



PALADAR BOXED MEALS

Individually Packaged, 15-person minimum order



Perfect for office catering and individually packaged for each of your guests
\$14.50/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



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



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/Paladar-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/Paladar-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
610.382.1275



PLANNING AN EVENT?

We've got the catering covered.



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



GUACAMOLE & HOUSEMADE SALSAS

Feeds approximately 10 people

CRAFT-YOUR-OWN GUACAMOLE \$38

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 | Cotija Cheese | Goat Cheese
Bacon | Chipotle Honey | Grilled Pineapple Salsa
Roasted Poblanos & Caramelized Onions

HOUSEMADE SALSAS \$27

Served with our housemade chip blend.

Fire-Roasted Tomato | Pico de Gallo | Grilled Pineapple | Charred Tomatillo

GUACAMOLE + SALSA COMBO \$55



Bring the bold flavors of Latin America to your table - speak with
our Private Events & Catering Manager **610-382-1275** or visit
PaladarLatinKitchen.com/Paladar-Catering for more information.



APPETIZER PARTY

Feeds approximately 10 people



DIPS

Guacamole served with our housemade chip blend | \$38

Salsa choose one, served with our housemade chip blend | \$27

SKEWERS

Chipotle Marinated Chicken key lime mustard sauce | \$45

Grilled Skirt Steak chimichurri | \$45

Seasoned Grilled Shrimp lime crema | \$45

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

El Cubano Pork loin, ham, house pickles, Swiss cheese, | \$50
yellow mustard, pressed Cuban bread

EMPANADAS

Chicken chopped chicken, corn, Jack cheese. Aji amarillo sauce | \$45

Mushroom wild mixed mushrooms, Cotija cheese, garlic pasilla aioli | \$45

LATIN BITES

Mojo Pork Tostones pickled onions, aji verde | \$55

Brazilian Cheese Bread chipotle honey | \$37

Spicy Shrimp Lettuce Wraps | \$55
crispy shrimp, pineapple-jicama slaw, pique sauce

Crispy Brussels Sprouts | \$35
Bacon, pickled onions, ginger, spiced almonds
*vegetarian upon request



LATIN COMFORT PANS

Feeds approximately 10 people

LATIN COMFORT PANS | \$69 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

PINEAPPLE RUM-GLAZED SHRIMP

Rum-pineapple glazed shrimp skewers, chaufa Peruvian rice,
green onions, sesame seeds, napa kimchi salad

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

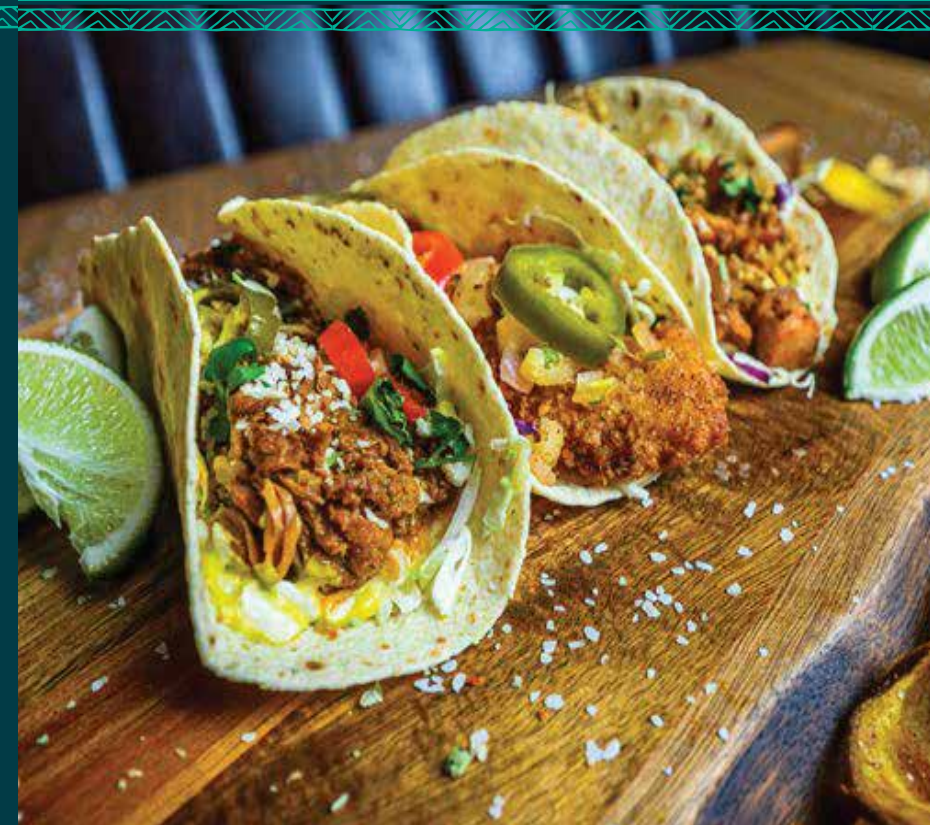
SHRIMP POWER BOWL

Grilled shrimp, ancient grains, pico de gallo, black beans,
cilantro-tahini sauce



PALADAR TACO BAR

15-person minimum order



Taco Bar includes: soft shell tortillas, slaw,
pico de gallo, queso fresco, pickled jalapeños,
pickled red onions and one sauce
(sauce based on protein selected)

Two Options: \$15.50/person

Three Options: \$18.50/person

Options: Pork Carnitas, Chicken Tinga,
Crispy Brussels Sprouts, Braised Beef,
Grilled Shrimp, Blackened Salmon

SIDE CHOICES

(feeds approximately 10 people)

Rice & Beans: \$26

Sweet Plantains: \$37

Coconut Mango Rice: \$27

Brussels Sprouts: \$27

Ensalada Mixta: \$28

Paladar Cézair: \$33

Churros: \$25

Seasonal Donuts: \$30