



MENU BASED ON 10 GUESTS

MINI CROQUETTES

30 pieces \$30 | 60 pieces \$60 | 90 pieces \$90

Choice of: Ham/Chicken/Cheese/Cod

STEAK EMPANADAS

20 pieces \$85 | 30 pieces \$127,50 | 40 pieces \$170

Crispy golden dough filled with flank steak slow braised in criolla sauce served with pineapple sweet sauce

MINI PAN CON LECHÓN SANDWICH

20 pieces \$60 | 30 pieces \$90 | 40 pieces \$120

Slow-cooked crispy pork shoulder, pork rinds, caramelized onions, red cachucha pepper, mojo sauce, topped with pickle red onion & fresh cilantro and served on buttery Cuban classic or wheat bread

MINI CUBAN SANDWICH

20 pieces \$60 | 30 pieces \$90 | 40 pieces \$120

Cuban classic served with Nueske's smoked ham, roasted pork, Swiss cheese, dill pickles and Dijon mustard, in a perfectly pressed Cuban classic or wheat bread

TAMALES CON CHICHARRÓN

10 guests \$60 | 15 guests \$90 | 20 guests \$120

Tamal with seasoned pork, wrapped and cooked in a corn husk topped with Cuban mojo (citrus onion sauce)

GARDEN CUBAN SALAD

10 guests \$120 | 15 guests \$180 | 20 guests \$240

Fresh field greens, Florida avocado, cucumbers, vine-ripened tomatoes & roasted red peppers

Add: Chicken 60 / Add: Vaca Frita 90 /Add: Shrimp 120

CAESAR SALAD

10 guests \$120 | 15 guests \$180 | 20 guests \$240

Romaine lettuce, croutons, parmesan cheese, queso fresco & caesar dressing.

Add: Chicken 60 / Add: Vaca Frita 90 /Add: Shrimp 120

CHOPPED SALAD

10 guests \$120 | 15 guests \$180 | 20 guests \$240

Chickpeas, sweet plantains, tomato, avocado, radish, cucumber, red onions, farm cheese, plantain chips & cilantro dressing

Add: Chicken 60 / Add: Vaca Frita 90 /Add: Shrimp 120

AVOCADO SALAD

10 guests \$120 | 15 guests \$180 | 20 guests \$240

Avocado, cucumber, radish, red onion, chayote, orange segments, sun-flower seeds and lemon-oregano vinaigrette

Add: Chicken 60 / Add: Vaca Frita 90 /Add: Shrimp 120

EL PLATO FUERTE

(ALL SERVED WITH CHOICE OF 2 SIDES).

POLLO HAVANA 1957

10 guests \$240 | 15 guests \$360 | 20 guests \$480

A Cuban family recipe of roasted chicken marinated in-house in a delicious cuban gravy that delivers delightful citric and Caribbean spiced notes

BISTEC DE CERDO ENCEBOLLADO

10 guests \$150 | 15 guests \$225 | 20 guests \$300

Pork shoulder steak previously marinated in our house adobo, griddled and topped with sautéed onions

MASAS DE PUERCO FRITAS

10 guests \$150 | 15 guests \$225 | 20 guests \$300

Fried cubed pork topped with sautéed onions

LECHÓN ASADO

10 guests \$165 | 15 guests \$247,5 | 20 guests \$330

Slow oven roasted pork leg with Cuban mojo (citrus onion sauce)

ROPA VIEJA

10 guests \$140 | 15 guests \$210 | 20 guests \$280

Braised and shredded flank steak stewed in criolla sauce

VACA FRITA

10 guests \$200 | 15 guests \$300 | 20 guests \$400

Braised flank steak shredded and grilled, topped with onions and Cuban mojo (citrus onion sauce)

GARLIC SHRIMP

10 guests \$220 | 15 guests \$330 | 20 guests \$440

Shrimp sautéed in garlic, olive oil & white wine

GRILLED SALMON

10 guests \$220 | 15 guests \$330 | 20 guests \$440

Fresh Scottish salmon, cachucha pepper, romesco sauce, basil oil and micro pea tender

SIDES

White rice / black beans / cauliflower rice / pumpkin puré / mash potato / sweet potato oriental / moro rice / fried plantain / tostones / yuca hervida / yuca fried / yuca chips / steamed vegetables / roasted vegetables / sweet plantain

SPECIALTIES

CUBAN FRIED RICE

10 guests \$150 | 15 guests \$225 | 20 guests \$300

Chicken, ham, white rice, vegetables and eggs

ABUELA ARROZ CON POLLO

10 guests \$150 | 15 guests \$225 | 20 guests \$300

Delicious traditional Cuban rice dish with chicken served with sweet plantain

POSTRES

CUBAN FLAN

10 guests \$120 | 15 guests \$180 | 20 guests \$240

Silky vanilla custard & caramel

TÍRASELO TÚ

10 guests \$110 | 15 guests \$165 | 20 guests \$220

Smooth textured cuban tiramisú

DULCE DE LECHE CAKE

15/20 guests \$100

5 layers vanilla sponge cake with dulce de leche mousse and cover with Swiss merengue

CHOCOLATE CAKE

15/20 guests \$100

Six layers of dark chocolate cake and ten layers of creamy milk chocolate mousse, topped with chocolate ganache glaze



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