

CELEBRATION OF EL SALVADOR



SAINT GERMAIN
CATERING

Traditional Breakfast 'Desayuno Tipico' - \$14.89pp

SGC Sliced Fruit Platter – Fresh Scrambled Eggs with Diced Onions and Peppers – Fried Plantains served with Crema – Sliced Avocado Platter topped with Crumbled Cotija Cheese – Refried Beans – Corn Tortillas

Breakfast Sandwich de 'El Salvador' - \$15.69pp

Crispy Baguette Bread stuffed with Scrambled Eggs, sautéed Peppers & Onion and Cheese – SGC Breakfast Potatoes – Smoked Bacon and Pork Sausage – SGC Fruit Salad – Sliced Jalapenos

Chicken & Steak 'Lomo Saltado' - \$15.99pp

SGC Garden Salad with Duo of Dressings – Steak sautéed with Peppers, Onion & Tomato with Gravy, served over Roasted Potatoes – Grilled Chicken sautéed with Peppers, Onion & Tomato with Gravy, served over Roasted Potatoes – Steamed White Rice – Grilled Corn Tortillas

Sopa do Gallina India – Hearty El Salvador Chicken Soup - \$15.49pp

Entrée Portion of Stewed Chicken with Vegetables in a Hearty Broth accented with Fresh Cilantro, served with Sliced Jalapenos & Lime Wedges – Steamed White Rice – Grilled Corn Tortillas – SGC Caesar Salad

'Nuegados con Panela' – Salvadorian Fritters - \$6.99pp

Fried Salvadorian Fritters (3pp) dusted with Powdered Sugar, served with Cane Sugar Sauce

Salvadorian Breakfast Cake & Coffee - \$8.99pp

Fresh Baked Sweet and Salty Breakfast Cake with Cotija cheese and Sesame Seeds – SGC Signature Coffee served with Sweeteners, Creamer, Stirrers and Cups

Cheesy Flatbread 'Pupusas con Queso' and Fried Yuca with Pork 'Chicharron' - \$15.49pp

Shredded Cabbage Slaw with Lime – Griddled Salvadorian Pupusas (2pp) Stuffed with Cheese, served with Tomato Salsa – Fried Yuca tossed with Fried Pork, served with Jalapeno Crema dipping Sauce

Refreshing Salvadorian Sandwich Duo - \$15.69pp

Garden Salad with Grilled Corn, Roasted Tomatoes, Avocado, Caramelized Onion – SGC Sweet Red Pepper Dressing – Slow Roasted Chicken Sandwich with Radish, Cucumber, Watercress – Slow Roasted Pork Sandwich with Pickled Onion, Arugula, Radish – SGC Hot Sauce, Salvadorian Tomato Salsa on the side – Sweet n Spicy Parm Chips

Sweet Plantain Empanadas 'de Platanos' - \$6.99pp

Traditional Ripened Plantain Empanadas with Pastry Cream (2pp)

Torta Tres Leches con Fruta – Tres Leches Shooter Cups - \$39.99 dozen

One Dozen Shooter Cups filled with Tres Leche Cake and Seasonal Fruit, a Classic Favorite

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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