

PALADAR

LATIN KITCHEN & RUM BAR

Private Group Dining



PALADAR GAITHERSBURG

203 Crown Park
Gaithersburg, MD 20878
301.330.4400

PaladarLatinKitchen.com



Private Group Dining at Paladar



EVENT PLANNING BASICS

We would be delighted to host your party at Paladar. Your guests will love discovering the flavors of Latin America while enjoying time with friends, family or with colleagues. Thank you so much for considering us. We've pulled together answers to some common questions we've heard over the years about our private parties and included them below for you. There is a 3% service charge to all events for the planning and execution by our catering manager.

EVENT SPACES

We have multiple room options that can accommodate parties of all different sizes. Ask our events manager for details.

ROOM CHARGES & MINIMUMS

There are no room fees however, minimums charges may apply depending on the day/time of year. Ask our events manager for more details.

GUEST COUNT

We kindly ask that you provide us with your final guest count 3 business days before your event. This number will be considered final and charges will be made accordingly. If we don't receive an update, the guest count from your agreement will be considered final.

AUDIO/VISUAL

Our private party space has a projector and a 100" screen that you are welcome to use. It's our pleasure to help here with notice.

OUTSIDE VENDORS

It's our pleasure to coordinate with outside vendors for your party (i.e. bakers). We kindly ask that they schedule their delivery and/or setup with our event manager.

SALES TAX

Just a friendly heads up: Gaithersburg's sales tax is 5% for food and 9% for alcohol purchases.

PALADAR GAITHERSBURG

Chelsea Messick Phone: 440.781.4732
Email: catering106@paladarlatinkitchen.com

Cocktail Reception Menu

Pick 3, 4, or 5 options for in-house events.
Refillable food for a 2 hour event

\$18 | \$22 | \$25

DIPS

GUACAMOLE

served with our housemade chip blend

SALSA

choose one salsa, served with our housemade chip blend

Grilled Pineapple | Salsa Fresco | Roasted Tomato | Salsa Verde

HOMINY HUMMUS

fresh vegetables, grilled tortillas, pico de gallo, chimichurri

SKEWERS

JERK CHICKEN

key lime mustard sauce

GRILLED TENDERLOIN

chimichurri

ARGENTINIAN VEGETABLES

grilled onions, tomatoes, zucchini, chimichurri

BLACKENED SHRIMP

lime crema

SLIDERS

BEEF BURGER

housemade pickles, Swiss, chimichurri

LAMB BURGER

pickled onions, Swiss, cilantro tahini

CUBAN

ham, mojo pork, housemade pickles, Swiss, mustard

SNACKS

GUACAMOLE DEVILED EGGS

bacon, pickled onions, chipotle honey

MOJO PORK TOSTONES

pickled onions, aji verde

CHICKEN EMPANADAS

scallions, aji verde

BRAZILIAN CHEESE BREAD

chipotle honey

CRISPY BRUSSELS SPROUTS

serrano ham, pickled onions, ginger, spiced almonds

(vegetarian upon request)

YUCCA FRIES

cilantro, aji pepper sauce

SPICY SHRIMP LETTUCE WRAPS

pineapple-jicama slaw, pique sauce



Paladar Latin Comfort Menu

Plated, sit-down service; soft drinks, iced tea and hot brewed coffee included.

\$30/Person



GUACAMOLE & SALSA FOR THE TABLE

Traditional Guacamole, Fire-Roasted Tomato Salsa, House Chip Blend

CHOICE OF THREE ENTRÉES:

CARIBBEAN MANGO CHICKEN SALAD

SHRIMP ELOTE SALAD

PORTOBELLO MUSHROOM GRILL

RUM GLAZED CUBAN PORK

FEIJOADA STEW

BRAISED BEEF ROPA VIEJA

CHOICE OF ONE DESSERT:

