



★ LAS VEGAS ★

Group Menu

havana1957.com   @havana1957

All prices are subject to tax. Service charges will be added to the total cost. Minimum consumption per person may apply on weekends, major holidays and blackout dates. For further information, please contact your event coordinator.



Lunch Menu

LUNCH MENU 1

\$35 per person

FOR THE TABLE:
GUACAMOLE | PLANTAINS & TORTILLA CHIPS

ENTRÉE / ONSITE CHOICE OF:

CUBAN SANDWICH

Roasted mojo pork, ham, swiss cheese, pickles, mustard, pressed on cuban bread, served with fries.

ROASTED CHICKEN BOWL

White rice, black beans, avocado, tomato, cucumber, sweet plantains, mixed greens, cilantro dressing

SALMON CAESAR

Grilled salmon, romaine hearts, croutons, parmesan cheese, queso fresco, caesar dressing

LUNCH MENU 2

\$45 per person

FOR THE TABLE:
ASSORTED EMPANADAS AND CROQUETTES

ENTRÉE / ONSITE CHOICE OF:

PAN CON BISTEC

Sliced steak, tomato chimichurri, garlic aioli, pickled red onions, crispy potato strings, Swiss cheese, Cuban bread, served with fries

GARLIC SHRIMP

Garlic olive oil, white wine, served with white rice & sweet plantains

TRADITIONAL CUBAN BOWL

Roasted pork, moro rice, avocado, tomato, cucumber, pork rinds, plantain chips, cuban mojo

ADD DESSERT:

\$7.00 per person

TRES LECHES CAKE

CHOCOLATE CAKE

GUAVA CHEESECAKE

ADD SIDES:

Individual @ \$8 per side
or choose 3 unlimited @ \$15 per person

GREEN SALAD

WHITE RICE

ARROZ MORO

TOSTONES

FRENCH FRIES

FRIED YUCA

MADUROS

QUINOA

BLACK BEANS



The Bar Packages

CUBAN CLASSICS

MOJITO 19

Bacardi Superior, lime juice, mint leaves, sugar and soda water. Your choice of classic, coconut, passion, mango, south beach & strawberry

MOJITO ROYAL 21

Captain Morgan spiced rum, prosecco, sugar cane, dehydrated lime, mint, lime juice & sugar

CUBA LIBRE 19

Bacardi Superior, lime juice & coca-cola

DAIQUIRI 19

Bacardi Superior, lime juice, sugar & maraschino. your choice of strawberry, classic, passion & mango

PIÑA COLADA 19

Bacardi Superior, piña colada mix, lime juice & pineapple juice

PINEAPPLE RUM COCKTAIL 18

Bacardi Superior, pineapple juice & maraschino

AGED RUM CUBATA 19

Rum aged up to 5 years, lime juice & Coca-Cola. your choice of Bacardi Angelo, flor de Caña 4 years & Don Q Gold

HENNESSY BLUEBERRY MOJITO 22

Hennessy VS, blueberry fruit, sugar, lime juice, dry lime, sugar cane & mint sprig

SIGNATURE COCKTAILS / 21

LYCHEE MARTINI

Grey Goose orange, St Germain liquor, peach schnapps, lychee purée, lime juice, simple syrup & grapefruit juice

CUBAN MULE

Grey Goose, slices of cucumber, sugar, ginger beer, dehydrated lemon, lime, cilantro leaves & mint

NEW FASHIONED

Zacapa 23 rum, smoked bitter drops, orange peel & black cherry

SPICY GUAVA MARGARITA

Tequila Jose Cuervo tradicional, triple sec, lime juice, syrup guava real, tabasco jalapeño, dehydrated lime & jalapeño slice

HAVANA COSMO

Bacardi lime, pineapple juice, cranberry juice, peach schnapps & dehydrated lemon

PUMPKIN SOUR

Grey Goose vodka orange, pumpkin syrup, lime juice, dehydrated lemon, cinnamon dust & peach schnapps

MOCKTAILS / 14

PASSION FRUIT MOJITO

Passion fruit purée, mint, simple syrup & lime

STRAWBERRY CUCUMBER LEMONADE

Fresh strawberry, cucumber, lemon juice, sweetened with agave

FLAMINGO REEF

Rose's strawberry, lemon juice, grapefruit soda & fee foam

YOU ARE PEACHY

Peach reduction, Sour Af Lime, lychee reduction & grapefruit juice

TIKI CUBANO / 23

TIKI MOJITO

Tiki twist in a classic mojito. includes coconut & spicy rum, fruit juices, Angostura bitter & grenadine

TREASURE ISLAND

A powerful explosion of pineapple rum & spicy rum, peach schnapps, chambord, fresh juices & owers

HAVANA RUM PUNCH

A jackpot of lime rum & pineapple rum, Triple Sec, fresh fruits, Angostura bitters & grenadine

FLAMINGO HURRICANE

The perfect storm of lime rum & spicy rum, Licor 43, fresh juices & grenadine.

