

Quick, ready-to-serve, drop off catering using high quality ingredients with Latin flair. Perfect for corporate or social events.

COLD APPETIZER DISPLAYS

Half tray up to 10 guests | Full tray up to 20 guests

DEL JARDIN (V)

Fresh seasonal vegetable tray served "crudo" and red wine vinaigrette dressing
\$75 | \$140

TROPICAL CHIPS AND TRIO OF DIPS (V)

Plantain and malanga chips, black bean hummus, guacamole Cubano and Cuba Libre salsa
\$77 | \$155

GRILLED MARINATED VEGETABLES (V)

Asparagus, eggplant, zucchini, red onions, scallions, red peppers and corn
\$83 | \$162

FINE CHEESES AND OLIVES (V)

Selection of imported cheeses, marinated olives, and Spanish chorizo with plantain chips
\$95 | \$175

SOPA Y ENSALADA

Half tray up to 10 guests | Full tray up to 20 guests

BLACK BEAN SOUP (V)

Traditional Cuban black bean soup with rich authentic flavors
\$70 | \$130

JARDIN SALAD (V)

Baby arugula, spinach, romaine, organic grape tomatoes, Kalamata olives, red onions, crumbled cotija cheese, red wine vinaigrette
\$95 | \$175

SIDES

Half tray up to 10 guests | Full tray up to 20 guests
\$55 | \$95

ARROZ CON FRIJOLES (V)

Steamed white rice and Cuban black beans

CONGRI

Classic Cuban red beans, rice with tomatoes, onions, peppers, smoked pork

AGUACATE (V)

Half avocado, olive oil and sea salt

GARLIC MASH (V)

Roasted garlic mashed potatoes

MADUROS (V)

Fried sweet plantain

VEGETARIAN (V)

The consumption of raw or partially cooked eggs, meat, fish or shellfish may increase the risk of contracting food borne illness.
10% service fee and all state and local taxes will be added to all food and beverage.



Actual food presentation may differ from photography.

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10 GUESTS MINIMUM

EMPANADAS

1 for \$8 per guest | 2 for \$12 per guest

MAMA AMELIA'S EMPANADAS

Baked pastry turnovers served with aji-sour cream dipping sauce. Choose from beef, chicken or queso below.

Picadillo: Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins

De la Casa: Chopped chicken, corn, Jack cheese

Queso (V): Gruyere, Jack, mozzarella, sauteed onions, olive oil, thyme, oregano

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TAPAS

2 for \$27 per guest | 3 for \$33 per guest

DRAGON STREET MEATBALLS

Chino-Latino glazed pork and beef meatballs, ginger, honey, soy, ropa vieja jus, toasted sesame seeds

SHRIMP COCKTAIL

Cuban style shrimp cocktail. Latino cóctel salsa

YUCA FRIES (V)

Crispy and creamy yuca fries. Cilantro-caper allioli

MADUROS (V)

Fried ripened sweet plantains

TOSTONES (V)

Twice-fried green plantains. Dijon-mojito

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PLATOS FUERTES & CUBAN CLASSICS

PAELLA VEGETARIANA (V)

Roasted crimini and shiitake mushrooms, roasted garlic, baby spinach, garbanzo beans, grilled broccolini, long grain saffron rice
\$165 | \$320

ARROZ CON POLLO

Long grain saffron rice, boneless chicken, green peas, Manzanilla olives, yellow corn, Spanish chorizo, roasted piquillo peppers, touch of beer
\$200 | \$385

ROPA VIEJA

Braised, shredded and stewed beef brisket, tomatoes, bell peppers, onions, red wine, white rice, maduros
\$215 | \$400

POLLO ASADO

Double airline chicken breast, mango-passion fruit gravy, black beans, white rice
\$215 | \$400

CUBAN ROAST PORK

Citrus marinated, slow roasted pork shoulder, onion-caper mojo, black beans, white rice
\$200 | \$385

POSTRES

TRES LECHE (V)

Vanilla sponge cake soaked in three milks, mocha mousse
\$90 | \$150

CUBAN FLAN (V)

A traditional Cuban dessert of vanilla custard and caramel sauce
\$90 | \$150

MAMI TOTTY'S ARROZ CON LECHE (V)

Classic Cuban rice pudding recipe handed down from founding Chef Pernot's mother-in-law
\$90 | \$150

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