

CATERING MENU

HALF TRAY: SERVES 8 PEOPLE
FULL TRAY: SERVES 16 PEOPLE

APPETIZERS

HALF/FULL TRAY

MIX CEVICHE TRIO

Octopus, shrimp, and calamari with fresh pepper, lime, cilantro, and spices.
H 95/F 180

LOBSTER CREAM SHRIMP

Pan-seared shrimp with lobster bisque sauce, served with tostones.
H 90/F 170

LOLA'S STREET CORN

Corn on the cob with cotija cheese, chipotle aioli and spices.
H 75/F 140

NACHOS LOCOS

Crispy tortilla chips topped with beans, cheese and guacamole.
H 40/F 70

HOMEMADE GUACAMOLE

Made with lime, cilantro, and salt.
H MP/F MP

HOMEMADE GUACAMOLE WITH CHICHARRÓN

Fresh guacamole topped with crispy pork chicharrón.
H MP/F MP

MINI EMPANADAS

100% beef mini patties.
H 60/F 110

CAESAR SALAD

Romaine lettuce with cotija cheese, croutons and dressing
H 35/F 60

CAESAR SALAD WITH CHICKEN

Caesar salad topped with grilled chicken breast
H 70/F 130

CHOPPED SALAD & SHRIMP

Shrimp, feta, romaine, corn, avocado, tomato and dressing.
H 80/F 150

HOUSE SALAD

Iceberg lettuce, purple cabbage, shredded carrots, pickled onion, white onion, Dijon dressing.
H 30/F 55

WINGS

Crispy chicken wings tossed in your favorite sauce
H 65/F 120

FRIED CALAMAR

Crispy golden breaded calamari served with cilantro mayo sauce and red sweet & sour sauce.
H 65/F 120

ENTREES

HALF/FULL TRAY

HANGER STEAK

Grilled hanger steak topped with chimichurri sauce.
H 130/F 240

SALMON DIJON

Served with roasted veggies & roasted potatoes.
H 100/F 190

CHICKEN CANTINA

Grilled chicken breast topped with creamy white sauce
H 70/F 130

CHICKEN FRANCHISE

Chicken breast in a light lemon butter wine sauce
H 70/F 130

ROASTED CHICKEN

Slow roasted chicken seasoned with house spices
H 50/F 90

ARROZ CON POLLO

Shredded chicken mixed with white rice, vegetables, and spices.
H 50/F 90

GRILLED RIBS

Seasoned grilled ribs.
H 100/F 185

SEAFOOD PAELLA

Traditional rice dish with calamari, shrimp, mussels and clams
F 180

ENCHILADAS

hoice of red or green sauce with melted cheese and protein:

Chicken	Carne Asada
H 70 / F 135	H 80 / F 145

PENNE VODKA WITH CHICKEN

Penne pasta in vodka sauce with grilled chicken
H 70/F 130

QUESADILLAS

HALF /FULL TRAY

BEEF

H 75/F 140

SHRIMP

H 85/F 155

CHICKEN

H 70/F 130

BIRRIA

H 85/F 155

MIX TACO PLATTER

(6 birria, 6 chicken, 6 steak, 6 shrimp)

\$130

FAJITAS

Grilled with onions, peppers and served with corn tortillas

STEAK

H 85/F 160

CHICKEN

H 80/F 150

SHRIMP

H 95/F 175

SUPREME (MIX)

Combination of steak, chicken and shrimp with tortillas
H 100/F 180

SIDES

FRIED YUCA

Crispy cassava sticks served golden brown
H 40/F 75

SWEET PLANTAINS

Caramelized ripe plantains with sweet flavor.
H 40/F 75

BLACK BEANS

Traditional black beans slowly cooked
H 40/F 75

WHITE RICE

Steamed white rice served fluffy and light.
H 40/F 75

TOSTONES

Crispy green plantains fried until golden
H 40/F 75

MEXICAN YELLOW RICE

Seasoned rice with vegetables.
H 45/F 80

DESSERTS

FLAN

Creamy caramel custard topped with syrup
H 75/F 130

TRES LECHES CAKE

Moist sponge cake soaked in three milks
H 75/F 130

CHURROS

Fried dough pastry served with ice cream and sauce
H 75/F 130

REQUEST YOUR CATERING SCAN HERE



catering@eatlolasnow.com

300 Lakeside Avenue, Hopatcong, NJ 07821

(973) 264-4231
(862) 693-4043

