

Hors d'oeuvres

Available per piece, with a 2 dozen minimum order per item. Or choose a package.

Packages: (require service)

Six Piece \$18/person. Choice of six different types of hors d'oeuvres, to be passed for 1 1/2 hours.

Ten Piece \$25/person. Choice of ten different types of hors d'oeuvres, to be passed for 2 hours.

Cold

Fava bean, basil, and pecorino crostini \$2.25/ea

Herbed and spiced goat cheese balls \$2.00/ea

Jicama and green papaya summer rolls w/ peanut dipping Sauce \$3.65/ea

Prosciutto wrapped green mango \$2.25/ea

Roast beef and horseradish crostini \$2.00/ea

Sesame crusted chicken salad tea sandwiches \$2.75/ea

Shrimp ceviche cucumber shot \$2.60

Smoked salmon on toast points with cream cheese \$2.40/ea

Spicy shrimp maki roll \$2.00/ea

Tuna tartar on a malanga chip \$2.25/ea

Tuna Titaki w/ sweet chili dipping sauce \$2.25/ea

Hot

Arepitas mixtos w/ green sauce \$2.25/ea

Bacalao fritters w/ a mango horseradish yogurt \$2.25/ea

Coconut crusted shrimp with mango salsa \$2.40 /ea

Chorizo albondigas with a pasilla tomato sauce \$2.15 / ea

Crab cakes with a key lime aioli \$2.55/ea

Empanaditas mixtos with salsa verde \$2.15/ea

Fennel, leek, and goat cheese stuffed mushrooms \$2.50/ea

Fontina risotto balls \$2.25/ea

Grilled swordfish on jalapeno rice cakes \$3.00/ea

Mini Cubanitos \$2.15/ea

Paella Balls w/ red pepper coulis \$2.25/ea

Pulled Pork Spring Rolls with spicy guava sauce \$2.15/ea

Scallop with guacamole on a corn pancake \$2.65/ea

Taquetos with salsa roja \$2.00/ea

Anticuchos (skewers)

Ancho chile dusted shrimp \$2.75/ea

Chicken mole Negro \$2.15/ea

Chorizo and green apple \$2.15/ea

Garlic and red chili glazed beef \$2.65/ea

Guava BBQ pork tenderloin \$2.40/ea

Kalamata olive & crimini mushroom \$2.15/ea

Rhum coco glazed tuna \$2.65/ea

Soy ginger white shrimp \$2.75/ea

Squash & tomatoes with aji Amarillo \$2.15/ea

Steak chimichurri \$2.65/ea

Hors d'oeuvres to graze...

Tropical chips and dips \$100 (serves 12) (each additional 6 people, \$40)

Homemade plantain, malanga, yucca, and potato chips served with guacamole, mango and black bean salsa, and a fire roasted tomato salsa

Smashed guacamole and yucca chips \$100 (serves 12) (each additional 6 people, \$40)

Fresh Made tortilla chips and guacamole \$7 per person

Crudités \$7/person (min 12 people)

13 types of raw veggies and fresh herb blue cheese dip

Artisanal cheese, fresh fruit, and crackers \$9/person (min 12 people)

A mix of Latin, Italian, and domestic cheese.

Spanish charcuterie, olives and crusty bread \$9/person (min 12 people)

Valencia's famous Shrimp and scallop ceviche with tostones \$8 per person

Shrimp Cocktail \$2.50/each

Fresh jumbo shrimp served with lemons and a horseradish chipotle cocktail sauce

Dip In...

\$20/quart

Black bean and mango salsa

Black bean and goat cheese dip

Fire Roasted tomato salsa

White bean and rosemary dip

Roasted red pepper hummus

Roasted red pepper and queso blanco salsa

Soups for the soul...

\$ 14/qt, 2 quart minimum order

Call for weekly soups

Gotta have some sauce...

Guasacaca (our famous green sauce you just can't get enough of) \$11/pint, \$16/quart Chipotle (red and hot if you dare) \$11/pint, \$16/quart

Mole negro (chocolate and nuts) \$25

Trays - M/P

½ Tray serves 6 / Full Tray serves 14 guests

for pick up or delivery only

Arroz con Pollo Chicken, tomato, pepper, and rice cassarole

Arroz con Camarones – Shrimp, tomato, pepper, and rice cassarole

Chicken Enchiladas with roasted corn, poblano pepper, chipotle cream sauce

Mac and Cheese

regular

pork belly

lobster

Paella - Shrimp, scallops, mussels, clams, calamari, chorizo, chicken, and saffron sented rice

