



• LOMO SALTADO •



• CAUSA RELLENA •



• CEVICHE MIXTO •
The best way to enjoy the freshness of Inca's Peruvian Cuisine.

GOLD PACKAGE

Appetizers:

Ceviche Mixto: Fresh white fish with an assortment of seafood marinated in lime juice and Peruvian rocoto pepper. Served with yam and Peruvian corn. (Request mild or spicy). *

Causa Rellena: Imported spicy yellow potato cakes stuffed with your choice of Chicken, Tuna, Shrimp or Vegetables.

Choritos a la Chalaca: Steamed mussels, corn kernels served with an imported rocoto pepper salsa and a hint of lime.

Entrees:

Lomo Saltado: Tender strips of certified angus beef® marinated in Peruvian spices sautéed with onions, tomatoes and parsley over a bed of potatoes. Served with jasmine rice.

Pollo a la Brasa: Whole chicken marinated with a unique blend of herbs and spices, then slow cooked to perfection in our ecological rotisserie oven imported from Perú. Delicious and healthy, it bastes only in its own juices with no added fats or oils.

Choose from our two options:

Option A: 25 people minimum • \$19.50 / person

Option B: Less than 25 people • \$23.50 / person

* We Provide: China, silverware and Peruvian tablecloths.

SILVER PACKAGE

Entree:

Pollo a la Brasa: Whole chicken marinated with a unique blend of herbs and spices, then slow cooked to perfection in our ecological rotisserie oven imported from Perú. Delicious and healthy, it bastes only in its own juices with no added fats or oils.

Side & Salad:

Fries, Salad & Guacatai/Amarillo sauces. 

Choose from our two options:

Option A: 20-50 people, \$7.50 per person

Option B: Ask for our special price on large groups.



• Pollo a la Brasa •

ADD-ONS:

Our Famous Ceviche:


Add a Ceviche tray *

Dessert:

Add fresh fruit cocktail - Serves 20

Include other options:

Papa rellena: Sculptured potato stuffed with minced certified angus beef® and Peruvian spices. Served with salsa criolla.

Papa a la huancaína:  Boiled potato slices, covered with creamy aji amarillo and suave cheese sauce.

Ají de gallina Prime pulled chicken breast, cooked in aji amarillo and roasted walnuts, served over sliced boiled potatoes. Served with rice.

COME AND VISIT THE HOUSE OF PISCO IN TUCSON

Pisco Sour

Peru's finest ambassador,
Pisco Sour is a cocktail
made with Pisco the
staple spirit of Perú.



Machu Picchu



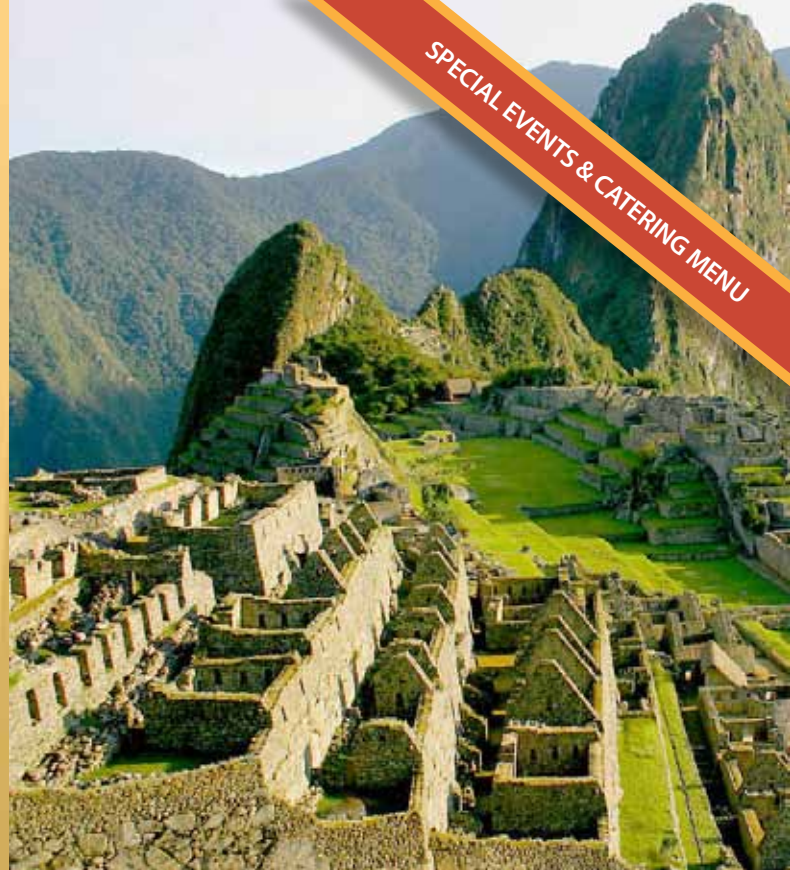
Chilcano de Pisco



Pisco Sunrise



Perú Libre



SPECIAL EVENTS & CATERING MENU

CATERING MENU

Bring the Best Peruvian Cuisine
to your friends, family and co-workers



INCA'S

Peruvian Cuisine

Contact Your representative for a quote:

520-299-1405

520-404-1911

incaspc@comcast.net

www.incascuisine.com

6878 E. Sunrise, Tucson, Az 85750

1855



*** This dish may contain raw or undercooked ingredients***
Consumer Health Advisory: Consuming raw or undercooked meat, poultry,
seafood, shellfish or eggs may increase your risk of foodborne illness.