MICHELADAS

Choose your favorite bottled beer for your chelada

CHELADA 16

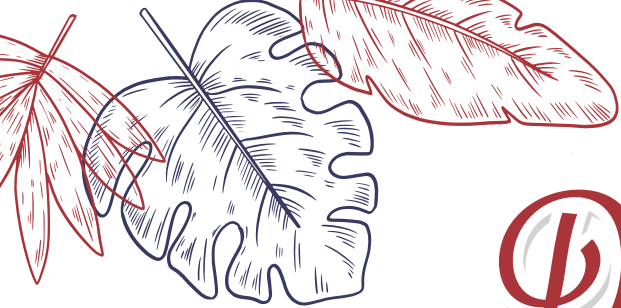
Fresh lime juice, salt

MICHELADA 16

Fresh lime juice, clamato juice, secret sauce & tajin, salt rim

MARGACHELA 23

A classic doble Margarita with a beer & a tajin sugar & salt rim



Dinner Menu

DINNER MENU 1

\$50 per person

APPETIZER / ONSITE CHOICE OF:

CAESAR

Romaine hearts, croutons, parmesan cheese, queso fresco, caesar dressing

ROPA VIEJA EMPANADAS

Tomato criolla braised flank steak, pineapple sweet sauce

ENTRÉE / ONSITE CHOICE OF:

POLLO HAVANA 1957®

Roasted half chicken, Cuban gravy, white rice, black beans, sweet plantains

ROASTED PORK

Slow roasted pork, Cuban mojo, moro rice, sweet plantains

VACA FRITA

Crispy flank steak, onions and mojo, white rice, black beans

ADD SIDES:

Individual @ \$8 per side or choose 3 unlimited @ \$15 per person

GREEN SALAD

WHITE RICE

MADUROS

QUINOA

ARROZ MORO

TOSTONES

BLACK BEANS

FRENCH FRIES

FRIED YUCA

ADD DESSERT:

TRES LECHES CAKE

DINNER MENU 2

\$60 per person

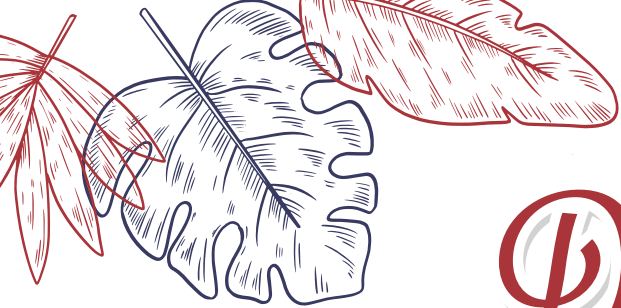
APPETIZER / ONSITE CHOICE OF:

CHOPPED

Romaine hearts, tomatoes, cucumbers, red onion, black beans, queso fresco, avocado, honey cilantro dressing

TROPICAL CEVICHE

Mahi-mahi, tomatoes, cucumber, red onion, sweet potatoes, rocoto pepper sauce, served with sweet potato chips



Dinner Menu

ENTRÉE / ONSITE CHOICE OF:

FAROE ISLAND SALMON

Mojo herb oil, white rice, sweet plantains, broccolini

CRISPY PORK

Crispy garlic, moro rice, sweet plantains

CHURRASCO

Skirt steak, grilled onions, white rice, black beans

ADD DESSERT:

CHOCOLATE CAKE

DINNER MENU 3

\$75 per person

FOR THE TABLE:

CUBAN COMBO

Ham croquettes, tropical ceviche, pork masitas, ropa vieja empanadas, truffle yuca fries

SALAD / ONSITE CHOICE OF:

CAESAR

Romaine hearts, croutons, parmesan cheese, queso fresco, caesar dressing

CHOPPED

Romaine hearts, tomatoes, cucumbers, red onion, black beans, queso fresco, avocado, honey cilantro dressing

ENTRÉE / ONSITE CHOICE OF:

