

Appetizers

Appetizers range from \$4-\$12 per person.

Rico Ceviche

citrus marinated with cilantro, red bell peppers, fresh tomatoes, and red onions.

Served with plantain chips

Tostones Rellenos

fried green plantain cups filled with an assortment of the following:

- shrimp ajillo (cilantro-lime scampi)
- black bean & corn salsa
- roasted pork and our guava BBQ sauce

Empanadas

crispy fried turnovers, filled with choice of savory stewed chicken, turkey, or queso fresco

Bacon Wrapped Maduros

ripened sweet plantains wrapped in crispy strips of bacon

Chips and Salsa

plantain chips, served with black bean & corn salsa

Coconut Shrimp

large shrimp, fried crispy in a light coating of beer batter and crusted with shredded coconut. Served with our housemade mango chili sauce

Yucca Fries

steak-cut yucca fries (cassava), topped with our signature Meleccio sauce and queso fresco

Pinchos

choice of chicken, pork, or steak skewers, with red onions & bell peppers

choose from any of our optional glazes:

- housemade Guava BBQ sauce
- tangy chimichurri
- Jamaican Jerk BBQ sauce

Ham Croquettes

classic Cuban ham fritters

Papas Rellenas

Mashed potatoes fritter, stuffed with seasoned ground beef to crisp perfection

Cafe Rico Catering Menu

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Family Style

The platters sizes accommodate 9-11 people and range from \$40-70 per tray.

Pastelón

sweetened plantains, layered with picadillo (stewed tomato base ground meat), and cheese

Arroz con Pollo

Puerto Rican style chicken and yellow rice

Cubano

pressed sandwich with roasted pork, sweet ham, pickles, Swiss cheese, topped with our signature Meleccio sauce and Dijon mustard. Cut into halves or thirds

“Island Pork Loin”

seasoned and slow roasted pork loin, sliced into cutlets. Served with arroz con grandules (rice with pigeon peas)

Pollo Guisado

stewed boneless skinless chicken, peppers, carrots, and chayote squash, topped with an earthy tomato basil sauce. Served over white rice

Picadillo

seasoned lean ground turkey in a light tomato broth. Served over white rice

Pollo Rico

grilled chicken breast, marinated with our house seasoning blend

Ropa Veja

slow roasted beef brisket in a robust tomato sauce with onions and bell peppers. Served with rice, beans, and sweet plantains

Buenos Dias

Platters

Latin Pastries | Hot Breakfast Burritos | Lean Breakfast Wraps
Scones | Cafe Rico Cinnamon Rolls

Full-Service, Mobile Coffee Trailer

Full Coffee Menu

Brewed, Single Origin | Espresso | Lattes | Cafe con Leche

Food Truck Menu

Average food truck parties range from \$9-13 per person.

Cubano

pressed sandwich with roasted pork, sweet ham, Swiss cheese, pickles, topped with our signature Meleccio sauce and Dijon mustard

Arepas

white cornmeal patty stuffed with choice of pork or chicken, and topped with our signature Meleccio sauce and queso fresco

Guava BBQ Tacos

roasted pork or chicken, fresh lettuce, and our housemade Guava BBQ sauce

Loaded Yucca Fries

steak-cut or chicken yucca fries, topped with cheddar cheese sauce, roasted pork or chicken, our signature Meleccio sauce, and green onions

Cayman Fish Tacos

seared fish, fresh lettuce and tomato, drizzled in our signature Meleccio sauce and black bean & corn salsa

“Rico Suave”

thinly cut marinated steak, topped with caramelized onions, fresh lettuce and tomato, potato sticks, and our signature Meleccio sauce

Side Options

Arroz con Gandules

sofrito seasoned rice with pigeon peas

Maduros

ripened sweet plantains

Croquettes

our classic ham fritters

Tostones

crispy twice-fried green plantains

Plantain Chips

thinly sliced green plantain chips