

Hors d'Oeuvres

Hand-crafted, bite-sized hors d'oeuvres – a perfect start to your event!

Select your hors d'oeuvres a la carte or as part of a package.

Note that packages require staffing.

Select Six

\$ 25 / per person

Choose six different hors d'oeuvres

to be passed for 1 1/2 hours

Select Ten

\$ 30 / per person

Choose ten different hors d'oeuvres

to be passed for 1 1/2 hours

A La Carte

Available per piece with a two dozen minimum order, per each

different hors d'oeuvre

Fava bean, Basil, and Pecorino Crostini (EACH)	\$ 2.75	Arepas Mixtos with Salsa Verde (EACH)	\$2.65
Herbed and Spiced Goat Cheese Balls	\$2.50	Bacalao Fritters with Mango Yogurt	\$2.75
	\$2.75	Coconut Shrimp with Mango Salsita	\$2.90
	\$2.50	Chorizo Albondigas with Pasilla Sauce	\$2.65
Roast Beef and Horseradish Crostini	\$3.25	Crab Cakes with Key Lime Aioli	\$3.05
Sesame Chicken Salad Tea Sandwiches	\$3.05	Empanaditas Mixtos with Salsa Verde	\$2.65
Shrimp Ceviche Cucumber Shot	\$2.75	Fennel, Leek, Goat Cheese Stuffed Mushrooms	\$3.00
Tuna Tartar on a Malanga Chip	\$3.15	Fontina Risotto Balls	\$2.95
Seychelles Summer Rolls with Peanut Sauce	\$3.00	Mini Cubanitos	\$2.95
Cocktail Shrimp		Pulled Pork Spring Rolls with Spicy Guava Sauce	\$2.65
		Scallops on Corn Pancakes with Guacamole	\$3.15

Stations for Grazing

Stations require a twelve-guest minimum order.

Tropical Chips & Dips (SERVES 12)	\$125	Artisanal Cheeses	\$11 (PP)
Homemade plantain, malanga, yucca, and potato chips with guacamole, mango and black bean salsa & fire-roasted tomato salsa.		Latin, Italian, and domestic cheeses with fresh fruit and crackers.	
<i>For each additional six guests, add \$40</i>		<i>For each additional six guests, add \$40</i>	
Fresh Tortilla Chips & Guacamole	\$10 (PP)	Spanish Charcuterie	\$11 (PP)
		With assorted olives and crusty bread.	
		Valencia's Famous Shrimp	
Crudit�	\$9 (PP)	Venezuelan Shrimp & Scallop Ceviche	\$11 (PP)
Thirteen types of raw vegetables with a fresh herb blue cheese dip.		Shrimp Cocktail	
		Fresh jumbo shrimp with cut-lemons and horseradish-chipotle cocktail sauce.	(EA) \$ 2.75

Valencia Lucheria - 164 Main Street, Norwalk, Connecticut

For more information, contact: catering@valencialucheria.com or (203)822-1590

Best of Valencia



Best of Valencia Package

FOOD TRUCK EVENT

\$1,800 for 50 Guests

Includes FOOD TRUCK on-site for two hours, along with appropriate staffing.

Choose (3) Arepas and (3) Empanadas. Served with White Rice, Black Beans, and Sweet Plantains; accompanied by a chopped Ensalada Latina.

Maybach and Arepa masa options available!

PACKAGE ADD-ONS

Guacamole, Pico de Gallo & Fresh Tortilla Chips	\$5pp
Flowing Margaritas for 2 hours	\$25pp
Valencia's Famous Flan	\$5pp
Coconut Rum Tres Leches	\$5pp
Caramel Churros	\$5pp
Peanut Butter Nutella Empanaditas	\$5pp

Arepas

Aphrodite (mango, avocado)

Brie & Mango

Carne Mechada (shredded beef)

Carlo (mozzarella, tomato, basil)

Ceviche (shrimp, scallop)

Domingo (spinach, bacon, onion, queso)

Egg & Cheese

La Bonita (avocado & queso)

Luisito (bacon, queso, avocado)

Pernil (venezuelan pork roast)

Real Deal (chorizo, mozzarella)

Zach (crispy chicken, honey)

