

# Lunch Party Packages

## LUNCH

### Basic Lunch Package

**Tue-Thu \$25 per person**

*Minimum parties of 10*

Choice of three Appetizers >see Appetizers

Choice of three Entrees >see Entrees

Choice of three Sides (served family style) >see Sides

Coffee, Tea, Fountain Soda included.

**Dessert - Add \$5 per person**

Choice of three Desserts >see Dessert

*Parties larger than 25 people subject to \$500 room fee.*

*Maximum 50 people.*

### Premium Lunch Package

**Tue-Sat \$40 per person**

*Minimum parties of 10*

Choice of four Appetizers >see Appetizers

Choice of four Entrees >see Entrees

Choice of three Sides (served family style) >see Sides

Choice of three Desserts >see Dessert

Coffee, Tea, Fountain Soda included.

*Mon-Fri - Parties larger than 25 people subject to \$500 private back dining room fee.*

*Maximum 50 people.*

*Saturday - Parties larger than 25 people subject to \$1000 private back dining room fee.*

*Maximum 50 people.*

# Dinner Party Packages

## DINNER

### Basic Dinner Package

**Mon-Thu \$35 per person**

*Minimum parties of 10*

Choice of three Appetizers >see Appetizers

Choice of three Entrees >see Entrees

Choice of three Sides (served family style) >see Sides

Choice of two Desserts >see Dessert

Coffee, Tea, Fountain Soda included.

*Parties larger than 25 people subject to \$1000 private back dining room fee. Maximum 50 people.*

### Premium Dinner Package

**Sun-Thu \$50 per person**

*Minimum parties of 10*

Choice of four Appetizers >see Appetizers

Choice of four Entrees >see Entrees

Choice of three Sides (served family style)

Choice of three Desserts >see Dessert

Coffee, Tea, Fountain Soda included.

*Parties larger than 25 subject to \$1000 private back dining room fee. Maximum 50 people.*

### Waiting For Your Guests

**30 minutes passed Hors d'oeuvres - Add \$10 per person**

Choice of three Hors d'oeuvres

## RENT THE RESTAURANT

**Dinner Service 5pm to Closing**

Customized food and beverages packages. Please speak to manager.

**Mon & Tue: \$5000 - Wed, Thu & Sun: \$6000 - Fri & Sat: \$12000**

## BAR PACKAGES

### Basic Bar Package

Three Hours \$25 per person

Sangria / Bottled Beer / House Wines

### Premium Bar Package

Three Hours \$35 per person

Sangria / Bottled Beer / Craft Beer On Draft / First Tier Wines / Specialty Cocktails

### Premium Open Bar Package\*

Three Hours \$45 per person

Open Bar

*\*Does not include luxury brands such as JW Blue, Yamasaki 18yr Old, Remy XO Cognac and some luxury Bourbons and Rums.*

### Cocktail Party Packages

Three Hours \$25 per person

One hour passed hors d'oeuvres

Two hour buffet

Choice of six Hors d'oeuvres

Choice of four Buffet dishes

Available Sun-Thu only. Must include a three hour bar package.

Minimum 30 people. Includes private back dining room and bar.

**Dessert - Add \$5 per person**

Choice of two Desserts

### RENT THE RESTAURANT

**Dinner Service 5pm to Closing**

Customized food and beverages packages. Please speak to manager.

**Mon & Tue: \$5000 - Wed, Thu & Sun: \$6000 - Fri & Sat: \$12000**

# PARTY PACKAGE FOOD SELECTIONS

## Appetizers

**EMPANADA DE POLLO O CARNE** pastry turnover filled with chicken or ground beef

**VEGETABLE EMPANADA** baked turnover filled with spinach, crimini mushroom, calabaza and manchego cheese

**CROQUETA DE JAMON** ground smoked ham and onion mixture, breaded and fried

**BLACK BEAN HUMMUS** puréed black beans, sesame tahini, lime juice, olive oil served with plantain chips

**YUCA FRITA CON ACEITE DE TRUFA Y MANCHEGO**

truffle scented fried cassava, manchego cheese

**PAPA RELLENA** mashed potato stuffed with ground beef, breaded and fried

**SOPA DE POLLO** homemade chicken soup

**POTAGE DEL DIA** soup of the day

**MESCULEN SALAD** field greens, grape tomatoes, red onion, balsamic dressing

**\*Not Available with Basic Lunch/Dinner packages**

**CEVICHE DE CAMARONES** fire roasted tomato, citrus, cilantro, red onion marinated shrimp served with plantain chips\*

**CAMARONES ENCHILADOS O AL AJILLO** sautéed shrimp, choice of enchilada sauce or white wine garlic cream sauce\*

**CALAMAR FRITO** crispy calamari served with fire roasted chili dipping sauce\*

**MONTADITOS** shrimp and chorizo over tostones with red chimichurri\*

**HAVANA SALAD** chopped greens, cucumber, garbanzo beans, watermelon, red onion, hearts of palm, coconut vinaigrette\*

**ESPINACA Y REMOLACHA** baby spinach, mango, avocado, blue cheese, oranges, red onion, macadamia nuts, roasted beets, champagne vinaigrette\*

**COL RIZADA Y CALABAZA** baby kale, pumpkin, red onion, crumbled queso fresco, pumpkin seeds, olive oil and fresh lemon juice\*

