



¿Como estas frejoles?

BROUGHT TO YOU BY:

Catering By Les

If You Can Dream It, We Can Do It

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Tapas Platters

A sampling of appetizers "bon provecho"

Garlic Shrimp \$4.50 pp

Shrimp sautéed in olive oil with fried garlic, pepper flakes & lemon essence

Tortilla Espanola \$2.75 pp

A delicious omelet of egg, Potatoes and onions slowly browned in olive oil

Fried Calamari \$3.00 pp

Corn flour dusted Calamari rings with a charred tomato, chipotle salsa

Poncho's Pincho's \$3.25 pp

Petit skewers of beef, pork or chicken, spiced with our signature dry rub

Cheese & grapes platter \$4.00 pp

A sampling of Spanish cheese including Manchego & Tetilla

Bacalao croquettes \$2.75 pp

Salt Cod & potato croquettes with salsa

Spanish Shrimp cocktail \$3.25 pp

Tiny shrimp in a creamy tomato dressing flavored with cognac & fresh tarragon

Bunuelos \$2.50 pp

Fried pastry puffs of chorizo

Empanadas \$2.75 pp

Flakey stuffed pastries of Beef, pork, chicken or cheese with tomatillo salsa

Chorizos of the World \$3.00 pp

A tasting of sausage pinchos from the Latin countries of the world

All Tapas platters serve 20-25 person

Poncho Pete's Paella

The traditional rice dish of Spain

Poncho's Paella \$19.00 pp

Pork, chicken, chorizo, lobster, shrimp, scallops, calamari, mussels, clams, & fish

Country paella \$18.00 pp

Pork tenderloin, chicken, country ham, bacon & chorizo

Seafood Paella \$20.00 pp

Lobster, shrimp, scallops, calamari, mussels, clams & fish

Vegetarian Paella \$17.00 pp

Corn, peas, peppers, eggplant, zucchini, asparagus, artichokes & tofu

Black Paella \$17.50 pp

Calamari, scallops, Fish, tomato, onion, peppers & squid ink

Kosher style Paella's \$18.50 pp

Salmon, Tilapia, imitation crab meat, asparagus, red onion, artichokes, eggplant, bell peppers

Or

Chicken & kosher sausage, eggplant, tomato, olives, garbanzo beans & hearts of palm

*We can customize any Paella to accommodate your taste or dietary restrictions.

Ceviche platters

A Peruvian Seafood specialty

Ceviche Peruano \$6.50 pp

Halibut, lime juice, rocoto chili, red onion & sea salt

Snapper ceviche \$6.50 pp

A local delicacy of snapper, lemon, lime, jalapeño & cilantro

Tropical shrimp ceviche \$7.00 pp

Tender shrimp, guanabana, scallions, pink & black pepper

Coconut lobster ceviche \$9.00 pp

Tomate De Arbol, coconut milk, lime, chili pepper, & basil

Black ceviche \$6.00 pp

Squid ink, calamari, shrimp, garlic, tomato & chilies

Salmon ceviche \$6.00 pp

Cilantro, dill, red onion, chipotle & key lime

Ceviche Mixto \$7.50 pp

Halibut, snapper, shrimp, & scallops, lime, chilies & tomato

Tuna Ceviche \$8.50 pp

Lime, cilantro, ponzu, wasabi & green onion

All ceviche platters serve 20-25 persons

Served with tortilla chips, plantain mariguitas, or wonton crisps

The Latin Parrillada

Poncho Pete's Chefs will grill your meats & fish in Latin style

Brazilian Rodizio

Choose from a selection of Gaucho skewers sliced to order:

Marinated beef sirloin tips, boneless beef ribs, top sirloin basted in garlic, turkey breast wrapped in bacon, spicy chicken thighs, chicken kabobs, Chicken livers, marinated pork loin, Linguisa

Argentinean Grill

Ranch cuts, seasoned & grilled to perfection, served with chimichuri & salsas

Ribeye cap, rib eye roll, skirt steak, flank steak, pork tenderloin, pork ribs, chicken breast, Chorizo

Cuban Asado

Mojo & sour orange herbal marinades, embrace bbq roasted island meats, fish & salsas Beef brisket, top sirloin, pork leg, whole chickens, chicken thighs, salchichas, whole snapper or grouper

Chorizos

Chorizo selection varies on availability

Buttafara, morcilla, basque, gallego, lomo, Colombiano, Argentina, & linguisa

Poncho Petes latin grill menus are created to your taste & priced to your budget
Please consult with our catering staff to design your latin grill menu.

Mexican Station

Mole Poblano:

chicken breast fully simmered in our 7 chilies chocolate-based sauce

Crab Enchiladas

with Tomatillo Green Sauce:

5 Mariscos Fajitas; shrimp, scallops, calamari, dish, and octopus fajitas lightly seasoned with dry spices and natural juices

Chiles Rellenos:

studded poblano peppers with beef, chicken, cheese, or seafood and served with tequila infused broth

Taco Station

Soft shell corn tortillas filled with choice of protein:

Carne Asada (churrasco beef):

lightly marinated with dry spices and beer

Carnitas (pork):

marinated with achiote and served with a pineapple-based slaw

Pescado (fish):

fried to a perfect crisp in tempura batter

*This station is fully serviced with a salad bar and aguas frescas, which include horchata and Jamaica

Specialty sides

Accent your menu with Poncho's delicious accompaniments

Congril rice with black beans - Spanish rice
Coconut rice - White rice - Yellow rice -
Pinto rice - Black beans - Red kidney beans -
Roasted sweet plantains - Maduros fried
sweet plantains - Mashed green plantains
with tomato & onion - Plantain chips -
Fried yucca - Boiled yucca with onion
butter sauce - Malanga - Boniata - Roasted
potatoes Sweet potatoes - Chayote squash
- Roasted corn on the cob - Sweet peppers
& onions - Roasted asparagus
All specialty sides \$1.25 pp

Salad platters

The perfect centerpiece when surrounded by
Pete's Tapas & Ceviches

Poncho Salad \$3.75 pp

Crisp lettuce, tomato, cucumber, carrots &
olives with queso blanco, pepperoncini &
herb vinaigrette

Cured meats \$7.25 pp

Salami, Serrano ham, manchego cheese
With crisp lettuce, roasted peppers, olives
& artichokes

Hearts of palm & avocado \$4.75 pp

With lime, cilantro, tomato & onion

Roasted vegetables \$4.25 pp

Eggplant, zucchini, peppers, artichokes, red
onion, carrots & mushrooms with balsamic
glaze

Cucumber salad \$3.75 pp

Marinated cucumbers, tomatoes, red onion &
olives in a red wine vinaigrette

Mozzarella salad \$5.00 pp

Fresh mozzarella & tomatoes, on romaine
lettuce, olive oil, & basil dressing

Fresh cut Fruit \$4.25 pp

Pineapple, melons, grapes, oranges
(local & seasonal varieties)

Gazpacho

Distinctive chilled soups

\$3.00 pp

Andaluz tomato Gazpacho

*A blend of fresh tomato & vegetables
With a balance of lime, olive oil & chili*

White Gazpacho

*White grapes, almonds, garlic,
olive oil & red vinegar*

Postres

A selection of desserts

The classic latin & tropical finish

Flan

Tres leche

Roasted pineapple

Guava cake

Rice pudding

Pineapple upside down cake

Coconut pie

Banana cream pie

Bread pudding

Tropical frozen fruit bars

Dulce de Leche Ice cream cones

Crisp thin wafers with arequipe

Cookies & brownies

**Poncho's can create a special children's
menu on request*