

HABANA SOCO

RESTAURANT & BAR

CATERING MENU

SMALL TRAYS (5-8 people)
MEDIUM TRAYS (10-15 people)
LARGE TRAYS (25-30 people)

RICE, BEAN, & SALAD OPTIONS

BLACK BEANS

cuban style

RED BEANS

puerto rican style with pork & potato

WHITE RICE

YELLOW RICE WITH GANDULES

CONGRIS

cuban mixture of white rice & black beans with pork

MIXED GREEN SALAD

tomato, cucumber, mango dressing

S = \$25

M = \$40

L = \$75

APPETIZER TRAYS

YUCA FRITA

potato liked fried root vegetable served with pork mojo sauce

YUCA CON MOJO

boiled root vegetable with lime onion garlic olive oil

MADUROS

sweet ripened plantains

MARIQUITAS

crispy fried plantain chips with pork mojo sauce

S = \$35

M = \$70

L = \$160

ENTRÉE SELECTIONS

LECHON ASADO

overnight slow roasted pork

ROPA VIEJA

shredded beef in tomato sauce

IMPOSSIBLE PICADILLO

vegetarian plant based meat, tomato & potato dish

S = \$70

M = \$120

L = \$300

HOUSE SPECIALTIES

house specialties served in large trays only
(serves 8-10 people)

ARROZ CON POLLO

beer and saffron cooked chicken & rice dish

SEAFOOD PAELLA

shrimp mussels clams calamari crab tilapia & rice

L = \$120

INDIVIDUAL APPETIZERS

must be ordered in quantities of 10 each minimum

CUBAN SLIDERS

\$5 each

our famous cuban sandwich recipe in individual slider buns
(pork, ham, swiss, pickles, mustard)

EMPANADAS

\$4 each

chicken, beef, impossible beef, spinach mushroom, cheese, coconut,
guava & cheese

SHRIMP CEVICHE

\$5 each

shrimp lime tomato serrano onion with a spicy cilantro aioli
(served with crispy plantain chips)

DESSERT

SMALL CUBAN FLAN

\$40

feeds 15-20 people

SMALL TRES LECHES CAKE

\$40

feeds 14-18 people

LARGE TRES LECHES CAKE

\$70

feeds 25-30 people

plates and napkins provided upon request at no additional charge

catering warmers, trays, stands, serving spoons provided upon request
(\$50 per 3 trays)

\$100 delivery charge up to 10 miles
(longer distances might be available with an additional fee)

\$300 server staff (each) available upon request up to 5 hour serving period
(will setup and breakdown event)

HABANA SOCO

RESTAURANT & BAR

CATERING MENU

\$100 delivery fee up to 10 miles.
Delivery fee waived if weekly or monthly
recurring deliveries.
PRICE BREAKS AT:
20+ \$15, 50+ \$14

ENTRÉES – \$16

served with choice of
white rice & black beans or white rice & sweet plantains

LECHON ASADO

pork shoulder marinated overnight in orange garlic mojo

ROPA VIEJA

cuban classic. slow roasted shredded beef in a tomato base

PICADILLO

ground beef . fried potato . green olives . onion . garlic . tomato sauce

VEGGIE PICADILLO

impossible beef . fried potato . green olives . onion . garlic . tomato

EMPANADA PLATE (no mix & match)

choice of 2 shredded chicken or 2 cheese empanadas. fried to perfection

SANDWICHES – \$16

served with choice of
white rice & black beans or white rice & sweet plantains

SANDWICH CUBANO

our best seller . roast pork . ham . swiss cheese . pickles . mustard

SPICY FRIED CHICKEN SANDWICH

buttermilk batter . lettuce . tomato . jalapeno . aioli

SANDWICH DE PESCADO

panko fried tilapia filet . spring mix . onion . tomato . mayo

SANDWICH VEGETARIANO

avocado . onion . tomato . cucumber . olive oil . garlic

HEALTHY CUBAN BOWLS

(served with choice of coconut rice & sweet plantains or over mixed green salad)

marinated chicken . serrano . pico de gallo . avocado .
bell pepper . crispy shallots

EVENT NAME: _____

EVENT DATE: _____

CATERING & EVENT ORDER FORM

Please refer to the catering menu to complete the catering & event order form.

