



TEC CENTRO
—BERKS CAFÉ—

ENTREE BUFFET MENU

APPETIZERS | APERITIVOS

Empanadillas | Pastelillos: Flaky turnovers filled with savory ground beef, chicken, or cheese and vegetables.

Pinchos: Grilled pork or chicken skewers with a tangy barbecue-style sauce.

Cuban Spring Rolls: Roasted pork, ham, Swiss cheese, pickles, and mustard wrapped in a flaky pastry

Mini Arepas: Grilled corn cakes topped with beans, cheese, and corn

Papas Rellena: Picadillo-stuffed potato balls fried till golden.

SALADS | ENSALADAS

Ensalada de Papa (Puerto Rican Potato Salad): Creamy potatoes with eggs, mayo, olives, and a touch of mustard.

Urban Salad: Fresh greens with tomatoes, onions, mango, roasted red peppers, olives, and a light vinaigrette

Ensalada Verde Boricua: Mixed romaine and watercress with cherry tomatoes, red onions, olives, and plantain croutons tossed in cilantro lime sofrito vinaigrette.

Chipotle Caesar Salad: Crisp romaine tossed in our Chipotle Caesar dressing, topped with shredded Parmesan and coconut bread croutons.

RICE | ARROZ

White Rice | Arroz Blanco

Yellow Rice with Pigeon Peas | Arroz con gandules

PROTEIN | PROTEÍNA

Pernil Asado: Tender, garlic-rubbed roasted pork shoulder, slow-cooked until crispy on the outside and juicy inside.

Pollo Guisado: Stewed chicken in a rich tomato-based sauce with potatoes, olives, and spices.

Carne Guisada: Hearty beef stew with tender chunks in a savory sauce.

Ropa Vieja: Shredded flank steak in a tomato criollo sauce.

SIDES | ACOMPAÑANTES

Maduros: sweet fried ripe plantains.

Habichuelas Guisadas: stewed pink beans.

Ensalada de Coditos: macaroni salad, if you want extra variety.

Yuca al Vapor: Steamed Yuca With Pickled Red Onions.

Tostones: Crispy Twice-Fried Plantains.

DESSERTS | POSTRES

Tembleque: Creamy coconut pudding

Dulce De Leche Empanada Pops: Mini empanadas filled with sweet plantains and drizzled with dulce de leche.

Miguelito Cupcakes: Chef's favorite local cupcakes.

LUNCH BOX MENU | MENU DE CAJA DE ALMUERZO

Pernil Pressed Sandwich Box (Cuban-Style): Slow-roasted pork, ham, Swiss cheese, pickles, mustard on pressed Cuban bread. Sides: Potato salad + Plantain chips. Dessert: Guava pastelillo.

Tripleta Sandwich Box (Puerto Rican Street Food Favorite): Layers of roast pork, steak, and ham with lettuce, tomato, mayo-ketchup, cheese, pressed hot. Sides: French fries (or tostones) + Fresh fruit cup. Dessert: Flan bite.

Jibarito Box (Gluten-Free Plantain Sandwich): Steak or chicken between fried green plantains (instead of bread), with lettuce, tomato, and garlic mayo. Sides: Avocado salad + Black beans. Dessert: Coconut Bread

Pollo Mojo Sandwich Box (Lighter Option): Grilled chicken with citrus mojo sauce, lettuce, tomato, avocado on a roll. Sides: Yuca fries + Side salad. Dessert: Guava And Cheese Empanada.

Veggie Sandwich Box (Vegetarian): Grilled veggies, avocado, cheese, sofrito aioli on pressed bread. Sides: Tostones + Fruit cup. Dessert: Limber de coco.

ENTREE BOX MENU | MENU DE CAJA DE ENTRADA

Classic Pernil Box (Puerto Rican Roast Pork): Slow-roasted pork shoulder seasoned with garlic, oregano, and adobo. Sides: Arroz con gandules (rice with pigeon peas) + Tostones (fried plantains). Dessert: Flan de vainilla.

Pollo Guisado Box (Braised Chicken): Tender chicken thighs in a savory sofrito tomato sauce. Sides: White rice + Habichuelas guisadas (stewed red beans). Dessert: Guava pastelillo (guava pastry).

Bistec Encebollado Box (Steak with Onions): Thin-sliced beef steak sautéed with onions and peppers. Sides: Yellow rice + Maduros (sweet plantains). Dessert: Arroz con leche (rice pudding).

Vegetarian Mofongo Box (Vegan-Friendly Option): Mashed green plantains with garlic, served with a vegetable sofrito topping. Sides: Avocado salad + Black beans. Dessert: Coconut quesito.

Empanadilla Trio Box (Beef or Chicken Turnovers): Three handmade empanadillas (beef picadillo or chicken). Sides: Ensalada de papa (potato salad) + Fresh fruit cup. Dessert: Limber de coco (coconut frozen treat).

BREAKFAST & BRUNCH | DESAYUNO & BRUNCH|

Breakfast & Brunch options are available upon request.

CATERING POLICY & ORDERING INFORMATION

Buffet-style orders require a minimum of **25 people**.

Boxed meal orders require a minimum of **15 people**.

Breakfast options are available upon request.

Orders may be customized to meet your needs.

If you are interested in a special request or item not listed on the menu, please feel free to ask. We will gladly let you know if it is available and provide pricing accordingly.

TO PLACE AN ORDER, PLEASE SCAN THE QR CODE OR CONTACT OUR FOOD SERVICES DIRECTOR AND CATERING AT 484-878-2101 OR BY EMAIL AT RUIZH@TECCENTROBERKS.ORG.