Empanadas

Chicken Tamarillo

Spinach & Cheese

Black Bean & Cheese

Chipotle Pork

Chorizo & Pepper

Three Cheese

Curried Cauliflower & Ricotta

Beef Picadillo

Cubano

Ham & Cheese

Caprese

Cheeseburger

Chocolate & Plantain

Pricing Effective Spring 2025

Does not include tax or gratuity

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Packages

Service may be required.
Additional food and drink priced accordingly

Taco Party

\$27 / per person

Choice of three fillings:

Hanger Steak, Adobe Grilled Chicken, Blackened Mahi-Mahi, Slow Roasted Venezuelan Pork, Grilled Vegetables. Sushi-Grade Tuna (add \$3 pp) or Chili-Dusted Shrimp (add \$3 pp)

Accompanied by:

Latina Chopped Salad, White Rice, Black Beans & Sweet Plantains.

Pico de Gallo, Avocado, Lettuce, Onion, Queso Blanco, Sour Cream, Cilantro, Jalapenos, Guasacaca Sauce & Chipotle Sauce.

Pernil Dinner

\$35 / per person

Slow-Roasted Venezuelan Pork

Accompanied by:

White Rice, Black Beans, Sweet Plantains, Latina Chopped Salad, Pico de Gallo, Guasacaca Sauce & Chipotle Sauce.

Pig Roast

\$40 / per person

On-site pig roast requires:

Additional four hour minimum for pig set-up.
Roasting Box must be under cover in the event of rain.

Accompanied by:

White Rice, Black Beans, Sweet Plantains, Vigaron, Latina Chopped Salad.

Paella Party

\$37 / per person

Valencia's famous Paella, with Shrimp, Scallops, Mussels, Clams, Calamari, Chorizo, Chicken and Saffron Rice.

Accompanied by:

Latina Chopped Salad, Black Beans & Sweet Plantains.

Flank Iron Steak

\$35 / per person

With our delicious Chimichurri

Accompanied by:

White Rice, Black Beans, Sweet Plantains, Latina Chopped Salad

Chicken Enchilada Dinner

\$32 / per person

Accompanied by:

White Rice, Black Beans, Sweet Plantains, Latina Chopped Salad, Roasted Corn, Poblano Peppers, and Chipotle Cream Sauce

Cha Cha Dinner

\$32 / per person

Pan-roasted Chicken with Roasted Corn and Tomato

Accompanied by:

White Rice, Black Beans, Sweet Plantains, Latina Chopped Salad, Pico de Gallo, Guasacaca Sauce & Chipotle Sauce.

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Favorites & Sides

Favorites

- Arroz con Pollo** - chicken, tomato, pepper, rice casserole
- Arroz con Camarones** - shrimp, tomato, pepper, rice casserole
- Chicken Enchiladas** - roasted corn, poblano pepper, chipotle cream sauce
- Mac and Cheese** - regular - pork belly - lobster
- Paella** - shrimp, scallops, mussels, clams, calamari, chorizo, chicken, saffron scented rice
- Pernil** - slow roasted Venezuelan pork shoulder
- Pork Belly Fried Rice** - sweet chili, soy, ginger, sesame

Meats

- Ancho Chili Braised Short Ribs**
- Chocolate Chipotle Ribs**
- Flat Iron Steak Chimichurri**
- Pernil** - Venezuelan style roasted pork with garlic and cilantro

Poultry

- Cha Cha Chicken** - pan roasted chicken with roasted corn and tomato
- Chicken Chimichurri** - pan roasted chicken with an Argentine olive oil and herb sauce
- Chicken Escabeche** - citrus marinated chicken breast in a sauce of peppers and olives
- Drunken Chicken**

Fish & Seafood

- Grilled Ahi Tuna** - black bean and mango salsa or a sour orange mojo
- Mahi Mahi** - banana leaf wrapped with pineapple mojo
- Grilled Mahi Mahi** - coconut, pineapple, curry sauce
- Glazed Salmon** - lime, soy, sweet chili
- Poached Halibut** - charred tomato salsa
- Pan Seared Scallops** - garlic basil green sauce
- Shrimp** - pineapple curry coconut sauce
- Seafood Stuffed Lobster**
- Crispy Calamari** - spicy red sauce

