Spanish Onions
- Barbecued Ropa Vieja Beef

### SIDE DISHES INCLUDE -

- Twice Fried Ripe Plantains
- 'Best Snack Ever'
- Big Bright Salad
- Loaded Plantains

Sandwiches, \$12 (includes a single selection of meat, brioche, Sweet Chili Mayo, Tropical Slaw)

If you would like two selections of meat, Sandwich bar starts at \$15

One meat selection, plus one side	\$16
One meat selection, plus two sides	\$20
Two meat selections plus one side	\$19
Two meat selections plus two sides	\$23
Add Miniature Churros	+2
Add Chocolate Español	+2
Substitute Inspired Cuban Sandwich	\$9.5

# PRICING CONTINUED

## APPETIZERS

- Twice Fried Ripe Plantains W/Sweet Chili Mayo \$1 per piece
- Conch Fritters with assorted dipping sauces \$2 per piece
- Bollitos (Miniature meatballs inspired by our Fritas)
  - Chorizo \$1.25 per piece
  - Chicken \$1.25 per piece
  - Black Bean \$2 per piece
  - Fish \$2 per piece
  - Shrimp Escabeche \$2 per piece
  - Scallop Ceviche in Endive \$2 per piece
  - Bubble Bread .85
  - Veggie Bubble Bread .85
- Miniature 'Inspired Cuban' Sandwiches \$1.50
- Crudit  Platter - with Fresh vegetables, Avocado Spread, Cilantro Lime Salsa and Crisped Plantains \$85

## PRICING PRINCIPLES

- Delivery, set up and next day pick up \$35-\$50 depending on location
- Disposable cutlery and serveware available for the price of \$1 per person
- Standard tax additional
- Gratuity at your discretion additional for delivered events
- We can always provide staffing on site if you so choose so that you can focus on enjoying yourselves at your party! The charge for additional on site labor is \$15 per hour.
- 18% gratuity will be charged for staffed events.



# COLLABORATORS

CATERING PACKAGE DESIGN  
Kandy Tobias

Neal Robinson  
Eve Aronoff  
Sarah St. John

PHOTOGRAPHS  
Scott Spellman  
Cybelle Codish