**LA ISLA SALAD** vine ripened tomato, red onion, avocado, olive oil\*

## Entrees

**POLLO ASADO** half roasted chicken

**LECHON ASADO** roasted pork

**ROPA VIEJA** shredded flank steak

**POLLO AL AJILLO CON ESPINACA** boneless chicken breast in white wine garlic cream sauce served with sautéed spinach

**BISTEK DE POLLO** grilled marinated boneless chicken breast topped with caramelized onions

**ARROZ CON POLLO A LA CHORRERA** creamy saffron chicken and rice casserole, green peas and piquillo escabeche

**SALMÓN A LA PARRILLA** grilled salmon in a hoisin guava sesame honey glaze, topped with pineapple mango salsa, over coconut quinoa salad

**BISTEK DE PALOMILLA** sirloin steak pounded thin, seared and topped with caramelized onions

**\*Not Available with Basic Lunch/Dinner packages**

**CAMARONES ENCHILADO** jumbo shrimp sautéed in olive oil, garlic, onion, peppers, olives and creole-style sauce\*

**CHURRASCO CON CHIMICHURRI** marinated grilled skirt steak topped with chopped raw onion, served with an Argentinean style steak sauce\*

**CHULETAS ENCEBOLLADAS A LA PARILLA** grilled marinated center cut pork chops topped with caramelized onions\*

**SOLOMILLO DE CERDO** pork tenderloin topped with apple chorizo salsa, malanga purée and port wine reduction\*

**CAMARONES AL AJILLO** jumbo shrimp sautéed in a white wine garlic cream sauce\*

**TASAJO CON BONIATO** braised salt-cured shredded beef topped with fried sweet potato served with Cuban sweet potato and rice\*

## Sides

**ARROZ CON GANDULES** yellow rice with pigeon peas

**MOROS Y CRISTIANOS** black beans and rice (made with pork)

**WHITE RICE**

**BLACK BEANS** (vegetarian)

**RED BEANS**

**PLATANOS MADUROS** fried ripe yellow plantains

## Dessert

**FLAN DE COCO** coconut crème caramel

**TRES LECHES** vanilla sponge cake soaked in three milks and rum, topped with meringue

**ARROZ CON LECHE** rice pudding

**PIONONO** sponge cake filled with dulce de leche, chocolate glaze

**TORTA DE LIMON FRISADO CON ALMIVAR DE CILANTRO** frozen key lime pie with cilantro/lime syrup and toasted almonds

**TORTA DE QUESO Y MANGO** coconut mango cheesecake with mango sauce

**EMPANADA GUAYABA** guava and cream cheese turnover

## Hors d'oeuvres

**MINI EMPANADA DE POLLO O CARNE** pastry turnover filled with chicken or ground beef

**MINI CROQUETA DE JAMON** ground smoked ham and onion mixture, breaded and fried

**CEVICHE DE CAMARONES** fire roasted tomato, citrus, cilantro, red onion marinated shrimp served on a spoon

**BLACK BEAN HUMMUS** puréed black beans, sesame tahini, lime juice, olive oil served with plantain chips

**CAMARONES AL AJILLO** sautéed shrimp, choice of enchilada sauce or white wine garlic cream sauce

**MINI PAPA RELLENA** mashed potato stuffed with ground beef, breaded and fried

**SHASHITO PEPPERS** fried pepper, garlic chips, citrus garlic mojo

**MINI CUBAN SANWICHES** pulled pork, ham, swiss cheese, pickle with garlic mojo

**PAN CON LECHON** roasted pork with garlic mojo

**CHINO LATINO CHICKEN WINGS** twice cooked jumbo wings, thai chili-guava sauce

## Buffet Dishes

**MASITAS DE CERDO** fried pork morsels

**PICADILLO** Havana-style ground beef

**POLLO ASADO** half roasted chicken

**CARNE CON PAPA** beef stew

**ROPA VIEJA** shredded flank steak

**FRICASSE DE POLLO** chicken stew

**LECHON ASADO** roasted pork

**POLLO AL AJILLO CON ESPINACA** boneless chicken breast in white wine garlic cream sauce served with sautéed spinach

**BISTEK DE POLLO** grilled marinated boneless chicken breast topped with caramelized onions

**ARROZ CON POLLO A LA CHORRERA** creamy saffron chicken and rice casserole, green peas and piquillo escabeche

**SALMÓN A LA PARRILLA** grilled salmon in a hoisin guava sesame honey glaze, topped with pineapple mango salsa, over coconut quinoa salad

**BISTEK DE PALOMILLA** sirloin steak pounded thin, seared and topped with caramelized onions

**CHULETAS ENCEBOLLADAS A LA PARILLA** grilled marinated center cut pork chops topped with caramelized onions

### Add \$3 per person

**CAMARONES ENCHILADO** jumbo shrimp sautéed in olive oil, garlic, onion, peppers, olives and creole-style sauce.

**CAMARONES AL AJILLO** jumbo shrimp sautéed in a white wine garlic cream sauce.

### Add \$5 per person

**CHURRASCO CON CHIMICHURRI** marinated grilled skirt steak topped with chopped raw onion, served with an Argentinean style steak sauce

**SOLOMILLO DE CERDO** pork tenderloin topped with apple chorizo salsa, malanga purée and port wine reduction