FAROE ISLAND SALMON

Mojo herb oil, white rice, sweet plantains, broccolini

LA ORQUESTRA CUBANA

Pollo havana, ropa vieja and roasted pork, rice, black beans, sweet plantains

BONE-IN CENTER CUT RIBEYE

Roasted potatoes, arugula, tomato chimichurri

ADD DESSERT:

GUAVA CHEESECAKE



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MARGACHELA 23

A classic doble Margarita with a beer & a tajin sugar & salt rim



Breakfast Menu

\$35 per person
Add Bottomless Mimosas \$15 per person

FOR THE TABLE:

SEASONAL FRUIT PLATTER | ASSORTED PASTRIES

ENTRÉE / ONSITE CHOICE OF:

AMERICAN BREAKFAST

Two scrambled eggs, bacon, breakfast potatoes. Choice of toast

AVOCADO TOAST

Smashed avocado, pickled red onion, cherry tomatoes, multigrain bread

TRES LECHES FRENCH TOAST

Brioche, dulce de leche, whipped cream, strawberries

JUICE BAY

BERRY SMOOTHIE 12

Fresh strawberries, blueberries & blackberries, blended together with bananas & orange juice

GREEN GOODNESS JUICE 12

Freshly juiced; spinach, mint, honey, cucumber & orange, finished with a touch of honey

VITAL ORANGE JUICE 12

Freshly juiced; carrots, ginger, turmeric, celery & fresh oranges

WAS HER NAME MARY?

CLASSIC MARIA 17

Vodka, Bloody Mary mix, lime juice, Worcestershire & cilantro sprig

MEAT MARY 18

Vodka, Bloody Mary mix, crispy pork chicarrón & smoked bacon

BLOODY MARISCO* 19

Tequila (jalapeño and cilantro infused), house Bloody Mary mix, shrimp ceviche & chili salt rim

