



Havana

catering & events

Office Lunches

Tapas Parties

Corporate Events

Weddings

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www.havanarestaurant.net



Lunch Packages

One Entree Lunch Buffet

\$10.95 per person
Select 1 Salad
Select 1 Entrees
(excludes steak & fish entrees)
Select 2 Side Dishes

Two Entree Buffet Package

\$12.95 per person
Select 1 Salad
Select 2 Entrees
Select 2 Side Dishes

Two Entrée Lunch + Tapas

\$16.95 per person
Select 2 Tapas
Select 1 Salad
Select 2 Entrees
Select 2 Side Dishes

Buffet Sandwich Package

\$10.95 per person
*Select 1 Salad
*Select up to 3 sandwich varieties
*Select 1 type of Chips

Box Lunch #1

Sandwich & Salad
\$10.95 per person
*Select up to 3 sandwich varieties
*Select 1 Salad
**boxes include napkin & utensil*

Box Lunch #2

Sandwich, Salad & Chips
\$11.95 per person
*Select 3 sandwich varieties
*Select 1 Salad
*Select 1 type of Chip
**boxes include napkin & utensil*

+ \$9.95 Cuban Taco Bar Package & \$10.95 "Build Your Own Bowl" Lunch Package outlined on next page

Tapas Packages

"Light" Tapas Party

\$11.95 per person
Select a variety of 4 tapas from our menu
"Light" Tapas = a Quantity of 6 pieces per person

"Heavy" Tapas Party

\$17.95 per person
Select a variety of 6 tapas from our menu
"Heavy" Tapas = a Quantity of 10 pieces per person

Tapas by the Dozen

Select from our "Tapas by the Dozen" list to create your own customized Tapas Party and price

Dinner Packages

Dinner Buffet

\$15.95 per person
Select 1 Salad
Select 2 Entrees
Select 2 Side Dishes

Dinner Buffet + Tapas

\$19.95 per person
Select 2 Tapas
Select 1 Salad
Select 2 Entrees
Select 2 Side Dishes

Live Paella Party

\$21.95 per person
Select 2 Tapas
Select 1 Salad
Select 2 Paellas
**On Site Chef Fee will apply*

Cuban Pig Roast

\$750 Flat Rate
75 lb Fresh Pig
(serves 30-50 people)
Kale & Cabbage Slaw
Sweet Rolls
Havana Mojo Sauce
**2 weeks advance notice*

Package Add - Ons

Extra Side Dishes (1/2 cup portion)

Sofrito Rice \$1.50
Boniato Mash \$2
Black Beans \$1.50
Queso Fundido \$2.50
Corn Sauté \$3.50
Twice Fried Plantains \$2 (per 3)

Chips (per bowl/serves 8-15)

Spicy Yucca \$22
Plantain \$22

Salad (per bowl/serves 15)

Any Salad \$3.25/person or \$48/bowl

Entrees (per 6 oz. portion)

Chicken \$4
Pork \$4
Steak \$5
Beef \$4
Vegetarian \$5
Seafood \$ AQ

Cuban Taco Party

\$9.95 per person

Meat (protein) Options

-Select 2-

Beef Ropa Vieja
Chicken Ropa Vieja
Grilled Chicken Adobo (thighs)
Lechon (pulled pork)

Roasted Poblano Pepper-
Sweet Potato & Garbanzo
Hash (vegetarian)

+\$2 for Grilled Skirt Steak
+\$3 for Braised Oxtail

Included Side Dishes

Sofrito Rice
Black Beans (vegetarian)

Included Fixin's

Flour or Corn Tortillas
Shaved Iceberg Lettuce
Red Onion
Cilantro
Fire Roasted Tomato Salsa

Add-Ons (per person)

Crumbled Queso Fresca \$0.50
Sour Cream \$0.25
Guacamole \$1
Pickled Vegetables \$1
Cabbage Slaw \$0.25
Fire Roasted Jalapenos \$0.50
Habanero Salsa \$0.50

Add a Third Meat \$3.50
Sofrito Rice (1/2 cup) \$1.50
Black Beans (1/2 cup) \$1.50

Build your own Cuban Bowl

\$10.95 per person

Meat (protein) Options

-Select 2-

Beef Ropa Vieja
Chicken Ropa Vieja
Grilled Chicken Adobo (thighs)
Lechon (pulled pork)

Roasted Poblano Pepper-
Sweet Potato & Garbanzo
Hash (vegetarian)

+\$2 for Grilled Skirt Steak
+\$3 for Braised Oxtail

Included Base

Baby Spinach Leaves
Chopped Romaine

Included Side Dish Toppings

Sofrito Rice
Black Beans (vegetarian)
Cuban Corn Sauté

Included Toppings/Sauces

Crumbled Queso Fresca
Sour Cream
Tomatillo-Avocado Salsa
Chimichurri Sauce
Fire Roasted Tomato Salsa
Habanero Salsa (very hot)

Add-Ons

Add a Third Meat \$3.50
(steak as 3rd meat = \$5)
Sofrito Rice (1/2 cup) \$1.50
Black Beans (1/2 cup) \$1.50
Corn Sauté (1/2 cup) \$3.50

