



CATERING MENU

By the Pound - Choice of Roasted Island Pork, Braised Island Chicken, Sautéed Beef Piccadillo, or Sautéed Veggies (kale, red pepper, and onions)	\$13.99/lb
Black Bean Rice or Beach Slaw	\$8.99/16oz \$16.99/32oz \$32.99/Half Pan
Fried Maduros	\$34.99/Half Pan/4-lbs
Plantain Chips	\$25.99/Half Pan
Quinoa w/ Sautéed Veggies and Tomatillo/Mango drizzle (serves 8-10)	\$65.99/Half Pan
Pastelón (Caribbean Lasagna w/ Fried Maduros)	\$69.99/Half Pan
Choice of Roasted Island Pork, Braised Island Chicken or Sautéed Beef Piccadillo (serves 8-10)	
Empanadas	\$35.99/Dozen
Choice of Beef & Cheese, Chicken & Cheese, or Guava & Cream/Cheddar Cheese	
Pinchos	Pork or Chicken \$35.99/Dozen Shrimp \$47.99/Dozen
Tortilla Chips w/ Salsa & Guacamole	\$24.99/Half Pan w/ 16oz & 16oz \$44.99/Full Pan w/ 32oz & 32oz
House Salad w/ Dressing	\$34.99/Half w/ 16oz \$69.99/Full w/ 32oz
Romaine lettuce, onions, red peppers, tomatoes, green olives, & shredded cheese	
Choice of Dressing: Creme Caribe (Signature), Ranch, or Balsamic	
Four Cheese Quesadillas (Serves 8-10)	\$43.99/Half Pan
Add Pork, Chicken, Beef, or Veggie	\$53.99/Half Pan
Garlic Crostinis	\$9.99/Dozen
Creme Caribe or House Salsa	\$9.99/16oz \$18.99/32oz
Tomatillo, Mango Reduction, or Ghost Salsa	\$10.99/16oz \$20.99/32oz
Guacamole, Queso Caribe, Tomato Bisque, or Gravy Caribe	\$12.99/16oz \$20.99/32oz
Sofrito Base (for cooking)	\$9.99/16oz \$18.99/32oz
Pan Sobao (Sweet Puerto Rican bread)	\$4.99
Pan Cubano (Cuban bread)	\$3.99





“Create your own” Sofrito Bowl

- Slow Roasted Shredded Island Pork
- Braised Shredded Island Chicken Breast
- Sautéed Ground Beef Piccadillo
- Sautéed Veggies (Kale, Red Pepper, Onion)
(Choose 1, 2, 3 or all 4 options)

Served With: Moro (Black Bean) Rice, Beach Slaw, Corn Tortilla Chips, Fresh Guacamole, Tiny Turtle House Salsa and Creme Caribe (Signature Sauce)

\$16.99 per person (pick up) | 10 person minimum

NOTE: Plates/Bowls, eating/serving utensils, and napkins not included.

NOTE: Fried Maduros pictured but not included.

Available for additional charge. Half Pan/4 lbs \$33.99

El Bohio Party “Create your own” Sofrito Bowl

- Slow Roasted Shredded Island Pork
- Braised Shredded Island Chicken Breast
- Sautéed Ground Beef Piccadillo
- Sautéed Veggies (Kale, Red Pepper, Onion)
(Choose 1, 2, 3 or all 4 options)

Served With: Moro (Black Bean) Rice, Beach Slaw, Corn Tortilla Chips, Fresh Guacamole, Tiny Turtle House Salsa and Creme Caribe (Signature Sauce)

\$1200 for up to 40 people | \$26.99/person each additional

Includes: Tiki Hut dining for 3 hours w/ service, buffet style set up and clean up, fountain drinks, iced teas, and coffee w/ free refills. For additional time, \$250/hr will be added.

NOTE: Fried Maduros pictured but not included. Available for additional charge Half Pan/4 lbs \$33.99; Other catering options available for additional charges. Bar drinks available for additional charges. 20% gratuity will be added



Tiny Turtle Touchdown Breakfast

(Inspired and created for Cocoa Beach Jr/Sr High School’s Football Team)

- Scrambled Eggs
- Bacon and Sausage Patties
- Pancakes w/ 100% maple syrup drizzle
- Biscuits

\$11.99 per person (pick up) | 10 person minimum

NOTE: Plates/Bowls, eating/serving utensils, and napkins not included.

NOTE: Add on a Half Pan of our delicious Potato Hash for **\$35.99**

The Tiny Turtle Taco Bar

- Slow Roasted Shredded Island Pork
- Braised Shredded Island Chicken Breast
- Sautéed Ground Beef Piccadillo
- Sautéed Veggies (Kale, Red Pepper, Onion)
(Choose 1, 2, 3 or all 4 options)

Served With: Soft Flour and/or Soft Corn Taco Shells, Shredded Romaine, Shredded Cheese, Diced Tomatoes, Diced Onions, Sliced Jalapeños, Corn Tortilla Chips, Fresh Guacamole, Tiny Turtle House Salsa, and Creme Caribe (Signature Sauce)

\$18.99 per person (pick up) | 10 person minimum

NOTE: Plates/Bowls, eating/serving utensils, and napkins not included.

