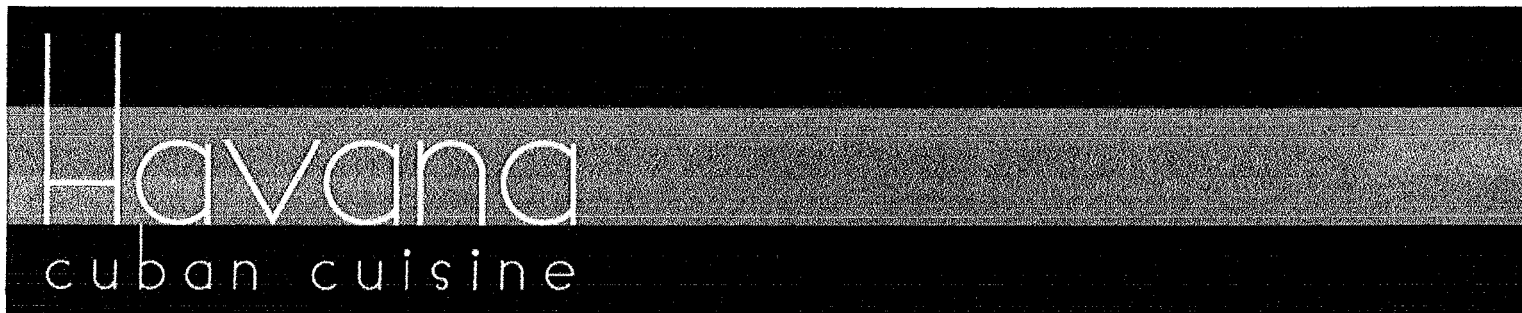


- [HOME](#)
- [MENUS](#)
 - [WINES](#)
 - [LUNCH](#)
 - [DINNER](#)
 - [MOJITOS](#)
- [CATERING](#)
- [PRIVATE DINING](#)
- [CAFE](#)
- [PRESS](#)
- [CONTACT](#)
- [FACEBOOK](#)



Little Havana Private Dining Room



“Little Havana”, our private dining room can seat up to 38 guests or accommodate up to 45 for a standing reception. This room is completely private (closed off from our main dining room by doors) and includes a private restroom and exit to the street. Little Havana is ideal for Pharmaceutical Dinners, Business Meetings, Baby & Bridal Showers, Birthday Parties and more!

Private dining available for both lunch and dinner

Contact **Jessica Platt**
925.939.4555
jessica@havanarestaurant.net

Preset Lunch Packages (seated meal)

Prices do not include 20% Gratuity and 8.25% Sales Tax

Lunch Menu Package #1 = \$32/person

Select 3 Tapas (to be shared "family-style")

Select 1 Salad (to be served "family-style")

Select 3 Entrees (each guest will be able to order their own individual entrée at time of serve)

Select 2 Desserts (both desserts will be served "family-style")

Lunch Menu Package #2 = \$27/person

Select 3 Tapas (to be shared "family-style")

Select 3 Entrees (to be served "family-style")

Select 1 Dessert

Lunch Menu Package #3 = \$21/person

Select 3 Tapas (to be shared "family-style")

Select 3 Entrees (each guest will be able to order their own individual entrée at time of serve)

Lunch Menu Package #4 = \$19/person

Soup or Salad Course (guests can decide at time of service)

Select 3 Entrees (each guest will be able to order their own individual entrée at time of serve)

Menu Additions & Up-Charges

To Include a Salad with Chicken or Shrimp = \$2 per person additional charge

Add a 4th Entrée Selection (to your menu package) = \$2 per person additional charge

Corkage Fee (to bring in your own wine) = \$15 for every bottle per standard 750mL bottle

Dessert Service Charge (if you are bringing in your own dessert – cupcakes, cake, cookies) = \$2 per person for each guest in your party

