

*Catering
to Go*



PRIVATE & CORPORATE EVENT
SPECIALISTS

MISSION STATEMENT

TO ACHIEVE 100% CUSTOMER AND GUEST SATISFACTION IN AN ENVIRONMENT OF TRUST, COMFORT
AND EXCELLENCE THAT ESTABLISHES LIFE-LONG RELATIONSHIPS

WWW.SALSACATERERS.COM

209 STEVENS AVE, MOUNT VERNON, NY 10550 | 718-716-2020



SALAD

CHOICE OF ONE

Salsa Signature with Avocado Vinaigrette

mesclun & romaine mix, tomatoes, cilantro, red onions, carrots, bell peppers, avocado vinaigrette

Mix Greens

baby greens with red grape tomatoes, shaving of fresh carrots, & purple cabbage served with a raspberry vinaigrette

Cesar Salad

crunching lettuce, homemade croutons & grated parmesan cheese



Single Entrée
\$18.95 per Guest

Double Entrée
\$20.95 per Guest

Triple Entrée
\$22.95 per Guest

25 GUEST MINIMUM

ENTRÉE

CHOICE OF ONE, TWO OR THREE:

POLLO / CHICKEN

Piezas o Pechuga de Pollo en Salsa Criolla
white meat chicken slow braised in a savory tomato broth

Chicharron de Pollo
fried chicken (bone-in)

Pollo Asado
Slow roasted marinated bone-in chicken

Arroz con Pollo
bone-in chicken, saffron rice & vegetables

Chicken Breast with Mango & Pineapple Sauce
pending

Jerk Chicken
spicy, wet rubbed jerk marinade

Curried Chicken
coconut curry, chick pea, potato

Southern Fried Chicken
buttermilk fried

Barbecue Chicken
slow roasted with sticky bbq sauce

Enchiladas de Pollo
corn tortillas, stuffed with pulled chicken, chilies, green sauce or classic mole poblano

Chicken Parmigiana
bread crumbs skinless chicken breast with red pepper flakes, mozzarella & cilantro

CERDO / PORK

Pernil Asado
slow roasted, adobo marinated pork shoulder served with chicharron, tamarind, mojo sauce.

Jerk Pork
spicy, wet rubbed jerk marinade

Pork Barbecue Spare Ribs
rubbed with spice mix, slow-cooked until fall-apart tuck brassed with tanga and sweet sauce

TURKEY

Roast Turkey with Gravy
savory herbs with garlic, roasted to golden brown with classic gravy

GOAT

Curried Goat*
slow braised goat in a sauce

CARNES / BEEF

Ropa Vieja
Shredded beef, braised in a savory stock served with onions & peppers

Pastelón
layers of sweet ripe plantains & seasoned ground beef with fresh adobo, green olives & capers

Carne Mechada
Pot Roast Criollo

Beef Barbecue Ribs
rubbed with spice mix, slow-cooked until fall-apart tuck brassed with tanga and sweet sauce

Chiles Rellenos
stuffed peppers with choice of ground beef or with basmati rice & vegetables.

Churrasco*
grilled skirt steak with chimichurri sauce

Steak & Peppers*
tender beef stew with pepper & onions

Beef Lasagna
sautéed ground beef, italian sausage with sweet tomato sauce with lasagna & fresh mozzarella cheese.

Baked Ziti with Meat
cassarole tubular pasta, meat sauce & three cheese filling

MARISCOS / SEAFOOD

Grilled Salmon*
herbed garlic cream

Pan Seared Salmon*
lemon beurre blanc

Marinated Fish*
garden-style fish with onions and bell pepper

Pescado a la Veracruzana
veracruzian fish filete mechado

Ceviche de Pescado*
fish cooked in lime juice with peppers, garlic, tomato, jalapeño & cucumber

Ceviche de Cammarones
shrimp cooked in lime juice with peppers, garlic, tomato, jalapeño, & cucumber

Paella**
saffron rice, clams, mussels, shrimp, squid, chorizo & peas



Single Entrée
\$18.95 per Guest

Double Entrée
\$20.95 per Guest

Triple Entrée
\$22.95 per Guest

25 GUEST MINIMUM

ENTRÉE

CHOICE OF ONE, TWO OR THREE:

