



# Havana

catering & events

**Office Lunches**

**Tapas Parties**

**Corporate Events**

**Weddings**

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[www.havanarestaurant.net](http://www.havanarestaurant.net)



## Lunch Packages

### One Entree Lunch Buffet

\$11.00 per person  
Select 1 Salad  
Select 1 Entrees  
*(excludes steak & fish entrees)*  
Select 2 Side Dishes

### Two Entree Buffet Package

\$13.00 per person  
Select 1 Salad  
Select 2 Entrees  
Select 2 Side Dishes

### Two Entrée Lunch + Tapas

\$17.00 per person  
Select 2 Tapas  
Select 1 Salad  
Select 2 Entrees  
Select 2 Side Dishes

### Buffet Sandwich Package

\$11.00 per person  
\*Select 1 Salad  
\*Select up to 3 sandwich varieties  
\*Select 1 type of Chips

### Box Lunch #1

Sandwich & Salad  
\$11.00 per person  
\*Select up to 3 sandwich varieties  
\*Select 1 Salad  
*\*boxes include napkin & utensil*

### Box Lunch #2

Sandwich, Salad & Chips  
\$12.00 per person  
\*Select 3 sandwich varieties  
\*Select 1 Salad  
\*Select 1 type of Chip  
*\*boxes include napkin & utensil*

**+ \$10.95 Cuban Taco Bar Package & \$11.00 "Build Your Own Bowl" Lunch Package outlined on next page**

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## Tapas Packages

### "Light" Tapas Party

\$12.00 per person  
Select a variety of 4 tapas from our menu  
"Light" Tapas = a Quantity of 6 pieces per person

### "Heavy" Tapas Party

\$18.00 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

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## Dinner Packages

### Dinner Buffet

\$16.00 per person  
Select 1 Salad  
Select 2 Entrees  
Select 2 Side Dishes

### Dinner Buffet + Tapas

\$20.00 per person  
Select 2 Tapas  
Select 1 Salad  
Select 2 Entrees  
Select 2 Side Dishes

### Live Paella Party

\$25.00 per person  
Select 2 Tapas  
Select 1 Salad  
Select 2 Paellas  
*\*On Site Chef Fee will apply*

### Cuban Pig Roast

\$800 Flat Rate  
75 lb Fresh Pig  
(serves 30-50 people)  
Kale & Cabbage Slaw  
Sweet Rolls  
Havana Mojo Sauce  
*\*2 weeks advance notice*

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## 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 \$3.50 (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

\$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

## 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 (see prices  
on next page)

Sofrito Rice (1/2 cup) \$1.50  
Black Beans (1/2 cup) \$1.50

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# Build your own Cuban Bowl

\$11.00 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 to sub Grilled Skirt Steak

## 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 (see prices  
on next page)

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. compostable 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*

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# Bar Packages

## **Beer & Wine Bar**

\$10.95 per person  
House Red & White Wine  
+ Bottled Beer

## **Signature Drink Bar**

\$15.95 per person  
Mojitos, Moscow Mules,  
Manhattans

## **Havana Mojito Bar**

\$13.00 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 \$3 per person  
Bottled Beers (Sierra Nevada & Corona) \$3 per person  
Freixenet Cava \$4 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*

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# 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

## **Folding Tables** (6 foot)

\$10 each

## **Black Linen** (8 foot)

\$15 each

## **Stainless Chafing Dishes**

\$15 each

## **Delivery Fees:**

0 – 25 miles = \$20

25 – 35 miles = \$30

35 – 45 miles = \$40

45 – 55 miles = \$50

*\*inquire for all other distances*

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# Staffing

## **Servers**

\$30/hour

## **Bartenders**

\$40/hour

Any event with staffing requires a  
\$1000 food & beverage  
minimum.

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

## **Paella Chef**

\$200 flat rate

## **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  
Natilla, Vanilla Pudding with Caramel & Vanilla Wafer Cookie Crumble \$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 \$26
- Ropa Vieja Empanadas Chipotle Crema \$26
- Chicken & Chayote Skewers \$26
- Lechon Sliders: Pulled Pork Shoulder, Cabbage Slaw, Chorizo Aioli \$34
- Ropa Vieja Sliders: Shredded Braised Beef, Shaved Manchego, Arugula \$34
- Mini Cuban Sandwiches: Ham, Roasted Pork, Swiss Cheese, Pickles \$16
- Crispy Spiced Chicken Wings: Orange-Mojo Glaze \$24
- Grilled Prosciutto Wrapped Asparagus: Manchego Cheese Snowflakes, Lemon \$30
- Adovado Spiced Lamb Chops: Romesco Sauce & Chimichurri Gremolata \$40  
*\*up-charge of \$2 per person to include lamb to Tapas Party Package*
- Ham & Manchego Croquettes \$26 *(on-site Chef required)*

## Seafood

- Dungeness Crab Cakes: Pineapple Aioli \$33
- Sea Bass Ceviche: Black Beans, Mango, Bell Pepper, Plantain Chips \$3.75 per person
- Shrimp Ceviche: Tomato, Cucumber, Jalapeno, Cilantro, Spicy Yucca Chips \$3.75 per person
- Ahi Tuna Tartare: Avocado Salsa, Spicy Yucca Chip \$4.75 per person for 1/4 cup serving  
*\*up-charge of \$2 per person to include Ahi Tuna in a Tapas Party Package*
- Grilled Shrimp: Cilantro-Lime Sauce \$26 *(on-site Chef required)*
- Day Boat Scallop Spoons: Boniato Mash, Truffled Cumin Crema, Micro Greens \$26 *(on-site Chef required)*

## Vegetarian

- Twice Fried Plantains: Pineapple Salsa \$14
- Mini Eggplant & Roasted Bell Pepper Sandwiches: Oaxaca Cheese, Arugula, Pickled Red Onions \$15
- Corn & Pea Empanadas: Chipotle Crema \$25
- Stuffed Piquillo Peppers: Herbed Goat Cheese, Panko Crust \$22

*\*Room Temp or Cold items served on black plastic platters/black plastic bowls  
\*Hot items served in aluminum pans*

## Stationary Platters

- Artisan Cheese Plate: Triple Cream, Blue, Aged & Spanish Cheeses, Spiced Pecans, Seasonal Dried Fruits, Crackers \$4.75 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*