

Buffet Lunch

SALAD | choice of one

Havana House Salad

Mixed greens, tomatoes, red onion & Cuban croutons, balsamic vinaigrette.

Fiesta Avocado Salad

Avocado over mixed greens, tomatoes, Spanish olives & red onion, balsamic vinaigrette

ENTREE | choice of three

served with rice & beans

Arroz con Pollo

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

Ropa Vieja +\$5pp

Braised shredded beef, peppers & onions

Pollo al Ajillo

Chicken breasts sautéed in garlic, parsley, olive oil & white wine

Pernil Asado

Slow-roasted pork topped with pickled onions

Vegetarian Stuffed Peppers (v)

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

Camarones al Ajillo

Shrimp sautéed in garlic, parsley, olive oil & white wine

Picadillo

Ground beef sautéed with onions, peppers, tomatoes, olives & raisins

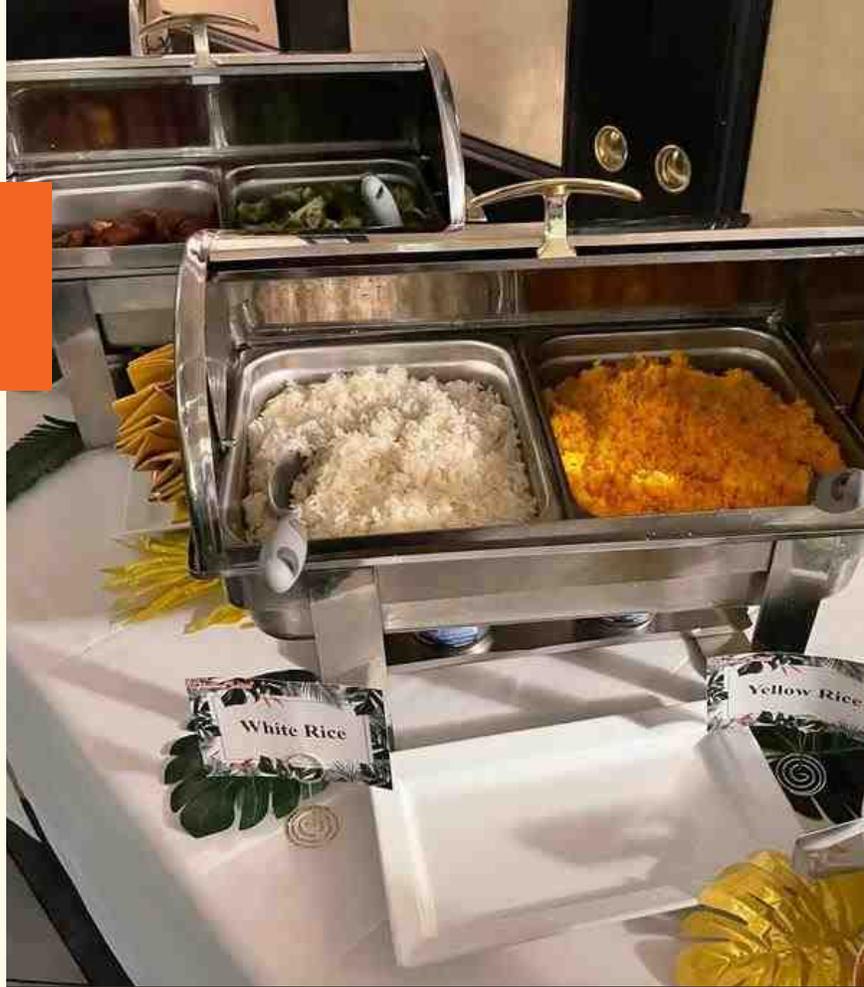
SIDE | choice of one

Broccoli al Ajillo

Spinach al Ajillo

Kale al Ajillo

*minimum guarantee of 30 guests



\$50 per person, plus tax, administrative fee & gratuity

DESSERT | choice of two

Flan

Vanilla bean custard, caramel topping

Churros

Traditional Latin donut sticks, dulce de leche & chocolate sauce

Brownie

Classic fudgy, chocolate brownie

BEVERAGES | unlimited

Soft Drinks

American Coffee & Tea



To Book your Event:

Please Call 516-739-7900 or Email rfcatering@havanacentral.com

Reservation is confirmed with signed contract and deposit, please contact our catering manager for next steps.

Buffet Dinner

SALAD | choice of one

Havana House Salad

Mixed greens, tomatoes, red onion & Cuban croutons, balsamic vinaigrette.

