

Cuban-American Catering Menu

☀ BREAKFAST

Cuban-American Breakfast Menus



Option 1 — Havana Continental Breakfast

\$32 per person

- Freshly Baked Cuban Bread & Guava Pastelitos
- Butter Croissants & Mini Muffins
- Guava Jam, Honey Butter, Cream Cheese
- Seasonal Tropical Fruit Display (pineapple, papaya, mango)
- Greek Yogurt & Granola Parfaits
- Freshly Brewed Cuban Coffee & Decaf
- Assorted Teas & Fresh Orange Juice



Option 2 — Little Havana Breakfast Buffet

\$42 per person

- Scrambled Eggs with Sweet Onions & Peppers
- Smoked Ham & Chorizo Sausage
- Crispy Breakfast Potatoes with Mojo Sauce
- Cuban Toast Station (Cuban bread, butter, guava & mango preserves)
- Guava & Cheese Pastelitos
- Fresh Tropical Fruit & Berry Display
- Cuban Coffee, Espresso, Cappuccino
- Fresh Orange & Pink Grapefruit Juices



Option 3 — Chef Besil's Signature Breakfast

\$48 per person

- Made-to-Order Omelet Station (chorizo, smoked ham, Swiss cheese, peppers, onions)
- Lechon Hash with Crispy Potatoes & Mojo
- Fried Eggs & Scrambled Eggs
- Cuban French Toast with Cinnamon & Vanilla Syrup
- Guava & Cheese Pastelitos, Coconut Bread
- Yogurt Parfaits & Tropical Fruit Display
- Cuban Coffee Bar with Espresso, Cortaditos & Café con Leche
- Fresh Juices & Sparkling Water

Cuban-American Catering Menu

COFFEE BREAKS

Coffee Break Menus

Minimum 25 guests • 30–45 minute service

Option 1 — Café Cubano Break

\$24 per person

- Cuban Coffee, Decaf, Regular Coffee
- Assorted Hot Teas
- Guava Pastelitos
- Butter Cookies & Biscotti
- Fresh Fruit Skewers

Option 2 — Havana Coffee & Sweets Break

\$32 per person

- Regular & Decaf Coffee, Cuban Coffee, Café con Leche
- Hot Teas & Iced Coffee
- Guava & Cheese Pastelitos
- Mini Tres Leches Cups
- Coconut Macaroons
- Fresh Fruit Platter

Option 3 — Cuban Coffeehouse Experience

\$40 per person

- Full Cuban Coffee Bar (espresso, cortadito, café con leche)
- Assorted Teas & Cold Brews
- Savory Mini Ham & Swiss Croquettes
- Guava & Cheese Pastries
- Mini Flan & Tres Leches
- Fresh Fruit & Citrus Display

Optional Enhancements

- Fresh Coconut Water Station – **\$12 pp**
- Smoothie Bar (Mango, Guava, Pineapple) – **\$14 pp**
- Fresh-Pressed Juice Bar – **\$9 pp**
- Branded Menu Cards or Signage – **\$5 pp**

Additional Cuban-American Breakfast Menus

☕ COFFEE BREAKS

Coffee Break Menus

Minimum 25 guests • 30–45 minute service

Option 4 — Miami Sunrise Breakfast

\$44 per person

- Scrambled Eggs with Fresh Herbs
- Applewood Smoked Bacon & Turkey Sausage
- Mini Cuban Toast & Whole Wheat Toast
- Guava, Mango & Strawberry Preserves
- Steel-Cut Oatmeal with Brown Sugar, Raisins & Toasted Coconut
- Fresh Tropical Fruit Salad
- Cuban Coffee & Decaf
- Assorted Teas & Fresh Orange Juice

Option 5 — Calle Ocho Brunch-Style Breakfast

\$55 per person

- Huevos Cubanos with Sofrito
- Ropa Vieja Breakfast Hash with Potatoes
- Sweet Plantains (Maduros)
- Cuban French Toast with Guava Syrup
- Guava & Cheese Pastries
- Yogurt Parfaits & Tropical Fruit Display
- Cuban Coffee, Espresso & Cappuccino
- Fresh Juices & Sparkling Water

Cuban-American Catering Menu

© PLATED EVENT MENU

Cuban-American Plated Event Menu (Medium Tier)

