

# ANTOJITOS (FINGER FOODS) 20 MINIMUM

## COLD DISHES \$3 Per item

**(v) Soleterito Salad Spears | PER** Endive leaf, corn, red onions, tomatoes, queso fresco, potatoes and lemon vinaigrette.

**(v) Quinoa Salad Spears | ECU** Endive leaf, organic quinoa, cucumber, tomatoes, green onions, radishes, pickled shallots and lime-cilantro vinaigrette.

**(v) Papa a la Huancaína | PER** Pastry shells, potatoes, queso fresco, hard boiled eggs, olives and Peruvian creamy Aji cheese sauce.

**Matambre | ARG** Sliced oven roasted veal meat roll stuffed with vegetables, hard boiled eggs, herbs and chimichurri on a toasted baguette.

**Tiradito de Pescado | PER** Thin slices of white fish covered with delicious rocoto cream sauce, sweet potatoes, choclo, green onions and olive oil.

**Shrimp Ceviche Cups | ECU** Poached shrimp, ketchup, mustard, sour orange, plantain chips and pop corn.

**Fish Ceviche Cups | PER** White fish, red onions, aji, 'choclo' (south american corn), sweet potato and toasted corn.

**(v) Vegetarian Ceviche cups | ECU** Lupini beans, hearts of palm, red onions, tomatoes, avocado, toasted corn and plantain chips

**(v) Vegetarian Ceviche cups | ECU** Lupini beans, hearts of palm, red onions, tomatoes, avocado, toasted corn and plantain chips

## HOT DISHES \$3 Per item

**Beef empanada | COL** Corn dough, beef sirloin, potatoes and peas.

**Pork empanada | ECU** White hominy dough, pork, rice, green peas and carrots.

**(v)Spinach empanada | PER** Wheat flour dough, sautéed spinach, parmesan cheese and powdered sugar.

**Empanada de atun | CHI** Baked savory empanada stuffed with white albacore, onions, bell peppers, alfano olives and pebre

**Anticucho | PER** Choice of beef or chicken skewers, potatoes, 'choclo' (south american corn) and 'crema de rocoto' (creamy spicy sauce).

**Pincho de chorizo con Arepa | COL** Colombia sausage skewers, bell peppers, white onions and 'arepa' (white corn patty).

**(v)Tequeños | VEN** Bread dough sticks filled with 'queso palmita' cheese and 'guasacaca' (avocado relish).

**Tamal de Puerco | PER** Yellow corn dough pork tamale, banana leaves, hard boiled eggs, olives red onion salad and 'salsa criolla'.

**Tamal de Pollo | ECU** Potato and rice dough chicken tamale, banana leaves, hard boiled eggs, raisins, olives, tree tomato aji sauce.

**(v)Maduro Asado con Queso | ECU** Baked sweet plantain, melted 'quesillo' cheese, peanuts, aji sauce and 'sal prieta' (cilantro condiment)

# 'RUMBA' PARTY PLATTERS

**Empanada Platter.....**Your choice of Beef, Pork, Chicken or (v)Spinach **\$2.50 each**

**Tamale Platter.....**Savory or sweet tamale wrapped in banana leaf or corn husk. **\$3 each**  
Your choice of beef, chicken, pork or (v)spinach.

**(v) Vegetable Tray** Fresh veggies with 'Huancaína' dressing (Peruvian aji creamy cheese sauce) **12" tray \$33 16" tray \$43 18" tray \$53**

**Fruit or Cheese Tray** Fresh seasonal fruit and cheese. Add candied walnuts +\$3 **12" tray \$43 16" tray \$53 18" tray \$63**

**Sandwiches 'de miga' Tray** Argentine style white or wheat bread without crust. **\$2 each**  
Your choice of Roasted pork, oven roasted turkey, ham, rotisserie chicken salad and (v) veggie sandwich