CUBANITO 17

Rum, Bloody mary mix, garnished with celery & olives

APEROL SPRITZ 16

Aperol, Club soda & Prosecco

MOCKTAILS / 14

STRAWBERRY CUCUMBER LEMONADE

Fresh strawberry, cucumber, lemon juice & sweetened with agave

PASSION FRUIT MOJITO

Passion fruit purée, mint, simple syrup, lime

YOU ARE PEACHY

Peach reduction, Sour Af Lime, lychee reduction & grapefruit juice

FLAMINGO REEF

Rose's strawberry, lemon juice, grapefruit soda & fee foam

BUBBLES

MIMOSA 15

Prosecco & fresh orange juice

BELLINI 15

Prosecco, peach purée & peach liqueur

ROSSINI 15

Prosecco, strawberry purée

BERRY PINK 17

Gin, rose reduction & Prosecco

MIMOSA FLIGHT 38

Choose 3 of your preference

MICHELADAS

Choose your favorite bottled beer for your chelada

CHELADA 16

Fresh lime juice, salt

MICHELADA 16

Fresh lime juice, clamato juice, secret sauce & tajín, salt rim

MARGACHELA 23

A classic doble Margarita with a beer & a tajín, sugar & salt rim



Breakfast Menu

COFFEE & TEA

COLADITA 5.5

Café cubano

ESPRESSO 5

One espresso shot

DOUBLE 7.5

Two espresso shots

CORTADITO 6

Espresso shot & foam

CAFÉ CON LECHE 7

Espresso & steamed milk

AMERICANO 6

Espresso & hot water

DOUBLE 7.5

Two espresso shots

CAPPUCCINO 7

Espresso, steamed milk & foam

MOCHA 8

Espresso, chocolate & steamed milk

ICED COFFEE 7

Espresso & ice

ICED LATTE 8

Espresso, milk & ice

ICED MOCHA 9

Espresso, chocolate, milk & ice

CHOCOLATE CALIENTE 8

Hot chocolate

MATCHA LATTE 9,5

Espresso & ice

TEA SELECTION 9

English Breakfast · Chamomile · Green tea · Earl Grey

BRUNCH COCKTAILS

MIMOSA 15

Prosecco & fresh orange juice

BELLINI 15

Prosecco, peach purée & peach liqueur

BERRY PINK 17

Gin, rose reduction & Prosecco

APEROL SPRITZ 16

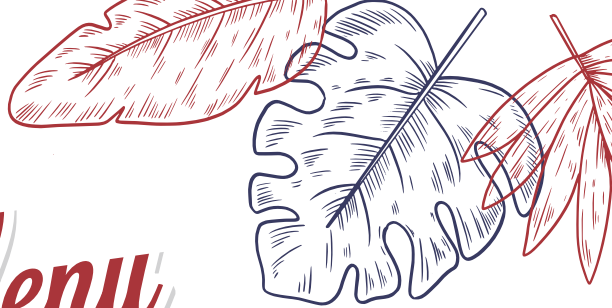
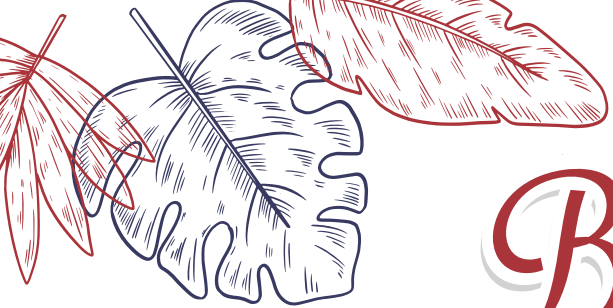
Aperol, Club soda & Prosecco

CLASSIC MARY 17

Vodka, Bloody Mary mix, lime juice, Worcestershire & cilantro sprig

ESPRESSO MARTINI 21

Stoli vanilla, Kalhua & freshly brewed



Brunch Menu

BRUNCH MENU 1

\$35 per person

FIRST COURSE | FOR THE TABLE:

SEASONAL FRUIT PLATTER | ASSORTED PASTRIES

SECOND COURSE / ONSITE CHOICE OF:

AMERICAN BREAKFAST

Two scrambled eggs, bacon, breakfast potatoes.
Choice of toast

AVOCADO TOAST

Smashed avocado, pickled red onion, cherry tomatoes,
multigrain bread

ROASTED CHICKEN BOWL

White rice, black beans, avocado, tomatoes, cucumbers, sweet
plantains, mixed greens, cilantro dressing

TURKEY BLAT

Smoked bacon, green leaf lettuce, tomatoes, avocado,
multigrain bread, garlic aioli, served with fries

BRUNCH MENU 2

\$45 per person

FIRST COURSE | FOR THE TABLE:

ASSORTED PASTRIES

SECOND COURSE / ONSITE CHOICE OF:

BLUEBERRY GRANOLA BOWL

Blueberry yogurt, berries, banana, granola, pomegranate

CAESAR

Romaine hearts, croutons, parmesan cheese, queso fresco,
caesar dressing

DENVER OMELET

Ham, peppers, onions, cheddar cheese, breakfast potatoes,
choice of toast

TRES LECHES FRENCH TOAST

Brioche, dulce de leche custard, strawberries, whipped
cream

ROASTED CHICKEN BOWL

White rice, black beans, avocado, tomatoes, cucumbers,
sweet plantains, mixed greens, cilantro dressing

TURKEY BLAT

Smoked bacon, green leaf lettuce, tomatoes, avocado,
multigrain bread, garlic aioli, served with fries

TRADITIONAL CUBAN BOWL

Roasted pork, moro rice, avocado, tomato, cucumber, crispy
plantain chips

VACA FRITA

Shredded flank steak, topped with onions & mojo and served
with white rice & black beans



Cocktail Reception

BY THE PIECE HORS D'OEUVRES

\$3.50 – PER PIECE

Yuca Truffle Fries
Cheese Croquettes
Turkey BLAT Slider
Guacamole & Pork Masita Spoon

\$4.50 – PER PIECE

Ham Croquette
Chicken Croquette
Pork Masita Skewer
Smash Burger Slider
Chicken Empanada
Assorted Sweets

\$5.50 – PER PIECE

Cuban Sandwich Slider
Garlic Shrimp Skewers
Shrimp Cocktail
Tropical Ceviche Spoons
Pan Con Bistec Slider
Roasted Pork and Moro Rice Cup
Mojo Steak Skewers
Ropa Vieja Empanada

\$6.50 – PER PIECE

Lobster Sliders
Tuna Crudo
Salmon Crudo

STATIONS

(Each Station Includes 1 Side)

\$15 PER PERSON:

Pollo Havana Carving Station
Skirt Steak Carving Station

\$25 PER PERSON:

Striploin Carving Station
Roasted Salmon Station
Tropical Roasted Mahi

\$30 PER PERSON:

Prime Rib Carving Station
Whole Roasted Halibut

\$35 PER PERSON:

Filet Mignon Carving Station
Pineapple Glazed Lobster Tails

MKT PRICE:

Whole Roasted Pig

SIDES

BLACK BEANS
WHITE RICE
MOJO SAUCE

SWEET PLANTAINS
GREEN SALAD