Passed Reception

Optional Add-On · 2-3 pieces per guest

- **Mini Cuban Sandwich Bites** — Roast Pork, Ham, Swiss, Mustard, Pickle on Pressed Brioche
- **Plantain Cups (Vegan Option)** — Tostones filled with black bean & mango salsa
- **Deviled Eggs – Cuban Style** — Smoked Paprika, Citrus Zest, Pickled Onion
- **Empanaditas** — Beef Picadillo or Guava & Cream Cheese

First Course — Choose One

Starter Salads

- Citrus Avocado Salad (mixed greens, orange segments, avocado, shaved red onion, honey-lime vinaigrette)
- Cuban Caesar Salad (garlic croutons, cotija cheese, mojo-style Caesar dressing)

Soups — Plated or Pre-Set

- Black Bean Soup (cumin cream, diced onion, cilantro oil)
- Tropical Chicken Soup (chicken broth, shredded chicken, root vegetables, corn, sofrito base)

Entrée Selections



Ropa Vieja

Slow-braised shredded beef, tomato-pepper sofrito

Served with:

- White rice
- Sweet plantains
- Black beans



Arroz con Pollo

Saffron-tinted rice, chicken thigh & breast, green peas, roasted red peppers

Served with:

- Simple cucumber & onion escabeche



Picadillo

Ground beef, tomato sauce, olives, raisins

Served with:

- Yellow rice
- Fried plantains



Seafood Option Camarones Enchilados

Sautéed shrimp in a garlic-tomato wine sauce

Served with:

- Coconut jasmine rice or white rice
- Grilled seasonal vegetables

Modern Cuban-American Comfort

Entrée Selections



Cuban-Style Meatloaf

Beef & pork blend, sofrito glaze

Served with:

- Garlic mashed yuca or potatoes
- Roasted carrots with citrus honey glaze



Mojo Grilled Chicken

Citrus-garlic marinated chicken breast

Served with:

- Rice & black beans
- Charred broccolini or green beans



Vegetarian / Vegan Entrée Roasted Vegetable & Black Bean Timbale

Layered rice, beans, roasted peppers, zucchini, plantain chips

Served with:

- Mojo verde drizzle

Cuban-American Catering Menu

Desserts — Choose One or Two



Tres Leches Cake



Guava Cheesecake



Flan de Caramelo



Chocolate Rum Mousse

Optional upgrade

Beverage Enhancements (Optional)



Cuban Coffee Stations
(Cafecito, Cortadito)



Mojito or Havana style
rum punch



Guava or Mango Agua
Fresca

Late Night or Coffee Break Add On



Cuban pastries (Pastelitos de guava &
Cheese)



Churros with Chocolate dipping sauce

Cuban-American Culinary Experience

BANQUET MENU

Plated Entrée Descriptions

	Ropa Vieja Classic Cuban shredded beef, slow-braised in a savory tomato-pepper sofrito, finished with olives and herbs. Served with white rice, sweet plantains, and seasoned black beans.
	Arroz con Pollo Saffron-tinted rice simmered with tender chicken, roasted red peppers, green peas, and aromatic sofrito. A beloved Cuban staple presented for refined banquet service.
	Picadillo Traditional Cuban ground beef sautéed with tomato sauce, green olives, raisins, and spices. Served with yellow rice and caramelized sweet plantains.
	Camarones Enchilados Sautéed shrimp in a rich garlic-tomato wine sauce with subtle heat. Served with jasmine or white rice and grilled seasonal vegetables.
	Mojo Grilled Chicken Citrus-garlic marinated chicken breast, flame-grilled and finished with fresh herbs. Served with rice and black beans and charred seasonal vegetables.
	Cuban-Style Meatloaf A comforting blend of beef and pork with sofrito seasoning, glazed and roasted. Served with garlic mashed yuca or potatoes and roasted carrots.

Dessert Descriptions

		
Tres Leches Cake Light vanilla sponge soaked in three milks, topped with whipped cream and citrus zest.	Guava Cheesecake Creamy cheesecake layered with sweet guava glaze and graham cracker crust.	Flan de Caramelo Silky baked custard with golden caramel sauce.

