

## FUENTES Y CENAS

### DINNER PLATTERS

<b>Fuente de Matambre con Rusa (GF)</b> - Thin spirals of Steak filled w/ vegetables and eggs w/ Argentine style potato salad (Served cold) Small — Serves 15 Large — Serves 30	<b>72.75</b> <b>129.90</b>
<b>Fuente de Verduras (V - GF) 16"</b> Fresh Vegetable Tray	<b>60.00</b>
<b>Fuente de Quesos y Fiambres - 16"</b> Cheese and Cold Cuts Tray	<b>119.00</b>
<b>Fuente de Quesos (V)- 16"</b> Imported and domestic Cheese Tray	<b>119.00</b>
<b>Arrollado de Pionono-</b> Serve 8-10 Sponge Cake Roulades filled w/ your choice of: - Chicken, red peppers, celery & eggs - Ham, cheese & heart of palms - Tuna	<b>31.95</b>
<b>Lechon Asado (GF)-</b> Roasted Pork	<b>MP</b>
<b>Pernil de Cerdo Asado (GF)</b> Serves 8-10 Roasted Pork Leg served with potatoes, sweet potatoes and carrots.	<b>\$124.50</b>
<b>Pollo Relleno</b> - Serves 6-8 Stuffed Chicken - Filled w/bread, milk, bacon, eggs, onions, sweet peas & parmesan cheese, served w/vegetable medley.	<b>89.00</b>
<b>Vacio Arrollado (GF)</b> - Serves 10 - 12 Flank Steak filled w/bacon, red peppers, ricotta cheese, eggs & parsley, served with rice or mashed potatoes.	<b>149.90</b>
<b>Paella de Mariscos (GF)</b> - Serves 30 Seafood Paella	<b>495.00</b>
<b>Canelones - Tray of 25</b> Beef or Spinach (V) Cannelloni topped w/béchalme sauce and melted cheese or tomato sauce and melted cheese.	<b>139.90</b>

## PARRILLADAS

### Argentine BBQ On-site

*Meats cooked & sliced on site (price includes cooks)*

#### Parrillada Basica (GF - Excluding Bread)

Short Beef Ribs (Argentinean style), Flank steak (Vacio), Chicken, Pork ribs, Chorizos, Chinchulines, Morcilla (blood sausage), Molleja (Sweetbread), Bread & Chimichurri sauce.

30 to 49 people	31.95
50 to 99 people	29.95
+100 people	26.95

#### Parrillada Premium (GF - Excluding Bread)

Short Beef Ribs (Argentinean style), Entraña (Flap Steak), Bife de Chorizo (NY Steak), Chicken, Chorizos, Morcilla (blood sausage), Molleja (Sweetbread), Chinchulines, Bread & Chimichurri sauce.

30 to 49 people	34.95
50 to 99 people	32.95
+100 people	29.95

#### Parrillada Platinum (GF - Excluding Bread)

Short beef ribs (Argentinean style), Filet Mignon, bife de chorizo (NY steak), chicken, chorizo (sausage), morcilla (blood sausage), chinchulines, molleja, bread and chimichurri sauce.

30 to 49 people	37.95
50 to 99 people	35.95
+100 people	33.95

#### Parrillada Platinum Plus (GF - Excluding Bread)

Short beef ribs (Argentinean style), Ojo de Bife (Ribeye), bife de chorizo (NY steak), chicken, salmon, chorizo (sausage), morcilla (blood sausage), chinchulines, molleja, bread and chimichurri sauce.

