



LATIN AMERICAN KITCHEN & BAR

BUFFET PACKAGES

Buffet Package A \$35 / Person

Choose 1 Cold Appetizer

Somos Salad – Bibb lettuce, shaved carrots, avocado, fried onions, sofrito vinaigrette

Quinoa Salad – Winter squash, brussel sprouts, radish, bartlett pears, chorizo, pepitas, cotija cheese

Purple Potato Causa Chicken – Aji amarillo mashed potato filled with chicken salad, Peruvian olives

Mushroom Solterito – Marinated mushrooms, queso fresco, tomato, peppers, olives

Choose 1 Hot Appetizer

PEI Mussels – Creamy aji amarillo broth, scallions, white wine, tomato

Spanish Tortilla – Yukon potato omelet, with sautéed shrimp

Wings – tossed in spicy Romesco sauce

Meatballs – Cilantro braised beef meatballs, cotija cheese

Choose 3 Hot Mains

Chicken Adobado – marinated with spices and herbs, roasted potatoes, onions, tomatoes

Basil Pesto Rigatoni - Roasted piquillo peppers, cotija cheese, bread crumbs

Asopao Chorizo & Pernil – Roasted pork and crumbled chorizo with rice, piquillo peppers, olives

Pescado Andino – Huacatay marinated Atlantic cod filet, winter squash

Choose 1 Dessert

Tropical Tres Leches – Pineapple, coconut, passionfruit

Coconut Rice Pudding – Stewed figs, crispy shaved coconut (Vegan)

Side Items - \$25 each

White Rice and Black Beans

Crispy Yuca

Maduros

Market Vegetables



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Buffet Package B \$55 / Person

Choose 2 Cold Appetizers

Charcuterie and Cheese – Jamon Serrano, Chorizo, Manchego, Mahon

Somos Salad – Bibb lettuce, shaved carrots, avocado, fried onions, sofrito vinaigrette

Quinoa Salad – Winter squash, brussel sprouts, radish, bartlett pears, chorizo, pepitas, cotija cheese

Causa Chicken – Aji amarillo mashed potato filled with chicken salad, Peruvian olives

Mushroom Solterito – Marinated mushrooms, queso fresco, tomato, peppers, olives

Causa de Calabaza – Kabocha Squash, roasted mushrooms, piquillo peppers, cauliflower

Salmon Ceviche – Japanese soy, sesame seeds, citrus, radish, scallion

Choose 2 Hot Appetizers

PEI Mussels – Creamy aji amarillo broth, scallions, white wine, tomato

Spanish Tortilla – Yukon potato omelet, with sautéed shrimp

Wings – tossed in spicy Romesco sauce

Meatballs – Cilantro braised beef meatballs, cotija cheese

Cachapa – Corn Pancake, cotija cheese, grilled leeks and roasted mushrooms

Stuffed Maduros – Sweet Plantains filled with Peruvian pot roast, cotija cheese

Choose 4 Hot Mains

Chicken Adobado – marinated with spices and herbs, roasted potatoes, onions, tomatoes

Basil Pesto Rigatoni - Roasted piquillo peppers, cotija cheese, bread crumbs

Asopao Chorizo & Pernil – Roasted pork and crumbled chorizo with rice, piquillo peppers, olives

Pescado Andino – Huacatay marinated Atlantic cod filet, winter squash

Skirt Steak Encebollado – Sliced skirt steak, grilled onions, tomato and Yukon potato

Choose 2 Dessert

Tropical Tres Leches – Pineapple, coconut, passionfruit

Coconut Rice Pudding – Stewed figs, crispy shaved coconut (Vegan)

Chocolate Crema Catalana – Mexican chilies, canela, almond brittle

Side Items - \$25 each

White Rice and Black Beans

Crispy Yuca

Maduros

Market Vegetables

SOMOS



LATIN AMERICAN KITCHEN & BAR

PLATED BANQUET PACKAGES

3 Course – \$45 / Guest

1st – Somos Salad or Seasonal Soup

2nd – Chicken Adobado or Pescado Andino or Pappardelle Pasta with Beef

3rd – Chocolate Crema Catalana or Tres Leches

4 Course - \$65 / Guest

1st – Somos Salad or Seasonal Soup

2nd - Cold Appetizer - Purple Potato Causa / Salmon Ceviche
OR

Hot Appetizer - PEI Mussels / Cachapa

3rd – Chicken Adobado / Skirt Steak Encebollado
Pescado Andino / Asopao Chorizo & Pernil

4th – Chocolate Crema Catalana / Tropical Tres Leches / Pumpkin Bread Pudding

4 Course - \$85

1st – Quinoa Salad or Seasonal Soup

2nd - Cold Appetizer - Charcuterie & Cheese / Ahi Tuna Ceviche / Causa de Calabaza
OR

Hot Appetizer - Octopus a la Plancha / Crispy Cod Chicharron / Seasonal Cachapa

3rd – Chicken Adobado / Filet Mignon Encebollado / Squid Ink Fideos, Seafood

4th – Chocolate Crema Catalana / Tropical Tres Leches / Pumpkin Bread Pudding
Coconut Rice Pudding / Ice Cream Assortment



LATIN AMERICAN KITCHEN & BAR

BEVERAGE PACKAGES

PACKAGE A – WINE, BEER, SANGRIA

\$12.95 Per Guest for 3 Hours

\$9.95 Per Guest for Each Additional Hour

House Red and White Wine

Draft Modelo and Bud Light

Housemade Holiday Sangria

PACKAGE B – FULL OPEN BAR

\$20.95 Per Guest for 3 Hours

\$16.95 Per Guest for Each Additional Hour

House Red and White Wine

Draft Modelo and Bud Light

Housemade Holiday Sangria

Vodka (Tito's)

Gin (Tanqueray)

Tequila (Jose Cuervo)

Rum (Bacardi)

Whiskey (Jack Daniels)

Scotch (Dewar's)

Inclusions:

All food packages include soft drinks for entire group (Fountain Soda, American Coffee, Hot or Iced Tea. All other types of beverages ordered - cappuccino, espresso, bottled water, etc - will be charged additionally on your final bill.

All Event Packages are priced for 3 hours. Please inquire about additional hour(s) fees.

Substitutions are available for most packages and are subject to additional charges. Additional vegetarian and vegan options available upon request. Please advise us of any allergies or dietary restrictions for your group.

We offer options for live entertainment, photography / videography, specialty dessert and specialty linen options from our vendor partners.

Payments and Deposits:

Somos requires a non-refundable deposit of 20% no later than 10 business days before the event. You are able to pay with cash, credit card or check. NSF / Returned check fee = \$45 per incident.

All prices are exclusive of NJ sales tax and service charges. The balance of the final bill will be settled as the party ends with any additional items incurring 6.625% NJ sales tax and 20% service charge.

The guest guarantee: A final guest count is required when you agree to and finalize the contract for your event. This number will be your minimum guarantee. If additional guests attend above the number of your final count, you will be charged on a per person basis for the extra attendees.