



Downtown Milwaukee  
728 N. Milwaukee St.  
Milwaukee WI 53202  
414-225-1760

Oak Creek Drexel Town Square  
7973 S Main St.  
Oak Creek, WI 53154  
(414) 574-5260

www.getcubanitas.com

info@getcubanitas.com

# SOUTH OF THE BORDER CATERING MENU Order Form

1. Please print this menu.
2. When completed send to: info@getcubanitas.com or events@getbianchini.com or drop-off at any Cubanitas location
3. Confirm with phone call/text to event manager: 414-291-3773

## MENU CHOICES FOR **BUFFET** STYLE ORDERS

Most orders can be fulfilled within 48 hours, unless staff is required.

We reserve the right to not serve a product due to quality. Menu prices are subject to change.

### COVID-19:

PLEASE ADVISE if there are any special company instructions that need to be met. Subject to minimal packaging fee.



### Picking Up?

What location and time should we have your order ready at:

\_\_\_ **Downtown Milwaukee** Time: \_\_\_\_\_  
728 N Milwaukee St., Milwaukee WI 53202

\_\_\_ **Oak Creek-Drexel Town Square** Time: \_\_\_\_\_  
7973 S Main St., Oak Creek, WI 53154

\_\_\_ **Delivery information "Order Detail" page**

Today's Date: \_\_\_\_\_

Event Date: \_\_\_\_\_ Number of people: \_\_\_\_\_  
*(include day of the week)*

Contact Name: \_\_\_\_\_

Company Name *(if applicable)*: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

## A BIANCHINI EXPERIENCE

**We can do just about anything in the kitchen.**

We offer ideas from our "Menu of the Americas" featuring dishes from Spain, South America, Central America and the Caribbean. From Asia, Italy other European and American cuisines. We are your most diverse catering company in Wisconsin!

Don't be afraid to ask for something different or think outside the box. It's our creativity with your ideas that makes us a great match.

We are here for your total experience from food to service to atmosphere. At one of our unique restaurants or off-premise, we can make magic.

Contact us today at 414.291.3773 or info@getcubanitas.com.

We look forward to working together.



# FEATURED DISHES

	PRICE	QUANTITY	SUB TOTAL
<b>ARGENTINA</b>			
Argentine Beef Empanada (each) (large, baked) stuffed with beef, green olives, mozzarella, hard-boiled eggs)	\$4.50	_____	\$ _____
Argentine Spinach Empanada (each) (large, baked) stuffed with sauteed spinach and mozzarella cheese	\$4.50	_____	\$ _____
Argentine Chicken Empanada (each) (large, baked) stuffed with chicken, raisins and olives	\$4.50	_____	\$ _____
Chimichurri Sauce (quart) (made with cilantro, basil, mint, red onions)	\$25.00	_____	\$ _____
<b>BRAZIL</b>			
Pao de Queijo (50 pcs) (gluten free cheese balls, mini)	\$50.00	_____	\$ _____
Hearts of Palm salad (half pan)	\$75.00	_____	\$ _____
Linguiça Brazilian Sausage (4oz links - 20 links)	\$175.00	_____	\$ _____
<b>CHILE</b>			
Ostiones a la Parmesana (full pan - 5lbs) (sea scallops sauteed in a creamy parmesan cream sauce)	\$150.00	_____	\$ _____
Chacacero Sandwich (each) (choice of grilled chicken or steak, topped with green beans, tomatoes, avocado spread, mayo, chopped onions, banana peppers)			
Chicken Chacacero	\$12.00	_____	\$ _____
Steak Chacacero	\$14.00	_____	\$ _____
<b>COLOMBIA</b>			
Colombia Empanada (each) (made with corn (masarepa) stuffed with ground beef, potato, sofrito)	\$4.50	_____	\$ _____
Arepas (yellow) (each) (large stuffed with mozzarella)	\$4.25	_____	\$ _____
Arepas (white) (each) (large stuffed with mozzarella)	\$4.25	_____	\$ _____
Aji Picante Sauce (pint)	\$10.00	_____	\$ _____
Hogao Sauce (pint)	\$10.00	_____	\$ _____
<b>PANAMA</b>			
Carimanolas Panamanian (each) (fried yuca balls, stuffed with seasoned ground beef)	\$4.50	_____	\$ _____
Camarones de Coco y Rum (by the dz) (black tiger shrimp sauteed in coconut and rum)	\$28.00	_____	\$ _____
Salchichas guisada (half pan) (Vienna sausages (pork, chicken, beef) sauteed in sofrito)	\$50.00	_____	\$ _____

