



Lunch Catering

"Signature" Office Lunch Package

\$10.95 per person
Select 3 Sandwiches
Arugula Salad
Sofrito Rice and Cuban Black Beans
**sandwiches are "pressed" and served warm*

"Express" Lunch Buffet

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

"Signature" Lunch Buffet

\$15.95 per person
Mini Cuban Sandwich Appetizer
Shrimp Ceviche and Spicy Yucca Chips
Arugula Salad
Chicken Adobo with Mango Salsa
Ropa Vieja
Sofrito Rice
Cuban Black Beans

Customize your own Lunch Buffet

\$17.95 per person
Select 2 Tapas
Select 1 Salad (additional \$1 up-charge to add shrimp salad)
Select 2 Entrees
Select 2 Side Dishes

Lunch "A la Carte" Pricing (per person)

Assorted Sandwich Platters \$7.95
**8 person minimum*
Entrée Salads \$6.25
Side Salads \$3.25
Sofrito Rice & Cuban Black Beans \$1.95
Additional Side Dishes \$1.50
Individual Desserts \$3

Beverages

Bottled Water \$1.50 each
Assorted Soda (Sierra Mist, Coke, Diet Coke) \$1.50 each

Services

Disposable Plates, Napkins and Utensils \$0.50 per person

Stainless Chafing Dishes (rental) \$7.95 each

Black Plastic Serving Utensils \$0 (included in your order)

Staffing

Server: 4 Hours of service in addition to 1 hour set up and 30 min. clean up \$150
Bartender: 4 Hours of service in addition to 1 hour set up and 30 min. clean up \$185

Delivery

Available for all orders over \$150 (before tax, service charge or gratuity)
Rate depends on distance of delivery



Dinner Catering

“Light” Tapas Party \$11.95 per person
Select a variety of 4 tapas from our tapa menu. “Light” tapas will provide your guests with 6 pieces of appetizers per person.

“Light” tapas are ideal if you want to serve your guests a light snack, or if you plan on serving a dinner afterwards.

“Heavy” Tapas Party \$17.95 per person
Select a variety of 4 to 6 tapas from our tapa menu. “Heavy” tapas will provide your guests with 10 pieces of appetizers per person.

“Heavy” tapas are ideal if you plan on hosting a party with substantial finger foods, but not a full dinner. Our “Heavy” tapa package can become a full meal if you add a few side dishes, salads or desserts.

“Express” Dinner Buffet

\$19.95 per person
Select 1 Salad (\$ up-charge for shrimp)
Select 2 Entrees
Select 2 Side Dishes

Customize your own Dinner Buffet

\$23.95 per person
Select 2 Tapas
Select 1 Salad (\$1 up-charge for shrimp)
Select 2 Entrees
Select 2 Side Dishes

“Signature” Dinner Buffet

\$21.95 per person
Shrimp Ceviche with Spicy Yucca Chips

Mini Cuban Sandwich Appetizer
Arugula Salad
Chicken Adobo with Mango Salsa OR
Garlic Studded Pork Tenderloin
Ropa Vieja
Sofrito Rice & Cuban Black Beans

Dinner “A la Carte” Pricing (per person)

Entrée Salads \$6.25
Side Salad \$3.25
Sofrito Rice & Cuban Black Beans \$1.95
Additional Side Dishes \$1.50
Individual Desserts \$3

Beverages

Bottled Water \$1.50 each
Assorted Soda (Sierra Mist, Coke, Diet Coke) \$1.50 each

Services

Disposable Plates, Napkins and Utensils \$0.50 per person
Stainless Chafing Dishes (rental) \$7.95 each
Black Plastic Serving Utensils \$0 (included in your order)

Staffing

Server: 4 Hours of service in addition to 1 hour set up and 30 min. clean up \$150
Bartender: 4 Hours of service in addition to 1 hour set up and 30 min. clean up \$185

Delivery

Available for all orders over \$150 (before tax, service charge or gratuity)
Rate depends on distance of delivery

T a p a s

(the following tapas are available for delivery catering orders)