30 to 49 people	40.95
50 to 99 people	38.95
+100 people	36.95

## POSTRES & TORTAS

### Desserts & Cakes

*\*Minimum order: 20 per variety*

<b>Assorted Miniature Desserts (V) *</b>	<b>1.45</b>
<b>Cañoncitos</b> - Mini rounded puff pastry filled w/caramel.	
<b>Arrolladitos</b> - Mini sponge cake and Caramel roulades.	
<b>Pastafrolitas</b> - Mini Argentine style pies filled w/ quince or sweet potato jam.	
<b>Alfajorcitos</b> - Mini Argentine cookies w/ milk caramel.	
<b>Shot Glasses Desserts *</b>	<b>3.35</b>
<b>Chaja (V)</b> - Layers of meringue, cream, peaches, Dulce de Leche and puff pastry.	
<b>Cheesecake (V)</b> - Dulce de Leche	
<b>Flan (V - GF)</b>	
<b>Mousse (V - GF)</b> - Dulce de leche or Strawberry	
<b>Pionono Cake (V)</b> 5-8 portions	<b>18.95</b>
Sponge cake rolled with Dulce de Leche	
<b>Rogel (V)</b> - layers of crispy dough and Dulce de Leche, topped with Italian meringue	
<b>8"</b> 10-14 ptn <b>39.90</b> <b>12"</b> 14-20 ptn <b>68.00</b>	
<b>Chaja (V)</b> 12-16 portions	<b>49.00</b>
Rectangular cake with layers of meringue, peaches, cream, Dulce de leche and Puff pastry	
<b>Home-made Style Tres Leches (Extra Milk) (V)</b>	
10-15 ptns <b>49.00</b> 20-40 ptns <b>99.00</b>	
<b>Flan (V - GF)</b> 12-18 portions	<b>49.00</b>
<b>Chocotorta (V)</b> 10-15 ptns <b>49.00</b> 20-40 ptns <b>99.00</b>	
<b>Pastafrola (V)</b> 8-12 ptns	<b>24.90</b>
Argentine Pie filled with Sweet Potato or Quince Jam	
<b>Cakes (V)</b>	
<b>Vanilla, Chocolate or Tres Leches</b>	Puff Pastry Cake w/ Caramel
<b>7"</b> 6 -8 Ptn <b>31.90</b>	1/8 Sheet 12 a 16 Ptn <b>36.90</b>
<b>10"</b> 12-18 Ptn <b>53.90</b>	1/4 Sheet 20 a 25 Ptn <b>66.00</b>
<b>12"</b> 18-22 Ptn <b>68.00</b>	1/2 Sheet 40 a 50 Ptn <b>118</b>
<b>1/4</b> 20-25 Ptn <b>85.00</b>	Full Sheet 85 a 100 Ptn <b>205</b>
<b>1/2</b> 40-50 Ptn <b>119</b>	
<b>3/4</b> 65-75 Ptn <b>172</b>	
<b>Full</b> 90-100 Ptn <b>210</b>	
	<b>Milhojas Cake (V)</b>
	Puff Pastry Cake w/ Caramel
	1/8 Sheet 12 a 16 Ptn <b>36.90</b>
	1/4 Sheet 20 a 25 Ptn <b>66.00</b>
	1/2 Sheet 40 a 50 Ptn <b>118</b>
	Full Sheet 85 a 100 Ptn <b>205</b>
	<i>Prices and Menu Selections subject to change without notice.</i>



## CATERING



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V= Vegetarian  
GF= Gluten-Friendly



## TARTAS

Traditional Argentine Quiche

\$29.00 Whole Round (24 pieces)

\$39.00 Whole Rectangular (36 pieces)

Jamón & Queso Ham, cheese, tomato and Egg.

Espinacas (V) Spinach, onion, parmesan cheese & Egg.

Inquire for weekly special flavors!

## TORTILLAS DE PAPA

Spanish Omelet

\$26.00 Whole Round (18 pieces)

\$39.00 Whole Rectangular (36 pieces)

Papas. (V - GF) Potatoes, onions, eggs and peppers

Papas con Chorizo. (V) Potatoes, Sausage, onion, eggs and peppers

Espinaca (V - GF) Spinach, onion & parmesan cheese

## MINI BROCHETTAS

Mini Skewers

\*Minimum order: 20 per variety

Fruta Fresca (V - GF) - Fresh Seasonal fruit	\$2.60
Melon & Prosciutto (GF) - Cantaloupe & Prosciutto	\$2.80
Caprese (V - GF) - Tomato, Olives, Basil, Mozzarella	\$2.75
Salchicha Parrillera con morrones (GF)	\$2.60
Grilled Argentine Thin Sausage w/ Bell Peppers & Onions	
Bife (GF) - Grilled Steak, Bell Peppers & Onions	\$3.60
Milanesa - Breaded Beef or Chicken	\$2.40
Antipasto (GF) - Salami, Cheese & Olives	\$2.75
Pollo (GF) - Chicken, Pineapple, Bell Peppers & Onions	\$3.35
Vegetales a la Parrilla (V - GF) Grilled Vegetables	\$2.65

## SANDWICHES DE MIGA

Argentine Tea Sandwiches

Made with Argentine specialty crumb bread  
Choice of White or Wheat Bread

20 Simples (2 slices of bread) \$13.40  
Ham & Cheese

20 Triples Especiales \* (3 slices of bread) \$16.40  
Olives & Eggs (V) Pineapple & Ham  
Pineapple & Prosciutto Tuna  
Prosciutto & Heart of Palms Corn & Cheese (V)  
Ham & Tomatoes Prosciutto & Cheese  
Cheese & Tomatoes (V) Turkey & Pineapple  
Chicken & Bell Pepper Turkey & Heart of Palms  
Turkey & Cheese Chicken & Celery  
Blue Cheese & Celery (V) Pineapple & Cheese (V)