FOOD - ENTREES	PRICE	SIZE	QTY	TOTAL PRICE
Lechon Asado (example)	\$70 = S, \$120 = M, \$300 = L			\$
SUB TOTAL				\$

FOOD - APPS, DESSERT	PRICE	SIZE	QTY	TOTAL PRICE
SUB TOTAL				\$

FOOD - ALA CARTE, OTHER, EXTRAS	PRICE	QTY	TOTAL PRICE
SUB TOTAL			\$

BAR (onsite hosted events only)	PRICE	QTY	TOTAL PRICE
BAR SUB TOTAL			\$

CONTACT INFORMATION	
Total # ppl	
Day of week	
Location	
Time	
Contact Name	
Contact Email	
Contact Phone	

Food Sub-Total		\$
Bar Sub-Total		\$
Tax	8.25%	\$
Net Total		\$
Delivery Charge		\$
GRAND TOTAL		\$
DEPOSIT AMOUNT	20%	\$



EVENT RENT OUT FEES & POLICIES

All Rental Fees and Deposits are due 7 days BEFORE the date of the event booked. Rent Out Policy document must be signed with the Catering & Event Contract which has the Credit Card Authorization Form. Events booked are rain or shine. We will do our best to move parties to different areas if weather is inclement, but this is not guaranteed.

- A rental fee is a fee to reserve a certain area and does not count toward food and beverage
- A deposit (20%) counts toward the food and beverage minimum
- All rent outs are based on a 5-hour rental time period
- If "individual food and beverage tabs" are requested, host is still required to meet fees and minimums at the end of the night (including any guests that might have left without paying their individual tabs)
- All pricing listed below does not include tax, a 22% gratuity, and a 4% service charge

Weekend Rental Area Site Costs (Friday & Saturday)

Back Patio (partially covered)

\$250 rental fee, or \$1,000 food and beverage minimum
70 people max

Tropical Cabanas (partially covered)

(4 cabanas that are not attached)
\$250 rental fee, or \$1,000 food and beverage minimum
35 people max

Covered Front Patio (fully covered and heated)

\$500 rental fee, or \$1,500 food and beverage minimum
40 people max

Inside Dining (fully covered with A/C and heat)

\$1,000 rental fee, or \$3,000 food and beverage minimum
50 people max

Inside Dining w/Bar (including separate inside bar area)
(fully covered with A/C and heat)

\$1,500 rental fee, or \$4,000 food and beverage minimum
80 people max

Weekday Rental Areas Site Costs (Sunday-Thursday)

Back Patio (partially covered)

\$125 rental fee, or \$750 food and beverage minimum
70 people max

Tropical Cabanas (partially covered)

(4 cabanas that are not attached)
\$125 rental fee, or \$750 food and beverage minimum
35 people max

Covered Front Patio (fully covered and heated)

\$250 rental fee, or \$1,000 food and beverage minimum
40 people max

Inside Dining (fully covered with A/C and heat)

\$500 rental fee, or \$2,000 food and beverage minimum
50 people max

Inside Dining w/Bar (fully covered with A/C and heat)
(includes separate inside bar area)

\$750 rental fee, or \$3,000 food and beverage minimum
80 people max

The client agrees to the terms and conditions set forth above as demonstrated by their signature below.

Client Name (Printed) _____

Client Name (Signature) _____ Date: _____



CATERING & EVENT CONTRACT

EVENT DATE: _____

EVENT LOCATION: _____

NAME OR OCCASION OF EVENT: _____

HOST'S NAME: _____

HOST'S ADDRESS: _____

HOST'S EMAIL: _____ PHONE NUMBER: _____

A non-refundable, non-transferable food & beverage deposit of \$_____ and rental fee of \$_____ is required to book your event on the date above. Habana Restaurant & Bar will charge your credit card below for those fees on _____ (date).

CREDIT CARD NUMBER: _____

NAME ON THE CREDIT CARD: _____

EXP: _____ SECURITY CODE: _____ ZIP CODE: _____

The following person is responsible for all details and full payment of this event:

SIGNATURE: _____ DATE: _____

NAME: (Printed) _____