

- INTRODUCING PICK-UP CATERING -

*ARROZ IMPERIAL 15 PPL \$70 / 25 PPL \$129.99

Chicken yellow rice, layered with cheese and mayonnaise.
Sides: Maduros, House salad

WINE PAIRING SUGGESTION: "SIMI CHARDONNAY SONOMA"

PINECREST SPECIAL ARROZ IMPERIAL \$149.99

Chicken, ham, and shrimp yellow rice layered with cheese and mayonnaise.
Sides: Maduros, House salad

WINE PAIRING SUGGESTION: "JOSH CELLARS ROSE"

*HOLIDAY SWEET HAM 15 PPL \$99.99 / 25 PPL \$149.99

Sides: Yuca con mojo or Maduros, Congri or White rice, Fresh garden salad

WINE PAIRING SUGGESTION: "MIONETTO PROSECCO"

*CUBAN PORK SHOULDER 15 PPL \$99.99 / 25 PPL \$149.99

Sides: Yuca con mojo or Maduros, Congri or White rice, Fresh garden salad

WINE PAIRING SUGGESTION: "COPPOLA PINOT NOIR"

SPECIAL FRIED RICE \$149.99

Chicken, pork, shrimp, vegetables, soy sauce.
Sides: Maduros, Silver slaw

WINE PAIRING SUGGESTION: "KUNG FU GIRL RIESLING"

*TRADITIONAL TURKEY 15 PPL \$99.99 / 25 PPL \$149.99

Sides: Yuca con mojo or Maduros, Congri or White rice, Fresh garden salad

WINE PAIRING SUGGESTION: "MARK WEST BLACK PINOT NOIR"

CHICKEN STROGANOFF \$174.99

Sauteed chicken breast, onions, mushrooms, white wine creamy sauce.
Sides: White rice or Pasta, Mediterranean salad

WINE PAIRING SUGGESTION: "KIM CRAWFORD CHARDONNAY"

ASADO NEGRO \$184.99

Oven simmered eye round, dark chianti beef jus.
Sides: Patatas bravas, Coleslaw

WINE PAIRING SUGGESTION: "LUIGI BOSCA CABERNET SAUVIGNON"

BACON OVEN ROAST TURKEY BREAST \$184.99

Golden roast jus.
Sides: Mashed sweet potatoes, Broiled marshmallows, Silver slaw

WINE PAIRING SUGGESTION: "MARK WEST PINOT NOIR"

BEEF STROGANOFF \$184.99

Sauteed beef, onions, and mushrooms in a white wine creamy sauce.
Sides: White rice or Pasta, Mediterranean salad

WINE PAIRING SUGGESTION: "ROBERT MONDAVI PRIVATE SELECTION MERLOT"

ARROZ CON MARISCOS \$199.99

Shrimp, clams, mussels, blue crab, calamari, and fish yellow rice.
Sides: Maduros, House salad

WINE PAIRING SUGGESTION: "FERRARI-CARANO FUMÉ BLANC"

FRICASSE OF PORK \$199.99

Sides: White rice, Black beans, Maduros

WINE PAIRING SUGGESTION: "JOSH LEGACY"

FUSILLI WITH SHRIMP OR CHICKEN \$199.99

Alfredo sauce.
Sides: Garlic bread, Spinach salad

WINE PAIRING SUGGESTION: "RUFFINO SPARKLING ROSE"

GLAZED HONEY BBQ "PORK MASITAS" \$199.99

Sides: Vegetable fried rice, Silver slaw

WINE PAIRING SUGGESTION: "ROBERT MONDAVI PRIVATE SELECTION PINOT GRIGIO"

LASAGNA AL HORNO \$199.99

Sides: Garlic bread, Caesar salad

WINE PAIRING SUGGESTION: "RUFFINO LUMINA PINOT GRIGIO"

RIGATONI BOLOGNESE TRADICIONAL \$199.99

Sides: Garlic bread, House salad

WINE PAIRING SUGGESTION: "RUFFINO CHIANTI"

WRAPPED STUFFED CHICKEN INVOLTINI \$199.99

Bacon, spinach, goat cheese, marsala sauce.
Sides: Garlic mashed potatoes, Sauteed vegetables

WINE PAIRING SUGGESTION: "PAZO BARRANTES ALBARIÑO"

TALLARINES SALTEADOS MIXTOS \$249.99

Skirt steak, shrimp, pork, chicken, vegetables, soy sauce.
Sides: House salad

WINE PAIRING SUGGESTION: "RAVAGE RED BLEND"

CAZUELA DE PESCADO Y MARISCOS AL AJILLO \$299.99

Sides: White rice, Maduros

WINE PAIRING SUGGESTION: "KIM CRAWFORD SAUVIGNON BLANC"

ENCHILADO DE LANGOSTA Y CAMARONES \$299.99

Sides: White rice, Maduros

WINE PAIRING SUGGESTION: "NOBILLO SAUVIGNON BLANC"

HONEY GLAZED MISO SALMON FILET \$299.99

Sides: Black risotto, Wok stir fried baby veggies

WINE PAIRING SUGGESTION: "WHISPERING ANGEL ROSE"

PARILLADA MIXTA \$299.99

New york sliced, chicken breast, house sausages, blood sausages, pork ribs.

Sides: Pineapple chimichurri, Mashed potatoes, Greens salad

WINE PAIRING SUGGESTION: "FRANCISCAN CABERNET SAUVIGNON"

ROAST PRIME RIB SLICED \$299.99

Red wine demiglace.

Sides: Garlic golden potatoes, Fresh garden salad

WINE PAIRING SUGGESTION: "COPPOLA CABERNET SAUVIGNON"



#THINKPB

Family Catering Meals for Pick-Up

- ORDER 2-3 DAYS IN ADVANCE -

MUST PAY MEAL IN FULL TO PROCESS ORDER, THANK YOU.

NEW RESTAURANTÉ SPECIAL EVENT MEALS FOR THE FAMILY!