

Family TRAYS



Arroz con pollo

Yellow rice with vegetables and shredded chicken. Served with sweet plantains and salad.

45 (For 10 people)

90 (For 20 people)

Picada

Fried green plantains, fried beef, red and black sausages, crackling pork, creole potatoes, cassava, and white corn tortilla.

50 (For 10 people)

100 (For 20 people)



House favorite appetizers

Empanadas

(Beef Patty) 1 Each

CATERING SERVICES AND DELIVERY FEES

Pick up at the restaurant.

Delivery and set up fee depends on distance and venue. A \$150 minimum order is required.

Food delivery, set up and full service: Request an estimate.

If you have additional questions, please contact us.
WE ARE AVAILABLE TO ASSIST YOU.



Authentic Colombian Cuisine

CATERING -MENU-



ORDER NOW
(704) 542-5477

ORDER ONLINE
www.lospaisasrestaurant.com



8318 Pineville-Matthews Rd #702,
Charlotte, NC 28226



Grilled Chicken

8169 Charlotte Hwy, Fort Mill,
SC 29707

Single **PROTEIN DISHES**

Grilled beef steak

Served with three sides and one of our sauces. 14 (per person)



Grilled chicken breast

Served with three sides and one of our sauces. 10 (per person)



1/4 grilled chicken

Served with three sides and all of our sauces. 11 (per person)



BBQ pork ribs

Served with three sides. 10 (per person)



Breaded chicken sandwich

Breaded chicken pico de gallo, cheddar cheese, bacon, ciabatta bread, mayo, and garlic. Served with one side. 10 (per person)



Coffee BBQ chicken drumsticks

Ten grilled chicken drumsticks with our special coffee-BBQ sauce. Served with one side. 10 (per person)

Double **PROTEIN DISHES**



Grilled chicken breast and grilled beef steak

Served with three sides. 17 (per person)

1/4 grilled chicken and BBQ ribs

Served with three sides. 14 (per person)



Sides



- White rice
- White rice with vegetables
- Yellow rice with rainbow peppers
- Green beans with garlic butter
- Red potatoes baked with garlic butter and parmesan cheese
- Steamed vegetables
- Red beans
- Black beans
- Sweet plantains
- Green salad

WE OFFER DIFFERENT SAUCES

TO PUT ON TOP OF THE PROTEINS!

For the grilled chicken breast:

- Mushroom sauce
- Creamy mustard sauce
- Lemon and capers sauce

For the grilled beef steak:

- Red wine gravy sauce
- Sautéed onions and mushrooms