

PAN LATIN CATERING MENU

BREAKFAST

ALL PRICES ARE PER PERSON AND ASSUMES A MINIMUM OF 10 PERSONS (UNLESS OTHERWISE INDICATED)

BREAKFAST BURRITO 6.25

Scrambled eggs wrapped in tortilla (white flour or wheat). Add cheese, bacon, ham, Latin chorizo, veggies, rice, pico de gallo and/or beans.

BURRITO ADDITIONS:

Cheese 0.50 *Bacon* 0.75 *Ham* 0.75

Latin Chorizo (Sausage) 0.75 *Veggies* 0.50

Rice 0.50 *Pico de gallo* 0.75

Black Beans 0.50

BREAKFAST EMPANADA 5.25

Baked dough pockets filled w/egg & cheese, ham & cheese or just cheese (many other veggie and meat varieties available- see lunch section below). Comes with Pan Latin created Salsa Verde and Spicy Chipotle

SIGNATURE GUAVA & CREAM CHEESE 6.45

FRENCH TOAST

Combination of Challah brioche bread dipped in our own custard and finished with side of maple syrup (pure New York or Vermont) or with house-made guava syrup.

YOGURT FRUIT BOWL 5.75

Choice of Greek style vanilla or plain yogurt with a drizzle of honey or dulce de leche and a sprinkle of thinly sliced almonds, topped with fresh tropical fruit. (Minimum of 5 persons)

PAN LATIN OATMEAL 6.15

A grand bowl of fresh made organic oatmeal drizzled with Spanish honey or dulce de leche, sliced almonds and a spoonful of tropical fruit. (Minimum of 5 persons)

BACON AND EGGS & YUCCA HASH BROWNS 7.00

Tasty and organic Applegate bacon with scrambled eggs and with a delightful variation using yucca hash browns.

TROPICAL FRUIT PLATTER 3.95

Papaya, Kiwi, Mango, Pineapple, Watermelon and berries (in season), fresh fruits beautifully arranged on platter

SPECIALTY LATIN BREADS

PAN DULCE 2.50

Shaped like a croissant but is slightly sweet with a light glaze and Challah brioche center

PAN DE QUESO 1.75

This Is a traditional Colombian and Brazilian savory bread that is lightly cheesy and crusty on the outside and chewy inside. Just a delight.

MEDIA NOCHE 2.50

Made on soft, torpedo shaped sweet egg dough bread similar to Challah

NY BAGELS WITH LATIN FLAVOR 2.00

Your typical freshly made New York bagels but with additional intriguing choices of spreads (see below)

LATIN MUFFINS 2.55

Our unique variety of Pan Latin house made muffins

MUFFINS

Guava Cream Cheese 2.55

Banana Coconut 2.55 *Mango* 2.55

Blueberry Corn (Seasonal) 2.55

PAN LATIN VARIETY BREAKFAST 2.50**PLATTER**

A selection of Latin Breads, muffins, tropical jams, bagels, cream cheese, butter and house made spreads.

PL SIGNATURE SPREADS

Guava Cream Cheese Butter/Cream Cheese

Dulce de Leche Butter/Cream Cheese

Mango Butter/Cream Cheese

Passion Fruit Butter/Cream Cheese

Plain Butter/Cream Cheese

Vegetable Spread

SANDWICHES

ALL PRICES ARE PER PERSON. SELECT SANDWICHES/EMPANADAS TO CREATE YOUR OWN PLATTER OR GO WITH OUR SUGGESTED PLATTER. THERE IS A 10 PERSON MINIMUM ORDER.

SIGNATURE PRENSADOS 7.50

This "signature" sandwich is a pressed tortilla envelope filled with veggies, cheeses, avocado papaya or mango and our special sauce. Accompanied by dipping sauce.

Protein Addition

Chicken 2.00 *Tuna* 2.00 *Pork* 2.00

QUESADILLA 6.00

Gluten free fresh corn tortilla. This sandwich is a pressed tortilla (white or whole wheat) filled with cheeses that include queso fresco or Oaxaca, cheddar and Swiss. Avocado and/or chicken

CUBAN SANDWICH 6.50

This classic is a pressed Cuban bread w/ Niman Ranch pork, ham, Swiss Cheese, pickle, mustard, & mojo (garlic, spices, olive oil, citrus). Also available vegetarian style. Yes vegetarian style!!!!

