

catering - a la carte



Prices listed are per tray. Entrées do not include side items.
Prices do not include sales tax. Each tray serves approximately 35.

GF HORNADO	180
Slow-roasted pork cooked in highland spices.	
SECO DE CARNE	170
Tender beef stewed with peppers, tomatoes, onions, garlic, passion fruit and dark beer.	
SECO DE POLLO	150
Chicken stewed with peppers, tomatoes, onions, garlic, passion fruit and light beer.	
GF CHUPE DE PESCADO	190
Mahi-mahi sautéed with peppers, tomatoes, onions and a splash of white wine.	
CHAULAFAN	140
Ecuadorian fried rice with pork, chicken, shrimp, egg, carrots, peas and green onions. Vegetarian and vegan options available.	
GF YUCA FRITA	65
Fried cassava topped with garlic, onions and citrus sauce.	
GF ENSALADA FRESCA	45
Romaine salad with tomato, yellow pepper, red pepper, onion, avocado and queso fresco. Served with fresh lime vinaigrette.	
GF WHITE RICE	45
GF MOTE (HOMINY)	70
GF BEANS	60
GF SWEET PLANTAIN	65
EMPANADA DE CARNE	5 each (20+)
Beef and vegetable turnover.	
EMPANADA DE QUESO	4 each (20+)
Queso fresco turnover dusted with powdered sugar.	
GF LLAPINGACHOS	2 each
Cheese-filled potato pancakes.	
TRES LECHEs	90
15-piece sheet cake served with fresh strawberries.	
HOUSEMADE AJI CRIOLLO, PEANUT SAUCE, OR UCHU (12 OZ)	12

GF = Gluten-free

We offer both pick-up and delivery options. Please note that we do not provide chafing (warming) dishes, event setup or silverware service.