

# CATERING MENU

HALF TRAY / FULL TRAY

## OTAPAS

### EMPANADAS (20 PIECE MINIMUM) 2.50 EACH

Habana-style crispy turnovers in your choice of:  
Ground beef | Shredded chicken | Sausage & bacon  
Manchego cheese & spinach | Brie & mushroom | Oxtail |  
Guava and cheese

### CROQUETAS CASERAS 1.25 EACH

Homemade Ham or Chicken croquettes  
(20 PIECE MINIMUM)

### ALITAS DE POLLO 60/115

Lollipop chicken wings. Spicy mango habanero or Cilantro-  
lime mojo

### TAMAL CUBANO 4 EACH

Homemade Cuban corn tamal  
(10 PIECE MINIMUM)

### TAMAL CON MASITAS 6 EACH

Homemade Cuban corn tamal topped with crispy pork chunks  
and garlic mojo sauce  
(10 PIECE MINIMUM)

### DATILES RELLENOS 55/100

Bacon wrapped dates stuffed w/Chevre Frais

### CHICHARRON 60/115

Cuban crispy pork belly served w/tropical slaw

### YUCA FRITA 30/55

Crispy yucca fries served w/our garlic & cilantro aioli

### PAPITAS RELLENAS 40/75

Mini potato balls stuffed with saucy ground beef

### GUACAMOLE CUBANO 65/120

Guacamole topped w/fresh mango served w/Cuban chips.

### CEVICHE 75/145

Choice of shrimp or Florida dorado lime marinated w/Thai  
chilis, onion, & avocado

### MARIQUITAS CON SALSA DE AJO 25/45

Plantain, yucca, and taro chips served with garlic-cilantro aioli  
sauce

### CAMARONES AL COCO 75/145

Homemade coconut shrimp served over avocado salsa topped  
with orange-ginger sauce

### CALAMARES A LA PARRILLA 75/145

Grilled calamari in smoked chimichurri w/ Cuban bread

### CHORIZO SALTEADO 65/120

Spanish sausage sautéed w/onion, garlic & white wine

### QUESITO FRITO 35/65

Fried cheese with bacon and papaya

## OHABANA SANDWICHES

### CUBANO CLASICO 50/90

Roast pork, ham, Swiss cheese, pickles, mojo & mustard

### PAN CON LECHON 50/90

Slow roast pulled pork, sautéed onion & garlic mojo

### PAN CON BISTEC 50/90

Thin sliced top round of beef, w/ sautéed onions, Swiss cheese  
french fries & garlic butter

### CHICKEN SANDWICH 50/90

Sautéed chicken breast w/ sautéed onions & Swiss cheese

### POLLO GUAJIRO 50/90

Crispy chicken cutlet, avocado, lettuce, tomato & garlic  
aioli

### CHORIPAN 50/90

Artisanal Spanish sausage potato sticks and sautéed onions

### CROQUET PREPARADA 50/90

Ham croquettes, smoked ham and melted Swiss cheese

### MINUTA DE PESCADO 50/90

Crispy tilapia, lettuce, tomato & our garlic/cilantro aioli

## ACOMPAÑANTES

### ARROZ BLANCO White rice 21/40

### ARROZ MORO Cuban dirty rice 25/45

### ARROZ AMARILLO Saffron rice 25/45

### ARROZ CON GANDULES Rice w/ pigeon peas 25/45

### FRIJOLES ROJOS Red beans (BY THE QUART) 8

### FRIJOLES NEGROS Black beans (BY THE QUART) 8

### PLATANOS MADUROS Sweet plantains 25/45

### TOSTONES Twice fried plantains 30/55

### YUCA CON MOJO Steamed yucca 25/45

### PAPITAS FRITAS French Fries 15/25

### VEGETALES A LA PARRILLA Grilled veggies 25/45

### PURE CARIBEÑO 30/55

Yucca, butternut squash, potato & garlic mash

### ENSALADA CASERA 28/49

Fresh field greens, goat cheese, & shaved onion in our own pas-  
sion fruit vinaigrette