Pernil – slow roasted Venezuelan pork shoulder

Pork Belly Fried Rice sweet chili, soy, ginger, sesame seeds

Entrée Salads

Grilled chili dusted shrimp with a jicama and corn salad, finca dressing

Grilled shrimp and rotini pasta salad with prosciutto and sun dried tomatoes, basil vinaigrette Grilled Lobster over a baby spinach salad with a mango cucumber vinaigrette

Latin Nicoise- greens, grilled Jicama, potatoes, olives, Ahi Tuna, Dijon vinaigrette

Papas a la Huancaína – cold shrimp and potato salad with a Peruvian cheese sauce

Sake cured scallops with a cucumber and ginger salad, soy sesame vinaigrette

Spicy chicken salad with lime, cilantro, and couscous

Spicy lentil salad with shrimp and a mint yogurt dressing

Florida salad – greens, fresh crab meat, avocado, cucumber, grapefruit, and scallion vinaigrette

The Main course...

Meat

Adobo rubbed whole Filet with tamarshire sauce

Ancho chili braised short ribs

Chocolate ribs

Flat iron steak chimichurri

Honey hoisen glazed St. Louis ribs

Pernil – Venezuelan style roasted pork with garlic and cilantro

Rack of Lamb with a mint chimichurri

Poultry

Cha Cha Chicken – pan roasted chicken with roasted corn and tomato

Chicken Chimichurri – pan roasted chicken with an Argentine olive oil and herb sauce

Chicken Escabeche- citrus marinated chicken breast in a sauce of peppers, olives, and capers

Drunken Chicken

Duck two ways with caper escabeche sauce

Fish

Grilled Ahi tuna with a black bean and mango salsa

Seared Ahi tuna with sour orange mojo

Mahi mahi wrapped in banana leaf with a pineapple mojo

Grilled Mahi Mahi with coconut, pineapple, curry sauce

Blackened Tilapia with veracruz sauce

Plantain crusted tilapia with mango wine sauce

Glazed Salmon wime, soy, sweet chili

Poached halibut with charred tomato salsa

Seafood

Shrimp Sango – Venezuelan spicy peanut coconut sauce Soba noodles with crab, lime, and chili

Pan seared day boat scallops with sweet corn risotto

Shrimp in a garlic sauce

Shrimp ala Miel

Shrimp in a pineapple, curry, coconut sauce

Shrimp ala plancha w/ salsa de cilantro

Grilled Lobster with a chorizo and corn stuffing

Lobster Zarzuela- picked lobster in an almond sofrito broth

On the Side...

Leaf Salads

Arugula with papaya, snow peas, edamame, ginger vinaigrette

Baby spinach with bacon, blue cheese, charred peaches , finca dressing (seasonal)

Baby spinach with hearts of palm, oranges, and a pasilla pepper vinaigrette

Bonita Salad- mesclun, roasted red peppers, cucumber, hearts of palm, mango, avocado, balsamic vinaigrette

Chopped Salad Latina –13 lettuces, tomato, carrot, queso blanco, red pepper, onion, olives, sherry vinaigrette

Chili Lime Tortilla Salad – mesclun greens, beets, blue cheese, chili lime tortillas, balsamic vinaigrette

Inspiration Salad – Mesclun, roasted beets, candied pecans, warm brie-blueberry vinaigrette

Mesclun Salad - Mesclun, candied pecans, blue cheese, grilled apple, balsamic vinaigrette

Templeton Salad - Mesclun, cucumber, strawberries, goat cheese, chili dusted almonds, balsamic vinaigrette

Watercress Salad with watermelon, goat cheese, and balsamic syrup

Side Salads

Bacon and Egg Potato Salad

Green bean salad with cashews and a honey dew dressing

Grilled fingerling potato salad with sugar snap peas

Marinated green beans with aged balsamic vinegar and sweet onions

Roasted corn and jicama salad

Sweet potato and black bean salad

Vigaron Salad - cold vegetable salad tossed with olive oil, lime juice, and mint

Vegetables

Bacon and red onion caramelized green beans

Chili and lime roasted corn – on the cob or off

Ginger glazed sweet carrots

Peruvian style grilled zucchini – with a Peruvian cheese sauce

Roasted summer/winter vegetables

Sugar corn with oregano butter

Goat cheese ratatouille

Starches

Citrus infused sweet potato mash

Fried plantains with sour cream

Latin au Gratin – South American potatoes layered with asiago cheese

Lime and coconut rice

Scallion mashed potatoes

Morros – rice and black bean casserole

Packages

Service may be required.

Prices do not include tax or gratuity.

Additional food and drink may be added (priced accordingly).

Entrée Pinchos Package

\$38/person

Package includes:

-Two Anticuchos, to be served as dinner size skewers.

