



Maru's Kitchen Catering Menu
All items are cooked to order based on # of people

Rice:

Arroz Blanco (White rice)
Arroz con gandules: (Puertorican pigeon pea rice) *traditional pork flavor *vegetarian
Arroz con habichuelas: (Spanish rice with Beans) *vegetarian
Arroz con pollo: (Spanish rice with chicken & vegetables)
Gallo Pinto: (Costarican rice with black beans) *vegetarian
Zafran rice also known as red rice or Spanish rice

***Ask us for other options**

Meats:

Albondigas (beef meatballs, *teriyaki *parmesa, *BBQ)
Bistec Encebollao: (onion sautéed flank steak)

Carne Guisa: (Marus sautéed Beef w/ carrots & potatoes)

Carne Mechada (shredded beef sautéed w/ bellpepper and onion)
Carne al horno (oven beef roast)
Chuletas: (Pork chops) *fried *sautéed
Pernil: (Puerto Rican style pork leg)
Pollo al horno (oven baked chicken)

Pollo Guisao: (Marus sautéed chicken w/ carrots & potatoes)
Pollo en fricase con papas (sautéed chicken stew with potatoes and peas)

Salads:

Ensalada Verde: (green salad, mix lettuce, cucumber, tomato, shredded carrots and sprinkles of purple cabbage)
Ensalada Cesar: (Cesar salad, romain lettuce, cherry tomatos sprinkle with parmesan cheese)

Ensalada Gorgonzola: (spring leaf lettuce, walnuts, crabberries, gorgonzola cheese, with Maru's balsamic vinergarette dressing)
Ensalada de Papa: (Patato salad)
Ensalada Rusa: (pink patato salad w/ beets)
Ensalada de codito (Macaroni salad)

Ensalada de pasta (Pasta salad)
Ensalada de Bacalao: (Cod fish salad)

Beans:

Habichuelas Guisa: (sautéed pinto beans) *meat flavored *vegetarian
Frijoles Negros: (Marus black beans) *vegetarian
Marus Black bean dip: *vegetarian
Lenteja Guisada (sautéed lentil beans)

***Ask us for other options**

Off the Grill

Pinchos: (Puertorican kabobs) *chicken *pork *shrimp *vegetables
RicosTicos BBQ Ribs *beef or *pork
RicosTicos Chicken on the bone

Alitas de pollo BBQ al horno (oven baked BBQ wings)

Carne Asada con Chimichurri (grilled skirt steak)
Links

Seafood:

Bacalao Guisao: (Cod fish sautéed with bellpeper and onion)
Camaron al mojo de ajo (butterfly jumbo shrimp sauteed in a butter garlic sauce)
Pescado Frito (fried fish *filet *nuggets)

Pescado al horno (oven baked fish *breaded)

Salmon al horno (oven baked salmon)

Pastas:

Bowtie pasta salad
Meatlovers spaghetti

Penne pasta acompanada *chicken *shrimp *vegetarian
Sauteed chicken spaghetti
Meatlovers lasagna

***Ask us for other options**

Sandwiches:

Bistec Encebollao: (flank Steak sauteed in onions and tomatoes) on sweet or sourdough steak roll

Cold cuts Sandwich (varity of meats to choose from, made as requested)

Pernil: (Puertorican style pork leg) on sweet roll, with lettuce tomato and pickles on the side
lettuce and tomatos

Tuna Salad on French roll with alfalfa sprouts and tomato

Vegetarian:

Grilled bell pepper sandwich on ciabatta bread

Alfalfa sprout, cucumber, and tomato, cheese (optional)

***Ask us for other options**

Dessert:

Buddin (Bread Pudding)

Cassava cake

Ensalada de fruta (Fruit salad)

Jalea de Guava con queso (Guava paste with fresh cheese)

***Ask us for other options**

Sides:

Alcapurria: (stuffed plantain fritter) *beef

Bacalaitos: (cod fish fritters)

Bianda: (mixed boiled vegetables)

Empanadillas: *beef *chicken *pork *shrimp
*vegetarian

Pescadito Ftito (fried fish nuggets)

Platano Maduro: (Sweet fried plantain)

Rellenos de papa: (Stuffed patato balls) *beef
*vegetarian

Tostones: (Fried plantain)

Yucca fries: (Cassava fries)

Yucca al mojo de ajo (boild cassava drizzled with garlic sauce)

Seasonal Dishes:

Puertorican traditional pasteles:

*Pork

*Chicken

Pasteles de Yucca:

*Chicken

*Pork

*Shrimp

Tamales de Costa Rica:

*Pork

*Chicken