Plated Dinner Pricing

Two-Course Plated Dinner (Starter + Entrée + Dessert) - Chicken / Picadillo / Meatloaf Entrées: \$55 per person - Ropa Vieja or Arroz con Pollo: \$60 per person - Camarones Enchilados (Shrimp): \$68 per person	Three-Course Plated Dinner (Soup/Salad + Entrée + Dessert) - Chicken / Picadillo / Meatloaf: \$65 per person - Ropa Vieja / Arroz con Pollo: \$70 per person - Shrimp Entrée: \$78 per person
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Add-Ons

- Cuban coffee station: **\$8**
- Passed hors d'oeuvres (2 items): **+\$16**
- Late-night pastelitos: **+\$9**

Cuban-American Culinary Experience

 BUFFET

Salads

- Citrus Avocado Salad
- Cuban Caesar Salad

Entrées

- Ropa Vieja
- Mojo Grilled Chicken
- Arroz con Pollo
- Camarones Enchilados (optional upgrade)

Accompaniments

- White rice
- Black beans
- Sweet plantains
- Grilled seasonal vegetables

Desserts

- Tres Leches Cake
- Flan de Caramelo

Buffet Pricing

Without shrimp — \$75 per person

With shrimp — \$85 per person

Premium buffet (chef-attended carving or live station) — \$65

Premium Tier — Havana Nights Premium Experience

Reception

- Mini Cuban sandwiches
- Lobster empanaditas
- Plantain cups with picadillo

Plated Dinner

- Starter: Black bean soup with truffle crema
- Entrée Choices:
 - Short Rib Ropa Vieja (bone-in or boneless) with Moros
 - Grilled Gulf Shrimp with garlic mojo and Coconut Rice
 - Citrus-brined chicken with yuca purée
- Dessert Trio:
 - Mini flan
 - Guava cheesecake bite
 - Chocolate rum mousse

\$95 per person

Beverage pairing add-on: **+\$25**

Chef's Notes

Ropa Vieja:

"We braise the beef low and slow until fork-tender, then finish it in a rich tomato-pepper sauce. It's one of our most requested dishes because it feels comforting but special."

Mojo Grilled Chicken:

"The citrus-garlic mojo keeps the chicken juicy and bright — great for guests who want something familiar. It plates beautifully and works for almost any audience."

Arroz con Pollo:

"This is a true one-pan classic — the rice absorbs all the chicken and saffron flavor. It's incredibly popular for larger events because it delivers flavor consistently."

Camarones Enchilados:

"The shrimp are sautéed to order and finished in a light garlic-tomato wine sauce. It adds an upscale seafood option without being heavy."

Desserts:

"Tres leches and flan are always crowd-pleasers — nostalgic, but elegant. Guava gives guests something uniquely Cuban without being unfamiliar."

Cuban Brunch Menu

 BUFFET

Breakfast Display

- Cuban pastries (pastelitos)
- Fresh tropical fruit platter
- Assorted breakfast breads

Hot Selections

- Cuban scrambled eggs with onions & peppers
- Mojo roasted potatoes
- Arroz con pollo brunch-style
- Sweet plantains

Carving / Action (Optional)

- Mojo pork loin with citrus jus

Desserts

- Mini tres leches
- Flan cups

Beverage Enhancements

- Cuban coffee station
- Mimosas, Mangomosas, or guava bellinis

Brunch Pricing

Standard brunch — \$55

With carving station — \$65

Reception-Only Cuban Menu (Cocktail Events)

Passed Hors d'Oeuvres

- Mini Cuban sandwiches
- Picadillo empanaditas
- Plantain cups with black bean mango salsa
- Shrimp skewers with garlic mojo
- Croquetas (ham or chicken)

Station Option

- Cuban sliders & pastelitos station

Reception Pricing

Light reception: \$35

Heavy reception: \$48

Cuban-American Fusion Event Menu

🍴 BUFFET

Carving & Action Stations

**Cuban Churrasco Carving Station**

Included in package

Chimichurri & Mojo Criollo sauces · Grilled onions & peppers · Warm Cuban rolls

**Filet Mignon Carving Station**

+\$15 per person (optional premium add-on)

Red wine demi-glace · Garlic herb butter · Horseradish cream

**Cuban Pasta Station**

Guest choice of pasta + sauce · Included

Pasta: Penne, Linguine

Sauces: Cuban-style garlic tomato · Roasted garlic cream

Add-Ins: Mojo grilled chicken · Chorizo · Roasted peppers, onions, spinach · Parmesan & fresh herbs

