

LITTLE HAVANA

PRIVATE PARTY MENU

WE RECOMMEND 4 TO 6 ITEMS FOR EVERY 25 PEOPLE WHEN BUILDING AN APPETIZER BUFFET.

★ Vegetarian Appetizers & Platters ★

Platters & trays are 50 pieces on average

Yucca Fries VEGAN **Gf** \$40

Fried yucca tossed in garlic mojo.

Arepas Veggie **Gf** \$100

Ground maize dough filled with mozzarella cheese. Served with ranchera sauce.

Sweet Potato Tots VEGAN **Gf** \$45

Sweet potato tots. Served with red pepper mayo.

7 Layer Black Bean Dip Veggie **Gf** \$55

Layered refried black beans, guacamole, salsa, sour cream, queso, and sliced jalapeños. Served with tortilla chips.

Hummus Platter VEGAN \$60

Your choice of cilantro-jalapeño pesto OR roasted red pepper. Served with flat bread and crudité.

Goat Cheese Stuffed Mushroom Caps Veggie \$75

Herbed goat cheese and roasted veggies.

Black Bean Empanadas Veggie **Gf** \$65

Savory pastries filled with corn and black bean relish. Served with mojo sauce.

Cheese Quesadillas Veggie \$75

Flour tortillas filled with cheddar cheese and pico de gallo. Served with salsa.

Black Bean Cakes Veggie \$65

Flash-fried black bean cakes. Served with avocado crema.

★ Classic Starters ★

Cheese and Crudité Veggie

\$65

Assorted cheese and vegetables. Served with crackers and ranch dressing.

Fruit Salad Bowl \$60 VEGAN **Gf**

Assorted seasonal fruits.

Nacho Bar \$75 **Gf** Veggie

Corn tortilla chips topped with melted, shredded cheese, jalapeños, pico de gallo, and black beans with queso on the side.

ADD: PORK +\$65 | STEAK +\$75
CHICKEN +\$65

BUILD YOUR PARTY
MENU WITH A
VARIETY OF
SELECTIONS FROM
EACH OF OUR
CATEGORIES TO
BALANCE OUT THE
NEEDS OF YOUR
GUESTS.

★ Beef Appetizers & Platters ★

Platters & trays are 50 pieces on average

Ropa Vieja Con Yucca

\$75

Traditional Cuban-style shredded beef. Served with yucca fries and jalapeño crema.

Beef Empanadas

\$75

Savory pastries filled with beef picadillo. Served with mojo sauce.

Beef Sate Skewers

\$85

Marinated and grilled flank steak, topped with sesame seeds. Served with spicy Thai peanut sauce. Note: Contains Soy.

Carne Asada Skewers

\$85

Marinated and grilled flank steak. Served with chimichurri sauce. Note: Contains Soy.

★ Chicken Appetizers & Platters ★

Platters & trays are 50 pieces on average

Chicken Taquitos

\$75

Flash fried flour tortillas filled with grilled chicken and shredded cheese. Served with salsa.

Jerk Chicken Wings

\$85

Slow-roasted, marinated chicken wings, finished on the grill. Served with creamy house dressing.

Chicken Sate Skewers

\$75

Marinated and grilled chicken, topped with sesame seeds. Served with spicy Thai peanut sauce. Note: Contains Soy.

Chicken Quesadillas

\$75

Flour tortillas filled with grilled chicken, pico de gallo, and shredded cheese. Served with salsa.

Buffalo Chicken Dip

\$75

Shredded chicken blended with cheeses and spicy wing sauce. Served with flat bread.

MOST OF OUR DISHES ARE AVAILABLE FOR PICK UP OR DELIVERY FOR OFF-PREMISE EVENTS. WE ALSO OFFER FULL SERVICE CATERING.

EMAIL PARTIES@LITTLEHAVANAS.COM FOR MORE INFORMATION ABOUT OUR CATERING OPTIONS.

★ Pork Appetizers & Platters ★

Platters & trays are 50 pieces on average

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| Masitas de Puerco Fritas (aka Pork Bites)  | \$75 |
| Citrus-marinated pork, flash fried with onions. Served with Cuban hot sauce. | |
| Arepas con Puerco  | \$125 |
| Ground maize dough filled with mozzarella cheese and pulled pork. Served with ranchera sauce. | |
| Chorizo Empanadas  | \$85 |
| Savory pastries filled with spicy chorizo. Served with avocado crema. | |
| Chorizo Meatballs | \$75 |
| Spicy chorizo meatballs in a roasted ancho chile sauce. | |