Sides

- Arugula Salad** - papaya, snow peas, edamame, ginger vinaigrette
- Baby Spinach Salad** - bacon, blue cheese, charred peaches, fina dressing (seasonal)
- Bonita Salad** - Mesclun, roasted red peppers, cucumber, hearts of palm, mango, avocado, balsamic vinaigrette
- Chopped Latina Salad** - 13 lettuces, tomato, carrot, queso blanco, red pepper, onion, olives, sherry vinaigrette
- Inspiration Salad** - mesclun, cucumber, strawberries, goat cheese, chili dusted almonds, balsamic vinaigrette
- Mesclun Salad** - mesclun, candied pecans, blue cheese, grilled apple, balsamic vinaigrette
- Templeton Salad** - mesclun, cucumber, strawberries, goat cheese, chili dusted almonds, balsamic vinaigrette

Side Salads

- Bacon and Egg Potato Salad**
- Marinated Green Beans** - aged balsamic vinegar, sweet onion
- Roasted Corn and Jicama Salad** - sweet potato, black bean salsa
- Sweet Potato and Black Bean Salad**
- Vigaron Salad** - cold vegetable salad tossed with olive oil, lime juice, and mint

Vegetables

- Bacon and Red Onion Caramelized Green Beans**
- Chili and Lime Roasted Corn** - on or off the cob
- Ginger Glazed Sweet Carrots**
- Peruvian Style Grilled Zucchini** - peruvian cheese sauce, roasted summer/winter vegetables
- Valencia's Famous Black Beans**

Starches

- Citrus Infused Sweet Potato Mash**
- Fried Plantains with Sour Cream**
- Latin au Gratin** - south american potatoes layered with asiago cheese, lime, and coconut rice
- Morros** - rice and black bean casserole

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Desserts

Arroz con Leche (SERVES 10) \$30

Banana Tres Leches (SERVES 16) \$45
Traditional three milk-soaked sponge cake with a splash of banana liqueur

Bunuelos (PP) \$6
Venezuelan donuts with chocolate pasilla sauce

Chocolate Banana Bread Pudding (SERVES 16) \$50
Custard and bread swirled with chocolate sauce and chunks of banana

Cheesecake (SERVES 10) \$50

Mini Cheesecakes (EACH) \$2
(minimum order of 24 per order)

Empanadas Dulce (EACH) \$3

Mini Empanadas Dulce (EACH) \$2

Isla Bonita Fruit Salad (PP) \$3.50
Fresh cut mango, papaya, apple, and pineapple with orange mint syrup

Valencia Flan (SERVES) \$26
Baked custard with caramel sauce

Beverages

Seasonal Iced Tea (GALLON) \$15

Fresh Fruit Juice (GALLON) \$35
Mango, pineapple-passion or guava.
Great as a refreshing drink or mixed with alcohol for a delicious cocktail

Fresh Lemon or Lime Juice (QUART) \$20

Margarita, Mojito, or Sangria Bottles (750ml) \$38
Fully mixed and boozed

Sangria Mix (QUART, SERVES 15) \$20
Just add red or white wine and ice

Mojito or Margarita Mix (QUART, SERVES 15) \$20
Fresh muddled mint with sugar and fresh squeezed juice.
Just add light rum, lemon lime soda and ice

Unlimited Mojito or Margarita Mix (PP) \$5
Service required. We will provide an unlimited supply of either fresh juice, sangria mix, or mojito mix, plus ice for the length of the party.
Alcohol not included.

Coffee & Tea (PP) \$3

From Ice to Olives

Service required. Valencia holds a full catering liquor license....our bar, your home.

Bar Set-Up (PP) \$7
For 1 ½ hours, then \$1 pp for each additional hour. Four juices, six sodas, sour mix, lemons, limes, cherries, cocktail onions, ice and olives

Bar Set-Up Plus (PP) \$8
For 1 ½ hours, then \$2 pp for each additional hour. All of the above, plus two premium cocktail mixes (fresh juice, sangria, or mojitos)

Sky's the Limit MP
Liquors, wines, beers, specialty cocktails....
Valencia has a full catering license

Just Ice MP

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Notes & Pricing

Delivery \$40

Fee applies to towns that are adjacent to Norwalk. Additional charge may be added for beyond.

Drop & Set \$125

Delivery and on hour of set up.
Additional charge for beyond
Fairfield County.

Service \$50 *per hour*

Four (4) hour minimum. For a full-service event, the staff must arrive at least one hour before for set up, and stay one hour after for clean-up. This time only reflects hours needed in reference to the food, it does not include any time required for room set-up and break down. More time may also be required in the case of larger-sized parties.

Site Visit \$100

Required for parties of 100 or more.