Hot Meat Selections

Trio option · 50 guest min · Included

- Ropa Vieja — slow-braised beef, peppers, tomatoes
- Mojo Roasted Chicken — citrus, garlic & oregano
- Grilled Churrasco Steak — marinated flank steak

Side Dish Selections

Choose 3

1

Congri (black beans & rice)

2

Garlic mashed yucca

3

Sweet plantains (maduros)

4

Cuban roasted potatoes

5

Sautéed green beans with garlic & olive oil

6

Cuban corn with lime butter

Salad Selections

Choose 2

1

Classic Cuban Salad (lettuce, tomato, onion, lime vinaigrette)

2

Avocado & tomato salad with citrus dressing

3

Hearts of palm salad with roasted peppers

4

Caesar salad with garlic croutons & parmesan

Dessert Selections

Choose 3

1

Mini flan cups

2

Tres leches cake squares

3

Guava & cream cheese pastries

4

Café Cubano shooters

5

Coconut rum bread pudding

Beverage Enhancements

Optional · Priced Separately

Cuban coffee station — \$15

Iced café con leche — \$8

Tropical fruit agua fresca — \$10

Cuban-American Fusion Event Menu

Plated Dinner Option

Plated Entrée Choices

Option 1

- Mojo grilled chicken
- Congri rice
- Roasted vegetables

Option 2

- Ropa vieja
- Garlic mashed yucca
- Sweet plantains
- Green beans

Option 3 (Upgrade)

- Filet mignon (**+\$15 per person**)
- Cuban potatoes
- Green beans

All options include:

- Starter salad
- Dessert selection
- Fresh bread & butter

Pricing

Buffet with Stations — \$60 per person

Includes:

- Churrasco carving station
- Mojo Marinated Chicken
- Pasta station
- 3 meats · 3 sides · 2 salads · 3 desserts

Plated Dinner — \$65 per person

- Filet mignon upgrade available

(Pricing assumes 50 guests — there will be an upcharge for smaller groups, never under 30 guests — excluding service charge & tax)

Cuban-American Luxe Event & Catering Menu

Welcome & Reception

Passed Hors d'Oeuvres — Priced per piece, minimum 50 per item

- Lechón Croquetas with Smoked Mojo Aioli — \$7
 - Ham & Manchego Empanaditas with Guava Reduction — \$8
 - Tuna Crudo Tostones with Citrus-Cilantro Emulsion — \$9
 - Caviar Deviled Quail Eggs with Lime Zest — \$11
 - Mini Medianoche Sliders (House-Roasted Pork, Swiss, Pickle, Dijon) — \$10
 - Serrano Mini Croquetas with Garlic Aioli — \$7
- Mini Cuban Sandwich Rolls (mojo pork, ham, Swiss, pickle crema)
 - Filet Mignon Skewers with Chimichurri — \$12
 - Crispy Chicken Empanaditas with Guava BBQ — \$7
 - Lobster & Shrimp Tostones with Citrus Aioli — \$15
 - Ropa Vieja Arepas with Queso Fresco — \$12
 - Tuna Crudo with Sour Orange, Avocado & Plantain Chip — \$15

Raw Bar Enhancement

- Cuban-Spiced Oyster Bar (Mojo Mignonette, Aji Amarillo Cocktail Sauce) — \$85 per guest

Key West Stone Crab Claws (Seasonal) — Market Price (avg. \$125 per guest)
- Jumbo Ice-Cold Shrimp with Cilantro Remoulade and Fresh Key Limes — \$10 per unit

Florida Lobster Bar with Sofrito Cocktail Sauce — M/P (avg. \$125 per guest)

Plated Dinner Experience

Three-course minimum | Custom wine pairings available

First Course — Choose One

- 1

Shrimp & Avocado Salad (Citrus Vinaigrette, Micro Herbs)
- 2

Lobster Bisque with Spanish Brandy Cream
- 3

Heirloom Tomato & Burrata with Guava Gastrique

Entrées — Choose Two

- Heritage Lechón Asado — \$165
24-hour citrus-marinated suckling pig, yuca purée, crispy chicharrón

Pan-Seared Chilean Sea Bass — \$175
Saffron Coconut Rice, Roasted Plantain Jus

Prime Filet Mignon Ropa Vieja Style — \$185
Red Wine Sofrito, Truffle Malanga Mash
- Free-Range Mojo Chicken Supreme — \$145
Charred Corn Succotash, Lime Butter

