



Chefs on the Run

Your Taste Buds Will Thank You



HOLIDAY

MENU

A SOUTH FLORIDA TRADITION



CONTACT



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305.245.0085

MENU



NAVIDAD BORICUA \$215

CHERRYWOOD SMOKED PERNIL, LECHÓN GRAVY ARROZ CON GANDULES, POTATO SALAD, GUINEOS EN ESCABECHE & TEMBLEQUE.

SOUTHERN CHRISTMAS \$300

SMOKED BBQ BRISKET, ROSEMARY-GARLIC MASHED POTATOES, CITRUS COLE SLAW & PUMPKIN SPICED FLAN.

G IS SILENT \$200

5 LAYER TOMATO-BASIL 4 CHEESE LASAGNA, GARLIC, HERB BUTTER GARLIC ROLLS, GREEN BEANS & PUMPKIN SPICED FLAN.

LA CASA DE ABUELA \$200

ARROZ CON POLLO, HABICHUELAS GUISIADAS (STEWED RED BEANS), FRIED SWEET MADRAS & ELBOW PASTA SALAD TEMBLEQUE

TRADITIONAL SIDES

PASTELES (1 DZ)	\$45
ALCAPURRIAS (2 DZ)	\$40
MINI MOFONGO (2 DZ)	\$30
ARROZ CON GANDULES	\$28
GUINEO EN ESCABECHE	\$25
MACARONI SALAD	\$15
GARDEN SALAD	\$20
SMOKEY MAC AND CHEESE	\$25
GREEN BEANS	\$25

COQUITO

TRADITIONAL	\$22
BUTTER BEER	\$25
GUAYABA	\$25
STRAWBERRY	\$25
SHORTCAKE	\$25

SANGRIA

RED SANGRIA	\$25
WHITE SANGRIA	\$25

DESSERT

PUMPKIN SPICED FLAN	\$26
GUAVA FLAN	\$22
TEMBLEQUE	\$16
ARROZ CON DULCE	\$20

Our Holiday menu packages serves 12 guest on a pre-order basis. Limited quantities available, call or email today to reserve yours & WOW your family, friends or co-workers with a catered event by Chefs on the Run!

