



## Catering Menu



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[chefsontheruninhomestead.com](http://chefsontheruninhomestead.com)

**BECAUSE YOU GUESTS  
EXPERIENCE MATTERS**

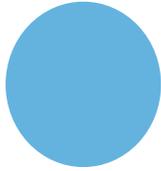
# Why choose Chefs on the Run?

**Chefs on the Run is a family owned that has proudly served South Florida for over a decade. Our Chef de Cuisine Chef Jodrick I. Ujaque has over 20 years of experience with multiple collaborations with the SoBe WFF one of America's biggest food festivals. Chef Jodrick has dedicated his work to provide exceptional cuisine with creativity, fresh ingredients and quality above all.**

The food that you will display for your guest is one of the most the memorable part of an event and it receives the highest criticism from those in attendance, don't you want to serve them something that they will talk about while you enjoy a positive feedback?

Chefs on the Run is highly rated in all the major food platforms with hundreds of 5 star reviews as we became a destination to both locals & travelers worldwide.

## Brunch Board



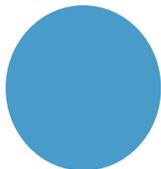
Mini muffins, mini danishes, mini bagels, green goddess cream cheese, hard boiled egg, applewood smoked bacon Brie cheese breakfast ham, fresh fruit, bread rolls & butter

## Charcuterie



Traditional board served with assorted cured meats, fine cheeses, preserves, spreads, fresh fruits & assorted crackers

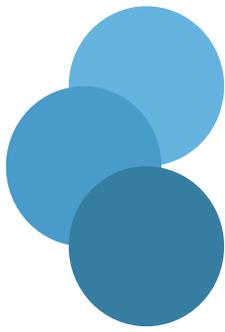
## Medi Board



Hummus, Tri color Quinoa tabouleh, olive tapenade, feta cheese, cucumber, tomatoes, cheese, grapes, cremini mushrooms, goat cheese, pita chips, tandoori naan, assorted crackers



# Canapés



Churrasco Skewers a la plancha Angus churrasco steak, cremini chimi aioli

Medi Duo Quinoa tabouleh salad, Feta cheese, house hummus, tandoori naan, plantain chips.

Alcapurrias Green banana-malanga fritters, picadillo, red pepper aioli

Surullitos Deep fried polenta sticks, criolla sauce

Pinchos Sweet & smokey BBQ chicken & pork skewers, herb butter bread

Mongolian Pork Satay Asian Demi pork skewer, soy lime aioli, sesame noodles

Jamaican Me Ceviche Citrus-cured shrimp, jerk spice, plantain chips

Moroccan Kebob Mediterranean-spiced chicken skewer, tzatziki sauce, tandoori naan

Mofongo Fried green plantain, applewood smoked bacon, garlic chimi aioli, criolla sauce

El Pork Belly Korean lime BBQ, spice rubbed pork belly, cucumber mnt, plantain

Roasted Pears Oven roasted pears, Gorgonzola blue cheese mousse, crostini

Thai Chicken Satay Coriander chicken, Thai coconut curry sauce

Mushroom Sliders Sauté cremini mushroom soffrito, herb goat cheese, crostini

Birria Mac & Cheese Slow braised pulled irritated beef, award winning chipotle Mac n' cheese



# Sanguiches & Wraps

Steak Tabbouleh Wrap A la plancha grilled churrasco steak, grilled red onions, quinoa tabbouleh salad mix, tzatziki, Feta cheese, lettuce, tomatoes, cucumbers.

Chicken & Hummus Wrap Grilled marinated chicken, house hummus, julienne zucchini, Feta cheese, lettuce, tomatoes, red onion, balsamic vinaigrette drizzle.

"El Jefe" Cuban Sandwich Chef Jodrick's spin on a South Florida classic slow roasted pork shoulder, salami, sharp Provolone cheese, creole mustard, pickles.

## Salads

Garden Salad Mixed greens, cherry tomatoes, European cucumbers, red onions, choice of dressing.

Asian Salad Bok choy, romaine, cucumbers, tomatoes, bean sprouts, red onions, crispy wonton, sweet sesame ginger dressing.

Chef La Salad Lettuce blend, cherry tomatoes, European cucumber, red onions, smoked Gouda cheese, applewood smoked bacon, free range egg, choice of dressing.



# Butcher's Cut

Angus Churrasco Steak Certified Angus steak, chimichurri butter.

Guava Chicken A la plancha chicken breast, Chef Jodrick's guava glaze.

Maple Bourbon Pork Grilled pork chop, apple reduction, Canadian grade A maple, bourbon glaze.

Savory Salmon Wild Arctic salmon, citrus chimichurri butter.

Steak & Mushrooms Certified Angus Ribeye steak, cremini mushroom Bordelaise.

Tropical Chicken Puerto Rican Adobo marinated chicken, tropical fruit salsa.

Pernil Puerto Rican style slow roasted pork shoulder, Spiceology™ pickled red onions.

# Starch & Vegetables

Smoked Gouda Mash

Arroz Con Gandules

Herbal Jasmine Rice

Chipotle Mac & Cheese

Roasted Sweet Potatoes Mash

Mushroom Israelis Couscous Roasted

French Green Beans

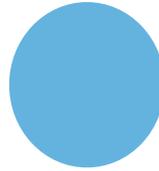
Chimichurri Asparagus

Roasted Brussels Sprouts



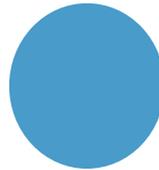
## New American Menu

Cherrywood BBQ Pulled Pork  
3 cheese Mac n Cheese  
Creamy Coleslaw  
Cornbread or dinner rolls  
Garden Salad (choice of dressing)



## Asian Menu

Chinese glazed chicken & veggies  
Sesame noodles or Janine rice  
Creamy asian coleslaw  
Asian salad, sweet ginger dressing  
Fortune cookie



## La Isla del encanto Menu

A la plancha herb garlic chicken  
Arroz con gandules  
Sweet Maduros  
Garden Salad  
(choice of dressing)  
Dinner rolls & butter

## Butcher's Cut Menu

Angus Ribeye steak  
Chimichurri sauce  
Smoked cheese mashed potatoes  
Roasted Brussels sprouts  
Garden Salad  
(choice of dressing)  
Dinner rolls & butter

Thank you for your interest our catering services.

Minimum is 25 guests. We require a 50% deposit and a credit card.

Payments must be finalized 24 hours before the day of the event or paid in full ahead. Cancellations must be done at least 72 hours before the day of the event, or you will be subject to lose the deposit. Taxes and delivery fees are not included. Plates, napkins, and cutlery are available upon request. We welcome your menu ideas and we'll work with your budget.

**Call or email us to book your event today.**

