



**CELEBRATE YOUR NEXT
EVENT WITH HAVANA!**

From making formal business proposals to clinking glasses with friends, Havana has everything you need to pull a flawless private-dining event that your guests will never forget. Our management team has extensive experience in event planning and all the materials needed to provide a warm and inviting setting, distinctive food and cocktails, as well as unmatched service. Havana's private dining room can accommodate groups up to 45 and are main dining hall can accommodate 100+. Your guests may order à la Carte or from any of the following customized menus.



Drink Packages

House \$20 *
Premium \$22 *
Deluxe \$24*

*All prices are per person per hour and our subject to change

House Drinks

- ❖ Sangria
- ❖ Well Drinks
- ❖ Bottled Beer
- ❖ Coffee, Soda, Tea & Juices

*Well drinks included liquors such as: Sobieski Vodka, Bellows Gin, Jim Bean, & Schnapps

Premium Drinks

- ❖ Sangria
- ❖ Margarita's
- ❖ Premium Brand Liquors
- ❖ House Wine
- ❖ Bottled Beer
- ❖ Coffee, Soda, Tea & Juices

*Premium drinks include liquors such as Absolut vodkas, Bombay Gin, Cruzan Rum, & Herradura Silver Tequila,

Deluxe Drinks

Includes all of the above in addition to:

- ❖ Deluxe brand liquors

* Deluxe drinks include liquors such as : Kettle One, Grey Goose, Bombay Sapphire, Tanqueray, Bacardi, & Dewar's



Cocktail Accompaniments

Choose 4 from the menu below for \$25.95 per person for 2 hours

(Appetizers are served for 2 hours, additional time is charge by the hour at \$16 per person)

(Tax and tip not included, an 20% gratuity will be added for parties of 6 or more)

Guacamole and Chips

Tri-colored corn tortilla chips served with Salsa de Arbol, Pico de Gallo, and homemade Guacamole

Mini Manchego Empanada

Flaky turnovers filled with Manchego cheese, onions, walnuts, and raisins

Mini Pollo Empanada

Flaky turnovers stuffed with sautéed chicken, cheddar cheese, tomatoes, and corn drizzled with cilantro sour cream

Mini Picadillo Empanada

Sautéed ground beef with red and green peppers, onions, olives and raisins

Calamari

Crispy calamari sautéed in Latin spices, served with Guajillo sauce and Chipotle tart

Ceviche Mixto

Seafood marinated in lime, tossed with veggies, mango, and avocado, served with plantain chips

Tostaditos De Plantano

Fried green plantains served with black bean dip and Salsa Caribena

Quesadillas

Flour tortillas with sautéed chicken, Portobello mushroom, or cheese served with Guacamole, Pico de Gallo, and sour cream



Dinner Menu Option 1
\$27.95 per person

At the Table
Traditional Chips, Salsa and Guacamole

Entree Selection

(Choose three of the following from which your guests may choose one)

Carne Asada

charbroiled skirt steak, served with black beans and rice, topped with guacamole

Ropa Vieja

shredded Flank steak simmered in garlic, tomato and bell pepper sauce until tender, served with rice, black beans and sweet plantains

Combo Paella Caribena

sauteed calamari, shrimp, mussels, scallops, chicken breast, and chorizo baked with saffron infused rice and pineapple

Pollo a la Cubana

two bone in pan-seared chicken breast marinated in garlic, onion and cilantro, served over congrí

Caserola De Hongo Relleno

stuffed Portobello mushrooms with sautéed vegetables in a tomato sauce and topped with melted cheese

Salmon A La Parrilla

grilled salmon, served with home-made BBQ sauce and jalapeño mashed potatoes, topped with pineapple mango salsa

Los Postres

(Each Guest Chooses One)

Coconut Flan
Key Lime Pie
El Diablito Mousse



Dinner Menu Option 2
\$32.95 per person

At the Table
Traditional Chips, Salsa and Guacamole

Plus
Choice of one Appetizer

Ensalada De La Casa
mixed greens, tomatoes, peppers, red onions, and citrus vinaigrette

Entree Selection
(Choose three of the following from which your guests may choose one)

Carne Asada
charbroiled skirt steak, served with black beans and rice, topped with guacamole

Steak Cubano
grilled rib eye, topped with caramelized onions and mojo, served with black beans and frituras de yucca

Caserola De Hongo Relleno
stuffed Portobello mushrooms with sautéed vegetables in a tomato sauce and topped with melted cheese

Salmon A La Parrilla
grilled salmon, served with home-made BBQ sauce and jalapeño mashed potatoes, topped with pineapple mango salsa

Los Postres
(Choose One of the following)

Coconut Flan
Key Lime Pie
El Diablito Mousse



Lunch Menu Option 1
\$18.95 per person

At the Table
Chips, Salsa, and Guacamole

Lunch Entree's
(Choose two options to offer to your guests)

Cuban Salad
grilled chicken on mixed greens topped with plantains, jicama, and sweet cilantro vinaigrette

Ropa Vieja Sandwich
homemade ropa vieja and melted cheese served on telera bread

Torta Cubana
traditional Cuban sandwich with smoked ham, pork loin, melted cheese, spicy mayonnaise, pickles, tomato, and lettuce on telera bread.

Cuban Sandwich
traditional grilled Cuban sandwich with pernil, ham, pickles, mustard, served on a Cuban pressed roll

Pisto Manchego
A hearty Cuban dish of Spanish origin with tomatoes, chorizo, ham, bacon, tiger shrimp, potatoes, sweet peppers, and green peas. Served with two eggs and pan frito.

Steak Sandwich
tender slices of skirt steak with melted cheese, lettuce, grilled onions, and spicy mayonnaise on ciabatta

Enchiladas
soft corn tortillas with melted cheese and jalapeno tomato sauce, served with rice and beans
Choice chicken, steak, or Portobello mushroom

Los Postres
(Choose one of the following)

Coconut Flan
Key Lime Pie
El Diablito Mousse

*Soft drinks included: Soda, Iced Tea, coffee, and lemonade



Lunch Menu Option 2
\$21.95 per person

At the Table
Chips, Salsa, and Guacamole
and
Tostaditos de Platano

Appetizers

(Choose Two of the following for your guests that will be passed on platters)

Empanadas
Chimichangas
Tostones

Lunch Entree

(Choose Three of the following from which your guests may select)

Cuban Salad

grilled chicken on mixed greens topped with plantains, jicama, and sweet cilantro vinaigrette

Steak Sandwich

tender slices of skirt steak with melted cheese, lettuce, grilled onions, and spicy mayonnaise on ciabatta

Pisto Manchego

A hearty Cuban dish of Spanish origin with tomatoes, chorizo, ham, bacon, tiger shrimp, potatoes, sweet peppers, and green peas. Served with two eggs and pan frito

Quesadilla's

flour tortilla's with sautéed chicken or Portobello mushrooms, served with guacamole, and pico de gallo

Cuban Sandwich

traditional grilled Cuban sandwich with pernil, ham, pickles, mustard, served on a Cuban pressed roll

Latin Burger

half pound sirloin burger, served with melted cheese, bacon, grilled red onion, lettuce, tomato, spicy aioli, on brioche

Los Postres

Choice of all desserts

*Soft drinks included: Soda, Iced Tea, coffee, and lemonade