Mango Chicken Skewers Grilled Chicken Skewers with Mango Sauce
Adovado Spiced Pork Skewers Mango & Cucumber Salad, Orange-Cumin Vinaigrette
Chimichurri Skirt Steak Skewers: Grilled Marinated Skirt Steak, Chimichurri Sauce
Chilled Shrimp and Pineapple Skewers Mango Vinaigrette
Mini Crab Cakes Pineapple Aioli
Shrimp Ceviche Spicy Yucca Chips
Halibut Ceviche Plantain Chips
Ahi Tuna & Avocado Tartar Spicy Yucca Chips
Bite Size Cuban Sandwiches Roasted Pork, Ham, Swiss Cheese, Pickles
Bite Size Roasted Pepper & Eggplant Sandwiches Swiss Cheese, Arugula, Tomato *
Brentwood Corn and English Pea Empanadas Avocado Crema *
Picadillo Empanadas Cumin Crema
Ropa Vieja Empanadas

(the following tapas require an onsite Chef for \$150)

Pan Seared Dayboat Scallop Spoons Creamy Polenta, Cumin Crema
Grilled Shrimp Cilantro-Lime Sauce
Mango Gazpacho Soup Shooters *
Grilled Shrimp & Pineapple Skewers
Creamy Queso Fresca Croquettas
Scallop Ceviche Spoons Jalapeno, Cucumber

S a l a d s

Mango Chicken Salad Romaine, Pickled Red Onions, Tomatoes, Cucumbers, Mango Vinaigrette
Mixed Greens Pineapple Vinaigrette
Arugula Salad Shaved Manchego Cheese, Toasted Hazelnuts, Walnut Vinaigrette
Pineapple Shrimp Salad Arugula, Pickled Red Onions, Tomatoes, Pineapple Vinaigrette
Cuban "Wedge" Salad Iceberg Lettuce, Spiced Pumpkin Seeds, Crispy Onions, Buttermilk-Chipotle Dressing

S a n d w i c h e s

Cuban Ham, Roasted Pork, Arugula, Swiss Cheese, Pickles
Eggplant & Roasted Bell Pepper Swiss Cheese, Pickled Red Onion, Arugula
Grilled Mango Chicken Tomato, Arugula, Swiss Cheese, Mango Salsa
Ropa Vieja Shredded Beef with Onions & Peppers, Manchego Cheese
Grilled Portobello Arugula, Chipotle-Mayo, Queso Fesco
Bistec Sandwich Oaxaca Cheese, Caramelized Onions, Lime-Aioli
Chicken-Pineapple Salad Grilled Shredded Chicken, Grilled Pineapple, Dijon Aioli, Red Onion

**all sandwiches except the Chicken-Pineapple Salad Sandwich are "pressed" and served warm*

Entrees

(the following entrees are available for delivery catering orders)

Garlic Studded Pork Tenderloin Mojo Sauce
Chicken Adobo Mango Salsa
Ropa Vieja Shredded Beef, Onions & Peppers
Bistec a la Havana Marinated, Grilled Skirt Steak, Grilled Pineapple
“Lechon” Roasted Pork Chorizo Aioli
Tamarind Glazed Pork Ribs
Plantain Crusted Halibut Tomatillo-Avocado Salsa

(the following entrees require an onsite Chef for \$150)

Cane Glazed Pork Chop Pineapple-Rum Chutney
Cumin Crusted Tuna Lime Vinaigrette
Paella Clams, Shrimp, Chorizo, Chicken and Fish with Peas and Smoked Paprika Rice
Vegetable Paella Smoked Paprika Rice, Seasonal Vegetables
Roasted Sea Bass Corn Cake, Apple-Tomatillo Salsa, Lime Aioli

Sides

Sofrito Rice Seasoned with a Pureed Mixture of Sweet Bell Pepper, Onion and Garlic
Cuban Black Beans
Boniato Mash Puree of Sweet White Tropical Potato
Cuban Corn Sauté Corn, Cherry Tomatoes, Cilantro, Queso Fresco
Plantain Chips Fried Tropical Banana Chips
Spicy Yucca Chips Fried and Seasoned Yucca Root

Desserts

Chocolate Mousse Creamy Chilled Dark Chocolate Mousse
Caramel Rum Flan
Cinnamon-Sugar Maduros Vanilla Gelato
Guava Cheesecake
Chocolate Almond Tart Strawberry Sauce, Crème Anglaise
Tres Leches Cake
Pineapple-Rum Upside Down Cake
Seasonal Bread Pudding

(the following dessert requires an onsite Chef for \$150)

Beer Battered Plantains Banana Heath-Bar Crunch Gelato, Caramel Sauce