

# Preset Dinner Packages

20% Gratuity and 8.5% Sales Tax will be added to each price

## **Dinner Menu Package #1 = \$45/person**

Select 3 Tapas (to be served as hand passed hors d'oeuvres during reception)  
Select 3 Tapas (to be served as an appetizer, shared "family-style" as your first course)  
Select 1 Salad (to be served "family-style")  
Select 3 Entrees (each guest will be able to order their own individual entrée at time of serve)  
Select 2 Desserts (both desserts will be served "family-style")

## **Dinner Menu Package #2 = \$39/person**

Select 3 Tapas (to be shared "family-style")  
Select 1 Salad (to be served "family-style")  
Select 3 Entrees (each guest will be able to order their own individual entrée at time of serve)  
Select 2 Desserts (both desserts will be served "family-style")

## **Dinner Menu Package #3 = \$32/person**

Select 3 Tapas (to be shared "family-style")  
Select 1 Salad (to be served "family-style")  
Select 3 Entrees (each guest will be able to order their own individual entrée at time of serve)

## **Dinner Menu Package #4 = \$26/person**

Select 3 Tapas (to be shared "family-style")  
Select 3 Entrees (each guest will be able to order their own individual entrée at time of serve)

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## Menu Additions & Up-Charges

**Add a 4<sup>th</sup> Entrée Selection** (to your menu package) = \$2 per person additional charge

**Corkage Fee** (to bring in your own wine) = \$20 for every bottle, per standard 750mL bottle

**Dessert Service Charge** (if you are bringing in your own dessert – cupcakes, cake, cookies) = \$2 per person for each guest in your party

## Decorations

**Balloons/Flowers** You are welcome to bring balloons in for your special event

**Table Confetti** Havana request that you do not bring confetti into the restaurant

**Banners/Signs/Posters** Please coordinate with our Catering Manager in advance regarding the use of these items

# Preset Dinner Menu Selections

## Tapas

- Twice Fried Plantains** Pineapple Salsa
- Corn & Pea Empanadas** Oaxaca Cheese, Chipotle Crema
- Ropa Vieja Empanadas** Braised Shredded Skirt Steak, Oaxaca, Chipotle Crema
- Ahi Tuna Tartare** Avocado Salsa, Spicy Yucca Chips
- Pan Seared Day Boat Scallops** Boniato Mash, Truffle-Cumin Crema, Micro Greens
- Grilled Shrimp** Cilantro-Lime Sauce, Sofrito Rice
- Cuban Sandwich** Ham, Roasted Pork & Swiss Cheese on a Toasted Roll
- Mussels** Tomatillo-Poblano Sauce
- Ceviche of the Day** Fresh Fish Cured in Citrus
- Adovado Spiced Lamb Chops** Romesco Sauce & Chimichurri Gremolata
- Mojo Glazed Chicken Wings** Citrus-Mojo Sauce
- Croquetas** Manchego Cheese & Ham
- Queso Fundido:** Baked Shell Pasta, Roasted Poblano Pepper Cream Sauce, Panko Crust
- Boniato Garlic Fries:** Chimichurri Aioli, Guava BBQ Sauce
- Stuffed Peppew Peppers:** Herbed Goat Cheese, Panko Crust

## Salad

- Arugula** Toasted Hazelnuts, Shaved Manchego, Sherry Vinaigrette
- Mango Spinach** Spiced Pecans, Avocado, Queso Fresco, Mango Salsa & Vinaigrette

## Entrees

- Plantain Crusted Pacific True Cod** Tomatillo-Avocado Salsa, Sofrito Rice
- Garlic Studded Pork Tenderloin** Orange Mojo Sauce, Boniato Mash, Black Beans
- Seared Ahi Tuna** Papaya-Mint Mojo, Boniato Puree, Sautéed Spinach
- Citrus Mojo Crispy Chicken** Sautéed Onions, Black Beans, Corn Sauté
- Paella** Clams, Mussels, Shrimp, Chorizo & Chicken Simmered in Saffron with Spanish Rice & Peas
- Roasted Vegetable Paella** Green Pepper Sofrito, Chayote & Cauliflower
- Puerco Cubano** Shredded Braised Pork, Chorizo Aioli, Roasted Chayote & Purple Potatoes
- Chimichurri Steak** Marinated Skirt Steak, Latin Pesto, Boniato Mash, Black Beans
- Ropa Vieja** Traditional Braised Beef with Onions, Peppers & Tomato, Sofrito Rice, Black Beans

## Dessert

- Chocolate Pot de Creme** Dark Chocolate Custard
- Caramel-Rum Flan** Whipped Cream
- Maduros Dulce** Fried Maduros, Caramel Sauce, Banana-Heath Bar Crunch Gelato
- Seasonal Fruit Sorbet** Mango & Raspberry

# Preset Lunch Packages

20% Gratuity and 8.5% Sales Tax will be added to each price

## **Lunch Menu Package #1 = \$34/person**

Select 3 Tapas (to be shared "family-style")

Select 1 Salad (to be served "family-style")

Select 3 Entrees (each guest will be able to order their own individual entrée at time of serve)

Select 2 Desserts (both desserts will be served "family-style")

## **Lunch Menu Package #2 = \$29/person**

Select 3 Tapas (to be shared "family-style")

Select 3 Entrees (each guest will be able to order their own individual entrée at time of serve)

Select 1 Dessert

## **Lunch Menu Package #3 = \$22/person**

Select 3 Tapas (to be shared "family-style")

Select 3 Entrees (each guest will be able to order their own individual entrée at time of serve)

## **Lunch Menu Package #4 = \$18/person**

Salad Course (to be shared "family style")

Select 3 Entrees (each guest will be able to order their own individual entrée at time of serve)