★ Seafood Appetizers & Platters ★

Platters & trays are 50 pieces on average

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| Crab Dip | MP |
| Crab meat, cheeses and Old Bay. Served with flat bread. | |
| Crab Empanadas  | MP |
| Savory pastries filled with crab and black bean relish. Served with mojo sauce. | |
| Grilled Shrimp Skewers  | \$120 |
| Cilantro and lime marinated. Served with avocado crema. | |
| Seafood Mariscada  | \$120 |
| Assorted seasonal seafood and vegetables, simmered in spicy tomato broth. Served with garlic bread for dipping. | |
| Ceviche  | \$125 |
| Seasonal fish, shrimp, and scallops marinated in lime and orange juices with cilantro, avocado and red onion. Served with plantain and tortilla chips. | |
| Crab Balls | MP |
| Served with tartar sauce. | |
| Coconut Shrimp | \$120 |
| Flash fried coconut encrusted shrimp. Served with mango sauce. | |
| Bacon Wrapped Scallops  | \$150 |
| Served with smoky BBQ sauce. | |
| Steamed or Cocktail Shrimp  | \$160 |
| Hot: steamed shrimp with onions in a hot old bay broth OR Chilled: peeled shrimp with cocktail sauce | |

Hot sandwiches and wraps are \$10, Crab Cake Sandwich is Market Price.

★ Cold Wraps ★

Turkey Wrap

Honey wheat tortilla with turkey breast, spinach, tomato, avocado, shredded cheese and lime mayo.

Veggie Wrap *Veggie*

Honey wheat tortilla with roasted seasonal vegetables, spinach, shredded cheese, and cilantro mayo.

AVAILABLE WITHOUT CHEESE

Roast Beef Wrap

Honey wheat tortilla with sliced roast beef, lettuce, tomato, red onion and horseradish mayo.

BLT Wrap

Honey wheat tortilla with lettuce, tomato, and crispy bacon with mayo.

Black & Blue Wrap

Honey wheat tortilla with blackened roast beef, lettuce, tomato, and blue cheese mayo.

★ Hot Sandwiches ★

The Famous Cuban Sandwich

Pulled pork, sliced ham, Swiss cheese, pickles, and yellow mustard on Cuban bread.

Steak Sandwich

Sliced prime rib, caramelized onions, and Swiss cheese on garlic Cuban bread. Served with black beans and rice.

Crab Cake Sandwich

Crab cake with lettuce, tomato, and tartar sauce on brioche.

Black Bean Burger *Veggie*

Black bean burger with guacamole and red pepper mayo on brioche.

Grilled Chicken Sandwich

Mojo marinated chicken breast with spinach, avocado, pico de gallo, and roasted garlic aioli on brioche.

Mix and match sandwiches and wraps to create your own lunch or dinner buffet with side dishes and desserts!

★ Salad Bowls ★

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| House Salad <small>Veggie</small> | \$35 |
| Mixed greens, veggies, croutons, cheddar cheese, and creamy cilantro dressing. ADD GRILLED CHICKEN: \$55 | |
| Caesar Salad | \$35 |
| Romaine lettuce with croutons, parmesan, and garlicky Caesar dressing. ADD GRILLED CHICKEN: \$55 | |
| Steak Salad Bowl <small>Gf</small> | \$85 |
| Marinated and grilled flank steak, mixed greens, grilled tomatoes, onions, peppers, queso fresco, and black bean vinaigrette. | |
| Mojito Chicken Salad <small>Gf</small> | \$85 |
| Spinach and mixed greens with carrots, oranges, and grilled chicken and citrus mojito dressing. | |

★ Sides ★

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| Black Bean & Yellow Rice <small>Veggie Gf</small> | SMALL: \$30 LARGE: \$55 |
| Sweet Potato Fries <small>VEGAN Gf</small> | SMALL: \$35 LARGE: \$65 |
| Maduros (sweet) OR Tostones (savory) <small>VEGAN Gf</small> | SMALL: \$35 LARGE: \$65 |
| fried plantains, one of two ways | |
| Macaroni & Cheese <small>Veggie</small> | SMALL: \$35 LARGE: \$65 |
| Seasonal Vegetables <small>Veggie Gf</small> | SMALL: \$30 LARGE: \$50 |
| Sautéed mixed vegetables. | |
| Plantain OR Tortilla Chips <small>VEGAN Gf</small> | SMALL: \$25 LARGE: \$50 |
| Plantain chips served with mojo OR tortilla chips served with salsa. | |

★ Desserts ★

Small dessert platters serve 25 guests, large platters serve 50

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| Fresh Baked Cookies <small>Veggie</small> | SMALL: \$25 LARGE: \$50 |
| Brownies <small>Veggie</small> | SMALL: \$25 LARGE: \$50 |
| Gourmet Dessert Bars <small>Veggie</small> | SMALL: \$30 LARGE: \$60 |
| Key Lime Pie Bites <small>Veggie</small> | SMALL: \$60 LARGE: \$120 |
| Tres Leches Cake <small>Veggie</small> | SMALL: \$60 LARGE: \$120 |

We don't offer cakes but you can bring your own for a small cake fee (\$10).