

CUBACHÓN



Mario Cortes, our chef, has been roasting pigs ever since he can remember. He's always the one called by friends and family whenever there is a party. Roasting a pig? Mario goes to the rescue. One day, while roasting a pig at a friend's house, a guest asked Mario for his business card. Mario didn't have one, but this person was a restaurateur that wanted to hire Mario to roast a pig for a party. Thus was born the idea for the business.

Inspired by his mom's love for cooking (and dancing), Mario learned from an early age how to marinate meat, blend spices to create a special sofrito, and make a variety of Cuban cuisines that makes the mouth water ... all this, while dancing to salsa and smoking a cigar.

We at Cubachón want to make your event a success. Wherever you want us to be, there we are. We will travel to your venue. We marinate the pig overnight and bring it ready to cook at your chosen location.

"We take the heat so you don't have to"



FOLLOW US:



@CUBACHONPIGROAST

CUBACHÓN
Elizabeth, NJ 07203

Phone: (908) 410-7045
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Web: www.cubachon.com



Pig Roast Catering

"Have pig, will travel"

We offer full service off premises pig roast catering, whether it is in your residence/backyard or a different venue of your choice. We will bring all the necessary elements to make your event a hit!

(908) 410-7045

CATERING MENU

Pig Roast Packages

We use only the freshest butcher-grade pigs that are seasoned with our secret Mojo and special seasonings, then slow-cooked in authentic Cuban style in our own Caja China.



100 or more Guests \$30.00 per person

Up to 100 Guests \$40.00 per person

Pricing includes roasted pig with three sides: Moro/Congris, Yuca con Mojo, and Maduros.

For roasted pork only, deduct \$10 per person.

Cuban Classics

Add one or more of these delicious Cuban classics to complement your pig roast.

Congri/Moro	Sm \$50	Lg \$70
Black or red beans and rice		
Croquetas (50)		\$100
Mashed potato-stuffed croquettes		
Empanadas (50)		\$150
Beef turnovers		
Papa Rellena (50)		\$150
Beef-stuffed, deep fried mashed potato balls		
Yuca Rellena (50)		\$150
Beef-stuffed, deep fried mashed yuca balls		
Pernil	\$50	\$70
Slow-roasted marinated pork leg or pork shoulder.		
Plantains	\$35	\$50
Fried (tostones) or sweet (maduros)		
Tamales (50)		\$150
Corn husked dough stuffed with meat		
Yuca con Mojo	\$35	\$55

All catering orders must be booked at least a week in advance.

There is a \$250 destination fee for events located over an hour from Elizabeth, NJ.

A \$500 deposit is required at the time of booking.

Testimonials

A word from our satisfied customers:

"On several occasions we have had the opportunity to eat pork made by Mario and I guarantee that they have always been excellent, with a perfect point that we have all been satisfied with and for which I can recommend to all. Try it and reach our same opinion."

G. Rosales

"Experience is what counts when you need a event to go smooth, Best decision when it come to ordering pig roast...you won't regret it."

E. Batista

"Mario makes an authentic Cuban pig roast as well as delicious Cuban side dishes. He's a pleasure to have for your up coming events. His pig roast will make you come for 2nds, 3rd servings and let me not get started with the crispy skin. OMG! Please call, you won't regret it!!!!"

S. Barroso

"So delicious, we had your pig and it. Was great. Mario is such a great person. We wish him & Maria the best of luck!!!"

J. Vallone

"Mario's secret mojo sauce is the key to the deliciousness. He's roasted at least 5 pigs for me in the past few years. Every event was a huge success!"

G. Diaz