

EVENT MENUS

CORPORATE | WEDDINGS | SOCIAL GATHERINGS | SEASONAL

Fresh food. Crafted beverages. Warm hospitality.

A modern catering collection with Caribbean and Latin inspiration, designed for events across Washington, D.C., Maryland, Virginia and Central Florida.

ONE HOSPITALITY PARTNER

From breakfast and business lunches to wedding cocktail hours, grazing displays, cultural buffets, signature cocktails, mocktails and full-service event execution, Jangueo brings the food, beverage, staffing and logistics together in one polished experience.

CUSTOM MENUS AVAILABLE | DIETARY-FRIENDLY OPTIONS | FULL-SERVICE OR DROP-OFF

Choose the experience that fits your event

Our website menu is organized by occasion so clients can quickly find the right starting point. Every menu can be tailored to guest count, service style, venue requirements and dietary needs.

CORPORATE	WEDDINGS	SOCIAL GATHERINGS	SEASONAL
Meetings, employee appreciation, conferences, receptions and more	Weddings, receptions and more	Birthdays, anniversaries, reunions, graduations and more	Family celebrations and private parties

SERVICE STYLES

Drop-Off - Delivery, disposable serveware and basic setup.

Enhanced Setup - Styled presentation, labels and elevated disposable serveware.

Full Service - Event Captain, hospitality staff, setup, replenishment and breakdown.

Bar + Beverage - Beer & wine, full bar, signature cocktails, mocktails, coffee and zero-proof stations.

DIETARY KEY

V Vegetarian VG Vegan GF Gluten-friendly. Please disclose allergies and dietary restrictions before final menu confirmation. Cross-contact may occur in shared preparation environments.

Corporate Catering & Beverage Experiences

Built for meetings, employee gatherings, client receptions, conferences and brand activations. Options scale from convenient team drop-off to fully staffed hospitality.

BREAKFAST & MEETING BREAKS

Continental Bright Start - Breakfast pastries, seasonal fruit and berries, yogurt, coffee and tea. **V**

Warm Wake-Up - Scrambled eggs, home-fried potatoes, applewood-smoked bacon or sausage, pastries and fruit.

Bagel & Lox Board - Smoked salmon, tomato, red onion, capers, dill cream cheese and bagels.

Rise & Shine Break - Yogurt, sliced fruit, pastries, preserves and coffee.

WORKING LUNCH

Classic Sandwich Box - Turkey & cheddar, ham & provolone, Italian hoagie or roast beef; chips, whole fruit and cookie.

Signature Sandwich Box - Grilled chicken, tomato & mozzarella, roast beef & chimichurri, tuna salad or Italian prosciutto.

Wrap Box - Chicken Caesar, Greek chicken, roasted vegetable or vegan hummus; chips, fruit cup and brownie.

CORPORATE BUFFETS

Business Lunch Buffet - Choice of entrée, two sides, salad, rolls and dessert.

Janguéo Cultural Buffet - Two Caribbean/Latin-inspired proteins, rice, seasonal vegetables, salad, house sauces and dessert.

Cocktail Reception - Four passed or displayed hors d'oeuvres, grazing presentation and signature mocktail station.

SIGNATURE CORPORATE ENTRÉES

Mojo Citrus Chicken - Roasted chicken with garlic, citrus and herbs. **GF**

Guava-Glazed Pork - Slow-roasted pork with a bright guava glaze. **GF**

Chimichurri Flank Steak - Sliced beef with herb-forward chimichurri. **GF**

Caribbean Vegetable Bowl - Rice, roasted seasonal vegetables, beans, plantains and herb sauce. **VG GF**

PAIR WITH

Café Janguéo - Coffee service for meetings and morning programs.

Signature Mocktail Station - Fresh, event-ready zero-proof beverages.

Corporate Bar Experience - Beer & wine, full bar or branded signature cocktails.

SMALL EMPLOYEE GATHERINGS

For 8-24 guests, Janguéo can build streamlined Morning Huddle, Working Lunch and Team Celebration formats. For 25+ guests, scalable buffet and reception packages are available.

Wedding Menus Made for Celebration

A flexible wedding collection designed around the flow of the day: cocktail hour, dinner, bar service and late-night moments. Menus can be buffet, station-style, family-style or customized for the venue.

COCKTAIL HOUR

Tomato & Mozzarella Skewers - Basil, extra virgin olive oil and sea salt. **V GF**

Truffle Deviled Eggs - Creamy yolk filling, Dijon, truffle oil and fresh herbs. **V GF**

Cocktail Empanadas - Braised beef, chicken or vegetable with cilantro-lime crema or chipotle aioli.

Chilled Shrimp Cocktail - Classic chilled shrimp with house cocktail sauce. **GF**

Parmesan Arancini - Crisp risotto bites with marinara. **V**

Mini Sliders - Beef & cheddar or portobello, roasted pepper, pesto and provolone.

