



Unwrap the Tradition **Holiday Menu 2025**

COMER, GOZAR, VIVIR



Food is given hot. Food is available chilled for prior-day deliveries/ pick-ups or distance traveling. Catering Rack Sets & Disposable Wares are available for your convenience at an additional charge

La comida se sirve caliente. También hay comida refrigerada disponible para entregas/recogidas con antelación o para viajes largos. Disponemos de juegos de catering y vajilla desechable para su comodidad con un coste adicional.

Package PRICING

Family Size 6-8

Half Shallow Trays

\$320

Gathering Size 12-15

Half Regular Tray

\$460

Salsero Package

Tapas

Empanadas

(choose One: carne, vegetales, guava/queso)
(beef, vegetables or guava/cheese turnovers)

Salad

Salsa Signature Salad with Avocado Vinaigrette

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

Entrees

Pernil Asado

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

Pasteles

choice of chicken, pork or vegetable

Sides

Arroz con Gandules

rice with pigeon peas

Maduros

yellow sweet plantains

Assorted Dinner Rolls & Butter

Dessert

Flan

Beverage (Special Item Included)

Coquito

PACKAGE ADD-ONS

Salad

Price based on half trays for 10-15 guests

Salsa Signature Salad with Avocado Vinaigrette	52
Garden Salad with Balsamic Vinaigrette	52

Entree

Price based on half trays for 10-15 guests

Calabaza Guisada /stewed pumpkin	64
Churrasco /skirt steak with chimichurri salsa	130
Guava Glazed BBQ Ribs	72
Pechuga de Pollo en Salsa Criolla	75
Southern Fried Chicken	75
Pastelon	75
Vegan Pastelon	75
Grilled Salmon	85
Pernil Asado	79
Pollo Asado /Roasted Chicken	75
Paella	85
Vegan Paella	85
Roasted Criolla Turkey	75
Virginia Ham topped with Pineapple & Cherries	75
Ceviche de Pescado	85
Ceviche de Camarones	95

Sides

Price based on half trays for 10-15 guests

Latino Style Stuffing with Chorizo	52
Arroz con Gandules con o sin jamón	52
Yuca con Mojo	52
Fresh Green Beans	50
Fresh Garlic Mashed Potatoes	52
Arroz Moro (Red or Black Beans)	52
Guineos en Escabeche	52
Baked Mac & Cheese	52
Candied Yams with or without marshmallows	52
Maduros /Fried Sweet Plantains	52
Southern Style Potato Salad*	52
Puré de Yuca con Ajo/ Fresh Garlic Yuca Mash	52
Ensalada de Papa estilo Criollo /Criollo Style Potato Salad*	52
Ensalada Rusa /Dominican Potato Salad Style*	54
Sweet Plantain Salad*	54
Assorted Dinner Rolls with butter	40
Cornbread with butter	40

Tapas

Price based on half trays for 10-15 guests

Traditional or Vegan Option (Cocktail Size) by the dozen

Alcapurrias	48
Empanadas (Carne, Pollo, Vegetales, Guava y Queso)	48
Quipe	48
Bacalaítos	48
Papa Rellena	48
Coconut Shrimp	70
Ceviche Shooters	60

Dessert

Price based on half trays, pies, or cake

Flan	40
Pudín de Pan	40
Arroz con Dulce	40
Fresh Baked Sweet Potato Pie	48
Fresh Baked Apple Pie	48
Lloyd's Carrot Cake	48
Valencia Cake	48
Tres Leches Cake	70

Pasteles

Sale by half dozen

Standard Size	30
Pork, Chicken, Vegetables (Cooked or Frozen)	

Special Beverages

Premium Coquito 750 ml	40
Red Sangria 750 ml with frozen essences	40

Platters feed up to 15 guests

Fresh Fruits	90
seedless grapes, berries, pineapple & melon	
Mini-Focaccia Canapés	125
3pcs mozzarella, basil pesto & plum tomatoes	
International Cheese	170
Fresh Plantain & Tortilla Chips	125
served with salsa cruda & guacamole	
Crudités Platter	96
ranch, asparagus, carrots, broccoli, celery, peppers, cauliflower, grape tomatoes	

Additional Service
Sell by the dozen

Premium disposable ware	48
dinner plates, 2-ply paper dinner napkins roll with matching disposable flatware & cup.	
Additional ware	36
dessert plate, coffee cups, and goblets	
Disposable Table cover	5 each
Catering Rack Set	15 p/set
catering rack, water pan, & two sternos	
Serving Utensils	3 each
tong, or spoon	

Salsa’s Sabor

Salsa’s Premium Adobo	18 16oz
Salsa’s Premium Sofrito	18 16oz

Special Event Service

Service Staff
Rentals
Decoration
Entertainment and more

How to Order

Dedicated Catering Consultants & Coordinators

Email or call Salsa to assist you in planning the best holiday celebration for you and those important to you.
email - info@salsacaterers.com
call now to place your order - 718.716.2020

- + Easy Ordering
- + Reliable Service
- + Dedicated Catering Team

When to Order

Advancement

We will be happy to receive your order as soon as possible. We will do our best to accommodate last-minute orders, though some menu items require 72 hours’ notice. Cancellations and revisions to orders require at least 90 hours’ notice, or a cancellation fee may apply.

Delivery & Pickup

Scheduling

Delivery is available during business hours, 9.00 am—6.00 pm. If you’d like to place the order, our professional delivery team will quickly deliver and set it up.

The delivery and pickup hours on Christmas Eve or New Year’s Eve are between 9:00 a.m. and 2:00 p.m.

If you need delivery outside the specified times, please don’t hesitate to contact an event consultant. We will see if it is possible to accommodate.

Payment

Terms

We accept all major credit cards, cash, checks, ACH transfers, and approved agency purchase orders (POs).

- All credit card transactions are subject to a 4% processing fee.
- Any order received less than 90 hours in advance will incur an additional 20% short notice fee.