

## Mambo Menu

#### \$50 per person plus tax and gratuity\*



#### Havana House Salad (v/vegan)

Mixed greens, tomatoes, red onion and Cuban croutons tossed in a balsamic vinaigrette

#### **2ND COURSE**

Served Family Style.

#### **Assorted Empanadas**

Beef Picadillo, Chicken Sofrito, Three Cheese (v)

#### Havana Street Corn (v)

Zesty corn-on-the-cob dusted with Latin cheeses & Cuban spices

#### **3RD COURSE**

Rice & Beans. Maduros served Family Style.

#### Arroz con Pollo

A classic Cuban dish of boneless, skinless chicken in savory saffron rice with peas & pimentos

#### Picadillo

Ground beef sautéed with onions, peppers, tomatoes, olives & raisins served on a yuca crisp with fresh avocado

#### Pernil Asado

Succulent slow-roasted pork topped with pickled onions. Our Chef's mother's recipe

#### Vegetarian Stuffed Peppers (v)

A bell pepper filled with white rice, seasonal vegetables, and Manchego cheese

#### **4TH COURSE**

choice of one

#### Flan

Vanilla bean custard, caramel topping

#### **Brownie**

Classic fudgy, chocolate brownie



#### **BEVERAGES**

unlimited

Soft Drinks
American Coffee & Tea



## Upgrades Available:

**Unlimited Bar Packages I Party Decorations I Full Cakes**Please Call 516-739-7900 or Email rfcatering@havanacentral.com

\*Admin fee may apply



# Salsa Menu

\$60 per person plus tax and gratuity\*



#### Havana House Salad (v/vegan)

Mixed greens, tomatoes, red onion and Cuban croutons tossed in a balsamic vinaigrette

#### **2ND COURSE**

Served Family Style.

#### **Assorted Empanadas**

Beef Picadillo, Chicken Sofrito, Three Cheese (v)

#### **Havana Street Corn**

Zesty corn-on-the cob dusted with Latin cheese & Cuban spices

#### Chicharrones de Pollo

Fried chicken pieces (on-the-bone), tossed in our garlic mojo & lime, served with guava-bbq sauce & hot sauce

#### **3RD COURSE**

Rice & Beans. Maduros served Family Style.

#### Ropa Vieja

Braised shredded beef with peppers & onions

#### **Pernil Asado**

Succulent slow-roasted pork topped with pickled onions. Our Chef's mother's recipe

#### Pollo al Ajillo

Chicken breast sautéed in garlic, parsley, olive oil and finished in white wine

#### Camarones al Ajillo

Jumbo shrimp sautéed in garlic, olive oil & finished in a white wine sauce

#### Vegetarian Stuffed Peppers (v)

A bell pepper filled with white rice, seasonal vegetables, and Manchego cheese



#### **4TH COURSE**

choice of one

#### Flan

Vanilla bean custard, caramel topping

#### Churros

Traditional Latin American fried dough with dipping sauces

#### **Brownie**

#### **BEVERAGES**

unlimited

## Soft Drinks American Coffee & Tea



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# The Utimate Rumba, Menu

\$70 per person plus tax and gratuity\*

#### **1ST COURSE**

#### Havana House Salad (v/vegan)

Mixed greens, tomatoes, red onion and Cuban croutons tossed in a balsamic vinaigrette

#### 2ND COURSE

Served Family Style.

#### Cuban Sampler

Empanadas, chicharrones de pollo, masitas, maduros & tostones. Served with chimichurri

#### Coconut Shrimp

Coconut coated shrimp lightly fried & served with mango dipping sauce

#### Havana Street Corn

Zesty corn-on-the cob dusted with Latin cheese & Cuban spices

#### 3RD COURSE

Rice & Beans. Maduros served Family Style.

#### Vaca Frita

Marinated shredded beef sauteed until crispy with lime, ajicito peppers, garlic, and onions. Comes with our cilantro rice & a fried egg

#### Salmon con Mango

Grilled Atlantic salmon finished with mango glaze & salsita

#### Camarones al Ajillo

Shrimp sautéed in olive oil, garlic & white wine sauce.

#### Pollo al Ajillo

Chicken breast sautéed in garlic, parsley, olive oil and finished in white wine

#### **Guava Glazed Ribs**

Sweet & tangy guava glazed pork ribs

#### Vegetarian Stuffed Peppers (v)

A bell pepper filled with white rice, seasonal vegetables, and Manchego cheese



#### 4TH COURSE

choice of one

#### Flan

Vanilla bean custard. caramel topping

#### Churros

Traditional Latin American fried dough with dipping sauces

#### Tres Leches

Cuban cake infused with 3 types of milk

#### **BEVERAGES**

unlimited

#### Soft Drinks American Coffee & Tea



## Upgrades Available:

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