



La Huaca Catering

- **La Huaca Lunch Box - \$8.95** (Minimum order of 10 people)
Sandwich of your choice with chips. (Choose white or wheat bread)
Pollo Anticuchero- Mayonnaise, tomatoes, lettuce and grilled chicken marinated in special homemade anticuchera sauce.
Lomo Saltado- Top tenderloin slices sautéed with soy sauce and light vinegar, onions and tomatoes wedges.
Chicharron de Cerdo- Mayonnaise, lettuce, fried pork and salsa criolla on the top.
Veggie - Mozzarella cheese, pesto sauce and grill veggies.
- **La Huaca Deluxe Lunch- \$9.95** (Minimum order of 10 people)
Sandwich of your choice with fresh salad (choice ranch and blue cheese)
Pollo Anticuchero- Mayonnaise, tomatoes, lettuce and grilled chicken marinated in special homemade anticuchera sauce.
Lomo Saltado- Top tenderloin slices sautéed with soy sauce and light vinegar, onions and tomatoes wedges.
Chicharron de Cerdo- Mayonnaise, lettuce, fried pork and salsa criolla on the top.
Veggie - Mozzarella cheese, pesto sauce and grill veggies.
- **Salad Box Lunch- \$6.95** (Minimum order of 10 people) Choose one:
Caesar's mango salad- Crispy romaine lettuce served with our Caesar's mango dressing, parmesan and croutons.
Blue cheese salad- Crispy romaine lettuce served with our blue cheese dressing, cherry tomatoes, red onions and cilantro.
Add: Chicken \$3.00 x box Shrimp \$6.00 (6 units) x box
- **La Huaca Specialty Appetizers** 2 units per person (**10 people**)
Causa – It's a cold potato puree splashed with lime juice, cilantro and aji amarillo.
Causa Limeña (\$40) Chicken salad and homemade aji amarillo aioli.
Causa de Camarón (\$50) Shrimp and homemade Pisco Liquor aioli.
Anticuchos - Grilled skewers chicken, beef or fish marinated in homemade anticuchera sauce.
Beef anticuchos (\$60) **Chicken anticuchos** (\$40) **Fish anticuchos** (\$50)
- **La Huaca Specialty Meals (10 people)**
Arroz con Pollo – (\$90) Infused rice in cilantro sauce with grilled chicken breast, carrots and peas, served with salsa criolla.
Ají de Gallina – (\$80) Shredded chicken stew with peanuts and Aji Amarillo sauce, over steamed potatoes, served with garlic white rice.
Arroz Del Pacifico Sur (Peruvian paella) – (\$130) Infused rice in Peruvian peppers sauce with calamari, shrimp and octopus.
Lomo Saltado - (\$120) o **Pollo** (\$100) Top tenderloin cuts or chicken slices, sautéed with soy sauce and light vinegar, onions and tomatoes wedges, served with garlic white rice and fries.
Crocante de Mar al Huacatay (\$100) Panko fried Tilapia filet with Peruvian herbs and Aji Amarillo sauce, served with garlic white rice and veggies.
Arroz Chaufa Especial – (\$80) Traditional Peruvian-Chinese style fried rice with pork, eggs, chicken, green onions and soy sauce.
Seco de Carne – (\$120) Boneless pieces of beef braised in a cilantro sauce, served with beans, garlic white rice and salsa criolla.
Frijoles Con Chicharron de Cerdo (\$100) Tender fried pork served with beans, garlic white rice and salsa criolla.
Tallarines Verdes con Pollo (\$100) Grilled chicken breast, fettuccini and pesto sauce, cherry tomatoes and parmesan.
Tallarín Saltado de Pollo (\$100) o **Carne** (\$120) Fettuccini sautéed with top tenderloin or chicken slices, soy sauce, light vinegar, onions and tomatoes wedges.
Pure con Asado (\$100) Braised beef brisket in Aji Panka and tomato sauce, served over mashed potatoes.

Specials (10 people)

Choose one: Caesar's salad, Blue cheese salad or house salad

Package # 1 (\$160)

- **Papa a la huancaína**- Traditional Peruvian dish of steamed marble potatoes covered with Aji Amarillo cream cheese sauce, Peruvian Botija Olives and boiled eggs
- **Arroz blanco** – Garlic white rice.
- **Ají de Gallina**- Shredded chicken stew with peanuts and Aji Amarillo sauce, over steamed potatoes, served with garlic white rice.
- **Seco de Carne**- Boneless pieces of beef. braised in a cilantro sauce, served with garlic white rice, beans and salsa criolla.

Package # 2 (\$170) Seafood

- **Causa Limeña** – Chicken salad, avocado and homemade aji amarillo aioli.
- **Arroz Del Pacifico Sur** - Infused rice in Peruvian peppers sauce with calamari, shrimp and octopus.
- **Crocante de Mar al Huacatay**– Panko fried tilapia filet with Peruvian herbs and aji amarillo sauce, served with garlic white rice and veggies.

Package # 3 (\$170)

- **Papas Fritas** – French Fries.
- **Arroz blanco** – Garlic white rice.
- **Lomo Saltado** - Top tenderloin slice sautéed with soy sauce and light vinegar, onions, tomatoes wedges, served with garlic white rice and fries.
- **Tallarines Verdes Con Pollo** - Grilled chicken breast, fettuccine, pesto sauce, cherry tomatoes and parmesan.

Package # 4 (\$170)

- **Papa a la Huancaína** - Traditional Peruvian dish of steamed marble potatoes covered with Aji Amarillo cream cheese sauce, Peruvian Botija Olives and boiled eggs.
- **Arroz con Pollo** - Infused rice in cilantro sauce with grilled chicken breast, carrots and peas, served with Salsa Criolla.
- **Tallarín Saltado de Pollo** - Fettuccini sautéed with chicken, soy sauce, light vinegar, onions and tomatoes wedges.

Package # 5 (\$160) Oriental

- **Anticucho de pollo** – Chicken skewers with Anticuchera sauce.
- **Arroz chaufa Especial** Traditional Peruvian-Chinese style fried rice with pork, eggs, chicken, green onions and soy sauce.
- **Tallarín Oriental con Pollo** - Fettuccini sautéed with veggies and chicken with our oriental sauce.

Package # 6 (\$160) Vegetariano

- **Papa la Huancaína** - Traditional Peruvian dish of steamed marble potatoes covered with Aji Amarillo cream cheese sauce, Peruvian Botija Olives and boiled eggs
- **Solterito La Huaca** – Quinoa salad, Peruvian Botija olives, peppers, mint, pineapple, cucumbers, extra virgen olive oil dressing and limon.
- **Tallarines Verdes con Vegetales Salteado** - Veggies sauteed, fettuccini and pesto sauce, cherry tomatoes and parmesan.

9213 Sierra College Blvd Suite 140 Roseville, CA 95661

www.lahuacarestaurant.com

916.771.2558