



a casa fox
173 Orchard Street, NYC 10002

Plan your own party:
Prepared Food Items/Catering to go: foods that you pick, we pack,
and you take away.

Fried Plantain Chips \$25/Tray

Homemade Tortilla Chips

Dips:

- Pico de Gallo (tomato, scallion + cilantro salsa) \$24 a 24oz. container
- Avocado Mango Salsa \$26 a 24oz. container
- Black Bean and Cilantro \$24 a 24oz. container
- Chunky Guacamole \$28 a 24oz. container

Mini Empanadas: (baked in the oven for 10 mins) \$22 a dz

- Herb Chicken + Olives
- Spicy Beef + Tomatoes
- Pulled Beef + Red Pepper
- Portobello Mushrooms +Smoked Gouda
- Chorizo + Manchego
- Pulled Pork + Caramelized Onion

Large Empanadas: (baked in the oven for 10 mins) \$6 per

- Herb Chicken + Olives
- Spiced Beef + Tomatoes
- Queso Blanco
- Portobello Mushroom + Smoked Gouda
- Black Bean + Queso Blanco
- Pulled Pork + Caramelized Onion

Sauces:

- Spicy Picante \$9/btl
- Chipotle Mayonnaise \$9/jar
- Chimichurri \$9/jar
- Poblano Cream \$9/jar
- Salsa Verde \$9/jar

Crispy Tortilla Baskets (stuffed with the following) \$24 a dz

- Beef Picadillo, + Poblano Cream
- Citrus Braised Chicken with Poblano Cream Mango Salsa
- Black Beans + Cilantro
- Guacamole + Fried Pancetta
- Smoked Salmon Tartar
- Goat Cheese + Truffle Oil

Tortilla Tartlets: (baked in the oven 10 mins) \$24 a dz

- Goat cheese, tomato, basil
- Goat cheese, arugula, prosciutto
- Herb chicken + chipotle mayonnaise
- Caramelize onion + fontina
- Sautéed mushroom

Finger Foods:

- Smoked Salmon + Pesto Tortilla Rolls \$36 /dz
- Chilled Shrimp with Truffle Oil Vinaigrette \$48/lb
- Seared Marinated Shrimp with Cilantro + Lime: \$48/lb
- Mini Red Pepper Crab Cakes \$48/dz
- Bacon Wrapped Jumbo Shrimp \$48/dz
- Grilled Asparagus with Chipotle Aioli \$24/dz
- Prosciutto Wrapped Asparagus Tips \$30/dz
- Gorgonzola, Arugula and Prosciutto Bundles \$30/dz
- Mini Chicken Quesadillas w/ 3 Pepper Salsa \$24/dz
- Mini 3 Cheese Quesadillas \$24/dz
- Risotto Croquettes with Bacon + Fontina \$30/dz
- Mushroom Risotto Croquettes \$30/dz
- Sweet Mini Peppers Stuffed with Beef Picadillo \$30/dz
- Sweet Mini Peppers Stuffed with Queso Blanco \$30/dz
- Citrus Marinated Chicken Skewers \$26/dz
- Beef Chimichurri Skewers \$28/dz
- Chicken Tortilla Mini Wraps with Chipotle Mayonnaise \$36/dz
- Grilled Chorizo + Manchego Plate \$6 per person

- Chorizo Stuffed Dates Wrapped in Bacon \$48/dz
- Tuna Tartar with Fried Yucca Chips \$60/pint
- Fluke Ceviche with Yucca Chips or Plantain Chips \$60/pint

Salads:

- Encortido (cabbage, tomato, pepper “slaw”) \$7 per person
- Avocado + Heart Of Palm Salad \$12 per person
- Grilled Asparagus With Parmesan + Toasted Pine Nuts \$12 per person
- Mixed Mesclun Salad with Mustard Vinaigrette \$7 per person
- Roasted New Potato Salad with Scallions \$7 per person

Main Courses/Entrees:

\$30 per person

Carne Enchorizada (Spiced Beef and Vegetables)

This is the quintessential Nicaraguan Dish, consisting of ground sirloin beef which is slowly simmered in a stew of onions, garlic, tomatoes, Latin spices and tropical vegetables. Best served with with rice, black beans + fried plantains!

Pollo Machado (Shredded Herb Chicken and Vegetables)

Very similar to the Carne Enchorizada from above, but uses herbed shredded chicken in place of beef. Also slowly simmered with a variety of savory spices over many hours.

Costilla de Cerdo (Marinated Pork Short Ribs)

These ribs are marinated in a host of spices for over 24 hours and slowly braised in their own juices until they become lightly crispy on the outside and remain tender throughout.

Camarones a las Brazas (Grilled Marinated Shrimp Wrapped in Bacon)

The shrimp is marinated over night in a citrus and garlic marinade then wrapped in bacon and grilled.

Mojito Shrimp

Seared Shrimp finished off in a sauce of white wine, oranges and limes

Arroz Con Pollo (Spanish Style Chicken and Rice)

The most typical of all dishes, and one that is found in one variation or another in every Latin Country, this is a rice dish made with a sauce of tomatoes, olives, petite peas, and shredded herb chicken. Once all is cooked and combined, it is slowly baked in the oven until light and flaky.

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Carne Asada (Grilled Steak)

Marinated overnight and grilled. Finished with a sauce of grilled onions, tomatoes and red peppers.

Cerdo Desmenuzado (Pulled Pork)

Roasted in the oven for up to 5 hours, then shredded and braised in fresh orange juice, lime juice and garlic.

Marinated Chimichurri Flank

Marinated, grilled and serve with fresh Chimichurri. Can be served with an Avocado + Heart of Palm Salad, or the more traditional rice and beans.

Sides: \$8pp

Spanish Fried Rice

Black Beans

Tostones (double fried plantains)

Tejadas (plantain chips)

Hand cut Tortilla Chips

Maduros (sweet plantains)

Encortido (salad of shredded cabbage, poblano peppers, tomatoes and scallions)

Avocado + Heart of Palm Salad

Desserts:

Chocolate Empanadas with Dulce de Leche \$24/dz

Passion Fruit Custard in Cinnamon Sugar Baskets \$24/dz

Citrus Mousse with Fresh Berries + Mint \$8pp

Chocolate Meringue Cookies \$18/dz