Roasted Cauliflower Steak with Cuban Romesco & Crispy Capers — \$135

Family-Style & Action Stations

- Cuban Asado Carving Station — Approx. 20 Guests
\$160 per guest
 - Whole Lechón, Chimichurri Mojo, Pan Cubano, Pickled Vegetables

Havana Street Luxe Station
\$145 per guest
 - Short Rib Ropa Vieja
 - Black Truffle Arroz Congrí
 - Sweet Plantain Maduros

Cuban-American Luxe Event & Catering Menu

Late Night & Cocktail Pairings

Elevated Cuban Classics

Gourmet Cuban Sandwich Bar — \$65 per guest

Midnight Tostón Bar (Truffle Aioli, Mojo Verde, Caviar Option +\$30) — \$55 per guest

Café Cubano Service with Hand-Rolled Chocolate Truffles — \$40 per guest

Seafood Paella a la Cubana (Live Cooking)

\$185 per guest

- Lobster, Prawns, Clams, Chorizo

Desserts & Sweet Finishes

Plated Desserts

Tres Leches Mille-Feuille with Vanilla Bean Cream — \$28

Dark Chocolate Rum Torte with Gold Leaf — \$32

Key Lime Cheesecake with Graham Crust & Candied Lime — \$30

Dessert Stations

Guava & Cheese Artisanal Board — \$55 per guest

Cuban Pastry Lounge (Pastelitos, Flan Shots, Alfajores) — \$65 per guest

Signature Beverage & Bar Packages

BEVERAGE & BAR

Complete your event with a thoughtfully curated bar experience. From crisp wine and craft beer to a premium Cuban rum bar that captures the true spirit of Havana, every package is designed to complement the menu and elevate the occasion.

Beer & Wine Bar \$38 per guest		Classic Full Bar \$48 per guest		Premium Cuban Rum Bar \$65 per guest
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Premium Beverage Program

 Signature Cocktails - Reserve Mojito (Aged Rum, Champagne Float) — \$22 - Smoked Old Fashioned Havana — \$24 - Guava Margarita with Tajín Rim — \$23	 Rum Experience Cuban & Caribbean Aged Rum Tasting (5 selections) — \$75 per guest	 Wine & Champagne - Curated Premium Wine Pairing — \$95 per guest - Champagne Toast (Veuve Clicquot or equivalent) — \$28 per guest
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Optional Enhancements

Live Cuban Jazz or Salsa Band	Cigar Rolling Experience (Premium Hand-Rolled Cigars) — \$85 per guest	Custom Menu Branding & Calligraphy
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Notes

- Pricing reflects premium ingredients, white-glove service, and custom menu development.
- All menus are customizable.
- Staffing, rentals, tax, and service charges are additional.

HAVANA GRANDE

An Elevated Cuban-American Culinary Experience

 BEVERAGE & BAR

Event Pricing

Weddings — \$185–\$205 per guest

Includes expanded dessert experience & upgraded staffing

Corporate Events — \$165–\$180 per guest

Streamlined dessert and station service

Menu Highlights

Chef-Attended Meat & Carving Stations

Herb-Crusted Filet Mignon ·
Churrasco Skirt Steak · Classic
Ropa Vieja · Mojo Citrus
Chicken

Pasta & Latin Fusion Station

Fresh pastas with Cuban
cream sauce, pomodoro, or
truffle alfredo; shrimp,
chicken, chorizo & roasted
vegetables

Sides & Salads

Truffle Mashed Yuca · Moros y
Cristianos · Sweet Plantains ·
Seasonal Vegetables · Avocado
& Mango Salads

Dessert Experience

Tres Leches · Guava Cheesecake · Flan · Churros · Chocolate Rum Cake · Café Cubano Truffles

Signature Beverage & Bar Packages

 BEVERAGE & BAR

Classic Cuban Cocktail Bar

Classic Mojitos · Hemingway Daiquiris · Añejo Old Fashioneds · Palomas · Custom Signature Cocktail

Premium Spirits Selection

Ultra-Premium Rum Collection · Top-Shelf Vodka, Gin & Tequila · Curated Red & White Wines · Local & Import Beers

Bar Pricing

Beer & Wine \$38 per guest		Classic Full Bar \$48 per guest		Premium Cuban Rum Bar \$65 per guest
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