\*Minimum order: 20 per variety

## EMPANADAS

Argentine Turnover

Baked Classics: Regular Size \$1.95 (GF +\$0.55)

Baked Classics: Bite Size: \$1.55 (GF +\$0.40)

\*Minimum order: 12 per variety

Carne: Ground beef with onions, olives and eggs  
Pollo: Diced chicken with onions, and green peppers  
Jamón & Queso: Ham and mozzarella cheese  
Choclo: (V) Corn, onions and Béchamel sauce  
Espinaca: (V) Spinach, onions and parmesan cheese  
Queso y Cebolla: (V) Mozzarella cheese and onions  
Carne Dulce: Ground beef with sugar, olives and eggs  
Salmon: Salmon, spinach and vegetables.

Bigger and fried \$3.95 Each

Small Party Size\*: \$2.30

Tucumana. Fried Beef empanada with Olives, raisins and eggs.

Salteña de Pollo. Fried Chicken empanada with pepper, onion and eggs

## MINI SANDWICHES

Mini Bun Sandwiches

\*Minimum order: 20 per variety

Mini Choripan - Argentine Sausage \$2.85  
Milanesa - Breaded fried Steak \$3.25  
Suprema - Breaded fried Chicken \$3.25  
Lomito - Grilled Steak \$3.50  
Ensalada de Pollo - Chicken Salad \$3.00

Medialunas (Argentine Style Butter Croissant)  
-Prosciutto & Cheese \$2.65  
-Salmon & Cream Cheese \$2.99  
-Fresh Mozzarella, Tomato and Basil (VG) \$2.99

## ACOMPAÑAMIENTOS

Salads and Side Dishes

	Serves 15	Serves 30
Ensalada Mixta (V - GF)	30.75	55.50
Lettuce, tomatoes, onions & hard-boiled eggs & tossed with Oil and Vinegar dressing.		
Verde Salad (V - GF)	37.95	70.95
Romaine lettuce, spring mix, cherry tomato, fresh sliced cucumber, onions & tossed with balsamic vinaigrette		
Berry Verde Salad (V - GF)	43.95	80.95
Spring mix, cherry tomato, sliced cucumber, onions, strawberries, dried cranberries & balsamic vinaigrette		
Ensalada Caesar (V)	62.50	112.00
Lettuce, croutons, parmesan cheese & Caesar dressing		
Ensalada Caprese (V - GF)	52.50	95.90
Fresh Mozzarella, Tomato, basil and Balsamic Vinaigrette		
Ensalada de Quinoa (V - GF)	52.50	95.90
Quinoa, Fresh Cilantro, Scallions, minced vegetables & tossed with lime juice & Sesame Vinaigrette		
Ensalada Rusa (V - GF)	35.50	64.00
Potato, mayonnaise, green peas and diced carrots.		
Arroz con Vegetales (V - GF)	35.50	64.00
Rice with diced carrots, onions and green peas.		
Puré de Papas (V - GF)	35.50	64.00
Mashed Potatoes		

## CANAPÉS

Hors d'oeuvres

\*Minimum order: 20 per variety

Mini Tartaletas - Petite Quiche 2.30  
Roquefort (V) - Soft Blue cheese  
Pollo con Cilantro - Chicken & cilantro  
Atun (con Apio o Morron) - Tuna  
Rusa y Palmito (V) - Potato Salad and Heart of Palm  
Espinaca y Queso (V) - Spinach and Cheese  
Camaron o Cangrejo - Shrimp or crab 2.75

Mini Arrolladitos - Petite Bread Roulades 2.30  
Jamon, Queso y Anana - Ham, cheese & pineapple  
Jamon, Queso y Palmito - Ham, cheese & heart of palm  
Atun- Tuna

Huevos Rellenos - Deviled Eggs halves 2.15  
Atun (GF) - Tuna  
Roquefort (V - GF) - Soft Blue cheese

Pañuelos hojaldrados de verduras 2.95  
Vegetable Pockets (V)

Bombas de Papa - Potato Fritters 2.25  
Carne - Beef  
Queso - Cheese (V)  
Jamon y Queso - Ham & Cheese  
Atun - Tuna

Croquetitas de Vegetales - Mini Fritters 2.15  
Espinaca - Spinach (V)  
Zanahoria - Carrot (V)

Crostini con chorizo 1.90  
Sausage Crostini

Albondiguillas de Carne - Mini Meatballs (GF) 1.95  
Datiles con Roquefort y Apio (V - GF) 2.15  
Dates filled with Blue cheese and Celery

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