TAMALES 5.75

Authentic Mexican corn masa meal filled with choice of spicy chicken, Chicken Mole' (mild), pork (mild) or cheese & jalapeno. Plattered w/Pico de Gallo (chopped tomato, cilantro, onion) and drizzled with Ancho chili creme.

AREPPA DE CHOCLO 3.95

Griddled savory sweet corn cakes filled with mozzarella and queso fresco cheeses

TORTAREPA 6.95

Sweet corn arepa pressed & stuffed with veggies, black bean spread, chili cream and queso fresco. Choice of chicken, roast pork or ham add \$1.00

Additional Options

Chicken 1.50 *Roast pork* 1.50 *Ham* 1.00

POLLO AL LATIN 7.00

Thin sliced chicken breast w/ancho chili and roasted Spanish piquillo pepper on media noche or Portuguese bread.

PAN LATIN TUNA (DOLPHIN SAFE) 6.50

A blend of Orzata tuna (from Spain) and albacore in a cilantro mayonnaise with red onion, spices, herbs & shredded carrot.

SERRANO HAM AND MANCHEGO CHEESE SANDWICH 7.95

Thin slices of serrano ham and manchego cheese on a crispy Portuguese or media noche bread

NIEMAN ROAST PORK 'PERNIL' SANDWICH 7.75

Sandwich lathered in moho sauce and placed in crusty media noche bread, house made guava mayonaise is generously spread onto the bread and topped with pico de gallo.

PAN LATIN SUGGESTED VARIETY SANDWICH AND EMPANADA PLATTER 7.50

An exciting mix of all Pan Latin sandwiches and empanadas. This platter represents a good balance of quality Latin sandwiches and empanadas. Traditional condiments are provided as well as our house made sauces and dressings.

EMPANADAS 5.50

Baked pastry turnover that is filled with a variety of savory ingredients (see below)

Additional Empanadas

- Beef* 4.50 *Spinich* 4.50 *Broccoli* 4.50
- Corn* 4.50 *Shrimp* 5.25 *Chicken* 4.50

SALADS

SALADS ARE PRESENTED IN BOWLS WHICH FEED UP TO 5 PEOPLE

JICAMA ONION AVOCADO SALAD 9.95

Organic baby field greens topped w/Julian sliced Jicama, thin sliced red onion, ripe avocado, topped w/pico de gallo

SIGNATURE QUINOA 'MISH MOSH' 8.95

Small chopped raw veggies, papaya and avocado mixed into a grande bowl of FTO quinoa, lightly bathed with cilantro soy vinaigrette. Option: add chipotle salsa. Topped with pico de gallo.

PROTEIN SALAD 10.95

Mixed baby field greens with high antioxidant fruits (papaya, strawberry & (in-season) blueberries and *F.T.O. Quinoa, finished with pico de gallo. Suggested dressing is soy cilantro vinaigrette

ROAST BEET SALAD 9.95

Roasted red beets lightly bathed in a lemon olive oil vinaigrette topped with Spanish goat cheese, pico de gallo and almonds.

SPINACH SALAD 8.95

A bed of fresh baby spinach topped with thin, crisp veggies. Suggested dressing is creamy cilantro lime

PAN LATIN PIQUILLO PEPPER SALAD 6.95

Piquillo red peppers from Spain, fresh field greens and Spanish manchego cheese shavings

ADD \$2.00 to all salads listed above to add avocado., chicken, tuna, roast pork, egg or organic extra firm tofu. Served with a prepared variety of house-made dressings. Dressings include our popular ancho chili, cilantro lime, cilantro soy, xxxxxxxx vinigrette,

ENTREES (SERVED IN HALF AND FULL PANS)

ARROZ CON POLLO PLATTER 8.95

A Latin classic. Fluffy yellow rice, shredded sauteed chicken breast, peppers, capers and olives. Served with a side of ancho chile sauce and pico de gallo

SIGNATURE TORTA DE VEGETAL 8.95

Multi layered lasagna "of sorts" with flour tortillas, mushrooms, veggies finished in cotija cheese Mornay sauce. This signature entree is just so unique and delicious.

