

LA CASA DE PEDRO



Welcomes you to celebrate with us

343 Arsenal St. Watertown, Ma. 02472

617.923.8025

Lacasadepedro.com

info@lacasadepedro.com

*We are pleased that you have chosen us for your special event
this are Our 3 options for private events*

Minimum of a 25 people for a private event.

Groups larger than 40 and up to 80 (\$3,00.00 minimum Food consumption, not available Thursday through Saturday after 5pm)

Lunch private event (served from 11:30 to 3pm)

*3 appetizers

*1 Lunch entrée

****\$30.00 Price per Person**

Dinner Private event

*3 appetizers

*1 Dinner entrée

****45 Price Per Person**

Drinks & Appetizers (only available Sunday-Wednesday)

Cocktail Fiesta

*3 appetizers

****\$35 Price per Person**

*More options available upon request for a small fee, to choose from the following menus**Price may Change Depending Group size, Date and Time.

Event policies.

Subtotals do not include alcohol, tax or gratuity. Final count must be given 14 days before the event to properly staff and purchase for your event
Cancellations within 14 days before the event will be charged 50% of the accorded price per person. We don't offer private events Services Friday's and Saturday's between (6pm to 8:30pm). ****Fridays and Saturdays extra \$10pp.** (parties larger than 40 people, \$3,000.00 minimum Food consumption required)

What comes with your package: Food, 2 hours and 30 minutes of private room, a Group of professional staff to cater your event.

Appetizers

Three options included, 4 Options \$3 pp, 5 Options \$5 pp

AREPAS

Grilled corn cakes filled with your choice of: Chicken and Avocado, Beef and cheese, Pork, or Cheese.

EMPANADAS

Traditional corn dough filled with your choice of; Beef, Chicken, Cheese, Black Beans and Cheese.

TORTILLA ESPANOLA

A traditional pie from Spain made of eggs, potatoes, and sautéed onion

CALAMARI

Fresh calamari fried and served with Pedro's Poblano and Jalapeño sauce

NACHOS

Chicken and pork with chipotle sour cream, Pico de Gallo Guacamole black beans and melted cheese.

CAMARONES AL AJILLO \$4 PP

Shrimp sautéed with garlic, cilantro, and olive oil.

BELKY'S CEVICHE \$5 PP

A mix of mussels, shrimp, and White fish cooked in lime juice, finished with Mango and Jalapeño.

TEQUENOS \$5 PP

White Venezuelan cheese hand rolled in puff pastry and lightly fried

Lunch Entrees

One option included, 2 options \$4 pp. 3 Options \$5 pp.

CARNE A LA PARRILA

A grilled juicy steak marinated in our secret Spanish marinade, served with yucca, plantains, and black bean rice -- add two fried eggs \$1.50

POLLO A LA BRASA

(Roasted chicken in a cilantro dressing)

ROASTED PORK CHIMICHANGA

Crispy fried tortilla, stuffed with smoked pork, diced onions and tomatoes in a spicy cheese sauce.

DESDE MARACAIBO \$4 PP

Cod fillet topped with sautéed shrimp in a roasted tomatillo cilantro jalapeno sauce.

ENSALADA DE PEDRO

Romaine Lettuce, caramelized onions, tortilla chips, roasted corn, cherry tomatoes, and avocado tossed in a jalapeno vinaigrette. And sliced Grilled steak.

(All entrees are served with Black beans and rice, yucca and plantains.)

Before placing your order, please inform your server if a person in your party has a food allergy 99% of our menu can be gluten free, please inform your server

Dinner Entrees

One option included, 2 options \$4 pp. 3 Options \$5 pp.

PARRILLADA DE PEDRO

(A combinations of sirloin tips, chicken and Sausage.)

POLLO A LA BRASA

(Roasted chicken in a cilantro dressing)

CHURRASCO \$8 PP

(Sirloin with grilled white asparagus, gorgonzola stuffed Portobello mushroom carmenere sauce)

PESCADO A LA VERACRUZANA \$4 PP

(Shrimp, onions, tomatoes, capers and olives)

CHULETA RELLENA

(Stuffed pork chop with spinach, Bleu cheese in a sweet basil chipotle burgundy sauce.)

PAELLA DE PEDRO \$5 PP

Mussels, clams, shrimp, pieces of fish, chicken, and chorizo simmered with saffron rice. Served with sugar snap peas, lightly fried calamari, roasted peppers and onions, olive oil, and a zest of lime juice

(All entrees are served with Black beans and rice, yucca and plantains.)

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Soup \$5 pp *(Please Choose One)*

CHICKEN TORTILLA SOUP

chicken, red peppers, green Chile peppers, chipotle Chile peppers, cilantro, tortilla chips, a blend of cheeses, citrus flavorings, and seasonings that are all cooked in chicken stock.

SPICY CLAM CHOWDER

A rich flavored soup prepared with small pieces of clam, bits of vegetables, and cooked in a stock that may be cream-based or water-based., potatoes, celery, tomatoes, herbs, pork.

WHITE BEANS SOUP

Navy Bean Soup

Salads \$6 pp *(Please Choose One)*

VERDE SALAD:

Fresh arugula, roasted red peppers, tomatoes, grilled zucchini, yellow squash, and romaine lettuce all tossed in our cilantro dressing with basil oil then topped with sesame seeds and avocado.

BABY SALAD

A mixture of fresh greens and romaine lettuce served with roasted tomato, avocado, and hearts of palm topped with extra virgin olive oil and an aged balsamic vinaigrette

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Dessert \$9 pp *(Please Choose one of the following)*

COCONUT FLAN

MILK FLAN

CHOCOLATE FLAN

RICE PUDDING

(Served with Regular/Decaf Coffee or tea.)

Soft Drinks \$3 pp

SODAS, CRANBERRY JUICE AND ICED TEA.

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