SANDWICH, WRAPS & SALADS Each per person

Choose an Option:









5 Entrée Salad & Drink 12

SANDWICHES

Turkey

Smoked turkey breast with Swiss cheese, lettuce & tomato.

Ham

Smoked ham with Swiss cheese, lettuce & tomato.

Roast Beef

Roast beef with cheddar cheese, lettuce & tomato.

Italian

Capicola, mortadella, pepperoni, salami, provolone cheese, lettuce & tomato.

Roasted Chicken

Chicken breast with cheddar cheese, lettuce & tomato.

Classic Chicken Salad

Chicken breast, red onion, celery & almonds with lettuce & tomato.

Mom's Tuna Salad

Our classic tuna salad with lettuce & tomato.

Caprese

Tomatoes, fresh mozzarella, sweet roasted red peppers, fresh basil & arugula drizzled with balsamic vinaigrette.

Mediterranean

Hummus, feta cheese, field greens, tomatoes, kalamata olives & cucumbers.

WRAPS

Chicken Caesar

Chicken breast, asiago cheese, romaine lettuce & Caesar dressing.

Mediterranean

Hummus, feta cheese, field greens, tomatoes, kalamata olives & cucumbers.

Thai Chicken

Chicken breast, greens, carrots, cucumbers & Thai peanut sauce.

Italian

Capicola, mortadella, pepperoni, salami, provolone cheese lettuce & tomato.

ENTREE SALADS

Chicken Caesar

Chicken breast, asiago cheese, croutons, romaine lettuce & Caesar dressing.

GREEK

Romaine lettuce, feta cheese, red onions, tomatoes, kalamata olives & cucumbers — with or without chicken.

Chicken Cobb

Chicken breast, greens, bacon, blue cheese, egg, tomato, cucumbers & tomatoes.

Chef Salad

Chicken breast, greens, bacon, cheddar cheese, ham, turkey, & tomatoes.

PARTY PLATTERS

Fresh Fruit & Cheese Tray

Seasonal sliced melons, citrus, berries & assorted cheeses accompanied by crackers & sliced baguette. 65

Cheese Tray

Selection of sliced aged cheddar, gouda, fontina, Swiss & brie cheeses accompanied by crackers, & sliced baguette. 55

Antipasto

Selection of Genoa salami, spicy capicola ham, prosciutto di parma, roasted red peppers, mixed olives, cherry peppers, fresh mozzarella and provolone. 75

Mediterranean

Feta, stuffed grape leaves, fresh hummus, sweet peppadew peppers, mixed olives and pita bread. 65

Sliced Meat & Cheese Platter

Classic meat and cheese platter with freshly sliced turkey breast, ham and roast beef, cheddar, Swiss and colby jack cheese. 75

Vegetable Platter

Seasonal fresh vegetables arranged on a platter. Served with ranch or homemade dill dip. 50

Meatball Platter

Housemade meatballs served with your choice of dipping sauce, either teriyaki or marinara — 90 pieces 75

Mini Empanada Platter

Your choice of 3 varieties of empanadas from above menu — 90 pieces 110

Chicken Satay Platter

Chicken on a stick, served with our special ginger teriyaki sauce or Thai peanut sauce — 25 pieces 55

Petite Sandwich Platter

A variety of finger sandwiches from menu above — 20 pieces

Mini CRab Cakes

Housemade classic crab cakes served with our remoulade sauce — 35 pieces 85



www.dcempanadas.com

Additional Charges:

\$25.00 delivery charge within 10 miles of DC + additional charge outside of DC \$.50 per person for plates & cutlery.

\$10.00 per chafing dish if requested.

All orders are subject to an 20% Service Charges Plus 10% DC Sales Tax.

All City of Alexandria Addresses are subject to 4% Meal Tax.

All Orders must be paid in full prior to event.

Minimum Order 15 people.

DC Empanadas has many types of catering & delivery options for you to choose from! Call us or email us today for more information!*

catering@DCEmpanadas.com - 703-400-5363





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EMPANADAS

Minimum of 12 of any variety

Choose an Option:

Just Empanadas 3 empanadas per person.

Basic Lunch 3 empanadas & 1 drink per person. 12

Deluxe Lunch 3 empanadas, 1 side salad, &1 drink person. 15.50

Executive Lunch 3 empanadas, 1 side salad, 1 dessert, & 1 drink per person. 17.50

The Traditional Shredded beef, Spanish olives, roasted red peppers, raisins, onions, & cilantro.

