Fox Gourmet

CASA FOX CATERING

Prepared Foods

WE COOK. WE PACK. WE SEND TO YOU.

SNACKS & CHIPS	
Fried Plantain Chips	**$16/6 oz bag**
Homemade Tortilla Chips	**$15/6 oz bag**

DIPS	16 oz containers
Pico de Gallo	**$20/16oz**
Avocado Mango Salsa	**$26/16oz**
Black Bean & Cilantro	**$22/16oz**
Chunky Guacamole	**$24/16oz**

MINI EMPANADAS	
Herb Chicken + Olive	**$28/dz**
Spiced Beef + Tomato	**$28/dz**
Portobello Mushroom + Smoked Gouda	**$28/dz**
Chorizo + Manchego	**$28/dz**
Queso Blanco	**$28/dz**

SAUCES	
Spicy Picante	**$14/btl**
Chipotle Mayonnaise	**$18/jar**
Chimichurri	**$16/jar**
Poblano Cream	**$16/jar**

CRISPY TORTILLA BASKETS	min 2 dz per flavor
Beef Picadillo + Poblano Cream	**$26/dz**
Citrus Braised Chicken + Mango Salsa	**$26/dz**
Black Beans + Cilantro	**$24/dz**
Guacamole + Fried Pancetta	**$26/dz**
Smoked Salmon Tartare	**$32/dz**
Goat Cheese + Truffle Oil	**$26/dz**

SMALL-BITES	min 2 dozen per item
Smoked Salmon + Pesto Tortilla Rolls	**$48/dz**
Mini Pizettas with Caramelized Onion	**$28/8pc**
Chilled Shrimp with Truffle Vinaigrette	**$54/lb**
Seared Marinated Shrimp, Cilantro + Lime	**$54/lb**
Mini Red Pepper Crab Cakes	**$60/dz**
Bacon Wrapped Grilled Shrimp	**$54/dz**
Grilled Asparagus with Chipotle Aioli	**$24/dz**
Prosciutto Wrapped Asparagus Tips	**$34/dz**
Gorgonzola, Arugula + Prosciutto	**$34/dz**
Risotto Croquettes, Bacon + Fontina	**$36/dz**
Mushroom Risotto Croquettes	**$34/dz**
Sweet Mini Peppers, Beef Picadillo	**$36/dz**
Sweet Mini Peppers, Queso Blanco	**$32/dz**
Citrus Marinated Chicken Skewers	**$36/dz**
Beef Chimichurri Skewers	**$42/dz**
Chicken Tortilla Wraps, Chipotle Mayo	**$38/dz**
Grilled Chorizo + Manchego Plate	**$10/pp**
Chorizo in a Blanket	**$34/dz**
Chorizo Stuffed Dates Wrapped in Bacon	**$52/dz**
Tuna Tartare with Fried Plantain Chips	**$68/lb**
Fluke Ceviche with Yucca Chips	**$64/lb**
Chorizo + Manchego Quiche Bites	**$42/dz**

SALADS

Encurtido (cabbage, tomato, pepper slaw)	**$9/pp**
Avocado + Heart of Palm	**$14/pp**
Grilled Asparagus, Parmesan + Pine Nuts	**$12/pp**
Mixed Mesclun with Mustard Vinaigrette	**$9/pp**
Quinoa Salad with Seasonal Vegetables	**$8/pp**

MAIN COURSES / ENTREES

10 person minimum per dish

Carne Enchorizada (Spiced Beef) — **$34/pp**
Ground sirloin slowly simmered with onions, garlic, tomatoes, Latin spices and tropical vegetables. The quintessential Nicaraguan dish.

Pollo Mechado (Shredded Herb Chicken) — **$30/pp**
Herbed shredded chicken simmered over many hours with savory spices.

Arroz Con Pollo — **$27/pp**
The most beloved Latin dish — herb chicken baked with tomatoes, olives, petite peas and rice. Light, flaky and deeply satisfying. Chicken can be replaced with seasonal vegetables.

Costilla de Cerdo (Marinated Pork Ribs) — **$36/pp**
Marinated 24+ hours, slowly braised until crispy outside, tender throughout.

Camarones a las Brazas (Bacon-Wrapped Shrimp) — **$38/pp**
Citrus and jalapeño marinated overnight, wrapped in bacon, broiled. Can be prepared without bacon on request.

Mojito Shrimp — **$35/pp**
Braised shrimp in a sauce of garlic, fresh citrus and white wine.

Mojito Chicken — **$30/pp**
Cuban-inspired — slow-roasted in fresh orange, lime, garlic, olive oil, cilantro and paprika.

Carne Asada (Grilled Steak) — **$38/pp**
Marinated overnight and grilled. Finished with a sauce of grilled onions, tomatoes and red peppers.

Cerdo Desmenuzado (Pulled Pork) — **$35/pp**
Slow cooked five hours until it pulls apart.

Marinated Chimichurri Flank — **$37/pp**
Overnight marinated flank steak, grilled, served with fresh Chimichurri.

Nacatamales (min 6) — **$12/ea**
By special order

SIDES

Spanish Fried Rice	**$8/pp**
Black Beans	**$8/pp**
Tostones (Double Fried Plantains)	**$9/pp**
Tejadas (Plantain Chips)	**$9/pp**
Gallo Pinto (rice + black beans)	**$9/pp**
Encurtido	**$9/pp**