Preset Lunch Menu Selections

Tapas

- Mango Chicken Skewers** Mango Gazpacho & Salsa
- Twice Fried Plantains** Pineapple Salsa
- Corn & Pea Empanadas** Oaxaca Cheese, Chipotle Crema
- Ropa Vieja Empanadas** Braised Shredded Skirt Steak, Oaxaca, Chipotle Crema
- Chimichurri Skirt Steak** Sautéed Red Onions, Shoestring Boniato
- Dungeness Crab Cakes** Panko Crust, Arugula Salad, Pineapple Aioli
- Ahi Tuna Tartare** Avocado Salsa, Spicy Yucca Chips
- Pan Seared Day Boat Scallops** Boniato Mash, Truffle-Cumin Crema, Micro Greens
- Grilled Shrimp** Cilantro-Lime Sauce
- Patatas Bravas** Romesco Sauce
- Cuban Sandwich** Ham, Roasted Pork & Swiss Cheese on a Toasted Roll
- Mussels** Tomatillo-Poblano Sauce
- Fried Calamari** Fried Herb Salad, Fire Roasted Jalapeno-Cilantro Sauce
- Shrimp Ceviche** Tomato, Cucumber, Jalapeno & Cilantro with Spicy Yucca Chips
- Halibut Ceviche** Mango, Black Beans, Red Onion, Bell Pepper & Cilantro with Plantain Chips
- Adovado Spiced Lamb Chops** Warm Bean Salad, Chimichurri
- Crispy Glazed Chicken Wings** Mojo-Citrus Sauce

Salad

- Cuban Wedge** Chipotle-Buttermilk Dressing, Spiced Pumpkin Seeds, Crispy Onions
- Arugula** Toasted Hazelnuts, Shaved Manchego, Walnut Vinaigrette
- Mango Chicken** Romaine, Pickled Red Onions, Tomatoes, Cucumber, Mango Vinaigrette
- Pineapple Shrimp** Arugula, Pickled Red Onions, Tomatoes, Pineapple Vinaigrette

Sandwiches

- Cuban** Roasted Pork, Ham, Swiss Cheese, Tomato, Arugula, Toasted French Roll
- Mango Chicken** Spice Rubbed, Grilled Chicken Breast, Mango Salsa, Arugula, Tomato
- Ropa Vieja** Braised Skirt Steak with Onions, Peppers & Tomato, Manchego Cheese
- Roasted Bell Pepper & Eggplant** Pickled Red Onions, Arugula, Tomato, Swiss Cheese

Entrees

- Plantain Crusted Pacific True Cod** Tomatillo-Avocado Salsa, Sofrito Rice
- Cane Glazed Pork Chop** Pineapple-Rum Chutney, Boniato Mash, Black Beans,
- Chicken Adobo** Mango Salsa, Sofrito Rice, Black Beans
- Paella** Clams, Shrimp, Chorizo, Chicken & Fish with Peas and Saffron Rice
- Roasted Vegetable Paella** Portobello, Peppers, Eggplant, Corn, Peas & Saffron Rice
- Puerco Cubano** Shredded Pork, Chorizo Aioli, Roasted Chayote & Purple Potatoes
- Bistec a la Havana** Marinated Skirt Steak, Sofrito Rice, Black Beans, Grilled Pineapple
- Banana Leaf Wrapped Sea Bass** Black & White Bean Salad, Plantain-Habanero Salsa
- Ropa Vieja** Traditional Braised Beef with Onions, Peppers & Tomato, Sofrito Rice, Black Beans

Dessert

- Chocolate Pot de Creme** Dark Chocolate Custard
- Caramel-Rum Flan** Whipped Cream
- Maduros Dulce** Fried Maduros, Caramel Sauce, Banana-Heath Bar Crunch Gelato
- Seasonal Fruit Sorbet** Mango & Raspberry

Preset Lunch / Dinner Buffet Packages

(groups of 30+)

Prices do not include 20% Gratuity and 8.25% Sales Tax

Buffet Menu Package #1 = \$38/person

Select 3 Tapas (to passed through your room...4 pieces per person)