NOTES

TOTAL PAGE A \$ \_\_\_\_\_

	PRICE	QUANTITY	SUB TOTAL
<b>DOMINICAN REPUBLIC</b>			
Quipes (each) (Bulgur wheat stuffed with seasoned beef, green peppers, red onion, raisins)	\$4.50	_____	\$_____
Carne Quisada (feeds 12-16) (beef stew with potatoes, olives, Dominican style)	\$100.00	_____	\$_____
Mangu (half pan) (mashed boiled plantain stopped with sauteed red onions, butter)	\$60.00	_____	\$_____
Queso Frito con Salami (special square cheese and salami cut into ¼ " thick, pan fried)	\$4.50	_____	\$_____
<b>EL SALVADOR</b>			
Pupusas (each) (thick corn tortillas stuffed with cheese served with curtido (cabbage salad) and salsa Roja (red sauce))	\$4.50	_____	\$_____
<b>PERU</b>			
Lomo Saltado (half pan) (stir-fried beef with onions, peppers, soy sauce, cinnamon and potatoes)	\$100.00	_____	\$_____
Aji de Gallina (half pan) (shredded white chicken in a yellow pepper cream sauce)	\$100.00	_____	\$_____
<b>PUERTO RICO</b>			
Arroz con Gandules (half pan) (rice with pigeon peas, sofrito, olives, ham)	\$25.00	_____	\$_____
Jibarito sandwich (each) (marinated steak, sauteed onions, melted cheddar cheese topped with mayo, lettuce and tomatoes served in between fried green plantain slices as bread)	\$14.00	_____	\$_____
Mofongo (half pan) (mashed garlicky plantains topped with fried pork)	\$60.00	_____	\$_____
<b>SPAIN</b>			
Paella Valenciana (full pan) (made with saffron rice, shrimp, chicken, chorizo, shrimp and mussels)	\$150.00	_____	\$_____
Gambas al Ajillo (by the dz) (garlicky shrimp -15-20 U size black tiger shrimp)	\$28.00	_____	\$_____
Tortilla Espanola (9" baked egg dish made with potatoes, chorizo, onions)	\$50.00	_____	\$_____
Churros (each) (long traditional churros dusted in cinnamon sugar)	\$1.50	_____	\$_____
<b>VENEZUELA</b>			
Reina Pepiada Arepa (each) (yellow corn meal stuffed with chicken-avocado salad)	\$4.50	_____	\$_____
La Chavista Arepa (each) (yellow corn meal stuffed with all the goodies in a Cuban sandwich)	\$4.50	_____	\$_____
Carne Mechada Arepa (each) (yellow corn meal stuffed with shredded flank steak, mozzarella)	\$4.50	_____	\$_____
Queso Arepa (each) (yellow corn meal stuffed with mozzarella Cheese)	\$3.50	_____	\$_____

NOTES

TOTAL PAGE B \$\_\_\_\_\_

# MEXICO APPETIZERS

	PRICE	QUANTITY	SUB TOTAL
Homemade Corn Tortillas (full pan)	\$30.00	_____	\$ _____
Large Guacamole 25 oz	\$37.50	_____	\$ _____
Small Guacamole 8 oz	\$7.00	_____	\$ _____
Mini Guacamole 2 oz (individually wrapped)	\$3.00	_____	\$ _____
Pico de Gallo (pint)	\$10.00	_____	\$ _____
Pico de Gallo 2 oz (individually wrapped)	\$1.00	_____	\$ _____
Whole Avocado	\$5.50	_____	\$ _____
Queso Fundido Gringo (half pan)	\$25.00	_____	\$ _____
Grilled Street Corn	\$5.00	_____	\$ _____
Quesadilla with Cheese (12")	\$8.50	_____	\$ _____
Quesadilla with Grilled Chicken (12")	\$12.50	_____	\$ _____
Quesadilla with Rajas (vegetarian) (12")	\$10.50	_____	\$ _____
Quesadilla with Grilled Steak (12")	\$14.50	_____	\$ _____
Nachos (full pan)	\$50.00	_____	\$ _____
(beef, cheese, guacamole, jalepenos, black olives)			
Salsa Verde (pint)	\$10.00	_____	\$ _____
House Salsa (pint)	\$10.00	_____	\$ _____
Spicy Salsa (pint)	\$10.00	_____	\$ _____

