

# All Trays serve approximately 10 persons

## FINGER AND APPETIZER TRAYS

<b>Scallops wrapped in bacon</b>	\$1.5 ea
<b>Bruschetta</b> , tomato, cheese & basil salsa over garlic toast.	\$1 ea
<b>Daniel's Chicken Quesadillas</b>	\$1 ea
<b>Silvia's Brie</b> , brie & roasted peppers in a honey walnut sauce over garlic bread.	\$1.5 ea
<b>Grilled Portabella</b> , roasted peppers, & fresh mozzarella	\$3
<b>Skewered chicken Satay</b> ,	\$2 ea

## SALAD TRAYS

<b>Mesclum salad with "Balsamico"</b> , tomatoes, red onions, mushrooms, carrots and veggie mix.	\$35
<b>Caesar Salad</b>	\$40
•With sliced grilled or blackened chicken	\$30
•With Grilled or blackened, shrimp	\$30
•With Cajun Tilapia	\$40
<b>Fresh Fruit</b>	\$50
<b>Fresh Mozzarella, Basil and Tomato</b>	\$65
<b>Spinach salad</b> , with caramelized walnuts, red onions and fresh fruit with raspberry vinaigrette	\$70
<b>Asparagus, prosciutto, roasted peppers</b> , over baby greens in a light balsamic vinaigrette	\$70
<b>Pear and Blue Cheese</b> , mesclun with poached pears, caramelized walnuts, blue cheese & raspberry vinaigrette.	\$75

## SOUPS

<b>Sweet Potato Jalapeno</b> , a creamy blend of smooth sweet potato with a spicy kick..	\$13 qt.
<b>Soup of the day</b>	\$13 qt.

## FAJITAS

<b>Blackened Chicken</b> , with sautéed onions, peppers, flour tortillas, pico de gallo sauce, onions, and cheddar.	\$90
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## SANDWICH TRAYS

<b>Tuna Salad</b>	\$50
<b>Veggie</b> , sautéed vegetables with melted cheddar .	\$60
<b>Fresh Mozzarella and Tomato</b> , basil and Balsamico.	\$65
<b>Grilled Chicken</b> , with smoked mozzarella and roasted red peppers.	\$65
<b>Grilled Portabella</b> , spinach, provolone & Tomatoes.	\$70
<b>Blackened Chicken</b> , cheddar, lettuce & tomatoes.	\$75
<b>Grilled Chicken with Chimichurri</b> , With chef's own Argentinean chimichurri sauce, lettuce and tomatoes	\$75
<b>Spicy Pork</b> , with lettuce, onions & Smoked mozzarella.	\$75
<b>Cajun Tilapia</b> lettuce, tomatoes and red miso mayo.	\$75
<b>Prosciutto</b> , brie cheese, roasted red peppers & lettuce	\$75
<b>Cajun Salmon</b> , with lettuce, tomatoes & pesto mayo.	\$85

## PASTA TRAYS

<b>Gabriel's Cheese Ravioli</b> , with marinara or basil pesto cream sauce.	\$75
<b>Penne with Broccoli</b> with garlic and Reggiano cream sauce.	\$75
<i>With Chicken</i>	\$100
<b>Mussels Marinara</b> , over linguini with garlic bread.	\$85
<b>Linguini with Baby Rock Shrimp</b> , served in a tomato basil cream sauce.	\$115
<b>Linguini with Sea Scallops</b> , in a garlic white wine sauce with onions and Portabella mushrooms.	\$135
<b>Chicken Breast and Sea Scallops</b> , tossed with sun-dried tomatoes and pesto over Penne.	\$135
<b>Seafood Fradiablo</b> , mussels, scallops, fish, and shrimp in a spicy tomato sauce over linguini.	\$150
<b>Penne Vodka</b> , with Shrimp and Andouille Sausage.	\$150
<b>Lobster Ravioli</b> , with scallops, mushroom, diced tomatoes in a Curry cream sauce.	\$185
<b>Vegetarian cheese ravioli</b> , broccoli, pepper, Onions, portabella, zucchini, garlic white wine & olive oil.	\$140
<b>Penne Silvia</b> , with sautéed spinach, onion, tomatoes, garlic, fresh salmon in a white wine lemon juice sauce.	\$130
<b>Penne Daniel</b> , with prosciutto, rock shrimp, spinach, jalapeno peppers in a light garlic tomato sauce.	\$130

