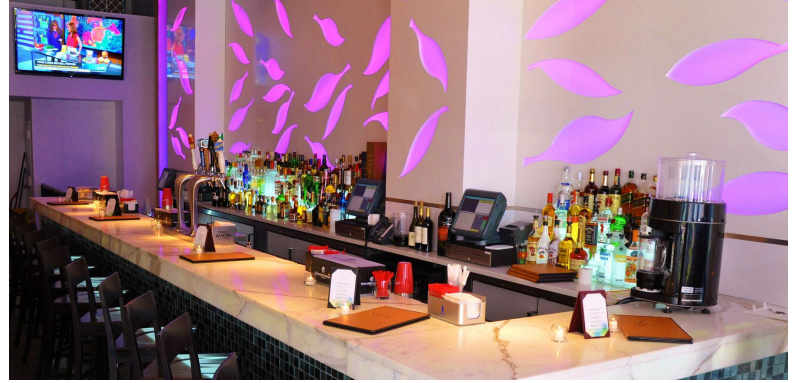


# the *Westchester* MANOR *Sofrito*



Welcome to the beautiful Westchester Manor. We invite all our guests to experience the ultimate in fine cuisine. All of our menus are personalized in every detail so we can make your affair the most memorable ever. Our banquet managers will guide you each step of the way and help create a very special event. We take great pride in being unique in that we are an exclusive chef—owner operated establishment. We know your special day is so important to you and that makes it so very special and important to us. We look forward to serving you in the highest manner possible.

## To Help Us Better Serve You We Include The Following Services And Amenities

A personal bridal attendant and private suite to host a more intimate cocktail hour for the bride, groom and bridal party

A signature champagne cocktail offered as your guests enter

Premium brands of liquor as well as a selection of wines and champagne

Direction cards for invitations, comfortable floor plan, Maitre D' seating, valet parking , coat check service and all other attendants required to better serve you

## HORS D'OEUVRES LATIN STYLE

YUCCA CRAB CAKE with Avocado Caper Aioli

MINI PASTELITOS Puerto Rican Turnover, choices of:

Chicken Fricasé with Olives and Tomatoes

Ropa Vieja Shredded Braised Beef

Queso Blanco and Guava

Chorizo and Cheese (Spanish Sausage)

Shrimp

Lobster and Shrimp

Crabmeat

Bacalao Salted Cod Fish

Spinach and Goat Cheese

Mushrooms and Manchego cheese

Sweet Plantain and Cheese

Tier 1—Choice Of 3

Tier 2—Choice Of 4

Tier 3—Choice Of 5

PINCHOS LATINOS EN CANA Sugar Cane Skewers with Assorted Dipping Sauces

Chicken

Churrasco Sautéed Sirloin Steak

Chorizo

Shrimp

Vegetarian (assorted veggies)

Tier 1—Choice Of 1

Tier 2—Choice Of 2

Tier 3—Choice Of 3

Dipping Sauces: Tamarind Ginger, Guava BBQ, Lime Coconut, Peanut Sauce, Mango Chili, Passion Fruit Saffron, Herb Chimichurri, Chipotle Aioli

BACALAITOS Salted Cod Fritter with Calipso Aioli

PIONONITOS Sweet Plantain Timbales stuffed with Beef Picadillo

CROQUETAS Spanish Croquettes

Serrano Ham and Manchego Cheese

Smoked Chicken and Spanish Blue Cheese

Mushrooms and Truffle Cheese

Paella Croquette with Medley Seafood, Green Peas And Saffron

Rice

Tier 1—Choice Of 2

Tier 2—Choice Of 3

Tier 3—Choice Of 4

## HORS D'OEUVRES LATIN STYLE (continued)

MONTADITOS Puerto Rican Style Crostinis

Shrimp in Garlic Sauce

Churrasco Sauteed Sirloin Steak and Herb Chimichurrie

Bacalao Salad with Olives and Capers

Octopus al Ajillo

PERNIL SPRING ROLLS with Passion Fruit Aioli

SLIDERS Dominican Chimichurrie Pork and Beef Patties with Cole  
Slaw and Pink Aioli