## NOTES

# STREET TACOS

	CIRCLE ONE	PRICE	QUANTITY	SUB TOTAL
Al Pastor (pork with pineapple)	L F C	\$4.20	_____	\$ _____
Carne Asada (beef with cotija, cilantro & onion)	L F C	\$5.10	_____	\$ _____
Chicken Tinga (chicken with cilantro & onions)	L F C	\$4.10	_____	\$ _____
Camaron (shrimp & spicy red sauce)	L F C	\$5.50	_____	\$ _____
Atun (tuna with cilantro lime mayo)	L F C	\$5.50	_____	\$ _____
Pescado (cod with coleslaw)	L F C	\$5.50	_____	\$ _____
Calabacitas (squash)	L F C	\$3.50	_____	\$ _____
Average Joe Ground Beef	L F C	\$3.50	_____	\$ _____
Average Joe Grilled Chicken Fajita	L F C	\$4.10	_____	\$ _____
Average Joe Grilled Steak	L F C	\$4.50	_____	\$ _____
Extra Flour Tortilla		\$0.15	_____	\$ _____
Extra Corn Tortilla		\$0.15	_____	\$ _____
Extra Lettuce Cup		\$0.15	_____	\$ _____

**L= Lettuce Cup**  
**F= Flour Tortilla**  
**C= Corn Tortilla**

How would you like your tacos prepared:

\_\_\_\_ individually prepared each taco

\_\_\_\_ family style taco bar (prepare yourself with toppings on the side)

# RICE & BEANS

	PRICE	QUANTITY	SUB TOTAL
Individual Yellow Rice	\$3.00	_____	\$ _____
Individual White Rice	\$3.00	_____	\$ _____
Individual Refried Beans	\$3.50	_____	\$ _____
Individual Black Beans	\$3.00	_____	\$ _____
Individual Red Beans	\$4.00	_____	\$ _____
Yellow Rice (half pan)	\$18.00	_____	\$ _____
White Rice (half pan)	\$18.00	_____	\$ _____
Refried Beans (half pan)	\$22.00	_____	\$ _____
Black Beans (half pan)	\$20.00	_____	\$ _____
Red Beans (half pan)	\$20.00	_____	\$ _____

TOTAL PAGE C  
 \$ \_\_\_\_\_

## ENTREES

FEEDS 10-14	PRICE	QUANTITY	SUB TOTAL
Fajitas with Chicken, Peppers, Onions (5lbs)	\$50.00	_____	\$_____
Fajitas with Shrimp, Peppers, Onions (5lbs)	\$70.00	_____	\$_____
Fajitas with Carne Asada, Peppers, Onions (5lbs)	\$60.00	_____	\$_____
Burrito with Calabacitas, Rice, Beans, Cheese (14 pcs)	\$40.00	_____	\$_____
Burrito with Chicken, Rice, Beans, Cheese (14pcs)	\$40.00	_____	\$_____
Burrito with Ground Beef, Rice, Beans, Cheese (14 pcs)	\$45.00	_____	\$_____
Enchiladas Suizaz with Spinach (28 pcs)	\$60.00	_____	\$_____
Enchiladas Suizaz with Chicken (28 pcs)	\$70.00	_____	\$_____
Enchiladas Salsa Roja with Shredded Pork (28 pcs)	\$65.00	_____	\$_____
Enchiladas Salsa Roja with Carne Asada (28 pcs)	\$75.00	_____	\$_____
Sour Cream (quart)	\$10.00	_____	\$_____
Large Guacamole (25 oz)	\$37.50	_____	\$_____
Salsa Verde (pint)	\$10.00	_____	\$_____
House Salsa (pint)	\$10.00	_____	\$_____
Spicy Salsa (pint)	\$10.00	_____	\$_____
Pico de Galo (pint)	\$10.00	_____	\$_____

NOTES

## DESSERTS

	PRICE	QUANTITY	SUB TOTAL
Flan (each)	\$4.50	_____	\$_____
Churros (each)	\$1.50	_____	\$_____
Other	_____	_____	\$_____

## BEVERAGES

	PRICE	QUANTITY	SUB TOTAL
16 oz Bottled Water	\$2.00	_____	\$_____
12 oz Coke	\$2.50	_____	\$_____
12 oz Diet Coke	\$2.50	_____	\$_____
12 oz Sprite	\$2.50	_____	\$_____
12 oz Ginger Ale	\$2.50	_____	\$_____
10 oz Club Soda	\$2.00	_____	\$_____
12.5 oz Jarritos Pineapple	\$3.50	_____	\$_____
12.5 oz Jarritos Mandarin	\$3.50	_____	\$_____
12.5 oz Jarritos Mango	\$3.50	_____	\$_____
12.5 oz Jarritos Lime	\$3.50	_____	\$_____
12.5 oz Jarritos Grapefruit	\$3.50	_____	\$_____