Choice of:

Ancho chile dusted shrimp

Chicken mole Negro

Chorizo and green apple

Garlic and red chili glazed beef

Guava BBQ pork tenderloin

Kalamata olive and crimini mushroom

Rhum coco glazed tuna

Soy ginger white shrimp

Squash and tomatoes with aji

Amarillo Steak chimichurri

-Sides: white rice, chopped salad latina, arbis garbanzo bean salad, and arepitas.

Taco Party

\$27/person Package includes:

-Nixtamal soft corn tortillas

-3 Taco Fillings:

Choice of :

Hanger steak, Adobo grilled chicken, Blackened Mahi mahi, Slow roasted Venezuelan pork, Grilled vegetables

Sushi grade tuna (\$3) or Chili dusted shrimp (\$3)

-Sides:

Chopped green salad, White rice, Black beans, Pico de Gallo, Avocado, Lettuce, Onion, Queso blanco, Sour cream, Cilantro, Jalapenos, Guasacaca sauce, Chipotle sauce

Additional Suggestions:

Roasted corn and jicama salad

Green bean and chayote slaw

Mango cucumber salsa

Crunchy corn slaw

Tostones

Chili lime corn on the cob

Fried plantains with sour cream

Guacamole

contact: Catering@Valencialuncheria.com or 203-453-5928 (prices valid as of November 2016)

“Best of Valencia” package

\$27 per person, minimum of 50 guests

- requires Food Truck service

Choice of 3 different types of Arepas & 3 different types of Empanadas

-comes with chopped salad Latina, white rice, black beans, and sweet plantains



Empanada Menu

choose 3

Chicken Tamarillo
Spinach & Cheese
Black Bean & Cheese
Chipotle Pork
Chorizo & Pepper
Three Cheese

Curried Cauliflower & Ricotta
Beef Picadillo
Ham & Cheese
Cubano
Caprese
Cheeseburger

Arepa Menu

choose 3

Aphrodite (mango & avocado)
BLT (bacon, lettuce, tomato, mayo)
Brie & Mango
Carne Mechada (shredded beef)
Casio (mozzarella, tomato, basil)
Chef (chipotle jalapeno cheese steak)
Chicken Tamarillo (chicken stew)
Chorizo
Domingo (spinach, bacon, onion, queso)
Domino (black bean, queso blanco)
Dulce (fennel seed, melted queso)
Erik (ham, brie, mango)
Ham & Cheese
Jenny (chicken, cheese, spinach)
Josie (peanut butter & jelly)
La Bonita (avocado, queso)

Lu (bacon, queso, avocado)
Pernil (Venezuelan pork roast)
Real Deal (chorizo, mozzarella)
Reina (chicken salad, avocado)
Ruby (plantain, queso)
Spinach & Cheese
Vivian (dulce de leche, banana)
Zach (crispy chicken, honey)
“Maybachs”
add a \$1 per person, per option
Carlo (fennel arepa, chicken, avocado, queso)
Jax (bacon arepa, peanut butter, plantains)
New Mel (scallion arepa, smoked salmon, cream cheese)
Sloppy Mikey
(queso & cheddar arepa, carne molida, salsa rosa)
TOTGA
(everything arepa, ground beef, bacon, cream cheese)

On Site Pig Roast

\$40/person (minimum 35 people. If less than minimum, charge is \$45/person)

Package includes:

-Whole roasted pig to be roasted in “La Caja China”.

-Sides:

Choice of 5 items from our list of leaf salads, side salads, vegetables, or starches.

Additional information

Service of 2 servers or more required.

One additional hour of service required for delivery and set up of pig.

Pig will be delivered earlier in day, set up and left to roast. Host may need to add additional charcoal (provided) during roasting.

Staff will return prior to event for full set up, service and clean up.

Box must be under cover in the event of rain.

Box will be picked up day after.

Additional pick up charge may be added if event is more than 35 miles away.

Additional suggestion:

Valencia S’mores package \$5/person

-Roast marshmallows over pig box. We bring the marshmallow, graham crackers, dulce de leche and chocolate bars. You get your own twigs!

Valencia for an Evening

Please speak to a catering manager to make arrangements to host your party at Valencia.

Quench your thirst...

Mango iced tea \$15/gallon

Fresh brewed black tea with mango essence

Fruit Juice \$35/gallon

Mango, Pineapple-passion, Guava Great as a refreshing drink or mixed with alcohol for a delicious cocktail

Lemon or Lime juice \$20/qt

Sangria Mix \$20/quart (Serves 15)

Just add red or white wine and ice.

Mojito Mix or Margarita Mix \$20/quart (Serves 15)

Fresh mint muddled with sugar and fresh squeezed lime juice. Just add light rum, lemon lime soda and ice.

Unlimited Juice, Sangria or Mojito Mix \$5/person (Service required)

We will provide an unlimited supply of either fresh juice, sangria mix or mojito mix, plus ice for the length of the party. Alcohol not included.