### ENSALADA DE AGUACATE TROPICAL 30/55

Fresh romaine hearts, avocado, mango & shaved red onion house  
vinaigrette

# Cubanizate!

## RESTAURANT LOCATIONS

200 MAIN ST. NEW MILDORD, NJ  
201-576-0400

125 MAIN ST. HACKENSACK, NJ  
201-880-9844

Some catering items require 24 to 48 hour notice

Ask about our cash discounts | Please inform your server of any food allergies | Gluten free options upon request  
3.5% applied to credit card payments | Prices subject to change

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## O PLATOS FUERTES

### O POLLO

**POLLO CASUAL HABANA** 65/120  
Crispy chicken breast topped with plantain, Cuban tomato sauce melted cheese

**POLLO AL AJILLO** 65/120  
Sautéed chicken breast in a creamy garlic sauce

**PECHUGA A LA PLANCHA** 65/120  
Pan seared chicken breast topped w/ lime, cilantro & onions

**MILANESA DE POLLO** 60/115  
Crispy chicken cutlet with lime and garlic mojo

**POLLO AL LIMON** 60/115  
Chicken in lemon sauce

### O CERDO

**LECHON ASADO** 60/115  
Classic Cuban pulled roast pork wopped with onion & garlic mojo

**LECHON A LA PATRIA** 65/125  
Cuban pulled pork, pan seared with onions & lime juice and garlic mojo

**MASITAS DE SANTIAGO** 65/125  
Crispy pork chunks topped with shaved onion, lime and garlic mojo

**COSTILLAS A LA GUAYABA** 70/135  
Baby back ribs smothered in our guava BBQ sauce

### O MARISCOS

**CAZUELA DE MARISCOS** 80/155  
Sautéed prawns, clams, mussels & calamari in an enchilado sauce over soft polenta

**CAMARONES AL AJILLO** 80/150  
Shrimp in creamy garlic sauce

**CAMARONES ENCHILADOS** 80/155  
Sautéed shrimp, red pepper enchilado relish, white wine

**CEVICHE CASUAL HABANA** 75/140  
Red snapper, shrimp, mussels and clams marinated in lime mango and cilantro

### O PESCADO

**MAHI MAHI TROPICAL** 80/155  
Coconut crusted Mahi over mango & toasted coconut salsa

**SALMON VARADERO** 80/155  
Pan seared Atlantic salmon w/sautéed spinach topped w/maduro chips & mango sauce

### O CARNE

**ROPA VIEJA** 75/145  
Shredded flank steak, light tomato sauce w/peppers & onion

**VACA FRITA** 75/145  
Crispy shredded flank steak, onions & lime juice

**BISTEC EMPANIZADO** 75/145  
Crispy breaded thin cut beef sirloin, red onion, mojo

**RABO ENCENDIDO** 85/160  
Slow braised oxtails in slightly spicy tomato sauce

**CHURRASCO CON CHIMICHURRI** 25 EACH  
Fire grilled skirt steak served w/ chimichurri  
Minimum 4 per order | Served sliced or whole

**BISTEC DE PALOMILLA** 65/125  
Thin sliced beef sirloin, sautéed onions w/ garlic fries

**PICADILLO SANTIAGUERO** 60/115  
Saucy ground beef w/potatoes, olives, and raisins

**PASTEL DE PICADILLO Y PLATANO** 55/100  
Savory ground beef, layered with ripe plantains and smothered with melted cheese.

**PARILLADA AL PATRON** 80/155  
Grilled chicken, skirt steak, chorizo and pork chop

### O ARROCES

**PAELLA CARIBEÑA** 80/155  
Saffron rice w/prawns, shrimp, calamari, mussels, clams & chorizo

**ARROZ CON POLLO** 55/100  
Shredded chicken & saffron rice casserole w/olives & peas

**ARROZ FRITO CON AGUACATE** 40/75  
Cuban style fried rice w/ avocado salsa, pineapple & coconut

## O HOMEMADE DESSERTS

All deserts come in half trays

**FLAN DE LA ABUELA CARIDAD 55**  
Traditional Cuban creme caramel abuela's recipe

**FLAN CON COCO 65**  
Cuban creme caramel topped with coconut

**TRES LECHE 55**  
Homemade three milk sweetened cake

**ARROZ CON LECHE Y COCO 50**  
Cuban coconut rice pudding

**CHURROS 60**  
Crispy cinnamon-sugar dusted churro serve w/a trio of sauces

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