

ANDRÉS BANQUETS

Dan Mera, Catering & Banquet Manager
(619) 276-4624

SERVED BUFFET-STYLE

(Minimum of 20 people)

PRICE PER PERSON

Classic Package\$ 23.00
Classic Package dinner includes your choice of two meats, rice, beans, green salad, garlic bread, soft drink station with Coke, Diet Coke, Sprite, ice tea and coffee, includes gratuity.

Premium Package\$ 28.00
Same as Classic Package with the inclusion of appetizers and dessert, includes gratuity.

PRICES INCLUDE:

Wait staff to serve on buffet line and to assist tables with drinks; White or green linens;
Private use of our banquet room up to four (4) hours; Background music

BANQUET ROOM FEATURES & PREREQUISITES

- Drink tickets\$ 5.00 per ticket
- FREE no host bar for the first two (2) hours, \$50 per hour thereafter
- Full central air conditioning and heating
- Stereo system and CD player
- Seats up to 125 people
- One check per party, no separate checks
- Cash, VISA, MasterCard, Debit Card, Business Check. NO PERSONAL CHECKS.
- Deposit required reserving a date refundable with 72 hour notice
- A sign proposal prior to event
- You will be charge for the full agreed head count on the proposal; You can change the head count up to one (1) day in advance

**PRICES SUBJECT TO CHANGE.
SALES TAX NOT INCLUDED.**

ENTREES SELECTIONS

All entrees include white rice, black beans, green salad with vinaigrette dressing and garlic bread.

Picadillo: Seasoned ground beef

Carne con Papas: Beef stew with potatoes

Ropa Vieja: Shredded beef with onions and green peppers

Pierna de Puerco: Roast pork

Bistec Saltado: Top sirloin stir fried with onions and green peppers

Arroz con Pollo: Yellow rice and chicken

Pollo a La Plancha: Grilled chicken breast with onions

Pollo al Horno: Caribbean roasted chicken

Pescado en Salsa Roja: Fish of the day in a red sauce

MIX APPETIZERS

Beef Empanada: Beef turnover

Yuca Frita: Fried yuca root

Croqueta: Spicy, ground breaded ham

SIDE ORDER

Yuca Con Mojo: Boiled yuca root with garlic oil

Platano Maduros: Ripe fried plantains

Tostones: Green fried plantains

DESSERT

Flan: Spanish Carmel custard