



PLANNING AN EVENT?

We've got the catering covered.

Get started today by visiting us online at
PaladarLatinKitchen.com/Catering





PALADAR CATERING INFORMATION

DROP-OFF OR PICK-UP CATERING

All food is served hot and ready to eat - serving utensils included. All food is made to order in our scratch kitchen. In order to serve the highest quality food possible, please provide at least 24-hour advance notice for your order (15-person minimum required). For more information about Drop-Off or Pick-Up Catering, as well as how to safely store and serve your order, please visit us at PaladarLatinKitchen.com/Catering.

FULL-SERVICE CATERING

We'd be honored to be part of your event! Allow our team to do the work for you so you can spend more time with your guests or associates. A 30-person minimum, please. For more information about our Full-Service Catering, please visit us at: PaladarLatinKitchen.com/Catering.

PALADAR TACO TENT

We'd love to bring our Paladar Taco Tent to your event. We'll prepare our tacos fresh off our portable plancha grill and hand-craft our legendary, made-to-order guacamole, all while entertaining your entire group. A 30-person minimum is required to schedule our Taco Tent at your event.

OUR LOCATION

King of Prussia, PA
250 Main St.
King of Prussia, PA 19406
484.965.9779

PALADAR COCKTAIL MIXER KITS

Bring your favorite Paladar cocktail flavors to your event!
All mixes produce one gallon (approximately 40 cocktails)
per Paladar recipe instructions.
Just add your preferred spirit to the mix

PALADAR MARGARITA MIX \$35

Agave Nectar, Fresh Juices

Add one of our housemade flavors for \$5

PALADAR RUM PUNCH \$35

Lime Juice, Orange Juice, Pomegranate-Ginger Juice

Our food is fresh, bold and flavorful...

For inspiration, we look to the flavors, ingredients and dishes of Central & South America, Cuba and the Caribbean. We're best known for our freshly prepared guacamole, slow roasted & grilled meats, poultry and seafood and homemade salsas.

NON-ALCOHOLIC BEVERAGES

One gallon of your favorite Paladar beverage

FRESH FRUIT JUICES \$18

Fresh squeezed orange or grapefruit juice

HOUSEMADE LEMONADES \$18

Ask about our seasonal flavors

AGUA FRESCA \$15

House juice blend, topped with sparkling water.
Ask about our seasonal flavors

FRESH BREWED ICED TEA \$15

English Black Tea, Black Mango Tea



GUACAMOLE & HOUSEMADE SALSAS

Feeds approximately 10 people

CRAFT-YOUR-OWN GUACAMOLE, \$35

Fresh avocado smashed with tomatillos, onions, cilantro & lime juice.
Served with our housemade chip blend.
Add fresh ingredients:

ADD-INS: \$5 EACH

Pickled Jalapeños | Roasted Red Peppers | Pico de Gallo
Black Beans | Candied Pumpkin Seeds | Roasted Garlic | Mango
Pickled Red Onion | Crispy Capers | Queso Fresco | Goat Cheese
Bacon | Chipotle Honey | Grilled Pineapple Salsa
Roasted Poblanos & Caramelized Onions

HOUSEMADE SALSAS, \$25

Served with our housemade chip blend.

Fire-Roasted Tomato | Salsa Fresca | Grilled Pineapple | Salsa Verde

GUACAMOLE + SALSA COMBO, \$50

Interested in ordering a la carte? All menu items are available for individual purchase! Speak with our Private Events & Catering Manager or visit us at PaladarLatinKitchen.com/Catering for more details.





APPETIZER PARTY

Feeds approximately 10 people



DIPS

- Guacamole *served with our housemade chip blend* | \$35
Salsa *choose one. served with our housemade chip blend* | \$25

SKEWERS

- Jerk Chicken *key lime mustard sauce* | \$40
Grilled Tenderloin *chimichurri* | \$40
Blackened Shrimp *lime crema* | \$40
Argentinian Vegetables | \$35
grilled onions, tomatoes, zucchini with chimichurri

SLIDERS

- Beef Burger *housemade pickles, Swiss, chimichurri* | \$50
Lamb Burger *pickled onions, Swiss, cilantro tahini* | \$50
Cuban *ham, mojo pork, housemade pickles, Swiss, mustard* | \$50

EMPANADAS

- Pulled Chicken *Chihuahua cheese, scallions, aji verde* | \$40
Braised Beef *Chihuahua cheese, scallions, aji pepper aioli* | \$40
Marinated Mushroom *queso fresco, scallions, garlic pasilla aioli* | \$40

STATIONARY ITEMS

- Guacamole Deviled Eggs *pickled onions, chipotle honey* | \$25
Mojo Pork Tostones *pickled onions, aji verde* | \$50
Brazilian Cheese Bread *chipotle honey* | \$30
Yucca Fries *cilantro, aji pepper sauce* | \$35
Spicy Shrimp Lettuce Wraps | \$50
crispy shrimp, pineapple-jicama slaw, pique sauce
Crispy Brussels Sprouts | \$35
Serrano ham, pickled onions, ginger, spiced almonds
*vegetarian upon request



LATIN COMFORT PANS

Feeds approximately 10 people

LATIN COMFORT PANS | \$60 EACH

Pick your favorite Paladar entrée to share at home

RUM PORK

Black beans, coconut mango rice, pico de gallo

CARIBBEAN GRILLED CHICKEN

Pineapple salsa, cilantro rice, black beans

ADOBO SHRIMP & GRITS

*Wild Gulf shrimp, chorizo sausage, adobo cream sauce,
sofrito vegetables, Cuban bread*

PORTOBELLO MUSHROOM GRILL

*Marinated portobello mushrooms, ancient grains,
sautéed garlic kale, chimichurri, hearts of palm*

SWEET POTATO GRAIN BOWL

*Ancient grain blend, roasted brussels sprouts, radish, queso fresco,
pickled red onions, candied pumpkin seeds, cilantro tahini sauce*

GRILLED GULF SHRIMP BOWL

*Ancient grain blend, cucumber, soy-marinated jalapenos, radish,
pickled red onions, jalapeno aioli*





PALADAR TACO BAR

15-person minimum order



All taco parties include: soft shell tortillas, slaw, pico de gallo, queso fresco, pickled jalapeños, pickled red onions and one sauce (sauce based on protein selected)

PROTEINS

Two Protein Option: \$13/person
Three Protein Option: \$16/person

Protein Options: Pork Carnitas, Rio-Style Chicken, Crispy Brussels Sprouts, Braised Beef (+\$2), Grilled Shrimp (+\$2), Blackened Salmon (+\$2)

SIDE CHOICES

(feeds approximately 10 people)

Rice & Beans: \$25
Sweet Plantains: \$35
Coconut Mango Rice: \$25
Brussels Sprouts: \$25
Lemon Pepper Mashed Potatoes: \$25
Sweet Potato Plantain Hash: \$25
Yucca Fries: \$35
Ensalada Mixta: \$25
Paladar César: \$25
Churros: \$25
Seasonal Donuts: \$30



PALADAR BOXED MEALS

Individually Packaged, 12-person minimum order



Perfect for office catering and individually packaged for each of your guests
\$12/person, 15 person minimum

CHOICE OF GUACAMOLE OR SALSA

Traditional Guacamole, Fire Roasted Tomato Salsa
Served with our housemade chip blend

CHOICE OF TACOS OR SANDWICH

Braised Beef | Pork Carnitas
Chicken Tinga | Grilled Shrimp
Crispy Brussels Sprouts, Blackened Salmon
El Cubano Sandwich | Key West Chicken Wrap

DESSERT

Seasonal Donuts

