

Preset Dinner Packages

20% Gratuity and 8.25% Sales Tax will be added to each price

Dinner Menu Package #1 = \$55/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 = \$45/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 = \$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)

Dinner Menu Package #4 = \$32/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)

Menu Additions & Up-Charges

Add a 4th 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
Croquettes Ham & Manchego Cheese
Grilled Shrimp Cilantro-Lime Sauce, Sofrito Rice
Cuban Sandwich Ham, Roasted Pork & Swiss Cheese on a Toasted Roll
Roasted PEI 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
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 Halibut Tomatillo-Avocado Salsa, Sofrito Rice
Cumin Crusted Seared Ahi Tuna Papaya-Mint Mojo, Boniato Puree, Sautéed Spinach
Paella Clams, Mussels, Shrimp, Chorizo & Chicken Simmered in Saffron with Spanish Rice & Peas
Roasted Vegetable Paella Green Pepper Sofrito, Chayote & Cauliflower
Arroz con Pollo Grilled Chicken Thighs, Black Beans, Arancini
Puerco Cubano Roasted Pork Shoulder, Chayote & Purple Potatoes, Pickled Vegetables, Jalapeno-Cilantro Salsa, Tortillas
Chimichurri Steak Marinated Flat Iron Steak, Latin Pesto, Boniato Mash, Cuban Corn Sauté
Ropa Veija Traditional Braised Beef with Onions, Peppers & Tomato, Sofrito Rice, Black Beans, Maduros

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

**2 Per person Dessert Service Fee if you bring in your own dessert*

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 = \$28/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")

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

**at this price point entrée options are limited to Sandwiches, Chicken Entrée or Pork Entree*

Menu Additions & Up-Charges

Add a 4th 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 y our party

Decorations

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

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Preset Lunch 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
Croquettes Ham & Manchego Cheese
Grilled Shrimp Cilantro-Lime Sauce, Sofrito Rice
Cuban Sandwich Ham, Roasted Pork & Swiss Cheese on a Toasted Roll
Roasted PEI 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
Queso Fundido: Baked Shell Pasta, Roasted Poblano Pepper Cream Sauce, Panko Crust
Boniato Garlic Fries: Chimichurri Aioli, Guava BBQ Sauce
Stuffed Peppedew 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 Sandwich Roasted Pork, Ham, Swiss Cheese, Tomato, Arugula, Toasted French Roll
Grilled Chicken Sandwich Smoked Paprika Aioli, Arugula, Tomato, Chimichurri Pesto
Ropa Vieja Sandwich Braised Skirt Steak with Onions, Peppers & Tomato, Manchego Cheese
Crispy Chicken Sandwich Cabbage & Jalapeno Slaw, Chipotle Buttermilk Dressing
Shrimp Po Boy Sandwich Crispy Shrimp, Pickled Red Onion, Oaxaca Cheese, Chimmichurri Aioli
Roasted Bell Pepper & Eggplant Sandwich Pickled Red Onions, Arugula, Tomato, Swiss Cheese
Mango Spinach Salad (Entrée Size)
with Seared Ahi Tuna (+\$4), Grilled Chicken, Grilled Steak or Grilled Shrimp
Plantain Crusted Halibut Tomatillo-Avocado Salsa, Sofrito Rice
Cumin Crusted Seared Ahi Tuna Papaya-Mint Mojo, Boniato Puree, Sautéed Spinach
Arroz con Pollo Grilled Chicken Thighs, Cuban Black Beans, Arancini
Paella Clams, Mussels, Shrimp, Chorizo & Chicken Simmered in Saffron with Spanish Rice & Peas
Roasted Vegetable Paella Green Pepper Sofrito, Chayote & Cauliflower
Puerco Cubano Roast Pork Shoulder, Jalapeno-Cilantro Salsa, Roasted Chayote & Purple Potatoes, Pickled Vegetables, Tortillas
Chimichurri Steak Marinated Flat Iron Steak, Latin Pesto, Boniato Mash, Corn Sauté
Ropa Veija Traditional Braised Beef with Onions, Peppers & Tomato, Sofrito Rice, Black Beans, Maduros

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

**2 Per person Dessert Service Fee if you bring in your own dessert*

Tapas by the Dozen

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

Land

Chimichurri Skirt Steak Skewers \$25

Ropa Vieja Empanadas Chipotle Crema \$25

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

Puerco Cubano Sliders Pulled Lechon (Carnitas) , Cabbage Slaw, Jalapeno-Cilantro Salsa \$33

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

Arroz Con Pollo Arancini Crispy Rice Ball, Oxaca Cheese, Chipotle Aioli \$25

Mini Cuban Sandwiches Ham, Roasted Pork & Swiss Cheese on a Toasted Roll \$17

Mojo Glazed Chicken Wings Citrus-Mojo Glaze \$25

Croquettes Manchego Cheese, Ham \$20

Grilled Serrano Ham Wrapped Asparagus Manchego Snowflakes, Lemon \$25

Sea

Grilled Shrimp Cilantro-Lime Sauce \$26

Sautéed Day Boat Scallop Spoons Bonitao Mash, Cumin-Truffle Crema, Micro Greens \$26

Ahi Tuna Tartare Avocado Salsa, Spicy Yucca Chip \$26

Shrimp Ceviche Spicy Yucca Chip \$26

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 \$25

Stuffed Peppew Peppers Herbed Goat Cheese, Panko Crust \$16