Havana provides 24 oz. black plastic recyclable bowls with this package (1 per guests)

Beverages

Bottled Non-Alcoholic

Water \$1.50
Assorted Soda \$1.50
**Coke, Diet, Sierra Mist*
Sparkling Water \$2.50

Sangria \$40/gallon

White Wine Sangria with Green Apples,
Peaches & Green Grapes

Red Wine Sangria with Oranges, Apples,
Strawberries

**plastic cups available for \$0.25/person*

Bar Packages

Beer & Wine Bar

\$9.95 per person
House Red & White Wine
+ Bottled Beer

Signature Drink Bar

\$14.95 per person
Mojitos, Moscow Mules,
Manhattans

Havana Mojito Bar

\$11.95 per person
Traditional Mojitos + 2 Flavors

Mojito Bar Package Includes:

Traditional Mojitos made with Cruzan Silver Rum + 2 Fresh Fruit Mojitos, Straws, Cocktail Napkins, Ice

Fresh Fruit Flavor Options:

Raspberry, Mango, Watermelon, Pineapple-Blood Orange, Pomegranate, Blueberry Vodka

Package Add-Ons

Santa Alicia Chardonnay & Merlot, Chile \$2 per person
Bottled Beers (Sierra Nevada & Corona) \$2 per person
Freixenet Cava \$3 per person

**Client must hire bartender from Havana (see "Staffing" section of our menu for hourly charges)*

**Havana will provide bar tables, bar linen, glassware for events up to 50 guests*

**Parties Larger than 50 will need to rent glassware through Havana*

**Bar Service lasts 4 hours – in addition 2 hours set up and 1 hour breakdown will be charged*

Paper Goods, Rentals, Delivery Fees

**All orders come with Black Plastic Serving Spoons and/or Tongs and paper food signs*

Paper Goods

Disposable Plates, Napkins &
Utensils \$0.50 per person

Disposable Chafing Dishes

\$10 each

Stainless Chafing Dishes

\$15 each

Thatched Umbrellas

\$30 each

Black Linen (8 foot)

\$10 each

Delivery Fees:

0 – 25 miles = \$20

25 – 35 miles = \$30

35 – 45 miles = \$40

45 – 55 miles = \$50

**inquire for all other distances*

Folding Tables (6 foot)

\$10 each

Staffing

Servers

\$30/hour

A %15 service charge will be
added to all events including
staffing or rentals

Paella Chef

\$200 flat rate

Bartenders

\$40/hour

Chef Assistants

\$25/hour

Menu Items

Salads

Arugula Salad: Shaved Manchego Cheese, Toasted Hazelnuts, Walnut Vinaigrette
Cuban "Wedge": Iceberg, Spiced Pumpkin Seeds, Crispy Onions, Buttermilk-Chipotle Dressing
Mango Spinach: Spiced Pecans, Queso Fresco Cheese, Avocado, Mango Vinaigrette
Baby Spinach: Shaved Fennel, Valencia Orange, Roasted Beets, Toasted Cumin Vinaigrette

Sandwiches

Cuban: Roasted Pork, Ham, Oaxaca Cheese, Pickles*
Roasted Bell Pepper & Grilled Eggplant: Oaxaca Cheese, Pickled Red Onions, Arugula*
Ropa Vieja: Shredded Beef with Onions & Peppers, Manchego Cheese*
Portobello: Caramelized Red Onions, Arugula, Queso Fresco Cheese, Chipotle Aioli*
Shrimp Po Boy: Crispy Shrimp, Oaxaca Cheese, Pickled Red Onion, Iceberg*
**indicates sandwiches are "pressed" and served warm; not ideal for long delivery distances*
Grilled Chicken Sandwich: Arugula, Tomato, Smoked Paprika Aioli, Chimichurri
House Roasted Turkey: Avocado, Arugula, Tomato, Chorizo Aioli
Turkey Cobb Wrap: Bacon, Avocado, Egg, Oaxaca Cheese, Lettuce, Chipotle Buttermilk Dressing
Roasted Pepper & Eggplant Wrap: Oaxaca Cheese, Pickled Red Onion, Arugula, Tomato
Ropa Vieja Wrap: Braised Beef with Onions, Peppers, Tomato, Oaxaca Cheese
Cuban Wrap: Lechon, Ham, Oaxaca, Pickles

Entrees

Chicken Adobo: Grilled Marinated Chicken Thighs (Sliced), Mango Salsa
Plantain Crusted Chicken: Citrus Mojo Sauce, Sautéed Onions
Crispy Mojo Chicken Thighs (boneless): Citrus-Soy Glaze
Chicken Ropa Vieja: Braised Shredded Chicken, Peppers, Onions, Tomato
Garlic Studded Pork Tenderloin: Mojo Sauce
Lechon: (Roasted Pork Shoulder, Carnitas Style), Chorizo Aioli
Chimichurri Skirt Steak: Marinated, Grilled Skirt Steak (Sliced), Chimichurri Sauce (Latin Pesto)
Ropa Vieja: Braised, Shredded Beef with Onions, Peppers, & Tomato
Vaca Frita: Cuban Crispy Beef with Onions