VEGETARIAN OPTION

Vegetable Lasagna

broccoli, carrots, spinach, & onion

Vegetable Baked Ziti

cheesy filling tubular pasta with seasonal vegetables

Eggplant Parmigiana

eggplant, parmigiano cheese, mozzarella, tomato sauce & basil

Chiles Rellenos

stuffed peppers, with basmati rice & vegetable

Vegetarian Paella

saffron rice, chickpeas, green beans, sautéed onions, bell peppers & mushrooms

Quinoa with Tomato Broth

tomato purée y vegetables

Cauliflower & Chickpea stew with Couscous

Pending



SIDE

CHOICE OF ONE

RICE

Arroz Blanco con Habichuelas (Separados)
white rice with (pink or black) stewed beans (with or without pumpkin & chorizo)

Arroz con Gandules

rice with pigeon peas (optional w/ bacon & ham)

Arroz Moro | Dominican Style

white rice, red kidney beans with red bell pepper, tomato sauce & cilantro

Arroz Moro | Cuban Style

white rice, black beans, roasted pork & green bell peppers

Arroz con Vegetales

rice with chickpeas, green beans, carrots & garlic

Rice with Black Eye Peas

southern black-eyed peas and rice with bell peppers, ham hock & stewed tomatoes

Peas & Rice

coconut milk with dried kidney beans, scotch bonnet pepper, scallion, garlic, ginger, thyme & salt

Yellow Rice Stew Peas

yellow rice with caribbean stew peas made with red kidney beans, herbs & spices

Arroz a la Mexicana

yellow rice prep with tomato broth

Chaufa

fried rice with chinese-peruvian culinary fusion

Brown & Wild Rice

wild rice, brown rice, chicken broth, carrots, celery & scallions

Curried Rice

basmati rice with fresh green onions, with curry & peas

PASTA

Macaroni & Cheese

top with bread crumbs

Pasta with Marinara Sauce

tomato pasta with italian seasoning



VEGETABLE

CHOICE OF ONE

Salsa Signature Sweet Plantain Salad
sweet plantain salad

Guineos en Escabeche
green bananas, marinated in vinegar & olive oil, serve with sliced onions, green olives & chicken gizzard (served chilled)

Yuca Majada con Ajo
mashed cassava with garlic

Yuca con Mojo
steamed cassave with sautéed onions in garlic sauce

Ensalada de Papa Criollo
potato salad with vegetables and eggs

Southern Potato Salad
potato salad

Maduros
yellow sweet plantains

Candied Yams
baked sweet potatoes casserole topped with marshmallow

Collard Greens with Ham Hocks or Turkey Wings
southern collard greens which are simmered with ham hocks or turkey wings in a seasoned broth

Frijoles Refritas
refried pinto or pink beans

Steamed Vegetables
spinach, arugula, peas, broccoli, cauliflower & green beans

Sautéed Vegetables
broccoli, yellow squash, bell pepper, red onion, carrot & olive oil

Fresh Green Beans
green beans, olive oil, garlic, sea salt

Vegetales a la Parrilla
grilled vegetables



ALL ORDER INCLUDE:

All orders includes
choice of
Bread & Butter
Cornbread
Tortilla Chips with Dip

What is included upon request.
Plastic table cover
Disposable dinner plates
Paper dinner napkins
Disposable flatware (fork & knife)

ADDITIONAL CHARGES

Catering Rack Package (\$16.50 p/set)
Catering Rack
Water Pan
(2) Sternos



Hard Fancy Plastic Ware
\$4 per guest
Hard fancy dinner plate
2ply paper dinner napkins roll with;
Matching disposable flatware (fork & Knife)

Additional Hard Fancy Plastic Ware
\$4 per guest
Dessert plate
Hard fancy clear cups
Hard fancy goblets



Hard Eco Friendly Set
\$5 per guest
Hard fancy dinner plate
2ply paper dinner napkins roll with;
Matching disposable flatware (fork & Knife)

Additional Eco Friendly Set
\$5 per guest
Dessert plate
Hard fancy clear cups
Hard fancy goblets