

# 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 (H)**

Homemade Cuban tomale

### **Tamal con Masita \$6 each (H)**

Homemade Cuban tamale topped w/pork  
chunks & garlic mojo

### **Croquetas Caseras 1.25/ each**

Homemade croquettes in your choice of:  
Ham, chicken(H) or Cuban Sandwich

### **Datiles Rellenos \$50 \$95**

Bacon wrapped dates stuffed with  
Chreve Frais

### **Chicharron \$58 \$105**

Cuban crispy pork belly

### **Chorizo Johnny \$60 \$110**

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

### **Camarones al Coco \$75 \$140**

Homemade coconut shrimp served over  
mango & avocado salsa

### **Ceviche \$70 \$130**

Your choice of Rock shrimp (H) 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 \$50 \$90**

Cuban guacamole topped w/Maryland  
crabmeat & 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

### **Croqueta Preparada 40 75**

Ham croquettes, smoked ham,  
melted swiss

## 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  
\$45

**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**

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## Platos Fuertes

### **Milanesa de Pollo \$55 \$105**

Crispy chicken cutlet w/lime & garlic mojo

### **Pollo al Ajillo \$60 \$110**

Sautéed chicken breast in a creamy garlic sauce

### **Pollo Casual Habana \$60 \$110**

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

### **Bistec de Pollo Encebollado \$60 \$110**

Pan seared chicken breast topped w/lime & cilantro onions

### **Arroz con Pollo de la Abuelita \$50 \$95 (H)**

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 (H)**

Chicken in lemon sauce

### **Mahi Mahi Tropical \$70 \$130**

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

### **Salmon Varadero \$70 \$130**

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

### **Ceviche Casual Habana \$70 \$130 (H)**

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

### **Camarones Al Ajillo \$70 \$130**

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 \$70 \$130**

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 \$55 \$100**

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 (H)**

Saucy ground beef with potatoes, olives & raisins

### **Pastel de Picadillo y Platano \$55 \$100 (H)**

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

### **Parrillada al Patron \$80 \$150**

Grilled chicken, skirt steak & Chorizo

## Acompañantes

**Arroz Blanco** White rice \$18 \$33

**Arroz Moro** Cuban dirty rice \$19 \$35

**Arroz Amarillo** Saffron rice \$19 \$35

**Arroz con Gandules** Rice with pigeon peas \$19 \$35(H)

**Arroz con Vegetales** Rice with vegetables \$19 \$35 (H)

**Frijoles Rojos** Red beans \$6 Qt Container

**Frijoles Negros** Cuban black beans \$6 Qt container

**Platanos Maduros** Sweet plantains \$19 \$35

**Tostones** Twice fried plantains \$19 \$35

**Yuca Frita** Crispy yucca fries \$19 \$35

**Yuca con mojo** Steamed yucca \$19 \$35

**Papitas Fritas** French fries \$10 \$19

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

**Vegatales al vapor** Steam vegetables \$19 \$35

**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 \$25 \$45

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

**ALL PRICES ARE SUBJECT TO CHANGE**