Chicken and Avocado

Mini Cuban Pork, Ham, Cheese and Pickles

Media Noche Turkey, Guava and Cream Cheese

MINI CUBAN TACOS on Malanga Shells with Smoked Fish Picadillos

PUERTO RICAN SHRIMP Seared Rum Glazed shrimp

YUCA AREPITAS with Caviar and Crema Nata

CEVICHE SPOONS Shrimp Ecuatorian Fire Roasted Tomato Mojo

Salmon in Saffron Vanilla Mango Marinade

Tuna in Spicy Coconut Sauce

Ceviche Mixto in Squid Ink Mojo

LATIN SUSHI ROLLS Assorted Sushi Rolls with Caribbean dipping sauces

Sweet Plantain and Chorizo

Salami

Short Ribs and Sweet Plantains

Queso Blanco and Avocado

Dipping Sauces: Spicy Black Bean, Wasabi Aioli, Calipso, Sesame Ginger Soy Sauce, Chipotle Cilantro Pesto

Tier 1—Choice Of 2

Tier 2—Choice Of 3

Tier 3—Choice Of 4

## ENTREES (A LA CARTE) CHOICE OF 4

PUERQUITO Roast Pork Puerto Rican Style with Pigeon Peas Rice, Sweet Plantains and Garlic Mojo

CAMARONES AL AJILLO Garlic Jumbo Shrimp with Green Plantains or Yucca Fries

POLLO A LA PARRILLA Semi Boneless Grilled Chicken with Garlic Mojo with White Sweet Potato Mashed (Batata)

BISTEC ENCEBOLLADO Sautéed Skirt Steak with Onions Escabeche, Rice and Beans and Sweet Plantains

SALMON with Sweet Corn Saffron Sauce, Garlic Spinach and Green Rice

CHICHARRON DE POLLO Crispy Chicken in Garlic Mojo with Potato Salad and Pigeon Peas Rice

FILETE DE PESCADO AL COCO Crusted Coconut Fish Filet with Garlic Sauteed Vegetables, Enchilado Sauce and Pineapple Rice

SOLOMO Ribeye Steak with Batata au Gratin and Latin Green Beans

SOFRITO'S PAELLA with Saffron Rice, Mussels, Clams, Shrimp, Octopus, Chorizo and Chicken

SOFRITO'S VEGETARIAN PAELLA with Saffron Rice and Fresh Vegetables

VEGETARIAN ENTREE AVAILABLE UPON REQUEST



## ENTREES (BUFFET STYLE)

PUERQUITO Roast Pork Puerto Rican Style

POLLO A LA PARRILLA Semi Boneless Grilled Chicken with Garlic Mojo

BISTEC ENCEBOLLADO Sautéed Skirt Steak with Onions

SALMON over Sweet Corn Sauce

CHICHARRON DE POLLO Crispy Chicken in Garlic Mojo

SOLOMO Grilled Hanger Steak with Sun Dried Tomato Chimichurrie

Tier 1—Choice Of 3 Entrees From Above

CAMARONES AL AJILLO Garlic Jumbo Shrimp

FILETE DE PESCADO AL COCO Crusted Coconut Fish Filet

Tier 2—Choice Of 4 Entrees From Above

RIBEYE STEAK

SOFRITO'S PAELLA

Tier 3—Choice Of 5 Entrees From Above

LECHON Roasted Whole Suckling Pig ( \$800.00 Flat Fee )

### SIDE DISHES

ENSALADA DE PAPA Latin Potato Salad

ARROZ MORO Black Bean Rice

ARROZ MOROS Y CRISTIANOS Pinto Bean Rice

HABICHUELAS ROJAS O NEGRAS Beans: Red or Black

ARROCES AMARILLO O BLANCO Rice: Yellow or White

PURE DE BATATA Puerto Rican White Sweet Potato Mashed

VEGETALES AL AJILLO Seasonal Veggies in Garlic

ESPINACA A LA CREMA Cream of Spinach

ESPINACA AL AJILLO Sauteed Garlic Spinach

YUCA: FRITA O AL VAPOR Casava: Fried or Steamed

TOSTONES O MADUROS Sweet or Green Plantains

CHOICE OF 3 SIDES