TOTAL PAGE D \$\_\_\_\_\_



\_\_\_\_\_ Check if **NO DISPOSABLES** are needed

**DISPOSABLES**

	PRICE	QUANTITY	SUB TOTAL
Dinner Plate (styrofoam)	No Charge	_____	
Lightweight fork, spoon, knife, napkin, salt & pepper set	No Charge	_____	
Dinner Plate (10 1/4" plastic)	\$ .25	_____	\$ _____
Small Plate for appetizers/dessert (6" plastic)	\$ .15	_____	\$ _____
Paper linen napkin roll with fork, spoon and knife (heavyweight)	\$2.00	_____	\$ _____
Serving spoon - (no charge for \$300+ orders)	\$1.00	_____	\$ _____
Serving tong - (no charge for \$300+ orders)	\$1.00	_____	\$ _____
Wire Stands with Aluminum Pans - deposit returned	\$10.00	_____	\$ _____
2 Hour Burner (required for above)	\$2.00 pair	_____	\$ _____

Equipment Rental (warmers, ice makers, etc.)

TBD Quote needed for: \_\_\_\_\_

Canopies/tents

TBD Quote needed for: \_\_\_\_\_

Linens

TBD Quote needed for: \_\_\_\_\_

**DELIVERY - MUST BE INDICATED IF NEEDED**

*Subject to availability and order size.*

Within 5 miles      \$20.00      \$ \_\_\_\_\_

Within 10 miles      \$25.00      \$ \_\_\_\_\_

Within 15 miles      \$30.00      \$ \_\_\_\_\_

Within 25 miles      \$35.00      \$ \_\_\_\_\_

More than 25 Miles: \$1 each additional mile over 25 miles

\$35.00 + \_\_\_\_ miles \$ \_\_\_\_\_

**LABOR**

*(Event held at a Bianchini location: 20% gratuity is applied)*

OFF PREMISE (times are estimated door-to-door)

Staff - up to 4 hours starting at      \$100.00 per person      \$ \_\_\_\_\_

Additional hour starting at      \$25.00 per person      \$ \_\_\_\_\_

**Need help setting up the event?**

SET UP FEE of Buffet Line      \$25.00 +      \$ \_\_\_\_\_

*Lighting sternos, filling pans of water, arrangement of food and disposables.*

of food and disposables...

NOTES

# Order Details

TOTAL Page A \$ \_\_\_\_\_  
 TOTAL Page B \$ \_\_\_\_\_  
 TOTAL Page C \$ \_\_\_\_\_  
 TOTAL Page D \$ \_\_\_\_\_  
 TOTAL Page E \$ \_\_\_\_\_

**SUB TOTAL** \$ \_\_\_\_\_

Add tax 6.1% + \_\_\_\_\_  
 (or provide tax exempt number and certificate)

ON PREMISE PARTY  
 20% Gratuity + \_\_\_\_\_

Service Fee + \_\_\_\_\_

Additional Gratuity + \_\_\_\_\_

**GRAND TOTAL** \$ \_\_\_\_\_

NOTES/SPECIAL INSTRUCTIONS

## ADDRESS for DELIVERY

Name of Venue: \_\_\_\_\_ Contact Name: \_\_\_\_\_

Address: \_\_\_\_\_

Suite or Floor or Department: \_\_\_\_\_ City, State, Zip: \_\_\_\_\_

Special Instructions: \_\_\_\_\_

Telephone Number of Party Venue: (\_\_\_\_\_) \_\_\_\_\_ Day-of Cell Number: (\_\_\_\_\_) \_\_\_\_\_

**Event Times:** Pick-Up Time: \_\_\_\_\_ AM/PM Delivery Time: \_\_\_\_\_ AM/PM Arrival Time(if on premise): \_\_\_\_\_ AM/PM

**Start Times:** Hor d'oeuvres: \_\_\_\_\_ AM/PM Main Meal: \_\_\_\_\_ AM/PM Dessert: \_\_\_\_\_ AM/PM

Start Time (if all food at one time): \_\_\_\_\_ AM/PM

## FORM OF PAYMENT

-Credit Card (Please present card at pick-up) CC# \_\_\_\_\_ Exp Date \_\_\_\_/\_\_\_\_ CVC \_\_\_\_\_

Amount \$ \_\_\_\_\_ Name on Card \_\_\_\_\_

-Company Check (Sorry NO Personal Checks): Check number: \_\_\_\_\_ Amount \$ \_\_\_\_\_

## DEPOSIT

If deposit is required: \$ \_\_\_\_\_

Due by (date): \_\_\_\_\_

**OFFICE USE:**

Travel Time: _____	Confirmed: _____
Set-up Time: _____	Reviewed: _____
Breakdown Time: _____	Bring Bill to Site: _____
Travel Back: _____	Driver/Delivery Person: _____