LOS PRIMOS

BAR & KITCHEN

CATERING & EVENTS

Just like home, wherever you are.

Fresh Latin comfort food, made in our kitchen and delivered hot and ready for your office lunch, party, wedding or celebration.

1 PICK A PACKAGE OR BAR
Priced per guest (20 guest minimum), or build your own from trays.

2 CHOOSE YOUR FLAVORS
Proteins, sides and add-ons. Tell us about allergies.

3 WE DELIVER & SET UP
Hot food arrives in insulated carriers, ready to serve.

CATERING PACKAGES

PAQUETES · PRICED PER GUEST · 20 GUEST MINIMUM

EL CLÁSICO

THE CLASSIC

$17 / guest

1 protein
Shredded Pork · Grilled Chicken · BBQ Chicken · Ropa Vieja **+$2**

2 sides
From our sides list

House salad, dressing on the side

Sliced Cuban bread

Disposable plates, cutlery & napkins

MOST POPULAR

LA FAMILIA

THE FAMILY

$22 / guest

2 proteins
Any Classic protein, plus BBQ Ribs · Camarón al Ajillo · Steak Fajita **+$4**

2 sides

1 appetizer tray
Empanadas · Tequeños · Tostones

House salad & Cuban bread

1 gallon of refresher per 12 guests

LA FIESTA

THE FIESTA

$30 / guest

3 proteins
Any of the above, plus Coconut Curry Shrimp

3 sides

2 appetizer trays
Adds Wings · Chicharrón · Sliders

Caesar salad or Lentil Soup

Refreshers & iced tea

Wire chafers & sternos included

Every steak item is served **fajita style**: marinated, grilled and sliced, with grilled onions, peppers and chimichurri. It stays juicy on the ride. Upcharges are per guest.

SIGNATURE BAR

BUILD YOUR OWN · PER GUEST · 20 GUEST MINIMUM

LATIN BOWL BAR HOUSE FAV — $18 / guest

Guests build their own bowl with white rice, black beans, sweet plantain, house salad, avocado sauce and queso fresco. Pick 2 proteins:

Chicken · Ropa Vieja · Shredded Pork · Steak Fajita +$2 · Shrimp +$2 · Grilled Veggies

EXECUTIVE LUNCH BOXES — $13 / guest · 10 guest min

CUBAN SANDWICH 6"
Wrapped in foil, with a side

CAESAR CHICKEN SALAD
Dressing on the side

LATIN BOWL
Chicken or pork · ropa vieja +$2

STEAK FAJITA BOWL
6 oz sliced steak, +$6

Every box comes with cutlery, a napkin, and a soft drink or bottled water, labeled with each guest's name.

APPETIZER TRAYS

PARA COMPARTIR · HALF TRAY SERVES 10–12 · FULL TRAY SERVES 20–25

	HALF	FULL
EMPANADAS HOUSE FAV Beef or shredded chicken, with house ají · 20 / 50 pcs	$79	$195
TEQUEÑOS With house-made chipotle sauce · 20 / 50 pcs	$77	$190
WINGS Sauce packed separately, tossed on site · 50 / 100 pcs	$85	$160
TOSTONES GF With guacamole, hogao & queso fresco · 24 / 50 pcs	$59	$119

	HALF	FULL
CHICHARRÓN BITES GF Crispy pork with house guacamole sauce	$65	$120
BURGER SLIDERS Beef, mozzarella, bacon mayo · 12 / 24 pcs	$65	$125
CHIMICHURRI PORK SLIDERS Mozzarella, pickles, red onion · 12 / 24 pcs	$60	$115
TOSTONES & BLACK BEANS GF Vegetarian, with guacamole & queso fresco	$55	$125

Tray add-ons: top tostones with Ropa Vieja, Shredded Pork or Grilled Chicken for +$20 on a half tray or +$38 on a full tray.

OUR TRAVEL PROMISE

RESTAURANT QUALITY, FROM OUR KITCHEN TO YOUR TABLE

PACKED TO STAY HOT & CRISP

Hot food rides in sealed, insulated carriers. Fried items are packed in vented trays so they don't steam.

SAUCES ON THE SIDE

Dressings, wing sauces, chimichurri and guacamole are packed separately and added right before serving, so flavors stay bright.

ENTRÉES BY THE PAN

PLATOS FUERTES · HALF PAN SERVES 10–12 · FULL PAN SERVES 20–25

	HALF	FULL
ROPA VIEJA GF HOUSE FAV Chuck roast slow-braised in sofrito	$105	$205
SHREDDED PORK GF Marinated and slow-roasted until golden	$80	$150
GRILLED CHICKEN GF House-spiced breast, sliced	$80	$150
BBQ CHICKEN Grilled breast with house BBQ sauce	$85	$160
BBQ RIBS Brown sugar and paprika, slow-roasted	$110	$210

	HALF	FULL
STEAK FAJITA GF Sliced steak, grilled onions & peppers, chimichurri	$150	$295
CAMARÓN AL AJILLO GF Jumbo shrimp in olive oil & garlic	$120	$230
COCONUT CURRY SHRIMP GF Jumbo shrimp in rich coconut curry sauce	$125	$240
VEGGIE SKILLET Mixed vegetables, grilled onions, pico & guacamole	$60	$110

SIDES

ACOMPAÑANTES · HALF / FULL PAN

WHITE RICE · BLACK BEANS	$30 / $55
SWEET PLANTAIN · YUCA	$38 / $70
POTATO PURÉE · GRILLED VEGGIES	$35 / $65
COLESLAW · HOUSE SALAD	$55 / $109
FRENCH FRIES · YUCA FRIES Sent vented so they stay crisp. Best within 30 min of delivery.	$35 / $65
SLICED CUBAN BREAD Per loaf, serves about 8	$7

SOUPS & SALADS

SOPAS & ENSALADAS

LENTIL SOUP By the gallon, serves 12–14	$55
SOPA DE TOMATE By the gallon, serves 12–14	$80
CAESAR CHICKEN SALAD Half / full · dressing on the side	$75 / $149

FULL-SERVICE MOBILE BAR

BARRA MÓVIL · STARTING AT $13 PER PERSON

YOU SUPPLY THE ALCOHOL.
WE SUPPLY EVERYTHING ELSE.

Bartenders, cups, mixers, ice and anything else you'd need to worry about for your event. Ask us about adding the bar to your order.

STARTING AT

$13

per person

Bartenders · Cups · Mixers · Ice

HOW TO BOOK

- Order at least **72 hours** ahead, or 2 weeks for events over 75 guests.
- A **50% deposit** reserves your date. The balance is due 48 hours before the event.
- Final guest count is due 72 hours before the event.

DELIVERY

- Delivery and setup is **$35** within 10 miles, and $2 for each additional mile.
- Pickup at the restaurant is free.
- Tax and gratuity are not included. Prices are subject to change.

GF = gluten-free recipe, prepared in a shared kitchen. * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.