Holiday Menu 2017



Order for your Holiday dinner now

The Turkey Bird, feeds 12

Dressed and ready to cook \$75 / Bell & Evans All Natural \$120
Dressed, stuffed, and ready to cook \$115 / Bell & Evans All Natural \$140
Dressed, Stuffed, and Cooked Turkey, add an additional \$50
Dressing choices: Maple Guinness glazed, Guava soy glazed, Dijon and sage
Pernil – whole pork roast seasoned with cilantro & garlic \$48
Braised Rib Eye \$175 / 9 pounds

Braised Short Ribs w/ chili negra modelo sauce \$16 / person
Roasted Pierna de Puerco (Pork Leg) marinated with oregano, pineapple, chipotle, and achiote \$95
Whole Roasted Chicken stuffed with picadillo de carne \$21 / serves 2 to 3

Soups \$14 / Quart (Feeds 4)

Frijoles Charros - chorizo, ham, and bacon chili

Chicken, Bacon, Corn Chowder

Champagne, Butternut, and Green Apple

Seafood Chowder - clams, shrimp, and tilapia

Carrot, Coconut, and Ginger

Salad \$45 (feeds 12)

Chopped Salad Latina with roasted red peppers, olives, tomatoes, mozzarella, and a sherry vinaigrette Kale Salad with cabbage, beets, shaved fennel, cranberry vinaigrette Mesclun Salad with candied pecans, grilled apples, blue cheese, and a balsamic vinaigrette Brussel Sprout Salad w/ crispy chorizo, beets, chile carmalized almonds, feta, and lime vinaigrette

Sides \$45 (feeds 12)

Sausage, sage, and mushroom stuffing

Three cheese potato mash

Cranberry, nut, and cornbread stuffing

Potato and Manchego gratin

Chorizo cornbread stuffing

Nene's bacon mac & cheese

Chicken pot pie

Green Beans w/ Sweet Balsamic and red onion

Julienned vegetables, sweet plantains, pork fried rice

Additional Suggestions

Jack Daniels gravy or Chipotle Cherry gravy -\$18 / quart
Cranberry salsa with cilantro chilies \$20 / quart
Hallacas \$9 / each
Duck Confit Tamales \$9 / each
Holiday Empanada \$3.50
Assorted Empanaditas (mini) \$2.15 / each

Tropical Chips w/ guacamole, black bean-mango salsa, fire roasted tomato salsa dip \$8 /per person

Panes Navidento

Pan de Jamon – a Venezuelan celebratory bread w/ ham, olive, and raisin stuffing \$25 Rosemary Pan – Beef Tenderloin, olives, cheese, stuffing bread \$35 Rosemary Pan – Pork Tenderloin, pineapple, orange, apples, raisins, ham stuffing bread \$25 Rosemary Pan – Turkey, pecan cornbread stuffing, cranberry sauce bread \$25

Dessert

Dulce Empanaditas \$2.15 / each
Chocolate Banana Bread Pudding \$50 (serves 16)
Pumpkin Flan – spiced with vanilla, cinnamon, and nutmeg \$26 (serves 10)
Valencia's Flan \$26 (serves 10)
Coconut Banana Tres Leches - \$45 (serves 16)
Coquito Dulce de Leche \$35 (serves 14)

Holiday Package for 12 people \$300

Turkey (dressed, stuffed, and ready to cook)
Your choice of soup, and 4 sides, plus Jack Daniels gravy, and pumpkin flan
Each additional person \$25
Allow us cook your Turkey \$50

Call Valencia Luncheria at: 203-846-8009 or 203-453-5928

OR

EMAIL: <u>CATERING@VALENCIALUNCHERIA.COM</u>
TO PLACE YOUR ORDER TODAY!



Adult Beverage Bar

need 72 hours notice for any beverage including alcohol

Coquito with or without

Margarita Mix with or without

Sangria Mix with or without

Pick up times for Sunday, December 24th, 2017 are offered between the hours of 7:00 am and 11:30 am We can deliver for a \$35 fee between the above stated hours.

| Name: | F | Phone: |
|------------------|---|--------|
| Date of Pick up: | | |
| Time of pick up: | | |
| Address: | | |
| Email: | | |
| Credit Card #: | | |

PLACE YOUR ORDER TODAY!.

Valencia is available for Holiday parties either at the restaurant or your home

Please see online catering menu for drink mix options: Coquito, margarita, sangria etc

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OR

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