Fiesta Avocado Salad

Avocado over mixed greens, tomatoes, Spanish olives & red onion, balsamic vinaigrette

ENTREE | choice of three

served with rice & beans

Arroz con Pollo

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

Ropa Vieja +\$5pp

Braised shredded beef, peppers & onions

Pollo al Ajillo

Chicken breasts sautéed in garlic, parsley, olive oil & white wine

Pernil Asado

Slow-roasted pork topped with pickled onions

Vegetarian Stuffed Peppers (v)

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

Camarones al Ajillo

Shrimp sautéed in garlic, parsley, olive oil & white wine

Picadillo

Ground beef sautéed with onions, peppers, tomatoes, olives & raisins

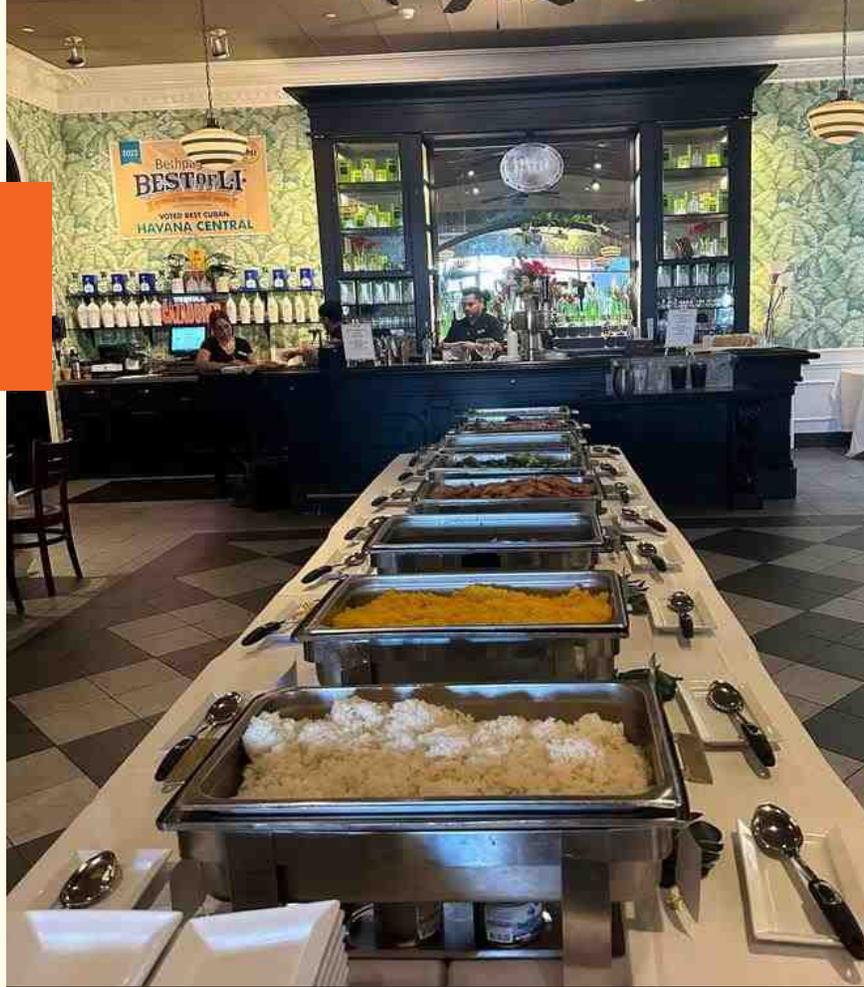
Mango Salmon +\$5pp

Grilled Atlantic salmon, mango glaze & mango salsa

Vaca Frita +\$5pp

Marinated steak sautéed until crispy with lime, Cubanelle peppers, garlic & onions. Served with cilantro rice & a fried egg (al Caballo)

*minimum guarantee of 30 guests



\$60 per person, plus tax, administrative fee & gratuity

SIDE | choice of one

Broccoli al Ajillo | Spinach al Ajillo | Kale al Ajillo

DESSERT | choice of two

Flan

Vanilla bean custard with caramel

Churros

Latin donut sticks, dipping sauces

Tres Leches

3 Milk Cake

Brownie

Fudgy, chocolate brownie

BEVERAGES | unlimited

Soft Drinks

American Coffee & Tea



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Passed Appetizers

Available as an add-on to your buffet. Choose four items.