Select 1 Salad

Select 2 Entrees

Select 2 Sides

Select 2 Desserts

Buffet Menu Package #2 = \$30/person

Select 1 Salad

Select 2 Entrees

Select 2 Sides

Select 2 Desserts

Buffet Menu Package #3 = \$24/person

Select 1 Salad

Select 2 Entrees

Select 2 Sides

"Signature" Buffet Menu Package = \$28 *

3 Tapas (Mini Cuban Sandwich, Chimichurri Skewers, Corn & Pea Empanadas)

Salad (Arugula Salad)

2 Entrees (Ropa Vieja & Chicken Adobo)

2 Sides (Sofrito Rice & Cuban Black Beans)

Desserts (chocolate pot de crème & caramel flan)

**no substitutions at this price point*

Preset Dinner Packages

Prices do not include 20% Gratuity and 8.25% Sales Tax

Dinner Menu Package #1 = \$42/person

Select 3 Tapas (to be served as hand passed hors d'oeuvres during reception)

Select 3 Tapas (to be served as an appetizer, shared "family-style" as your first course)

Select 1 Salad (to be served "family-style")

Select 3 Entrees (each guest will be able to order their own individual entrée at time of serve)

Select 2 Desserts (both desserts will be served "family-style")

Dinner Menu Package #2 = \$36/person

Select 3 Tapas (to be shared "family-style")

Select 1 Salad (to be served "family-style")

Select 3 Entrees (each guest will be able to order their own individual entrée at time of serve)

Select 2 Desserts (both desserts will be served "family-style")

Dinner Menu Package #3 = \$30/person

Select 3 Tapas (to be shared "family-style")

Select 1 Salad (to be served "family-style")

Select 3 Entrees (each guest will be able to order their own individual entrée at time of serve)

Dinner Menu Package #4 = \$25/person

Select 3 Tapas (to be shared "family-style")

Select 3 Entrees (each guest will be able to order their own individual entrée at time of serve)

Menu Additions & Up-Charges

To Include a Salad with Chicken or Shrimp = \$2 per person additional charge

Add a 4th Entrée Selection (to your menu package) = \$2 per person additional charge

Corkage Fee (to bring in your own wine) = \$15 for every bottle, per standard 750mL bottle

Dessert Service Charge (if you are bringing in your own dessert – cupcakes, cake, cookies) = \$2 per person for each guest in your party

Decorations

Balloons You are welcome to bring balloons in for your special event

Table Confetti Havana does not permit the use of table confetti anywhere in the restaurant

Banners/Signs/Posters Please coordinate with our Catering Sale Banquet Manager in advance regarding the use of these items

Preset Dinner Menu Selections

Tapas

- Mango Chicken Skewers** Mango Gazpacho & Salsa
- Twice Fried Plantains** Pineapple Salsa
- Corn & Pea Empanadas** Oaxaca Cheese, Chipotle Crema
- Ropa Vieja Empanadas** Braised Shredded Skirt Steak, Oaxaca, Chipotle Crema
- Chimichurri Skirt Steak** Sauteed Red Onions, Shoestring Boniato
- Dungeness Crab Cakes** Panko Crust, Arugula Salad, Pineapple Aioli
- Ahi Tuna Tartare** Avocado Salsa, Spicy Yucca Chips
- Pan Seared Day Boat Scallops** Boniato Mash, Truffle-Cumin Crema, Micro Greens
- Grilled Shrimp** Cilantro-Lime Sauce
- Patatas Bravas** Romesco Sauce
- Cuban Sandwich** Ham, Roasted Pork & Swiss Cheese on a Toasted Roll
- Mussels** Tomatillo-Poblano Sauce
- Fried Calamari** Fried Herb Salad, Fire Roasted Jalapeno-Cilantro Sauce
- Shrimp Ceviche** Tomato, Cucumber, Jalapeno & Cilantro with Spicy Yucca Chips
- Halibut Ceviche** Mango, Black Beans, Red Onion, Bell Pepper & Cilantro with Plantain Chips
- Adovado Spiced Lamb Chops** Warm Bean Salad, Chimichurri
- Mojo Glazed Chicken Wings** Citrus-Mojo Sauce

