

ISLAND-STYLE MADE Fresh FOR YOU.

Get the freshest Caribbean-inspired food to spice up your event. From small meetings to larger gatherings, we can accommodate any size group. Make your next event a real island adventure. Your guests will love it!

REFRESHMENTS

SWEET MANGO TEA | Gallon \$4.99

UNSWEET MANGO TEA | Gallon \$4.99

SWEET TEA | Gallon \$4.99

UNSWEET TEA | Gallon \$4.99

MINUTE MAID® LEMONADE | Gallon \$4.99

HI-C® FRUIT PUNCH | Gallon \$4.99

POWERADE® | Gallon \$4.99

SETUP INSTRUCTIONS

Add approximately 1 inch or 20 oz. of water to the large aluminum pans, and place these in the warming racks. **WARNING: You must add approximately 1 inch of water to this steam pan before lighting the heat source to avoid damage or injury. Using the heat source without water in the pan can cause damage to property and potentially cause a fire.** Place the smaller pans of food (meats, rice, beans, and veggies) on top of the pans filled with water. Gently please, to avoid splashing. Follow the instructions on the heating source (chafing fuel) provided. Open the chafing fuel can with a strong, flat object — ideally a flat-head screwdriver or the equivalent. Pollo Tropical® will not be held responsible for the results of more desperate measures, such as broken press-on fingernails, chipped teeth or bent car keys.

CATERING FLOW

We suggest that you put the food in the same order as you would build a typical plate. For example, start with rice, then beans, then meats and finally sides and sauces. For every four pans, we suggest 6' of table space (a standard folding table). You will need an additional 2' of table space for every additional pan.

Included in each catering kit is also a table card for labeling your food. Simply cut out the cards, fold them in half and prop them in front of each item to help guests navigate your caribbean spread.

Catering

BY POLLO TROPICAL®



Menu

— ORDER ONLINE —
POLLOTROPICAL.COM/CATERING



VISIT POLLOTROPICAL.COM/CATERING FOR MORE DETAILS.

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CATERING PACKAGES*

*All packages come in versions for 15, 25, 50 and 100 people.



POLLO CLASSIC PACKAGE | \$6 per person

Bone-In Chicken, Any Rice, Black Beans, & Rolls



TROPICHOP® BUFFET | \$7 per person

Pick One: Boneless Chicken Breast, Mojo Roast Pork, or Calypso Beef |
Pick Two: White Rice, Brown Rice, Yellow Rice W/Vegetables | **Pick One:** Black Beans | **Pick Three:** Kernel Corn, Tomatoes, Peppers, Sautéed Onions |
Pick Two: Fresh Salsa, Cilantro Garlic, Curry Mustard, Guava BBQ, BBQ, Spicy Poyo Poyo



POLLO SIGNATURE PACKAGE | \$8.60 per person

Bone-In Chicken or Boneless Chicken Breast, Any Rice, Black Beans, Any Two Sides, & Rolls



POLLO PREMIUM PACKAGE | \$11.50 per person

Any Protein (Bone-In Chicken, Boneless Chicken Breast, Mojo Roast Pork, Caribbean Ribs, Calypso Beef, or Any Combination Of 2), Any Rice, Black Beans, Rolls, Any Two Sides

SANDWICH AND WRAP PLATTERS



ISLAND WRAP PLATTER | 20 wraps \$75.00 (groups of 5)

Chicken Quesadilla | Grilled chicken breast, melted cheddar jack cheese, freshly-chopped tomatoes, and a tangy chipotle dressing.

Chicken Caesar | A grilled chicken Caesar salad on an 8" wrap, for real!

Calypso Beef | Select prime rib, pan-seared to mouthwatering perfection.



SANDWICH PLATTER | Variety of 20 sandwiches \$75.00 (groups of 5)

Chipotle Chicken | Grilled chicken breast with romaine lettuce, tomato slices and our very own chipotle mayo

Classic Chicken: | Grilled chicken with lettuce, sliced tomato & mayo.