El Toro Chipotle beef, onions, garlic, cilantro, black beans, cheddar cheese & corn.

The Hulk Hand pulled shredded beef, onions. & cilantro tossed in a tomatillo & charred jalapeño sauce.

WMD (Weapon of Max Deliciousness)

Chili, beans, & cheddar cheese.

Executive order Bacon cheeseburger with grilled vidalia onions.

Ropanada Ropa Vieja style shredded beef with rice tossed in a tomato based sauce.

South Street Philly style cheesesteak with wiz, onions and sweet peppers.

CHICKEN

The Badass Buffalo chicken and blue cheese.

Rie Mon - Jerk Chicken Grilled chicken marinated in a spicy sauce that is traditionally served in Jamaica.

La Venganza de Tio Shawn

Chipotle chicken, onions, garlic, black beans, cilantro, & corn.

The Taj Mahal Chicken marinated in yogurt and spices and then served in a tomato cream sauce with peas & cilantro.

MR. Miyagi Chicken and fresh veggies tossed in a ginger teriyaki sauce with a kick!

El Mariachi

Chipotle chicken, corn, cilantro & green onions & tomato.

Thai Chicken White meat chicken, cilantro, green onions, carrots & peas tossed in a Thai inspired peanut sauce.

Pollo de Don Carlos Diced white meat chicken sautéed with tomatoes, onions, potatoes &carrots tossed with white wine & latin seasonings!

El Matador Chorizo, potatoes and spices.

Karate Kid

Pork and fresh veggies tossed in a sesame teriyaki sauce with a kick!

Amazingly Aroi

Pork, Thai seasonings, onion, Thai peppers, green peppers, onions, and spices.

The Bronx Bomber Italian sausage & mozzarella

cheese tossed in a homemade marinara sauce.

Divine Swine

Pulled BBQ pork featuring housemade BBQ sauce.

Cubanito

Slow roasted Cuban style pork, tossed with onions and a spicy quava sauce.

VEGETARIAN

Ménage à Trois Brie, figs and marcona almonds.

El GRECO Spinach, feta cheese and onions.

Tio Shawn

Black beans, rice, monterey jack cheese, chipotle peppers, cilantro and green onions.

Mamma Soohia

Eggplant & fresh mozzarella balls in a homemade marinara sauce.

Speedy Gonzalez Queso blanco, asadero cheese &

mozzarella cheese!

Veggie Nirvana

Potato, onions, garlic, peas, tomato, cilantro, and Indian spices.

Thai'd Up Veggie Broccoli, onions, garlic, carrots,

peas, Thai peppers & Thai basil tossed in a tossed in a creamy red coconut curry!

SIDE SALADS

Some items may vary by season

Individual 4 - Half Tray 35 - Full Tray 70

Quinoa Tabbouleh

Middle Eastern grain salad with tomatoes, cucumbers and lemon-herb dressing.

Southwest Quinoa

Middle Eastern grain salad with roasted red peppers, green onions, cilantro, fresh corn and black beans in a chipotle vinaigrette.

Sweet Summer Corn Salad

Fresh corn tossed with black beans, peppers, onions, mango, cilantro with a cumin-lime vinaigrette.

Mediterranean Cucumber Salad

English cucumbers with tomato. onion, feta cheese in a mint vinaigrette.

ORZO Pesto Salad

Orzo pasta tossed in a fresh basil pesto with yellow squash, peas and parmesan cheese.

Israeli Cous Cous Salad

Toasted wheat pasta with roasted red peppers, green onions, cilantro, fresh corn and black beans in a chipotle vinaigrette.

Ask about our seasonal specials!

DESSERTS

Creamy Banana Pudding

French vanilla custard with fresh bananas and vanilla cookies. 4

Mexican Rice Pudding

Creamy arborio rice cooked in a cinnamon custard with rum soaked raisins. 4

Nutella Bread Pudding

Rich brioche bread baked in a nutella custard with banana crème anglaise. 4 – Half Tray 40

Cookie Tray

An assortment of housemade cookies and bars, 45

Ask about our seasonal dessert specials

DRINKS

We also make a variety of Agua Frescas, ask us about our current offerings!

Coke – Diet Coke – Coke Zero – Sprite – Water – Arizona Green Tea

3.50

Mexican Coke – Mexican Sprite – Mexican Fanta