PALADAR CHURROS

SEASONAL DONUTS

ADD AN APPETIZER \$5 *(per person)*

GUACAMOLE DEVILED EGGS

CHEESE BREAD

SLIDERS • SKEWERS

ROASTED CHICKEN EMPANADAS

MOJO PORK TOSTONES





Paladar Premium Menu

Plated, sit-down service; soft drinks, iced tea and hot brewed coffee included

\$45/Person



GUACAMOLE & SALSA FOR THE TABLE

Traditional Guacamole, Fire-Roasted Tomato Salsa, House Chip Blend

CHOICE OF ONE APPETIZER:

BRAISED BEEF ROPA VIEJA

ROASTED CHICKEN EMPANADAS

MOJO PORK TOSTONES

GUACAMOLE DEVILED EGGS

CHEESE BREAD

SALAD COURSE:

ENSALADA MIXTA

CHOICE OF FOUR ENTRÉES:

Entrées are served with corresponding side dishes.

You may substitute options from Latin Comfort Menu.

ADOBO WILD SHRIMP & GRITS

BRAISED BEEF ROPA VIEJA

PORTOBELLO MUSHROOM GRILL

CARIBBEAN GRILLED CHICKEN

HANGER STEAK CHURRASCO

RUM GLAZED PORK

FEIJOADA STEW

GRILLED SOCKEYE SALMON

CHOICE OF ONE DESSERT:

PALADAR CHURROS

SEASONAL DONUTS

RUM BUTTERSCOTCH BREAD PUDDING

COCONUT & CARAMEL FLAN

Paladar Presidential Menu

Plated, sit-down service; soft drinks, iced tea and hot brewed coffee included for a two hour period.

\$65/Person



GUACAMOLE & SALSA FOR THE TABLE

Traditional Guacamole, Fire-Roasted Tomato Salsa, House Chip Blend

CHOICE OF ONE APPETIZERS:

**BRAISED BEEF ROPA VIEJA • MOJO PORK TOSTONES
ROASTED CHICKEN EMPANADAS • CHEESE BREAD
GUACAMOLE DEVILED EGGS**

**SALAD COURSE:
ENSALADA MIXTA**

CHOICE OF FOUR ENTRÉES:

Entrées are served with corresponding side dishes. You may substitute options from Latin Comfort or Premium Menu.

**ADOBO WILD SHRIMP & GRITS • RUM GLAZED PORK
BRAISED BEEF ROPA VIEJA
GRILLED SOCKEYE SALMON
PORTOBELLO MUSHROOM GRILL • FEIJOADA STEW
CARIBBEAN GRILLED CHICKEN
HANGER STEAK CHURRASCO**

CHOICE OF ONE DESSERT:

**PALADAR CHURROS • COCONUT & CARAMEL FLAN
SEASONAL DONUTS • RUM BUTTERSCOTCH BREAD PUDDING**

INCLUDED DRINKS: *(unlimited for a two hour period)*

HOUSE RED AND WHITE WINE

DRAFT BEERS

RED AND WHITE SANGRIA

CRAFTMADE SPARKLING COCKTAIL TOAST - OLD CUBAN

Limit one per guest



Paladar Buffet Menu

Soft drinks, iced tea and hot brewed coffee included. Refillable for a 2 hour event.

\$40/Person



GUACAMOLE & SALSA FOR THE TABLE

Traditional Guacamole, Fire-Roasted Tomato Salsa,
House Chip Blend

SALAD:

ENSALADA MIXTA

CHOICE OF TWO ENTRÉES

RUM GLAZED PORK

BRAISED BEEF

CHILE MARINATED CHICKEN

GRILLED BEEF TENDERLOIN

PORTOBELLO MUSHROOM GRILL

ADOBO SHRIMP WITH SOFRITO VEGETABLES

GRILLED SOCKEYE SALMON

CHOICE OF TWO SIDES

COCONUT MANGO RICE • RICE & BEANS

ANCIENT GRAINS • CORN GRITS

GARLIC KALE

BRUSSELS SPROUTS

SWEET PLANTAINS

CHOICE OF ONE DESSERT:

