

Dear sir/ madam,

It is a pleasure to present to you our special group menu's for your festivities.

We would feel honor to cater your event and make your celebration one to remember. We have done our utmost best to provide a menu for every taste and budget. However, feel free to give us call and inquire about any item of your preference not mentioned. We will be more than happy to accommodate any possible change(s). Prices are subject to change based on customers adjustments of our menu's.

Please note that all our prices include taxes. For your convenience we include a 10% service charge. A 50% down-payment is require one week in advance to the event/function. The remaining balance need to be cleared on the day of the event/function when delivered.

We thank you in advance for your business.

Kind regards,

Croleco
Caya Frere Bernardinus #12
Local 3 Paradijswijk
Oranjestad, Aruba
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Tel:5889600

Menu Suggestions # 1

Seasonal mix garden salad: Crisp mixed lettuce, marinated cucumber red onions and tomatoes, garlic and cheese croutons, and ranch dressing

+

Peruvian grouper ceviche

+

Marsala chicken: Pan-fried breaded chicken breast escalopes topped with creamy mushroom marsala sauce

+

Brazilian seafood moqueca: Sauteed grouper and seafood served in a sauce made with fire roasted red bell pepper and tomatoes, fish stock and coconut milk slowly simmered

+

Oven roasted pumpkin & carrot glazed with honey, rosemary

+

Steamed white rice with saffron and vegetables

+

Fresh oven baked rustic dinner roll

Menu price AWG 35,00 p.p.

Menu Suggestions # 2

Greek garden salad: Crisp mixed lettuce, marinated cucumber, black olives, tomatoes, red onions in balsamic, aged parmesan cheese and homemade tzatziki yogurt dressing

+

Chicken cacciatore: Pan fried lightly breaded chicken breast escalopes served with olives and capers and roasted herb tomato sauce

+

Grilled Shrimp kebab (3 p. p): Shrimps, onions, bell pepper, mushrooms on a skewer served with a garlic tartar sauce

+

Three cheese spinach polenta

+

Roasted garlic mashed potatoes

+

Fresh oven baked garlic bread

Menu price AWG 32,00 p.p.

Menu Suggestions # 3

Cesar salad: Crisp romain lettuce, oven roasted vine tomatoes, fresh baked garlic croutons, aged parmesan cheese and homemade ceaser dressing

+

Beef bourguignon : black angus chuck steak braised with onion, carrots, celery and rosemary in a red wine reduction sauce

+

Chicken breast escalope: Pan fried breaded chicken breast fillet topped with a white mushroom herb sauce

+

Steamed white rice with saffron and vegetables

+

Broccoli and carrots casserole

+

Menu price AWG 28,00 p.p.

Menu Suggestions # 4

Beef onion soup served with garlic bread

+

Garden salad: Mixed lettuce, oven roasted vine tomatoes, grilled garden vegetables, aged parmesan cheese and fresh baked garlic croutons and ranch dressing

+

Beef tenderloin stroganoff: Tenderloin beef tips sautéed with mushrooms and onions in a stroganoff cream sauce

+

Chicken capresse: Pan fried breaded chicken breast topped with oven roasted herb pomodori tomatoes and aged shredded mozzarella gratinated, topped with pesto cream sauce

+

rice pilaf with leaks, onions, carrots and peas

+

Sauteed garden vegetables in garlic butter

+

Menu price AWG34,00 p.p.

Menu Suggestions # 5

Seafood chowder served with garlic bread

+

Ceaser salad: Crisp romain lettuce, marinated cucumber and cherry tomatoes, aged parmesan cheese and fresh baked garlic croutons and homemade ceaser dressing

+

Chicken Gordon blue: Pan-fried breaded chicken breast roulade filled with ham and cheese topped with herb cream sauce

+

Grilled tenderloin medallion: Grilled black angus tenderloin medallion topped with redwine rosemary reduction sauce

+

rice pilaf with leaks, onions, carrots and peas

+

Roasted garlic mashed potatoes

+

Broccoli & carrots casserole

+

Menu price AWG45,00 p.p.

Menu Suggestions # 6

Oven roasted butternut squash & pumpkin soup served with garlic bread

+

Cesar salad: Crisp romain lettuce, oven roasted vine tomatoes, fresh baked garlic croutons, aged parmesan cheese and homemade ceaser dressing

+

Truffle & Portobello chicken: Pan-fried breaded chicken breast escalopes served with truffle and portobello cream sauce

+

Caribbean rock lobster: Grilled Caribbean rock lobster tail topped with lemon herb butter sauce

+

Grilled tenderloin medallion: Grilled black angus tenderloin medallion topped with redwine rosemary reduction sauce

+

rice pilaf with leaks, onions, carrots and peas

+

Stuffed baked potato caps

+

Sauteed garden vagatebles in garlic butter

+

Menu price AWG60,00 p.p.