

Catering Menu

Tapas

Empanadas \$2.00 each

Habana style crispy turnovers in your choice of:

Picadillo Saucy ground beef

Pollo Shredded braised chicken

Chorizo y Bacon Artisanal sausage & bacon

Espinaca y Manchego Spanish Manchego Cheese & Spinach

Champiñones con Brie Imported brie & mushroom

Rabo Slightly spicy oxtail meat

Tamal Cubano \$4 each

Homemade Cuban tomale

Tamal con Masita \$6 each

Homemade Cuban tamale topped w/pork chunks & garlic mojo

Croquetas Caseras 1.25/ each

Homemade ham croquettes.

Datiles Rellenos \$55 \$100

Bacon wrapped dates stuffed with Goat Cheese

Chicharron \$60 \$110

Cuban crispy pork belly

Chorizo Johnny \$65 \$115

Artisanal Spanish sausage sautéed w/onion, garlic & white wine

Camarones al Coco \$75 \$140

Homemade coconut shrimp served over mango & avocado salsa

Ceviche \$75 \$140

Your choice of shrimp or Florida dorado marinated in lime, onion, cilantro & Thai chiles

Mariquitas con Salsita de ajo \$25 \$45

“Assorted chips” plantain, yucca, taro chips served w/garlic & cilantro aioli

Guacamole cubano con Mariquitas \$60 \$110

Cuban guacamole topped w/fresh mango served with cuban chips

Calamares a la Parrilla \$75 \$130

Grilled calamari in smoked chimichurri served w/grilled cuban bread

Papitas Rellenas \$40 \$75

Mini potato balls stuffed w/saucy ground beef

Habana Sandwiches

Cubano Clasico 40 75

“Classic Cuban Sandwich”

Roast pork, ham, swiss cheese & pickles topped with sour orange mojo pressed till crispy

Pan con Bistek 40 75

Thin sliced top round of beef, smothered with sautéed onions, Swiss cheese and potato sticks

Pan con Lechon 40 75

Slow roast pork, sautéed onion & garlic mojo

Choripan 40 75

Artisanal Spanish sausage & sautéed onions

Chicken sandwich 40 75

Sautéed chicken cutlet smothered in sautéed onions & Swiss cheese

Sandwich de Pollo Guajiro 40 75

Crispy chicken cutlet topped w/avocado, lettuce, tomato & our garlic & cilantro aioli

Minuta de Pescado 40 75

Crispy tilapia, lettuce & tomato w/garlic & cilantro aioli

Homemade Desserts

All desserts come in 1/2 trays

Flan Traditional Cuban creme caramel \$55

Flan con coco Creme caramel topped w/coconut \$65

Tres Leches Homemade three milk sweetened cake \$55

Pudin de Pan Cuban bread pudding \$55

Arroz con Leche Cuban style rice pudding \$50

Churros Crispy cinnamon-sugar dusted churro served w/a trio sauces \$60

Catering items are served in 1/2 size & full size catering trays | Items marked with (H) are only available at our Hackensack location | Some items required 24 to 48 hours advanced notice
Gluten free options available upon request

Please inform us of any food allergies

We impose a surcharge on credit cards that is not greater than our cost of acceptance

All prices are subject to change

Catering Menu

Platos Fuertes

Milanesa de Pollo \$55 \$105

Crispy chicken cutlet w/lime & garlic mojo

Pollo al Ajillo \$65 \$115

Sautéed chicken breast in a creamy garlic sauce

Pollo Casual Habana \$65 \$115

Crispy chicken breast topped w/plantain, Cuban tomato sauce smothered in cheese

Bistec de Pollo Encebollado \$65 \$115

Pan seared chicken breast topped w/lime & cilantro onions

Arroz con Pollo de la Abuelita \$50 \$95

All natural shredded chicken & saffron rice casserole w/olives and peas

Arroz frito con Aguacate \$40 \$70

Cuban style fried rice w/avocado, pineapple & coconut

Pollo al Limon \$60 \$110

Chicken in lemon sauce

Mahi Mahi Tropical \$75 \$140

Coconut crusted Mahi served w/dried mango & toasted coconut sauce

Salmon Varadero \$75 \$140

Pan seared wild caught Atlantic salmon served w/sautéed spinach topped w/maduro chips & mango sauce

Ceviche Casual Habana \$75 \$140

Lime, mango & cilantro marinated caribbean snapper, shrimp mussels clams

Camarones Al Ajillo \$75 \$140

Jumbo shrimp in creamy garlic sauce

Cazuela de Mariscos con Harina \$75 \$140

Sautéed shrimp, clams, mussels & calamari in enchilado sauce over a soft polenta

Camarones Enchilados \$75 \$140

Sautéed shrimp in a lightly spiced enchilado relish with white wine

Paella Caribeña \$75 \$140

Saffron & chorizo rice studded w/shrimp, calamari, mussels & clams

Lechon Asado \$58 \$110

Cuban pulled pork topped w/lime & garlic mojo

Masitas de Cerdo \$65 \$120

Crispy pork chunks topped w/shaved onion & lime-garlic mojo

Costillas de Cerdo a la Guayaba \$65 \$120

Falling off the bone baby back ribs smothered in our guava BBQ sauce

Lechon a la Patria \$65 \$120

Cuban pulled pork, pan seared w/onions & lime juice

Ropa Vieja \$70 \$135

Slow braised & shredded flank steak in light tomato sauce w/peppers & onion

Vaca Frita \$70 \$135

Crispy, twice cooked shredded flank steak and onions dressed with fresh lime juice

Bistec Empanizado \$65 \$125

Crispy breaded thin cut choice beef sirloin topped w/sour orange mojo

Rabo Encendido \$80 \$150

Slow braised oxtails in slightly spicy tomato sauce

Churrasco con Chimichurri \$25 a piece

(minimum 4 per order) **Can be served sliced or whole** Fire Grilled Omaha Skirt Steak served with a side of hand-cut herb chimichurri

Bistek de Palomilla \$65 \$125

Thin slice, beef sirloin topped w/sautéed onions

Picadillo Santiaguero \$55 \$100

Saucy ground beef with potatoes, olives & raisins

Pastel de Picadillo y Platano \$55 \$100

savory ground beef, layered w/ripe plantains & smothered w/melted cheese

Parrillada al Patron \$80 \$150

Grilled chicken, skirt steak, Chorizo & a pork chop

Acompañantes

Arroz Blanco White rice \$19 \$36

Arroz Moro Cuban dirty rice \$20 \$38

Arroz Amarillo Saffron rice \$19 \$35

Arroz con Gandules Rice with pigeon peas \$20 \$38 (H)

Frijoles Rojos Red beans \$6 Qt Container

Frijoles Negros Cuban black beans \$6 Qt container

Platanos Maduros Sweet plantains \$20 \$38

Tostones Twice fried plantains \$20 \$38

Yuca Frita Crispy yucca fries \$19 \$35

Yuca con mojo Steamed yucca \$20 \$38

Papitas Fritas French fries \$10 \$19

Vegetales a la Parrilla Grilled vegetables w/an ancho & passion fruit glaze \$25 \$45

Pure Caribeño Yucca, butternut squash, potato & garlic mash \$30 \$55

Ensalada Casera Fresh field greens, goat cheese, dry papaya, & shaved onion served w/a passion fruit vinaigrette \$28 \$49

Ensalada Tropical Fresh romaine hearts, avocado, mango & shaved red onions \$30 \$55

ALL PRICES ARE SUBJECT TO CHANGE