

Dinner

Serves 6 Half Pan Serves 12 Full Pan

Sofrito Chicken Half \$36 Full \$72
Slow baked Chicken tossed in Puerto Rican seasonings, served tender to perfection

Arroz Con Gandules Half \$30 Full \$60
Puerto Rican staple of seasoned rice and gandules

Succatash Half \$15 Full \$30
Seasonal vegetables medley with Cajun spice and lots of soul

Fried Chicken Half \$36 Full \$72
Electrified chicken with our secret spice, a chicken you won't forget

Spicy Mac "n" Cheese Half \$20 Full \$40
Macaroni and cheese with four assorted cheeses and lots of flavor

BBQ Cabbage Half \$15 Full \$30
The best way to enjoy any vegetable is to throw it on a grill and add butter of course

Pinchos Half \$30 Full \$60
Seasoned beef, pork and chicken served on skewers and grilled just right



Red Beans and Greens Half \$20 Full \$40
Red beans served in a Puerto Rican sauce simmered with fresh collard greens

Papas y Yuca Half \$18 Full \$36
Mashed sweet potatoes and yuca blended to create a shocker in your mouth

Shrimp and Sausage Half \$42 Full \$80
Plump shrimp served on a garlic butter and tomatoe sauce topped with sausage

Mofongo Half \$18 Full \$36
Puerto Rican staple of mashed plantains, garlic, and olive oil

Corn Muffins \$6 per dozen
Mini jalapeno muffins make the best addition to any meal.

Desserts

Served In Half or Full Trays

Coconut Banana Pudding Half \$15 Full \$30

Peach and Mango Cobbler Half \$16 Full \$32

Tres Leches Pineapple Cupcakes \$16 per dozen

Guava Cookies \$10 per dozen



SoulBoricua Catering and Event Planning, LLC is a catering and event planning company with a mission of bringing quality food service that uplifts community, with a caring and supportive workplace and food that inspires.

We would be delighted to bring our gifts of love, good food, our mixed heritage, and years of food service and community building to provide a great experience for your next meeting, event, or special occasion.

SOULBORICUA

Catering Menu
507-556-SOUL

SoulBoricua.Catering@gmail.com
www.soulboriua.com

Breakfast



- Mini Bagels \$12/dozen
Served with assorted tropical fruit cream cheese
- Breakfast breads \$6/loaf
Banana, mango, lemon, and zucchini
- Fresh made croissants \$10/dozen
Served with bacon jam, peach jam, honey jam, cilantro butter
- Candied bacon \$6/dozen
Maple bacon with savory seasoning and a candy coating
- Parfait cups \$4/cup
Bite sized granola cups with fruit flavored almond milk yogurt and seasonal fruit
- Granola bars \$1/bar
Homemade granola bars
- Fruit quesadillas \$3/each
Sweet fruits combined with chocolate, peanut butter, and sweet cream served on cinnamon sugar dusted quesadillas
- Fruit kabobs \$14/dozen
Fruit stacked upon fruit
- Guava Danish \$8/dozen
Guava filling served on a light puff pastry
- Red velvet cinnamon rolls \$10/dozen
Red velvet cake turned into a breakfast classic
- Cinnamon Beignets \$6/dozen
The Louisiana classic doughnut with a lil spice
- Peach turnovers \$10/dozen
Fresh peaches wrapped in flaky crust
- Fresh fruit salad \$13/bowl
Seasonal fruit combined with a honey drizzle

BYOF (Build Your Own Food)

- \$5.95/person
- Parfait bar
Assortment of granola, yogurts and fruits
- Smoothie bar
Combine your favorite fruits and yogurts to make delicious smoothies (additional charge for chef)
- Oatmeal bar
Healthy rolled oats with topping galore
- Omelette bar
Pick your delicious topping (additional charge for chef)
- Croissant Bar
Fresh made Croissants with your choice of different toppings.
- Smores Bar
All the comforts of childhood, with the marshmallows to boot..



Lunch

Salads (Price includes serving for 12 people)

- Corn and black bean salad \$22
- Avocado and melon salad \$23
- Cilantro lime cucumber salad \$24
- Ensalada de papa \$26
Puerto Rican style Potato Salad
- Cole slaw \$19
With coconut flakes and raisins
- Orzo pasta salad \$24

Sandwiches

(Side items can be added: Chips-Salted/BBQ/Sweet Potato or Plantain Chips) Priced by the dozen

- Cilantro Avocado Tomato Sandwich \$39 v
A veggie delight
- Shredded Pork Sandwich \$42
Richly marinated pork in Caribbean sauces
- Ham and Pineapple Sandwich \$44
With Honey Dijon Mustard to spice it up
- Fried chicken sandwich \$46
With collard greens slaw
- Cilantro lime roasted chicken \$44
With onions and tomato slaw
- Caprese with a cilantro pesto \$39
Veggie delight with some Italian flare