RECEPTION STATIONS

La Cantina Taco Bar - Grilled chicken, carnitas and vegetarian fillings with tortillas, pico, lettuce, cheese, crema and house salsas.

Guavate Steakhouse - Sliced beef or slow-braised pork, Yukon Gold mashed potatoes, Cabernet demi-glace and premium toppings.

DINNER FAVORITES

Mojo Roasted Chicken - Citrus-garlic chicken, seasonal vegetables and herb jus. **GF**

Braised Beef Short Rib - Yukon Gold mashed potatoes, green vegetables and rich pan jus. **GF**

Tropical Fish - Seasonal fish, caramelized plantains, scallion rice and pineapple-mango salsa. **GF**

Wild Mushroom Ravioli - Spinach, toasted walnuts and a creamy herb sauce. **V**

Pumpkin Cashew Curry - Coconut milk, ginger, cumin and basmati rice. **VG GF**

LATE-NIGHT

Mini Cubanos - Pressed pork, ham, Swiss, pickles and mustard.

Street Taco Bites - Chef's rotating late-night taco selection.

Sweet & Salty Bar - Cookies, brownies, chocolate-dipped treats and snack mix.

WEDDING BAR

Signature Cocktail Pair - Two custom cocktails inspired by the couple.

Zero-Proof Companion - A coordinated mocktail for guests choosing nonalcoholic options.

Wedding Trailer Experience - Mobile bar presentation, professional bartenders and custom beverage service.

DESIGNED AROUND YOUR STORY

Cocktail names, garnish details, menu signage and beverage styling can be personalized to the couple, venue and celebration aesthetic.

Food That Brings People Together

For birthdays, anniversaries, showers, graduations, house parties and milestone celebrations. These menus favor shareable food, interactive stations and an easy guest experience.

SHAREABLE STARTERS

Janguero Charcuterie Board - Cured meats, artisan cheeses, grapes, figs, dried fruit, jam, mustard, crackers and flatbread.

Artisanal Cheese Display - Domestic and imported cheeses, fruit, honey and assorted crackers. **V**

Vegetable Crudit  - Garden vegetables with house dip. **V GF**

Bruschetta Duo - Tomato-basil and fig-gorgonzola crostini. **V**

Herb-Marinated Spanish Olives - Garlic, thyme, rosemary and paprika. **VG GF**

INTERACTIVE STATIONS

La Cantina Taco Bar - Choice of proteins and vegetarian filling with full toppings bar.

Seafood Bar - Shrimp, crab and seasonal fish with tortillas, salsa, crema and toppings.

Grazing Table - A styled centerpiece of cheese, charcuterie, produce, spreads, breads and accompaniments.

BUFFET FAVORITES

Puerto Rican-Inspired Celebration - Pernil or mojo chicken, arroz, seasonal vegetables, salad and house sauces.

Latin Grill - Chimichurri steak, citrus chicken, roasted vegetables and rice.

Fresh Mediterranean - Herb chicken, roasted vegetables, hummus, salad, pita and lemon-tahini sauce.

Plant-Forward Table - Roasted vegetables, grains, beans, salads, hummus and seasonal sauces. **VG**

SWEETS & SIPS

Mini Dessert Assortment - Brownies, bars, cookies and seasonal mini desserts.

Fruit & Berry Display - Seasonal fresh fruit presentation. **VG GF**

Mocktail Bar - Fresh zero-proof cocktails with premium garnish.

Full Bar Experience - Certified bartenders, mixers, fresh garnish, ice, tools and polished bar setup.

Caf  Janguero - Coffee station for brunches, showers and after-dinner service.

EASY TO SCALE

Social menus can be built as drop-off, styled buffet or fully staffed service. Janguero can also coordinate bar, coffee, grazing and hospitality staffing under the same event plan.

Seasonal Menus, Limited-Time Flavor

Rotating menus keep the experience fresh and give repeat clients something new to celebrate. Selections below are a sample framework and may change with ingredient availability and season.

FALL

Harvest Salad - Greens, roasted vegetables, dried cranberries, candied pecans and apple-cider vinaigrette. **V GF**

Cider-Roasted Chicken - Herb chicken with apple-cider pan jus. **GF**

Roasted Sweet Potatoes - Fresh herbs and warm spices. **VG GF**

Apple Cider Old Fashioned - A seasonal Janguero cocktail.

WINTER & HOLIDAY

Holiday Roast - Chef-selected roast with pan gravy and seasonal sides.

Creamy Mashed Potatoes - Classic holiday comfort. **V GF**

Braised Greens - Slow-cooked seasonal greens. **VG GF**

Coquito - Janguero's Puerto Rican holiday favorite; alcoholic and zero-proof formats available.

SPRING

Spring Greens Salad - Tender greens, radish, cucumber, peas and bright vinaigrette. **VG GF**

Lemon-Herb Chicken - Roasted chicken with seasonal vegetables. **GF**

Berry & Citrus Dessert Bites - Fresh spring-inspired mini sweets. **V**

Fuji Blossom - Floral, elegant seasonal beverage inspired by spring.

