# KateringbyKarenEliza

Event planning, set-up, follow thru, or just order your fave foods!

Open to Off-Menu options as well per customer request.

Traditional / Seasonal Puerto Rican cuisine also available (Pasteles, Coquito, etc).

# **FULL MENU**

# \$175 meal deal ~ Service for 15-18 persons includes:

Tray of Spanish rice or ½ white

3lbs your choice of beans ~ Black/Pinto/Kidney (Garbanzos add \$4)

Chicken or Pork (Beef or Fish add \$10)

Maduros or Tostones

Salad

Flan

2 pints of \*MY Salsa\*

#### **RICE**

White Rice - Sml  $\sim$  \$18 Med  $\sim$  \$27 Lrg  $\sim$  \$35 Sml = Service for 20

Spanish Rice - \$50 ~ Service for 15 \$95 ~ Service for 30

\*Add Chicken or Pork \$15

Arroz con Gandules (Pigeon Peas) -  $$36 \sim Service for 15 \quad $65 \sim Service for 30$ 

Paella - \$95 ~ Service for 12-15 \$125 ~ Service for 25-30

Includes: Chicken/ Pork/ Fish/ Shrimp \*Add Lobster/ Crab \$25

**BEANS** \$10 per lb

8 – 10 servings per lb.

Kidney ~ bacon, onions, bells, potatoes, tomatoes

Black ~ bacon, onions, bells, bay leaves

Pinto ~ bacon, onions, bells, cumin, paprika

\*Add Pork or Beef bone + chunks \$5

Garbanzos (Chick Peas) ~ \$12 per lb

\*Add Pork feet \$4

**Pastelillos/ Turnovers**  $$15 \times dozen$  \*Add  $$5 \times dozen$  for seafood or 2+ fillings

Ground Beef ~ Pork ~ Chicken ~ Beans ~ Cheese ~ Guava ~ Apple Pie

Mofongo ~ Fried Plantains mashed w Pork Rinds & garlic \$13

Chicken/ Pork/ Steak

\*Add \$5 for Shrimp \*Add \$7 for Lobster/ Crab

**CHICKEN** \$40 ½ Tray \$75 Full Tray \*Add \$12 for Chicken Breast

Citrus/ Cilantro

Jerk

Guisado (stewed w veggies)

### **BBQ**

Fried ~ no batter

Grilled ~ \*Daddy's Gold Dust\*

**PORK** \$50 ½ Tray \$90 Full Tray

Pernil - Traditional PR Flavors ~ garlic, citrus, saffron

Pulled Pork - Sweet n Savory/Lemon Pepper/\*Daddy's Gold Dust\*

Stir Fry with veggies

Jerk

Grilled ~ \*Daddy's Gold Dust\*

**BEEF** \$65 ½ Tray \$120 Full Tray

Picadillo ~ Seasoned ground beef w veggies & capers

Encebollado ~ Smothered in onions

Guisado ~ Stewed w veggies

Grilled ~ \*Daddy's Gold Dust\*

**SEAFOOD** \$95 ½ Tray \$175 Full Tray

\*\*Sauteed Seafood comes w/ choice of Red or Olive Oil sauce

Shrimp ~ Fried comes w/ dipping sauce

Sauteed w veggies

FISH FILLETS ~ Breaded (baked)

Sauteed w veggies

**GUMBO** \$85 Service for 15 \$165 Service for 30

\*Add Full Tray of White Rice \$10!!!

Includes Chicken, Sausage, Shrimp + veggies

PASTA \*Add Pepperoni/ Sausage \$10

**LASAGNA** ~ \$85 Service for 20

Baked Ziti ~ \$60 Service for 20 Red or White sauce

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#### **SALADS**

Green Salad  $\sim$  \$18 Service for 20 - lettuce, tomatoes, carrots, red onions, cucumber

Homestyle Cabbage  $\sim$  \$24 Service for 20 – shredded w garlic, tomatoes, olive oil, limes

Potato Salad ~ \$40 Service for 25 - Full Tray \* Special Recipe\*

#### **SIDES**

Cornbread ~ \$13 x dozen \$16 Spicy  $$14.50 \frac{1}{2} + \frac{1}{2}$ 

Garlic-Parmesan Biscuits ~ \$12 x dozen

\*MY Salsa\* ~ \$7 pint

Guacamole ~ \$14 pint

\*Daddy's Gold Dust\* ~ \$21

Platanos ~ \$24 ½ Tray

\*Maduros = Sweet \*Tostones = Salty

Yucca ~ \$26 ½ Tray - garlic + olive oil

#### **SWEETS**

Flan ~ \$21

Arroz con Leche ~ \$25

\*Service for 8-10

Cupcakes ~ Reg \$10 x dozen Mini \$8 x dozen - frosting + sprinkles

\*Add \$5 x dozen for detailed/ themed décor

Sugar Cookies  $\sim$  \$14 x dozen - plain or flavored/ round or shapes/ themes, unfrosted

\*Add \$5 x dozen for detailed/ themed décor

Assorted Cookies ~ \$18 x dozen \*Add \$3 for nuts

Chok chip, Dbl Chok chip, Oats/ Berry, Chok P.B., Chok Butterscotch, Wht Chok Cran, Brownies

# **CAKES** for all occasions

\$45  $\sim$  double layer or  $\frac{1}{2}$  sheet – whipped cream or pudding + choice of fruit (1)

 $$90 \sim 8in + 10in - whipped cream or pudding + choice of fruit (2)$ 

 $$160 \sim 3 \text{ tier or full sheet} - \text{whipped cream and/or pudding} + \text{choice of fruit}$ (4)

# **Special/ Novelty Cakes** ~ Starting @ \$65 for two 8"inch cakes

Topsy Turvy

Preggo Belly

Adult/ Corset

**Sports** 

Kids

Birthdays | Anniversaries | Weddings | Corporate Events or just a Great Party!

Planning + Menu Creation + Venue Scouting + Rentals + Entertainment + More!

Let us Host your event, or simply provide delicious food and / or Planning Services.

BEVERAGE DRINKS - starting @ \$6 per drink

Can offer a variety of cocktails - custom originals by Karen or classics

#### **CONTACT INFO**

Call (702) 576-4490 or txt msg E-mail = KateringbyKarenEliza@gmail.com

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Katering By Karen Eliza proudly serves Las Vegas NV, Clark County and surrounding areas.

For general questions and comments, catering information, scheduling and upcoming event info; reach us via phone call, text message, or email.

# Welcome to Kateringby KarenEliza

We look forward to making your next event / gathering the BEST experience and keep you coming back for more!

"Started by me, Karen, since I began cooking large meals for my family @ the age of 8 yrs old! After attending **Le Cordon Bleu** in 2008 and receiving my **Bartending Certification** in 2010, I felt ready to broaden my horizons and offer the public @ large a taste of my cooking skills. Born in **Puerto Rico**, but raised in SoCal, I know an authentic Puerto Rican cuisine should be available for everyone to enjoy.

I found no **authentic Puerto Rican cuisine** existed after moving to Las Vegas after a 5 month trip to my native home in Puerto Rico. I decided enough was enough and Vegas too deserved a taste of my family's best kept secrets!

I already had the pleasure of working for several successful restaurants and private events in Beverly Hills, Hollywood and W. L.A., AZ, TX, and some great food-trucks in L.A. and Vegas. Now I'm pursuing my dream full-time. I'm rockin Vegas!"

Happy Eating Folks! WEPAAA !!! "

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