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## Menu Additions & Up-Charges

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**Dessert Service Charge** (if you are bringing in your own dessert – cupcakes, cake, cookies) = \$2 per person for each guest in your party

## Decorations

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# Preset Lunch Menu Selections

## Tapas

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- Ropa Vieja Empanadas** Braised Shredded Skirt Steak, Oaxaca, Chipotle Crema
- Ahi Tuna Tartare** Avocado Salsa, Spicy Yucca Chips
- Pan Seared Day Boat Scallops** Boniato Mash, Truffle-Cumin Crema, Micro Greens
- Grilled Shrimp** Cilantro-Lime Sauce, Sofrito Rice
- Cuban Sandwich** Ham, Roasted Pork & Swiss Cheese on a Toasted Roll
- Mussels** Tomatillo-Poblano Sauce
- Ceviche of the Day** Fresh Fish Cured in Citrus
- Adovado Spiced Lamb Chops** Romesco Sauce & Chimichurri Gremolata
- Mojo Glazed Chicken Wings** Citrus-Mojo Sauce
- Croquetas** Manchego Cheese & Ham
- Queso Fundido:** Baked Shell Pasta, Roasted Poblano Pepper Cream Sauce, Panko Crust
- Boniato Garlic Fries:** Chimichurri Aioli, Guava BBQ Sauce
- Stuffed Peppew Peppers:** Herbed Goat Cheese, Panko Crust

## Salad

- Arugula** Toasted Hazelnuts, Shaved Manchego, Sherry Vinaigrette
- Mango Spinach** Spiced Pecans, Avocado, Queso Fresco, Mango Salsa & Vinaigrette

## Entrees

- Cuban** Roasted Pork, Ham, Swiss Cheese, Tomato, Arugula, Toasted French Roll
- Grilled Chicken** Smoked Paprika Aioli, Arugula, Tomato, Chimichurri Pesto
- Ropa Vieja** Braised Skirt Steak with Onions, Peppers & Tomato, Manchego Cheese
- Crispy Chicken** Cabbage & Jalapeno Slaw, Chipotle Buttermilk Dressing
- Shrimp Po Boy** Crispy Shrimp, Pickled Red Onion, Oaxaca Cheese, Chimmichurri Aioli
- Roasted Bell Pepper & Eggplant** Pickled Red Onions, Arugula, Tomato, Swiss Cheese
- Mango Spinach Salad** (Entrée Size) with Seared Ahi Tuna, Grilled Chicken, Grilled Steak or Grilled Shrimp
- Plantain Crusted Pacific True Cod** Tomatillo-Avocado Salsa, Sofrito Rice
- Garlic Studded Pork Tenderloin** Orange Mojo Sauce, Boniato Mash, Black Beans
- Seared Ahi Tuna** Papaya-Mint Mojo, Boniato Puree, Sautéed Spinach
- Citrus Mojo Crispy Chicken** Sautéed Onions, Black Beans, Corn Sauté
- Paella** Clams, Mussels, Shrimp, Chorizo & Chicken Simmered in Saffron with Spanish Rice & Peas
- Roasted Vegetable Paella** Green Pepper Sofrito, Chayote & Cauliflower
- Puerco Cubano** Shredded Braised Pork, Chorizo Aioli, Roasted Chayote & Purple Potatoes
- Chimichurri Steak** Marinated Skirt Steak, Latin Pesto, Boniato Mash, Black Beans
- Ropa Veija** Traditional Braised Beef with Onions, Peppers & Tomato, Sofrito Rice, Black Beans

## Dessert

- Chocolate Pot de Creme** Dark Chocolate Custard
- Caramel-Rum Flan** Whipped Cream
- Maduros Dulce** Fried Maduros, Caramel Sauce, Banana-Heath Bar Crunch Gelato
- Seasonal Fruit Sorbet** Mango & Raspberry

# Tapas by the Dozen

Tray Passed or Stationary, Priced by the Dozen  
2 Dozen Minimum per Selection

## Land

**Chimichurri Skirt Steak Skewers** \$24

**Ropa Vieja Empanadas** Chipotle Crema \$24

**Adovado Spiced Baby Lamb Chops** Romesco Sauce & Chimichurri Gremolata \$39

**Puerco Cubano Sliders** Shredded Lechon (Carnitas) , Cabbage Slaw, Chorizo Aioli \$33

**Ropa Vieja Sliders** Shredded Braised Beef, Arugula, Shaved Manchego Cheese \$33

**Arroz Con Pollo Arancini** Crispy Rice Ball, Oxaca Cheese, Chipotle Aioli

**Mini Cuban Sandwiches** Ham, Roasted Pork & Swiss Cheese on a Toasted Roll \$14

**Mojo Glazed Chicken Wings** Citrus-Mojo Glaze \$24

**Croquettes** Manchego Cheese, Ham \$18

**Grilled Serrano Ham Wrapped Asparagus** Manchego Snowflakes, Lemon \$18

## Sea

**Grilled Shrimp** Cilantro-Lime Sauce \$24

**Sautéed Day Boat Scallop Spoons** Bonitao Mash, Cumin-Truffle Crema, Micro Greens \$24

**Ahi Tuna Tartare** Avocado Salsa, Spicy Yucca Chip \$24

**Shrimp Ceviche** Spicy Yucca Chip \$18

## Plant

**Twice Fried Plantains** Pineapple Salsa \$12

**Mini Eggplant & Roasted Bell Pepper Sandwiches** Swiss Cheese, Arugula, Pickled Red Onions \$14

**Corn & Pea Empanadas** Chipotle Crema \$24

**Stuffed Peppew Peppers** Herbed Goat Cheese, Panko Crust \$20