SUMMER

Tropical Fish - Seasonal fish with pineapple-mango salsa. **GF**

Grilled Vegetable Platter - Summer vegetables, herbs and citrus. **VG GF**

Watermelon-Basil Lemonade - Bright and refreshing zero-proof beverage. **VG GF**

Margarita & Mojito Bar - Classic summer favorites with fresh citrus and herbs.

SEASONAL AVAILABILITY

Seasonal offerings are intentionally flexible. Final selections are confirmed in the event proposal based on date, market, guest count and ingredient availability.

Hors d'Oeuvres, Grazing & Reception Bites

Mix and match these guest-friendly selections for cocktail receptions, wedding cocktail hours, networking events and social celebrations.

COLD BITES

Tomato & Mozzarella Skewers - Basil and extra virgin olive oil. **V GF**

Tomato & Basil Bruschetta - Garlic, basil and Parmesan. **V**

Spicy Tuna Wonton Cup - Tuna tartare, scallions and toasted sesame.

Truffle Deviled Egg - Dijon, truffle oil and herbs. **V GF**

Vietnamese Summer Roll - Vegetables, avocado and rice noodles with peanut dipping sauce. **VG GF**

Fruit Kabob - Seasonal fruit with honey-yogurt dip. **V GF**

Chilled Shrimp Cocktail - House cocktail sauce. **GF**

HOT BITES

Chimichurri Skewers - Beef, chicken or vegetable with chimichurri or garlic aioli.

Mini Sliders - Beef & cheddar or portobello & provolone.

Indonesian Beef Satay - Ginger, garlic and spicy hoisin dip.

Parmesan Arancini - Risotto bites with marinara. **V**

Sesame Chicken Skewers - White and black sesame with Asian-inspired dipping sauce. **GF**

Cocktail Empanadas - Beef, chicken or vegetable with house sauce.

GRAZING

Picnic Grazing - Cheese, charcuterie, fruit, olives, crackers, preserves and sweets.

Signature Grazing Table - Expanded premium cheese and charcuterie with abundant accompaniments.

Vegan Grazing Table - Plant-based cheeses, vegetables, dips, fruit, crackers and breads. **VG**

Crafted Cocktails, Mocktails & Coffee

Janguero began with the bar, and beverage hospitality remains at the center of the experience. Pair any food menu with a beverage program designed for the occasion.

SIGNATURE & CLASSIC COCKTAILS

Old Fashioned - Spirit-forward classic with aromatic bitters.

Margarita - Fresh lime, agave and orange notes.

Mojito - Mint, lime and sparkling refreshment.

Rum Punch - Tropical fruit and Caribbean rum profile.

Moscow Mule - Ginger, lime and a crisp finish.

Sangria - Wine, fruit and bright citrus.

Paloma - Grapefruit, lime and sparkling finish.

Piña Colada - Creamy coconut and pineapple.

Coquito - Puerto Rican holiday classic.

ZERO-PROOF FAVORITES

Strawberry Princess - Fruit-forward signature mocktail.

Janguero Colada - Tropical zero-proof colada.

Coquito Iced Coffee - Coffee and Puerto Rican-inspired holiday flavor.

Dark Maraka - Bold, layered zero-proof signature.

Pandero Lover - Celebratory signature mocktail.

COFFEE

Café Janguero Festivo - Designed for lively daytime hospitality.

Café Janguero Intenso - A richer coffee profile.

Café Janguero Nocturno - For evening and after-dinner service.

BAR FORMATS

Beer & Wine - A streamlined hosted beverage experience.

Full Bar - Spirits, mixers, garnish and professional service.

Bartender Only - Professional bartender service with client-supplied beverages.

CUSTOM BRAND ACTIVATIONS

Signature cocktails and mocktails can be named and styled around a company, campaign, product launch, wedding story or event theme.

How Janguero Builds Your Menu

Use this collection as inspiration. Your final event menu is confirmed through a customized proposal so food, beverage, staffing and logistics match the event.

1	Choose your occasion	Corporate, wedding, social gathering or seasonal.
2	Select your service style	Drop-off, enhanced setup, full service or bar + beverage.
3	Build the menu	Choose food, grazing, hors d'oeuvres, desserts and beverages.
4	Confirm logistics	Guest count, venue access, service window, staffing, rentals and dietary needs.
5	Reserve your date	Review the proposal and service agreement and submit the required deposit.

PRICING & AVAILABILITY

Menu pricing is customized by market, guest count, menu selections, service style, venue access, staffing, rentals and duration. Alcohol, delivery, taxes and disclosed service/logistics fees are identified in the event proposal. Menu items and ingredients may change based on seasonal and market availability.

READY TO CREATE YOUR JANGUEO EXPERIENCE?

Request a custom proposal at www.janguemobilebar.com
Washington, D.C. • Maryland • Virginia • Central Florida

CRAFTED COCKTAILS | CATERING | CERTIFIED HOSPITALITY | EVENT LOGISTICS