**Pastries Tray** Assorted sweet pastries from South America. **\$2 each**

**Desserts Tray** Homemade traditional mini desserts from South America. **\$2 each**  
Your choice of shortbread cookie 'alfajor', coconut rice pudding or carob syrup flan 'algarrobina'

Note: 12" Tray feeds 10 to 20 ppl; 16" Tray feeds 20 to 35 ppl; 18" Tray feeds 35 to 50 ppl

# HOT BOXES

Add a house salad to any box +\$1.95 • Add a dessert (choice of coconut rice pudding, short bread cookie or fruit salad) +\$1.95

**BOX 1: Pollo a la Brasal | PER.....\$11.95**

1/4 charcoal roast peruvian chicken. Served with french fries, house salad and 'aji verde' jalapeno sauce.

**BOX 2: Arroz Chaufa de Camarones | PER.....\$12.95**

Peruvian style chinese fried rice with shrimp, eggs, green onions, mixed vegetables and soy sauce.

**BOX 3: Aji de Gallina | PER.....\$11.95**

A savory creamy sauce of walnuts and pecan, queso fresco with aji amarillo (puvian pepper) and shredded chicken, served with white rice.

**BOX 4: Chaufa de Quinoa | PER.....\$12.95**

Vegetarian Peruvian style chinese fried organic quinoa mixed with choclo, mixed vegetables, cilantro, green onions, miso and soy sauce.

**BOX 5: Lomo Saltado | PER.....\$12.95**

Stir-fry with sauteed beef tenderloin, aji amarillo, red onions, tomatoes, french fries, red wine vinegar oyster sauce and soy sauce. Served with a side of white rice.

**BOX 6: Pescado a la Lata | CHIL.....\$14.95**

Baked salmon on a bed of white onions and sausage topped with tomato, parmesan cheese, oregano, white wine and olive oil. Served with roasted potatoes and pebre sauce.

**BOX 7: Hornado | ECU.....\$13.95**

Marinated roast pork leg served with a side hominy sauté with pork gravy, 'Llapingachos' potato cheese cakes, 'agrio' tangy vinaigrette sauce, lettuce and avocado.

**BOX 8: Lomo saltado | VEZ.....\$12.95**

Traditional Venezuelan dish with shredded flank beef or chicken, 'caraotas' black beans, white rice and 'tajadas' fried sweet plantains.

**BOX 9: Vegetarian Tallarin Saltado | PER.....\$11.95**

Peruvian style stir fry noodles with brocoli, red bell peppers, green onions, red onions, tomatoes, red wine vinegar, oyster sauce and soy sauce.

**Note: Boxes require a minimum of 15 orders. Ask about delivery options. Order 24 hours in advance.**

# SANDWICH BOXES

Add a cup of soup (potato stew) +\$1.95 • Add a dessert (coconut rice pudding, short bread cookie or fruit salad) +\$1.95

**All sandwiches served with a choice of spring mix salad or garlic french fries.**

**BOX 10: Pepito | VEZ.....\$8.95**

Classic Venezuelan street food: grilled beef or chicken, tomatoes, lettuce, 'guasacaca' avocado relish, corn sauce, soft french hoagie roll topped off with crispy potato sticks

**BOX 11: Pavita | PER.....\$8.95**

Artisan rustic white bread with slices of Peruvian oven roasted spiced whole turkey, lettuce and chimichurri sauce.

**BOX 12: Churrasco | ARG.....\$12.00**

Grilled skirt steak, ham, mozzarella cheese, lettuce, tomatoes and a fried egg.

**BOX 13: Hamburgesa | COL.....\$8.95**

Challah bread, 8oz grass fed beef patty, ham, bacon, 'queso de mano' cheese, pineapple sauce, tomatoes, onions and crispy potato sticks.

**BOX 14: Choripan | ARG.....\$8.95**

French hoagie roll, grilled Argentinian sausage, mayonaise, tomatoes, lettuce and chimichurri sauce.

