



LATIN AMERICAN KITCHEN & BAR

BUFFET PACKAGES

Buffet Package A \$39 / Person

Choose 1 Cold Appetizer

Somos Salad – Lettuce, shaved carrots, avocado, radishes, lime vinaigrette

Quinoa Salad – Seasonal vegetables, farmer's cheese, almonds, lime vinaigrette

Potato Causa Chicken – Aji amarillo mashed potato filled with chicken salad, Peruvian olives (other filings also available)

Solterito Salad – Peruvian and bell peppers, queso fresco, tomato, onions, olives

Beet Salad – Crispy Goat Cheese, almonds, arugula, sofrito vinaigrette

Choose 1 Hot Appetizer

PEI Mussels – Creamy aji amarillo broth, scallions, white wine, tomato

Camarones a Ajo – Sauteed garlic shrimp, grilled flatbread

Wings – tossed in tamarind-chili glaze

Empanadas – Choose braised beef, chicken, vegetarian or combination

Cubano Flatbread – Mojo-marinated Pork, Jamon Serrano, Pepper Jack Cheese, Pepper relish

Cachapa – Corn Pancake, cotija cheese, grilled leeks and roasted mushrooms

Choose 3 Hot Mains

Chicken Adobado – marinated with spices and herbs, roasted potatoes, onions, tomatoes

Basil Pesto Rigatoni - Roasted piquillo peppers, cotija cheese

Gnocchi – Roasted yam gnocchi, Peruvian beef pot roast, tomato

Asopao Chorizo & Pernil – Roasted pork and crumbled chorizo with rice, piquillo peppers, plantains

Pescado en Salsa – Roasted Atlantic Cod filet, seafood sauce, seasonal vegetables

Choose 1 Dessert

Tropical Tres Leches – Pineapple, coconut, passionfruit

Chocolate Mousse – Fresh fruit



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BUFFET PACKAGE B \$55 / Person

Choose 2 Cold Appetizers

Charcuterie and Cheese – Jamon Serrano, Chorizo, Manchego, Mahon

Somos Salad – Bibb lettuce, shaved carrots, avocado, fried onions, sofrito vinaigrette

Quinoa Salad – Seasonal vegetables, farmer's cheese, almonds, lime vinaigrette

Potato Causa Chicken – Aji amarillo mashed potato filled with chicken salad, Peruvian olives
(other filings also available)

Solterito Salad – Peruvian and bell peppers, queso fresco, tomato, onions, olives

Beet Salad – Crispy Goat Cheese, almonds, arugula, sofrito vinaigrette

Ahi Tuna Ceviche – Avocado, Orange, Lime

Choose 2 Hot Appetizers

PEI Mussels – Creamy aji amarillo broth, scallions, white wine, tomato

Camarones a Ajo – Sauteed garlic shrimp, grilled flatbread

Wings – tossed in tamarind-chili glaze

Empanadas – Choose braised beef, chicken, vegetarian or combination

Cubano Flatbread – Mojo-marinated Pork, Jamon Serrano, Pepper Jack Cheese, Pepper relish

Cachapa – Corn Pancake, cotija cheese, grilled leeks and roasted mushrooms

Stuffed Maduros – Sweet Plantains filled with Peruvian pot roast, melted cheese

Choose 4 Hot Mains

Chicken Adobado – marinated with spices and herbs, roasted potatoes, onions, tomatoes

Basil Pesto Rigatoni - Roasted piquillo peppers, cotija cheese

Gnocchi – Roasted yam gnocchi, Peruvian beef pot roast, tomato

Asopao Chorizo & Pernil – Roasted pork and crumbled chorizo with rice, piquillo peppers, plantains

Pescado en Salsa – Roasted Atlantic Cod filet, seafood sauce, seasonal vegetables

Skirt Steak Encebollado – Sliced skirt steak, grilled onions, tomato and Yukon potato

Choose 2 Desserts

Tropical Tres Leches – Pineapple, coconut, passionfruit

Chocolate Mousse – Fresh fruit

Churros – Chocolate dipping sauce



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PLATED BANQUET PACKAGES

3 Courses – \$49 / Guest

1st – Salad or Seasonal Soup

2nd – Chicken Adobado or Pescado en Salsa or Gnocchi with Braised Beef

3rd – Chocolate Mousse or Tres Leches Tropical

4 Courses - \$67 / Guest

1st – Salad or Seasonal Soup

2nd - Cold Appetizer - Potato Causa / Tuna Ceviche

OR

Hot Appetizer - PEI Mussels / Cachapa

3rd – Chicken Adobado / Skirt Steak Encebollado

Pescado en Salsa / Asopao Chorizo & Pernil

4th – Chocolate Mousse / Tropical Tres Leches / Churros with Chocolate

4 Courses - \$75

1st – Salad or Seasonal Soup

2nd - Cold Appetizer - Charcuterie & Cheese / Ahi Tuna Ceviche / Octopus Tiradito

OR

Hot Appetizer - Octopus a la Plancha / Crispy Cod Chicharron / Cubano Flatbread

3rd – Chicken Adobado / Filet Mignon Encebollado / Squid Ink Fideos, Seafood

4th – Chocolate Mousse / Tropical Tres Leches / Churros with Chocolate
Ice Cream Assortment



BEVERAGE PACKAGES

LATIN AMERICAN KITCHEN & BAR

PACKAGE A – WINE, BEER, SANGRIA

\$12.95 Per Guest for 2.5 Hours

\$9.95 Per Guest for Each Additional Hour

House Red and White Wine

Draft Beer

House made Sangria

PACKAGE B – FULL OPEN BAR

\$20.95 Per Guest for 2.5 Hours

\$16.95 Per Guest for Each Additional Hour

House Red and White Wine

Draft Beer

House made Sangria

Vodka (Tito's)

Gin (Tanqueray)

Tequila (Exotico)

Rum (Bacardi)

Whiskey (Jack Daniels)

Scotch (Dewar's)

INCLUSIONS:

All food packages include soft drinks for entire group (Fountain Soda, American Coffee, Hot or Iced Tea. All other types of beverages ordered - cappuccino, espresso, bottled water, etc - will be charged additionally on your final bill.

All Event Packages are priced for 3 hours. Please inquire about additional hour(s) fees.

Substitutions are available for most packages and are subject to additional charges. Any additional vegetarian and vegan options are available upon request. Please advise us of any allergies or dietary restrictions for your group.

We offer options for live entertainment, photography / videography, specialty dessert and specialty linen options from our vendor partners.

PAYMENTS and DEPOSITS:

Somos requires a non-refundable deposit of 20% no later than 10 business days before the event. You are able to pay with cash, credit card or check. NSF / Returned check fee = \$45 per incident.

All prices are exclusive of NJ sales tax and service charges. The balance of the final bill will be settled as the party ends with any additional items incurring 6.625% NJ sales tax and 20% service charge.

The guest guarantee: A final guest count is required when you agree to and finalize the contract for your event. This number will be your minimum guarantee. If additional guests attend above the number of your final count, you will be charged on a per person basis for the extra attendees.