

The image shows the interior of the Havana Central restaurant. The space is bright and airy, with a high ceiling featuring exposed ductwork and large windows along the right wall. The floor is made of red brick. Several rectangular tables are set up, each with two black wicker chairs. The tables are decorated with yellow napkins and small menus. Large potted plants are placed throughout the room, adding a touch of greenery. The lighting is warm, with orange and green pendant lights hanging from the ceiling.

HAVANA CENTRAL

Group Packages

MAMBO MENU



FAMILY STYLE APPETIZERS

Assorted Empanadas

Beef Picadillo, Chicken Sofrito, Three Cheese

Havana House Salad

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

Maduros

Fried sweet plantains

DESSERT

(choice of)

Flan

Vanilla bean custard, caramel topping

Brownie

Rich chocolate brownie

CHOICE OF ENTRÉES

(served with rice & beans)

Arroz con Pollo

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

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

Vegetarian Stuffed Peppers (v)

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

BEVERAGES

(unlimited)

Soft Drinks

American Coffee & Tea

SALSA MENU



FAMILY STYLE APPETIZERS

Assorted Empanadas

Beef Picadillo, Chicken Sofrito, Three Cheese

Havana Street Corn

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

Caribbean Chicken Wings

Jerk spiced chicken wings, served with blue cheese

DESSERT

(choice of)

Flan

Vanilla bean custard dessert with caramel topping

Churros

*Traditional Latin American fried dough
with dipping sauce*

CHOICE OF ENTRÉES

(served with rice & beans)

Pollo al Ajillo

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

Ropa Vieja

Marinated shredded skirt steak with peppers & onions

Pernil Asado

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

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*

BEVERAGES

(unlimited)

Soft Drinks

American Coffee & Tea

RUMBA MENU



FAMILY STYLE APPETIZERS

Havana Sampler

Empanadas, Tostones, Maduros & Havana Corn

Ensalada de Aguacate

Avocado on a bed of mixed greens, tomatoes, Spanish olives & thinly sliced red onion, tossed in a balsamic vinaigrette

Masitas de Cerdo

Crispy marinated fried pieces of pork topped with cebolitas. Served with chimichurri sauce

DESSERT

(choice of)

Flan

Vanilla bean custard dessert with caramel topping

Churros

Traditional Latin American fried dough with dipping sauce

Brownie

Rich chocolate brownie

CHOICE OF ENTRÉES

(served with rice & beans)

Vaca Frita

Marinated pulled beef sautéed until crispy with lime, ajicito peppers, garlic, and onions

Salmon con Mango

Grilled Atlantic salmon finished with mango glaze & salsa

Arroz con Camarones

Shrimp in savory saffron rice with peas & pimientos

Pollo al Ajillo

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

Guava Glazed Ribs

Sweet & tangy guava glazed St. Louis style pork ribs

Vegetarian Stuffed Peppers (v)

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

BEVERAGES

(unlimited)

Soft Drinks

American Coffee & Tea

Havana Central

RESTAURANT & BAR

BEVERAGE PACKAGES

Minimum 2 Hours



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, MARGARITAS, 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).

3 & 4 Hour Options Available

A LA CARTE

Pitcher of Sangria (red & white)

Pitcher of Classic Mojitos

Pitcher of Flavored Mojitos*

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

For Inquiries Please Call 732-650-3073 or Email mpcatering@havanacentral.com