CHURROS

SEASONAL DONUTS

RUM BUTTERSCOTCH BREAD PUDDING



Weekend Brunch Menu

Plated, sit-down service offered Saturdays & Sundays only from
11 a. - 3 pm; soft drinks, iced tea and hot brewed coffee included

\$25/Person



LATIN PASTRY BASKET

Yucca Cake, Paladar Churros, Brazilian Cheesy Bread

CHOICE OF FOUR ENTRÉES:

HUEVOS RANCHEROS

SMOKED SALMON & AVOCADO TOAST

MEXICAN CORN AVOCADO TOAST

ADOBO BACON AVOCADO TOAST

PALADAR BRUNCH PLATTER

BUTTERMILK PANCAKES

MAPLE PULLED PORK

RUM GLAZED PORK

ADOBO WILD SHRIMP & GRITS

- TRADITIONAL MIMOSA INCLUDED -

Limit one per guest

ADD AN APPETIZER \$5 *(per person)*

GUACAMOLE DEVILED EGGS

CHEESE BREAD

SLIDERS • SKEWERS

ROASTED CHICKEN EMPANADAS

MOJO PORK TOSTONES

TRADITIONAL GUACAMOLE



Paladar Bar Packages

Min. of 15 guests; includes two hours of open bar

PACKAGE 1: \$20/PERSON

Includes Red & White Sangria, Beer & Wine *(options below)*

PACKAGE 2: \$25/PERSON

Includes all options below



SPIRITS & SPECIALTY COCKTAILS:

MOJITOS *(Traditional & Flavored)*

MARGARITAS *(Traditional & Flavored)*

WHITE RUM • VODKA • GIN

WHISKEY • TEQUILA

CHOICE OF TWO WHITE WINES:

SAUVIGNON BLANC • CHARDONNAY

PINOT GRIGIO • RIESLING • WHITE SANGRIA

CHOICE OF TWO RED WINES:

CABERNET • MERLOT • MALBEC • TEMPRANILLO

RED SANGRIA

CHOICE OF TWO BEERS:

ASK OUR STAFF ABOUT OUR BEER SELECTIONS

PREMIUM UPGRADES*

MOJITOS (SUPERIOR)

MARGARITAS (SUPERIOR)

BULLEIT BOURBON

TITOS VODKA

CAZADORES REPOSADO TEQUILA

BOMBAY SAPPHIRE GIN

PLANTATION GRAND RESERVE RUM

*Upgrade to premium spirits:
Add \$5 more/person for Package 2





Cocktails by the Carafe

Each carafe contains approximately six cocktails



TRADITIONAL MARGARITA \$35

(Ask about our seasonal flavors)

JALAPEÑO PALOMA \$35

El Jimador Silver Tequila, jalapenos, grapefruit juice, lemon juice, simple syrup

BLOODY MARY \$30

Tito's Vodka, Demitri's Bloody Mary mix, tomato juice, Paladar hot sauce

PALADAR RUM PUNCH \$40

St. Lucia Distillers Spiced, Smith & Cross rum, citrus liqueur, fresh fruit juices

BRAZILIAN BLACKBERRY SANGRIA \$30

Red wine, São Paulo Cachaça, blackberry brandy, fresh juices

TROPICAL MANGO SANGRIA \$30

White wine, mango rum, peach schnapps, fresh juices

TRADITIONAL MIMOSA \$30

Brut Cava, fresh orange juice; also available in grapefruit and pomegranate-ginger **Ask about our seasonal flavors.*

Non-Alcoholic Options

FRESH FRUIT JUICES \$15

Fresh squeezed orange juice or grapefruit juice

HOUSEMADE LEMONADES \$15

Available flavors: Traditional, Pomegranate Ginger, Charred Pineapple **Ask about our seasonal flavors.*

HOUSEMADE AGUA FRESCA \$15

Available flavors: Pomegranate Ginger, Charred Pineapple
**Ask about our seasonal flavors.*