Coffee and Tea \$3/person (Service required)

Specialty teas, coffee, milk, cream, and sugars (does not include rentals).

From Ice to Olives

Service required. Valencia holds a full catering liquor license... Our bar, Your home.

Bar Set Up \$7/person for the first 1.5 hours, then \$1/person each additional hour

4 juices (orange, pineapple, cranberry, grapefruit), 6 sodas (coke, diet coke, sprite, ginger ale, club soda, and tonic), sour mix, lemons, limes, cherries, cocktail onions, ice, and oh yea, olives

Bar Set Up Plus \$8/person for the first 1.5 hours, then \$2/person each additional hour

All of the above, plus 2 premium cocktail mixes (fresh juice, sangria, or mojitos)

Skky's the Limit – M/P - Liquors, Wines, Beers, Specialty Cocktails

Valencia has a full catering license which includes liquor sales for catered events.

Just Ice M/P

Something Sweet...

Alfajores \$2/each

Dulce de leche sandwich cookies

Arroz con Leche \$30 (serves 10)

Cinnamon infused rice pudding

Banana Tres Leches \$45 (serves 16)

Traditional 3 milked soaked sponge cake with a splash of banana liquor

Bunuelos with Chocolate Pasilla Sauce \$6 per person

Venezuelan Donuts

Chocolate Banana Bread Pudding \$50 (serves 16)

Custard and bread swirled with chocolate sauce and chunks of banana

Cheesecake \$50 (serves 10)

Rich and creamy cheesecake with a graham cracker crust.

Vanilla sour cream

Coconut caramel

Salted caramel with chocolate crust

Double chocolate chip

Dulce de leche

Almond with crystallized ginger

Guava (or coconut guava)

Mini Cheesecakes \$2.00 / each (minimum order of 24 per flavor)

Empanadas Dulce \$3.00 / **Empanaditas Dulce** (mini) \$2.00

Apple & dulce de leche

Chocolate & plantain

Guava & Mozzarella

Nutella & peanut butter

Nutella & cream cheese

Isla Bonita Fruit Salad \$3.50/person

Fresh cut mango, papaya, apple, and pineapple with orange mint syrup

Valencia Flan \$26 (serves 8)

Baked custard with a caramel sauce

Bring Valencia to work...

Available Monday – Friday. Minimum order, 10 people. Price does not include delivery. Paper goods available upon request.

Add-ons:

Tropical chips with 3 dips \$100 (serves 12)

Assorted soda and water \$2.00 /person

Mango Juice or Orange juice \$35 per gallon

Metro Breakfast \$14/person

Assorted Egg wraps

Assorted Egg empanadas

Grilled chorizo

Oaxaca home fries

Isla bonita fruit salad

Cold Metro Lunch \$14/person

Assorted Sandwiches and Wraps

Chopped Salad Latina

Bacon and egg potato salad

Cold vegetable salad

Chocolate banana bread pudding

Mixed Metro Lunch \$18/person

Assorted tortilla wraps

Mixed empanadas

Mesclun salad

Black bean and sweet potato salad

Isla bonita fruit salad

Burrito Lunch \$14/person

Assorted burritos (chicken, beef, pork, veggie)

Chopped Salad Latina

Fried Sweet plantains

Tray of Wraps or Sandwiches \$95 (feeds 10)

Assorted wraps or sandwiches, Chef's choice. Vegetarian options will be included.

Metro Brunch \$18/person

Assorted tortilla wraps

Orzo salad with shrimp, feta, and olives

Spanish Tortilla

Mesclun salad Isla bonita fruit salad

Hot Metro Lunch \$16/person

Pernil – Venezuelan style roasted pork

Vigaron salad

White rice

Black beans

Fried sweet plantains

Valencia Flan

Chef's Hot Metro Lunch \$24/person

Pernil

Cha Cha Chicken

Chopped Salad Latina

White rice

Black beans

Fried plantains with sour cream

Chocolate banana bread pudding

Some extra help...

Delivery \$35

Just delivery. Applies to towns that are adjacent to Norwalk. Additional charge may be added for beyond.

Drop and Set \$100

Delivery and one hour of buffet set up. Additional charge for beyond Fairfield County

Service

Minimum 4 hours. For a full service event, the staff must arrive at least one hour before for set up, and stay one hour after for clean up. This time only reflects hours needed in reference to the food, it does not include any time required for room set up and break down. More time may also be required in the case of parties of 75 people or more.

- Server \$40
- Bartender \$40
- Kitchen Assistant \$40

Site Visit \$100 Required for parties of 100 or more people

Private Tasting Private tasting Valencia by the Chef. Any Catering Menu items may be ordered.