Guava BBQ Pork | Slow-roasted pulled pork with our signature guava BBQ sauce.



WINGS | Grilled Tropical Wings (includes Pineapple rum sauce)

25 wings \$19.00 | 50 wings \$38.00

A LA CARTE MEATS



FLAME-GRILLED WHOLE CHICKEN | Our famous citrus-marinated chicken, seasoned with island spices and flame-grilled to perfection.

\$9.95 each | Minimum 5 whole chickens \$49.75



BONELESS CHICKEN BREAST | Skinless, boneless all-white meat chicken breasts grilled for a super tasty, low-fat meal option.

\$2.50 per patty | Minimum 10 patties \$25.00



CARIBBEAN RIBS | Grilled pork ribs basted in our tropical barbecue sauce, grilled, and ready to fall off the bone.

\$9.95 each 1/2 rack | Minimum 5 half racks \$49.75



MOJO ROAST PORK | Slow-roasted in a Caribbean mojo juice blend, our tropical pork is a moist and tender marvel crowned with sautéed onions.

\$45.00/4lbs



CALYPSO BEEF | Tender prime rib strips sautéed with a hint of light beef gravy, then topped with our Calypso Pickled Red Onions.

\$45.00/3lbs

A LA CARTE SIDES

15 PP \$14.00 | 25 PP \$24.00 | 50 PP \$45.00 | 100 PP \$80.00



WHITE RICE | Fluffy, long grain white rice. Goes great with, yeah, everything.



BROWN RICE | A nourishing, healthier whole grain rice.



YELLOW RICE W/VEGETABLES | Fluffy and moist long grain rice with special seasonings and crunchy garden vegetables.



BLACK BEANS | Healthy and flavorful. This traditional favorite is made-from-scratch.

15 PP \$25.00 | 25 PP \$45.00 | 50 PP \$80.00 | 100 PP \$150.00



KERNEL CORN | Sweet and tender kernels of golden sunshine.



BALSAMIC TOMATOES | Vine ripened tomatoes and red onions in a balsamic vinaigrette dressing.



SWEET PLANTAINS | Perfectly ripe, sweet plantains, cooked to a golden caramelized finish.

A LA CARTE SIDES CON'T

15 PP \$25.00 | 25 PP \$45.00 | 50 PP \$80.00 | 100 PP \$150.00



CAESAR SALAD | Crispy, fresh romaine lettuce, croutons, and Parmesan cheese tossed with our distinctive Caesar dressing.



HOUSE SALAD | Fresh romaine lettuce, tomato wedges and thinly sliced red onion. Choice of Vinaigrette, Cilantro Garlic or Chipotle Ranch dressing.



GREEN BEANS | Steamed green beans with red peppers and onions tossed in a garlic-cilantro butter.



BOILED YUCA W/GARLIC SAUCE | Boiled yuca with zesty garlic sauce.

15 PP \$30.00 | 25 PP \$50.00 | 50 PP \$90.00 | 100 PP \$175.00



MASHED POTATOES W/GRAVY | Fluffy mashed potatoes with a dash of garlic and a side of gravy.



MAC & CHEESE | A never-out-of-style comfort food classic.



CARIBBEAN CORN SOUFFLE | Sweet corn casserole baked to golden perfection.

ROLLS | one dozen \$2.50

SAUCES

Any 24oz sauce (Fresh Salsa, Cilantro Garlic, Curry Mustard, Guava BBQ, BBQ, Spicy Poyo Poyo) | \$3.99

Bottle of Hot Sauce | \$1.99

Bottle of Pineapple Rum Sauce | \$4.99

DESSERTS



GUAVA BAR PLATTER | A moist tropical baked bar with a layer of sweet guava filling. | 15 pp \$16.00



GUAVA CHEESECAKE | A tropical twist on a classic favorite. | 8 pp \$16.00

Not all products available at all locations. Call ahead for more details.

*All packages come in versions for 15, 25, 50 and 100 people.