Vegetarian/Vegan Entrees

Crispy Tofu & Chayote: Roasted Carrots, Sweet Soya, Fried Herb Salad (vegan)
Quinoa Stuffed Bell Peppers: Cherry Tomatoes, Spinach, Black Beans, Oaxaca Cheese (can be vegan)
Vegan Bowl: Twice Fried Plantains, Spinach, Chayote, Rice, Black Beans, Tomatillo-Avocado Salsa & Pineapple Salsa
Chayote & Cauliflower Paella: Vegetarian Spanish Rice Simmered with Green Pepper Sofrito

Seafood Entrees

*Paella: Spanish Rice Simmered in Saffron Broth with Prawns, Clams, Chicken, Chorizo, & Mussels
*Seared Ahi Tuna: Sautéed Spinach, Papaya-Mint Mojo + \$3 per person
48 Hour advanced notice required for all entrées including seafood

Sides

Sofrito Rice: Seasoned with a Pureed Mixture of Sweet Bell Pepper, Onion & Garlic \$1.50
Black Beans: (vegetarian) \$1.50
Boniato Mash: Puree of Sweet White Tropical Potato \$2
Cuban Corn Sauté: Corn, Cherry Tomatoes, Cilantro, Queso Fresco Cheese, Lime \$3.50
Queso Fundido: Baked Shell Pasta, Roasted Poblano Pepper Cream Sauce, Panko Crust \$2.50
Twice Fried Plantains: Pineapple Salsa \$2

Chips

Plantain Chips: Fried Tropical Banana Chips, Sea Salt \$1.50
Spicy Yucca Chips: Fried Yucca Root Chips, Paprika, Sea Salt \$1.50

Desserts

Chocolate Pot de Crème Chantilly Cream \$3
Seasonal Fruit Crème Brulee \$3

Tapas by the Dozen

Priced by the Dozen (12 pc.)
Must order a minimum of 2 dozen per selection

Or... Select one of our "Tapas" Party Packages from our menu packages (if so, ignore pricing below)

Meat

- Chimichurri Skirt Steak Skewers Latin Pesto \$24
- Ropa Vieja Empanadas Chipotle Crema \$24
- Chicken & Chayote Skewers \$24
- Lechon Sliders: Pulled Pork Shoulder, Cabbage Slaw, Chorizo Aioli \$33
- Ropa Vieja Sliders: Shredded Braised Beef, Shaved Manchego, Arugula \$33
- Mini Cuban Sandwiches: Ham, Roasted Pork, Swiss Cheese, Pickles \$15
- Crispy Spiced Chicken Wings: Orange-Mojo Glaze \$22
- Grilled Prosciutto Wrapped Asparagus: Manchego Cheese Snowflakes, Lemon \$29
- Adovado Spiced Lamb Chops: Romesco Sauce & Chimichurri Gremolata \$39
**up-charge of \$2 per person to include lamb to Tapas Party Package*
- Ham & Manchego Croquettes \$25 *(on-site Chef required)*
- Arroz con Pollo Arancini \$25 *(on-site Chef required)*

Seafood

- Dungeness Crab Cakes: Pineapple Aioli \$29
- Sea Bass Ceviche: Black Beans, Mango, Bell Pepper, Plantain Chips \$3.50 per person
- Shrimp Ceviche: Tomato, Cucumber, Jalapeno, Cilantro, Spicy Yucca Chips \$3.50 per person
- Ahi Tuna Tartare: Avocado Salsa, Spicy Yucca Chip \$4.50 per person for ¼ cup serving
**up-charge of \$2 per person to include Ahi Tuna in a Tapas Party Package*
- Grilled Shrimp: Cilantro-Lime Sauce \$24 *(on-site Chef required)*
- Day Boat Scallop Spoons: Boniato Mash, Truffled Cumin Crema, Micro Greens \$24 *(on-site Chef required)*

Vegetarian

- Twice Fried Plantains: Pineapple Salsa \$12
- Mini Eggplant & Roasted Bell Pepper Sandwiches: Oaxaca Cheese, Arugula, Pickled Red Onions \$14
- Corn & Pea Empanadas: Chipotle Crema \$24
- Stuffed Piquillo Peppers: Herbed Goat Cheese, Panko Crust \$20

Stationary Platters

- Artisan Cheese Plate: Triple Cream, Blue, Aged & Spanish Cheeses, Spiced Pecans, Seasonal Dried Fruits, Crackers \$4.50 per person (20 person minimum)
- Seasonal Vegetable Crudit : Sliced Beets, Chilled Purple Potatoes, Heirloom Carrots, Cauliflower, Endive Leaves, Chipotle Aioli \$55 per platter (serves 20-25 people) **vegetables may vary slightly by season*

**Room Temp or Cold items served on black plastic platters/black plastic bowls*

**Hot items served in aluminum pans*