Salad

- Cuban Wedge** Chipotle-Buttermilk Dressing, Spiced Pumpkin Seeds, Crispy Onions
- Arugula** Toasted Hazelnuts, Shaved Manchego, Walnut Vinaigrette
- Mango Chicken** Romaine, Pickled Red Onions, Tomatoes, Cucumber, Mango Vinaigrette
- Pineapple Shrimp** Arugula, Pickled Red Onions, Tomatoes, Pineapple Vinaigrette

Entrees

- Plantain Crusted Pacific True Cod** Tomatillo-Avocado Salsa, Sofrito Rice
- Cane Glazed Pork Chop** Pineapple-Rum Chutney, Boniato Mash, Black Beans,
- Seared Ahi Tuna** Papaya-Mint Mojo, Yucca Puree, Sauteed Spinach
- Chicken Adobo** Mango Salsa, Sofrito Rice, Black Beans
- Paella** Clams, Shrimp, Chorizo, Chicken & Fish with Peas and Saffron Rice
- Roasted Vegetable Paella** Portobello, Peppers, Eggplant, Corn, Peas & Saffron Rice
- Puerco Cubano** Shredded Pork, Chorizo Aioli, Roasted Chayote & Purple Potatoes
- Bistec a la Havana** Marinated Skirt Steak, Sofrito Rice, Black Beans, Grilled Pineapple
- Banana Leaf Wrapped Sea Bass** Black & White Bean Salad, Plantain-Habanero Salsa
- Ropa Vieja** Traditional Braised Beef with Onions, Peppers & Tomato, Sofrito Rice, Black Beans
- Chipotle Rubbed Lamb** Colorado Lamb Chops, Sweet Potato-Poblano Hash, Pomegranate-Jalapeno Reduction * *Up-Charge of \$6 for every person who orders this entree*

Dessert

- Chocolate Pot de Creme** Dark Chocolate Custard
- Caramel-Rum Flan** Whipped Cream
- Maduros Dulce** Fried Maduros, Caramel Sauce, Banana-Heath Bar Crunch Gelato
- Seasonal Fruit Sorbet** Mango & Raspberry

Tapas

Tray Passed or Stationary, Priced by the Dozen
2 Dozen Minimum per Selection

Land

Chimichurri Skirt Steak Skewers Shoestring Boniato \$24

Mango Chicken Skewers Mango Salsa \$22

Ropa Vieja Empanadas Chipotle Crema \$24

Adovado Spiced Baby Lamb Chops Chimichurri Sauce \$39

Puerco Cubano Sliders Shredded Lechon , Cabbage Slaw, Chorizo Aioli \$33

Ropa Vieja Sliders Shredded Braised Beef, Shaved Manchego Cheese \$33

Cuban Chorizo Sliders Chorizo Seasoned Beef, Oaxaca Cheese, Crispy Onions \$39

Mini Cuban Sandwiches Ham, Roasted Pork & Swiss Cheese on a Toasted Roll \$14

Mojo Glazed Chicken Wings Citrus-Mojo Glaze \$24

Sea

Dungeness Crab Cakes Pineapple Aioli \$29

Grilled Shrimp Cilantro-Lime Sauce \$24

Chilled Shrimp Skewers Mango Salsa \$24

Sautéed Day Boat Scallop Spoons Bonitao Mash, Cumin-Truffle Crema, Micro Greens \$24

Ahi Tuna Tartare Avocado Salsa, Spicy Yucca Chip \$24

Halibut Ceviche Mango, Black Beans, Red Onion, Bell Peppers, Plantain Chip \$19

Shrimp Ceviche Tomato, Cucumber, Jalapeno & Cilantro, Spicy Yucca Chip \$18

Dungeness Crab Cake Sliders Baby Arugula, Pineapple Aioli \$38

Chilled Shrimp Cocktail Honey-Sriracha Sauce, Cocktail Sauce \$24

Plant

Twice Fried Plantains Pineapple Salsa \$12

Mini Eggplant & Roasted Bell Pepper Sandwiches Swiss Cheese, Arugula, Pickled Red Onions \$14

Corn & Pea Empanadas Chipotle Crema \$24

Stuffed Piquillo Peppers Herbed Goat Cheese, Panko Crust \$18