

FAMILY STYLE FEASTS BY



Gather a Group & Share a Meal Together at Havana Central. Large Portions of our Signature Cuban Cuisine are Shared Over Multiple Courses, Allowing you to Enjoy a Variety of our Best Flavors with Family & Friends.

FAMILY STYLE MOJITO MENU

Package includes one *Welcome Classic Mojito* for each guest

-- Served Family Style. Entrees come with Rice & Beans --

APPETIZERS

(choice of 2)

Empanada Sampler

Beef Picadillo, Chicken Sofrito, Three Cheese (v)

Ensalada de la Casa (v/vegan)

Salad of mixed greens, tomatoes, red onion and Cuban croutons tossed in a roasted garlic vinaigrette.

Chicharrones de Pollo

Cuban Fried Chicken with choice of dipping sauces.

Mariquitas with Mojo (v)

Plantain chips with traditional garlic mojo & avocado salsa.

DESSERT

(choice of 2)

Churros (v)

Traditional Latin donut sticks served with dulce de leche and chocolate dipping sauces.

Fruit Salad* (v/vegan)

Fresh cut fruit with a dusting of coconut.

Flan* (v)

Vanilla bean custard dessert with caramel topping.

ENTRÉES

(choice of 2)

Arroz Con Pollo*

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

Pollo Asado*

Herb-roasted and glazed with our signature mango-habanero sauce.

Picadillo*

Ground beef sautéed with onions, peppers, tomatoes, olives and raisins.

Ropa Vieja*

Braised shredded beef with peppers & onions.

Pernil Asado*

Succulent slow-roasted pork topped with pickled onions.

Camarones al Ajillo

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

Vegetarian Paella* (v/vegan)

Bell peppers, broccoli, chickpeas, green beans, tomatoes, zucchini & onions in saffron rice.

BEVERAGES

(unlimited)

Soda, American Coffee & Tea

**gluten free (all fried items are cooked together).*





FAMILY STYLE MARGARITA MENU

Package includes one *Welcome Classic Margarita* for each guest

-- Served Family Style. Entrees come with Rice & Beans --

APPETIZERS

(choice of 3)

Empanada Sampler

Beef Picadillo, Chicken Sofrito, Three Cheese (v)

Ensalada de Aguacate (v/vegan)

Avocado on a bed of mixed greens, tomatoes, Spanish olives and thinly sliced red onion, tossed in a roasted garlic vinaigrette.

Chicharrones de Pollo

Cuban Fried Chicken with choice of dipping sauces.

Mariquitas with Mojo (v)

Plantain chips with traditional garlic mojo & avocado salsa.

Maduros (v)

Fried sweet plantains.

DESSERT

(choice of 3)

Churros (v)

Traditional Latin donut sticks served with dulce de leche and chocolate dipping sauces.

Fruit Salad* (v/vegan)

Fresh cut fruit with a dusting of coconut.

Tres Leches (v)

Cuban cake infused with 3 types of milk.

Flan* (v)

The classic rich vanilla bean custard dessert with caramel topping

ENTRÉES

(choice of 2)

Arroz Con Pollo*

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

Pollo Asado*

Herb-roasted and glazed with our signature mango-habanero sauce.

Ropa Vieja*

Braised shredded beef with peppers & onions.

Vaca Frita

Succulent slow-roasted pork topped with pickled onions.

Pernil Asado*

Marinated steak sautéed until crispy with lime, ajicito peppers, garlic, and onions.

Camarones al Ajillo

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

Mango-Glazed Salmon*

Fresh Atlantic salmon, grilled & finished with mango glaze & salsa.

Vegetarian Paella* (v/vegan)

Bell peppers, broccoli, chickpeas, green beans, tomatoes, zucchini & onions in saffron rice.

BEVERAGES

(unlimited)

Soda, American Coffee & Tea

**gluten free (all fried items are cooked together).*



For Inquiries Please Email catering@havanacentral.com

FAMILY STYLE SANGRIA MENU

Package includes one *Welcome Red Sangria* for each guest

-- Served Family Style. Entrees come with Rice & Beans --

APPETIZERS

(choice of 3)

Cuban Sampler

Chorizo, Tostones (v), Maduros (v), Empanadas, Havana Street Corn and Chicharrones de Pollo

Ensalada de Aguacate (v/vegan)

Avocado on a bed of mixed greens, tomatoes, Spanish olives and thinly sliced red onion, tossed in a roasted garlic vinaigrette.

Mariquitas with Mojo (v)

Plantain chips with traditional garlic mojo & avocado salsa.

Fried Calamari

Tender calamari, lightly fried & served with sweet tomato salsa.

Stuffed Plantain Baskets

Plantain baskets filled with chicken sofrito, ropa vieja, beef picadillo and shrimp sofrito.

DESSERT

(choice of 3)

Fruit Salad* (v/vegan)

Fresh cut fruit with a dusting of coconut.

Tres Leches (v)

Cuban cake infused with 3 types of milk.

Flan* (v)

Vanilla bean custard dessert with caramel topping.

Tropical Cheesecake (v)

Layers of creamy, passion fruit and mango, buttermilk cheesecake topped with tart passion fruit curd.

Chocolate Paradise Cake (v)

A Chocolate cake with a thick layer of pudding between two layers!

ENTRÉES

(choice of 3)

Arroz Con Pollo*

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

Pollo Ajillo

Chicken breast sautéed with garlic, fresh parsley, olive oil & finished in white wine.

Pollo Asado*

Herb-roasted and glazed with our signature mango-habanero sauce.

Ropa Vieja*

Braised shredded beef with peppers & onions.

Vaca Frita

Marinated steak sautéed until crispy with lime, ajicito peppers, garlic, and onions.

Pernil Asado*

Succulent slow-roasted pork topped with pickled onions.

Camarones al Ajillo

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

Mango-Glazed Salmon*

Fresh Atlantic salmon, grilled & finished with mango glaze & salsa.

Vegetarian Paella* (v/vegan)

Bell peppers, broccoli, chickpeas, green beans, tomatoes, zucchini & onions in saffron rice.

BEVERAGES

(unlimited)

Soda, American Coffee & Tea

**gluten free (all fried items are cooked together).*





Bar Package Menu

2 Hour Minimum (3 & 4 Hours Available)

Priced per person

PREMIUM OPEN BAR

*Including drinks such as Kettle One, Grey Goose & Belvedere. Shots & full bottle service, premium wine & champagne **not included**.*

STANDARD OPEN BAR

*Including Mojitos, Sangria (red & white), Draft & Bottle Beer, House Wine (red & white) & Call Mixed Drinks. Shots & full bottle service, premium wine & champagne **not included**.*

MOJITOS, SANGRIA, BEER & WINE

Including Mojitos, Sangria (red & white), Draft & Bottle Beer, House Wine (red and white).

BEER & WINE

Draft & Bottle Beer, House wine (red & white).

A LA CARTE

Pitcher of Sangria (red & white)

Pitcher of Classic Mojitos*

Pitcher of Flavored Mojitos*

**Passion Fruit, Pineapple, Mango, Strawberry, Blackberry, Coconut, Guava*



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