

# Café 28 Catering Menu

## Appetizers

<b>Ceviche</b> (half serves 6-10/full serves 12-16) Halibut, shrimp, tomato, onion, cilantro, onion and jalapeño cured in lime juice. 48 Hour Notice Needed.	<b>45.00/80.00</b>
<b>Guacamole</b> (half serves 6-10/full serves 12-16) Chips and Salsa	<b>35.00/75.00</b>
<b>Empanadas</b> (by the dozen)	
• <b>Chicken</b>	<b>18.50</b>
• <b>Classic Cuban Picadillo (ground beef)</b>	<b>18.50</b>
• <b>Vegetable and Cheese</b>	<b>18.50</b>
• <b>Caramelized Onion in Puff Pastry</b>	<b>24.00</b>
• <b>Shrimp</b>	<b>24.00</b>
<b>Café 28 Quesadillas</b> (by the dozen) (Brick cheese, garlic mushrooms, sun-dried tomato pesto rolled in a large flour tortilla, served with salsa morita, sour cream, pico de gallo)	
• <b>Spinach</b>	<b>18.50</b>
• <b>Chicken</b>	<b>18.50</b>
• <b>Steak</b>	<b>20.00</b>
• <b>Shrimp</b>	<b>20.00</b>
<b>Mini Papas Rellenas</b> (by the dozen) Jalapeño mashed potato filled with grilled chicken, pico de gallo and cheese.	<b>18.50</b>
<b>Croquetas</b> (by the dozen) Classic Cuban croquettes made with chicken and ham.	<b>18.50</b>
<b>Green Tamales</b> (by the dozen) Corn masa, poblano pepper, brick cheese, and corn.	<b>17.50</b>
<b>Sarita's Taquitos</b> (by the dozen) Crisp rolled corn taquitos filled with roasted poblanos and chicken.	<b>18.50</b>
<b>Coconut Shrimp Skewers</b> (by the dozen) Sautéed in a coconut sweet and spicy sauce with plantains, red bell peppers and scallions.	<b>21.00</b>

## Salads

<b>Cobb Salad</b> (half serves 6-10/full serves 12-16) Romaine lettuce, diced tomato, queso fresco, corn, avocado and fried tortilla strips in a garlic vinaigrette.	<b>30.00/60.00</b>
<b>House Salad</b> (half serves 6-10/full serves 12-16)	<b>30.00/60.00</b>

Baby greens, diced tomato and queso fresco, choice of garlic or citrus vinaigrette.

**Pear Salad** (half serves 6-10/full serves 12-16) **33.00/66.00**  
Baby greens, sliced pear, crumbled blue cheese and champagne vinaigrette.

**Spinach Beet Salad** (half serves 6-10/full serves 12-16) **35.00/70.00**  
Fresh baby spinach, roasted red beets, orange segments, candied walnuts, goat cheese and citrus vinaigrette.

### **Mini-wiches**

**Cuban Roast Pork** (half serves 6-10/full serves 12-16) **30.00/69.00**  
Sliced roast pork sautéed with mojo sauce and onions.

**Sandwich Cubano** (half serves 6-10/full serves 12-16) **45.00/85.00**  
Ham, roast pork, Swiss cheese, mustard and pickles.

**Ropa Vieja Sandwich** (half serves 6-10/full serves 12-16) **45.00/85.00**  
Shredded flank steak cooked in a tomato sauce with bell peppers, topped with onions.

**Mexican Chicken Torta** (half serves 6-10/full serves 12-16) **30.00/69.00**  
Grilled chicken breast, lettuce, tomato, onion, guacamole and mayo.

**Tinga de Pollo** (half serves 6-10/full serves 12-16) **30.00/69.00**  
Shredded chicken cooked in a lightly spicy chipotle sauce.

**Tinga de Puerco** (half serves 6-10/full serves 12-16) **30.00/69.00**  
Pulled pork cooked in a lightly spicy chipotle sauce.

**Vegetable Sandwich** (half serves 6-10/full serves 12-16) **30.00/69.00**  
Grilled bell peppers, onion, eggplant, yellow squash and zucchini, served with feta cheese and balsamic reduction.

### **Family-Style Dining**

**Taquizas** -per person, 10 orders minimum **14.50**

Taco bar served with choice of corn or flour tortillas, rice, beans, lettuce, queso fresco, diced tomato, sour cream and salsa morita. Select 3 from the choices below

- **Chicken in Chipotle Sauce**
- **Steak in Guajillo Pepper Sauce**
- **Tinga de Pollo Mexico City Style** (shredded chicken in a lightly spicy chipotle sauce)
- **Tinga de Puerco Mexico City Style** (shredded pork in a lightly spicy chipotle sauce)
- **Grilled Vegetables**

**Ropa Vieja** (half serves 6-10/full serves 12-16) **79.00/159.00**

A traditional Cuban dish, slow-cooked flank steak in a tomato, garlic and bell pepper sauce, served with white rice, black beans and sweet plantains.

**Cuban Roast Pork** (half serves 6-10/full serves 12-16) **59.00/119.00**

Slices of roast pork cooked in mojo, served with congri (white rice and black beans) and yuca.

**Cuban Style Chicken** (half serves 6-10/full serves 12-16) **63.50/127.00**

Marinated chicken breast sautéed in a roasted garlic sauce, served with sweet plantains and congri.

**Arroz con Pollo** (half serves 6-10/full serves 12-16) **69.00/137.50**

Marinated chicken cooked in a tomato sauce with bell peppers, onion, garlic and olives, served with saffron rice.

### **A.M. Offerings**

**Mini Breakfast Burritos** (by the dozen) **24.00**

Flour tortillas, scrambled eggs, cheddar cheese, potatoes, bell peppers.

**Mini Breakfast Burritos Chorizo** (by the dozen) **36.00**

Flour tortillas, chorizo, scrambled eggs, cheddar cheese, potatoes, bell peppers.

**Chilaquiles** (half serves 6-10/full serves 12-16) **39.00/75.00**

Sauteed tortilla chips in a spicy tomato-jalapeño sauce, served with sour cream and queso fresco.

### **Sides**

(half serves 6-8/full serves 12-16)

**Maduros** **27.00/49.00**

**Mariquitas en Mojo** (plantain chips) **15.00/29.00**

**Yuca con Mojo** **27.00/49.00**

**Sweet Potatoes** **21.50/42.50**

**Garlic Mashed Potatoes** **21.50/42.50**

**Cuban Black Beans** **33.50/63.00**

**White Rice** **19.50/39.00**

**Sauteed Green Beans** **22.50/45.00**

**Salsa Morita –Pint-** **7.50**