SIGNATURE GUAVA GLAZED CHICKEN 10.00

A richly glazed antibiotic free chicken leg/thigh accompanied by a choice of brown or yellow rice, Fair Trade Organic quinoa, black beans, platanos maduros and salad. Served with your choice of house-made dressing.

PASSION FRUIT GLAZED NIEMAN ROAST PORK 10.50

Succulent slices of roast pork with a fruity passion fruit glaze, accompanied by latin yellow or brown rice or Fair Trade Organic quinoa, black beans, platanos maduros and salad. Served with your choice of house-made dressings.

PAELLA VALENCIANA 12.50

A beautiful array of jumbo shrimp, PEI mussels, little neck clams, fresh fish, Spanish Chorizo and free range chicken breast in a saffron infused rice.

PAPAYA A LA SANDY 4.75

A healthful selection. A fresh, juicy papaya, cut lengthwise, filled with diced mix of tropical fruit, fresh mint, lime and sliced almonds. Served with passion fruit coulis.

*"MORDISCOS" (BYTE SIZED) AVAILABLE FOR COCKTAIL STYLE FOOD EVENTS -
ASK ABOUT OUR MONTHLY SPECIALS*

CHEESE PLATTERS

ARTISANAL CHEESES FROM SPAIN 11.50

Various handcrafted, regional cheeses from Spain. Choices can include Manchego, Mahon D.O. Cana de Cabra, Cabrales D.O. Murcia, Tetilla, idiazabal & many more. Served with Palacio Chorizo, Arbequina Olives, Guava Paste & Fresh Pressed bread. (Minimum order for 8)

COLD BEVERAGE

Served in bottles, containers and dispensers.

AGUA FRESCA 4.00

Freshly made tropical organic fruit beverage, including all our batido flavors, organic Agua de Panela (can sugar & lime). Agua de Sandia (fresh watermelon in season), Guava, Guanabana, Mango, Passion Fruit, Agua de Sandia,

JARRITOS 2.00

One of Mexico's most popular soft drink's

COCONUT WATER 3.00

100% Pure Coconut Water

COKE/DIET COKE/SPRITE 1.75

Popular carbonated beverages

SELTZER 2.00

Quality seltzer water

BOTTLED WATER 2.00

Water

FRESHLY SQUEEZED ORANGE JUICE 4.00

Juicing Oranges freshly squeezed for a crisp, refreshing and nutritious drink

Ask about other beverage options

DESSERT/PASTRIES

SIGNATURE GUAVA CREAM CHEESE 4.75

BREAD PUDDING

This Pan Latin best seller is a marriage of Guava Cream Cheese brought together in custard with Challah Brioche base.

VANILLA FLAN 4.00

Our popular Classic Vanilla Custard made w/organic eggs, organic pure vanilla extract, cream and pure cane sugar with caramelized finish

CHOCOLATE FAIR TRADE DARK FLAN 4.15

Responsibly sourced fair trade 60% chocolate in a base of organic eggs, cream and pure cane sugar. The result is a smooth mousse like consistency.

OTHER FLANS

Orange 4.15 *Almond* 4.15

Fresh Berry 4.15 *Mango* 4.15

GUAVA PUFF PASTRY 2.25

A delicious flaky puff pastry filled with guava. These pastries will be cut diagonally for appropriately sized hor d'oeuvre portions

ALFAJOR COOKIES 2.00

South American shortbread sandwich cookie that is filled with dulce de leche (caramel filling)

PAN LATIN DESSERT PLATTER 4.00

A delightful assortment of all Pan Latin pastries, cookies and flans

COFFEE & HOT BEVERAGE

COFFEE SERVICE

1.85

Pan Latin Blend of FairTrade Organic Colombian Supremo dark roast. This coffee is derived from a balanced, full bodied and crisp coffee bean.

TEA SERVICE

1.80

Mighty Leaf and organic choices where our selections include: verbena Mint, Ginger Twist, African Amber, Peppermint, Chai, Leaves of Provence, Orange Jasmine among others

WE ALSO ENTERTAIN SPECIAL REQUESTS. SO IF YOU HAVE A SPECIAL NEED, THEME OR RESTRICTION WE CAN BE CREATIVE IN ADDRESSING IT FOR YOU. JUST GIVE US A CALL AT (917)710-1279 OR EMAIL AT sandy@panlatin.com!