**BOX 15: Lomiton | CHI.....\$8.95**

Challah bread, deli style slices of marinated pork tenderloin, avocado, tomatoes and homemade mayonaise.

**BOX 16: Pollo a la Brasa | PER.....\$8.95**

Artisan rustic white bread, charcoal roasted peruvian chicken slices, 'aji verde' jalapeno sauce, sweet plantains and salsa criolla (red onion, lime, yellow aji, cilantro)

**BOX 17: Miga Vegetariano | ARG.....\$7.95**

Argentinian layered sandwiches made from a thin wheat bread without crust filled with a boiled egg, homemade mayonaise, lettuce, avocado and tomato.

Note: Boxes require a minimum of 15 orders. Ask about delivery options. Order 24 hours in advance.

# SALAD BOXES

Add a cup of soup (potato stew) +\$1.95 • Add a dessert (choice of coconut rice pudding, short bread cookie or fruit salad) +\$1.95 • Add protein:

**Beef \$4.95 • Shrimp \$4.95 • Chicken \$2.95 • Salmon \$6.95**

**BOX 18: Solterito Salad | PER.....\$8.95**

Fresh lettuce, 'choclo' South American corn, Peruvian aji amarillo, red onions, tomatoes, potatoes, parsley, queso fresco, with lemon vinaigrette.

**BOX 19: Ensalada Mixta | ECU.....\$9.95**

Spring mix lettuce, avocado, red onions, tomatoes, hearts of palm, toasted pumpkin seeds, with cilantro lime vinaigrette.

**BOX 20: Ensalada de Quinoa | COL.....\$9.95**

Fresh lettuce, organic quinoa, tomatoes, pickled red onions, avocado, queso paisa, cilantro dressing, sliced green plantains.

**BOX 21: Cesar "Huacaina" Salad | PER.....\$8.95**

Romaine heart lettuce, boiled egg, lemon croutons, Peruvian 'botija' olives, queso fresco with 'huancaína' Peruvian aji creamy dressing.

**BOX 22: Andes Salad | PER.....\$8.95**

Spring mix lettuce, cucumbers, carrots, radishes, red onions, tomatoes with chimichurri dressing.

**BOX 23: Ensalada Rusa | PER.....\$8.95**

Fresh lettuce, diced potatoes, carrots, green peas, green beans, 'choclo' South American corn, celery, green apple, yellow miso mayonnaise and hardboiled egg.

**Note: Boxes require a minimum of 15 orders. Ask about delivery options. Order 24 hours in advance.**

# TRADITIONAL FAMILY STYLE

**Traditional Family Style (Serves 7 to 9 people)**

**Ecuador \$169.95**

-Roasted pork shoulder 6-8 lbs  
-Shrimp ceviche  
-Potato cheese cakes  
-Pork empanadas  
-Baked sweet plantains  
-Chicken tamales  
-Quinoa salad  
-'Agrio' tangy vinaigrette sauce  
-Fruit salad  
-Artisan rolls  
-Fresh coffee and iced tea

**Columbia y Venezuela \$159.95**

-Shredded beef stew 6-8 lbs  
-White rice and black beans  
-Mix salad  
-Corn patties (arepas) and sweet plantain  
-Beef empanadas  
-Pork Chorizo  
-Sweet corn pancakes (cachapas)  
-Columbian aji sauce  
-Coconut rice pudding  
-Artisan rolls  
-Fresh coffee and iced tea

**Peru \$169.95**

-Roastisserie Chicken  
-White fish ceviche  
-Veggie fried rice  
-Beef empanadas  
-Glazed sweet potatoes  
-Pork tamales  
-Potato salad 'Huancaína'  
-Peruvian spicy sauces  
-Pionono  
-Artisan rolls  
-Fresh coffee and iced tea

**Chile y Argentina \$179.95**

-Empanadas Chilenas  
-Empanadas Argentinas  
-Morcilla y chorizo (blood and pork sausage)  
-Matambre (roasted veal roulade)  
-Entraña (skirt steak)  
-Pescado a la Lata (baked salmon)  
-Pebre sauce  
-Chimichurri sauce  
-Alfajores  
-Artisan rolls  
-Fresh coffee and iced tea

# CEVICHE BAR

Raw bar featuring Houstons BEST ceviche! One of our chefs will prepare ceviche dishes custom for guests preference. 20 person minimum orders.

