

Ordering is easy...there are 3 creative ways to bring our homemade cuisine to your office or party!

- 1) "A la Carte": Ideal for an office lunch or for a casual gathering at your place where you don't want to think of anything... not even napkins. All you have to do is order from our menu and we will pack it and label it for you. Please order within 24 hours in advance and keep in mind this type of ordering is only recommended if food will be eaten in a very short period of time.
- 2) "Arepa Extravaganza": The most fun of our catering options! Ideal for a party where you want to surprise your guests. We will give you the arepas and the fillings and you will show your guests how to make them on their own...the best of both worlds: easy enough and freshly made.
- 3) "DIY Cocktail Party": If you are looking for some special finger foods to offer your guests, we can help you with some baby arepas, stuffed peppers, ceviche, mini tortas, queso dip...what we call in Venezuela: "pasapalos". Since you are taking the credit, you have to put some work into it! (Inquire about our daily bar snacks and finger foods menu featured in house only).

You may contact us by email at [catering@angelschicago.com](mailto:catering@angelschicago.com) or can fax our office at 773.904.1280. Please allow 24 hours to obtain a response.

Out of Area Delivery is available by special arrangements and additional charges. We accept American Express, Mastercard, Visa, cash or company check, at the time of the order.

## “Arepa Extravaganza” Catering Menu

What is an Arepa? Made from scratch daily, they have been described as “dense yet spongy corn-flour rounds, pitalike pockets, corn muffins, cake-swaddled mélange, white corn cakes, Latin sloppy joe, burrito-killer, panini-killer, wheat-free, gluten-free crisp on the outside, steamy-soft in the middle...” The truth is arepas resist definition. They are the result of a relentless dedication to homemade quality slow food. Straight from Venezuela, with Chicago temperament, stuffed or plain, arepas can be a snack or a meal, exotic or familiar. Their versatility is probably their only constant and the reason why in Venezuela they are at the center of every meal; from breakfast to lunch, dinner, and the occasional after party treat.

Con Carne: hanger steak, mango pico de gallo, black bean puree, queso fresco \$7

Reina Pepiada: chunky braised chicken and avocado salad \$6.75

De Pabellon: pulled pork, black beans, white salty cheese, sweet plantains \$7.25

Le del Gato: guayanes cheese, fried sweet plantains, avocado slices \$6.25

Los Muchachos: grilled chorizo, spicy white cheese, jalepeno, sautéed pepper \$7

La Playera: grilled, shredded white fish, spicy cabbage slaw (market price)

La Surena: flat iron, avocado slices, classic chimichurri \$10