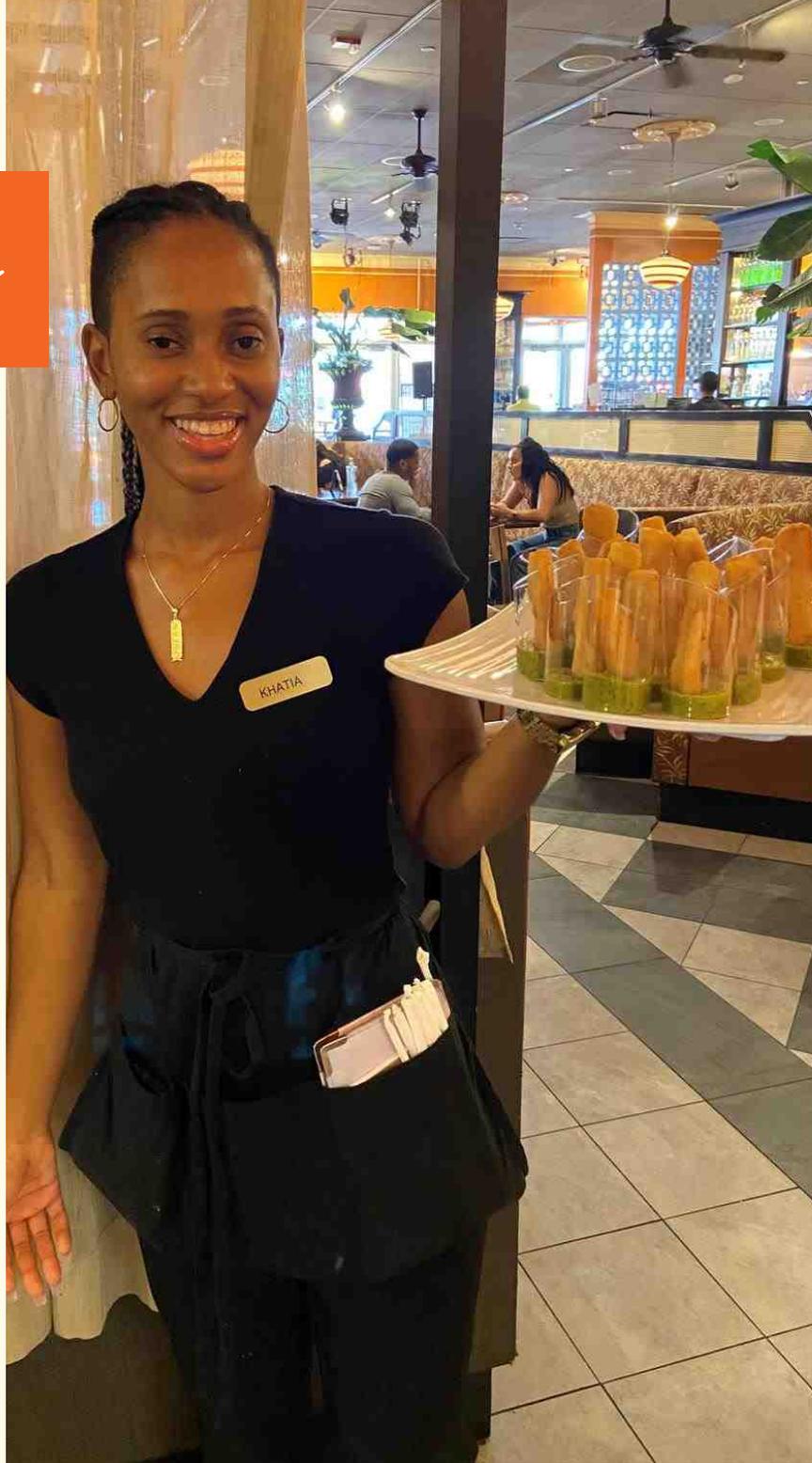
Classic Options

- Assorted Mini Empanadas
- Tostones Rellenos
 - Black Bean
 - Pernil
 - Chicken Sofrito
- Chicharrones de Pollo
- Cuban Meatballs
- Skewers
 - Chicken
 - Fire Roasted Vegetables
- Jalapeno Poppers
- Yucca Bite Shooters
- French Fry Cones
- Ham Croquettes
- Beef Sliders
- Mini Pressed Sandwiches
 - Classic Cuban
 - Extraordinary Chicken
 - Fire Roasted Vegetables

Premium Options +\$5pp per item

- Skewers
 - Salmon
 - Shrimp
 - Churrasco
- Coconut Shrimp
- Fried Calamari Cones
- Baby Lamb Chops*
- Tostones with Lobster Salad*
- Tostones Rellenos - Ropa Vieja
- Shrimp Ceviche Shooters
- Fresh Lump Crab Cakes with Mango Mayo*
- Shrimp Cocktail

*min 72 hours notice



\$35 per person, plus tax, administrative fee & gratuity

**minimum guarantee of 30 guests

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