Fish	Mixto	Super Mixto
Ceviche Pescado	Ceviche Mixto (choice of two)	Mix of Ceviche with shrimp, black clams, octopus, calamari and fish
-Small..... <b>\$4.00</b>	black clams, octopus or calamari (with fish)	-Small..... <b>\$7.00</b>
-Medium..... <b>\$6.00</b>	-Small..... <b>\$5.50</b>	-Medium..... <b>\$9.00</b>
-Large..... <b>\$9.00</b>	-Medium..... <b>\$7.50</b>	-Large..... <b>\$12.00</b>
<b>Add Ahi Tuna (grade 1) +\$2</b>	-Large..... <b>\$10.50</b>	<b>Add Ahi Tuna (grade 1) +\$2</b>
	<b>Add Ahi Tuna (grade 1) +\$2</b>	<b>Add Ahi Tuna (grade 1) +\$2</b>
<b>Ceviche bar comes with assortment of</b>		
-Sweet potatoes	-Choclo	-Aji peppers
-Red Onions	-Leche de tigre (tigers milk)	-Cancha maiz (roasted corn)
		-Chilfes (sliced green plantains)

Note: Ask about delivery options. For family style please order 48 hours in advance.

## LUNCH AND DINNER BUFFET PACKAGES

(PER PERSON)

### Bueno \$22.95

- Green plantain chips with assorted sauces
- House salad (spring mix, hearts of palm, tomatoes, red onions, pumpkin seeds, cilantro dressing)
- Rotisserie chicken (with creamy spicy sauce)
- Lomo saltado (stir-fry beef tenderloin)
- White rice, beans, and sweet plantains
- Artisan rolls
- Alfajores and coconut rice pudding
- Fresh coffee and iced tea

### Riquisimo \$29.95

- Green plantain chips with assorted sauces
- Russian salad (Diced potatoes, carrots, peas, corn, green apples, hard boiled eggs)
- Beef or Pork Empanadas
- Shrimp and Fish Ceviche 'THE BEST CEVICHE EVER'
- Skirt steak 'Entraña' (served with chimichurri)
- Garlic roasted potatoes
- Pescado a la Lata (Baked salmon on bed of white onions and sausage)
- Artisan rolls
- Alfajores, coconut rice pudding and carob syrup flan
- Fresh coffee and iced tea

Note: Packages require a minimum of 30 orders. Ask about delivery options. Please order 48 hours in advance.

### Buenisimo \$26.95

- Green plantain chips with assorted sauces
- House salad (spring mix, hearts of palm, tomatoes, red onions, pumpkin seeds, cilantro dressing)
- Beef or Pork empanadas
- Hanger steak 'Al Caballo' (with tomatoes, onions and creole sauce)
- Shrimp fried rice 'Chaufa' (Jumbo shrimp, soy sauce, oyster sauce, vegetables)
- Baked Red potatoes
- Artisan rolls
- Alfajores and coconut rice pudding
- Fresh coffee and iced tea



## BREAKFAST BUFFET PACKAGES

(PER PERSON)

### Business \$12.95

- Sweet corn tamales 'humitas'
- Calentado (Beef, pork, rice, beans, tomatoes and green onion mix)
- Scrambled eggs 'Huevos peicos' (eggs, tomatoes, green onions and beef)
- Juice bar (orange, mango and guava)
- Fresh seasonal fruit and berries
- Fresh coffee. Decaf and iced

### Executive \$15.95

- Spinach tamales
- Sweet corn pancakes 'Cachapas'
- Calentado (beef, pork, rice, beans, tomatoes and green onion mix)
- Scrambled eggs 'Revueltos Paceños' (eggs, tomatoes, green onions and beef)
- Quinoa steel cut oatmeal
- Juice bar (orange, mango and guava)
- 'Facturas' South American pastries
- Fresh seasonal fruit and berries
- Fresh coffee. Decaf and iced

Note: Packages require a minimum of 30 orders. Ask about delivery options. Please order 48 hours in advance.