## ENTRÉE TRAYS

<b>Sautéed Chicken Breast</b> , With mustard pecan cream sauce over rice and sautéed Veggies.	\$130
<b>Stir-Fry Veggie</b> In oriental sauce over pasta or rice.	\$75
•With Chicken	\$100
•With Shrimp	\$115
•With Shrimp and Scallops	\$130
<b>Chicken-Broccoli Teriyaki</b> , over rice.	\$120
<b>Chicken Marsala</b> , sautéed chicken breast with onions peppers, and mushrooms in a Marsala sauce over rice.	\$130
<b>Roasted Pork Loin</b> , with picante sauce, mashed potatoes and veggies	\$135
<b>Grilled marinated chicken breast</b> , with portabella, tomatoes and topped with provolone cheese, mashed potatoes and sautéed vegetables.	\$140
<b>Guisado de pollo</b> , sautéed chicken breast ,chorizo, peppers, onions, potatoes, garlic, rosemary & tomatoes.	\$140
<b>Argentinean Churrasco</b> , skirt steak with classic chimichurri sauce, mashed potatoes and vegetables.	\$200
<b>Filet Mignon</b> , with Argentinean Chimichurri served with roasted garlic, mashed potatoes and sautéed veggies.	\$245
<b>Costa Rican Tilapia</b> , (With rice & sautéed vegetables)	\$165
• With Sautéed in Daniel's Cajun spices.	
• With tomatoes, capers, Kalamata olives and fresh rosemary.	
<b>Chilean Salmon</b> , (With rice and sautéed vegetables.)	\$175
• With Blackened with avocado salsa.	
• Sautéed with capers, in garlic lemon wine sauce.	

## DRESSINGS

<b>Balsamico</b> 12oz. bottle	\$4.5
<b>Caesar</b> 12oz. bottle	\$4.5

## DESSERTS

<b>Argentinean Chocolate cake (16 pers.)</b>	\$45
<b>Carrot cake (16 pers.)</b>	\$45
<b>Mixed Berry cobbler w/whipped cream</b>	\$75
<b>Tiramisu (20 pers.)</b>	\$75



# GREEN TEA

(A complete vegan menu)

## STARTERS

**Chipotle Hummus**, served with multigrain pita chips.  
**Bruschetta**, tomatoes and basil salsa over garlic bread.

## SALADS

**Energia Salad and Blackened Tofu**, tossed wakame seaweed with baby mesclun, red onions, poached pears and a sesame red chili vinaigrette.  
**El Argentino Vegano**, asparagus, roasted peppers, dry cranberries over fresh greens with light balsamico.  
**Mi Dulce**, spinach, caramelized walnuts, red onions, and fresh fruit with raspberry vinaigrette.  
**La Pera**, baby Mesclum with poached pears, walnuts, and homemade raspberry vinaigrette.

## SANDWICHES

**Blackened Cheikan**, Blackened seitan served with lettuce and tomatoes.  
**V-Crab Cake**, a fabulous blend of silken tofu, dulse and kombu seaweed, hearts of palms, with Daniel spices, lettuce and tomatoes.  
**VBQ Pulled Pork**, shredded seitan with sweet BBQ sauce.  
**Lentil Quinoa Burger**, a combination of lentils, quinoa, spinach, onion & garlic, served with lettuce and tomatoes.  
**Bella**, marinated Portabella Mushrooms with caramelized onions, spinach, and pesto.

*Add Blackened cheikan or tofu \$20*

## VEGAN DESSERTS

**Vegan Mixed Berry Cobbler**  
**Vegan Chocolate Raspberry Lovers Cake**



## ENTREES

\$35	<b>Cheikan Marsala</b> , sautéed seitan with peppers, onions, mushrooms in a Marsala wine sauce over rice.	\$120
\$1 ea	<b>V-Crab Cakes</b> , a blend of silken tofu, dulse and kombu seaweed with Daniel spices, served with sautéed vegetables and savory rice.	\$140
\$80	<b>Cheikan Provencal</b> , seitan in a white wine garlic sauce with Kalamata olives, diced tomatoes, fresh rosemary, and capers, served with sautéed veggies.	\$140
\$60	<b>Mixed Vegetables Fajitas</b> , mixed vegetables fajitas, flour tortillas, with pico de gallo sauce, onions, and lettuce.	\$70
\$65	<b>Cheikan Fajitas</b> , blackened seitan, onions, peppers, flour tortillas, with pico de gallo sauce, onions, and lettuce.	\$90
\$65	<b>Stir-Fry</b> , sautéed broccoli, carrots, yellow squash, zucchini, onions, green and red peppers in an oriental sauce over pasta or rice.	\$75
	<b>Penne Fradiablo</b> , with diced zucchini, asparagus in a piquant fradiablo sauce.	\$100
\$65	<b>Thai Vegetable Linguini</b> , with Pad Thai style sauce, and sautéed vegetables.	\$100
\$70	<b>Linguini Kale Portabella</b> , in a garlic whit wine sauce with onions and portabella mushrooms.	\$100
\$70	<b>Cheikan and broccoli teriyaki</b> , with agave teriyaki sauce over rice.	\$140
\$70	<b>Baked Tofu with sundried tomatoes pesto crust</b> , in a sweet chili sauce, with rice and sautéed vegetables.	\$145



# CAFÉ CON LECHE

## CATERING

**Add \$10 per pasta tray for gluten free pasta**

**Corporate and Personal Accounts.**  
**Delivery and Chaffing Supplies included.**  
**Additional Services: Bartenders, Servers, etc.**  
**50 % deposit required when order is placed.**

**Traditional - Vegan - Gluten Free friendly**

**16 S. State St. Newtown, PA 215-497-1020**  
**CafeConLecheNewtown.com**