## SIDE ORDERS

### Papa Criolla "Colombian Potatoes"

- Half pan (feeds 10 to 15 people) \$38.95
- Full pan (feeds 16 to 20 people) \$63.95

### Tostones "Smashed green plantains"

- Half pan (feeds 10 to 15 people) \$38.95
- Full pan (feeds 16 to 20 people) \$63.95

### Yuca frita "Yucca Sticks"

- Half pan (feeds 10 to 15 people) \$37.95
- Full pan (feeds 16 to 20 people) \$69.95

### Tajadas "Fried sweet plantains"

- Half pan (feeds 10 to 15 people) \$37.95
- Full pan (feeds 16 to 20 people) \$69.95

### Caraotas "Venezuelan style black beans"

- Half pan (feeds 10 to 15 people) \$34.95
- Full pan (feeds 16 to 20 people) \$59.95

### Arroz chaufa "Peruvian style fried rice"

- Half pan (feeds 10 to 15 people) \$37.95
- Full pan (feeds 16 to 20 people) \$69.95

### Arroz blanco "White rice"

- Half pan (feeds 10 to 15 people) \$34.95
- Full pan (feeds 16 to 20 people) \$64.95

### House salad (red onions, tomato, avocado)

- Half pan (feeds 10 to 15 people) \$34.95
- Full pan (feeds 16 to 20 people) \$59.95

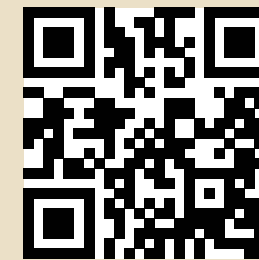
andescafehouston



andescafe\_houston



@andes\_cafe



For more information

## DRINKS

### -Iced tea

(Includes cup, ice, sweetner, lemons)

12 oz

1 Gallon

\$12.95

### -Fresh squeezed orange juice

\$17.95

### -Fresh South American lemonade

(fresh limes, condensed milk)

\$15.95

### -Chica Morada

(healthy purple corn drink with cinnamon)

\$14.95

### -Agua panela

(unrefined cane sugar drink)

\$14.95

### -South American sodas

(colombiana, postobon, freskolita, maltin polar, inca cola, diet inca cola)

\$2.95

### -Sodas

(coke, diet coke, sprite)

\$2.45

### -Bottled water

\$2.45

## EXTRAS

### -Large savory utensils

(Large savory spoon, fork and tong)

\$2.00 each

### -Chafing dish

\$10.00 each

### -Sterno

\$2.00 each

Note: Prices are subject to change due to market prices. Please provide 48 hours for most orders and several days notice for larger parties. Delivery minimum and charges apply.

CATERING FOR LUNCHEONS, CORPORATE EVENTS, WEDDINGS, FUND RAISING AND MUCH MORE.

CATERING MENU  
**ANDES CAFE**  
 SOUTH AMERICAN KITCHEN  
 PHONE: 832.659.0063

CUSTOMIZE YOUR ORDER! WE ARE HAPPY TO MAKE ANYTHING YOU DONT ALREADY SEE ON THE MENU!

TO ORDER VISIT [WWW.ANDESCAFE.COM/CATERING](http://WWW.ANDESCAFE.COM/CATERING) -OR- EMAIL [CATERING@ANDESCAFE.COM](mailto:CATERING@ANDESCAFE.COM)