

Doña Habana

CUBAN CUISINE

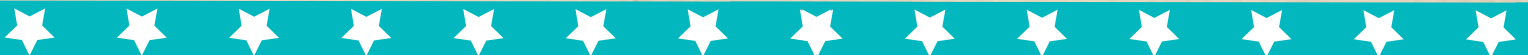
CATERING MENU



BOCADILLOS INDIVIDUALES

(A MINIMUM OF 10 PEOPLE PER ITEM TO ORDER FROM CATERING MENU)

★ EMPANADAS DE POLLO, PUERCO O RES / CHICKEN, PORK OR BEEF EMPANADAS	3EA
★ EMPANADAS DE QUESO DE CABRA / GOAT CHEESE AND SPINACH EMPANADAS	4EA
★ MARIQUITAS CON MOJO / PLANTAIN CHIPS WITH MOJO SAUCE	5PP
★ BONIATO SWEET POTATO CHIPS W/ BLACK BEAN HUMMUS	5PP
★ YUCA FRITA CON SALSA DE AJO / CASSAVA CHIPS WITH GARLIC SAUCE	5PP
★ CROQUETAS DE JAMÓN CON SOFRITO / HAM CROQUETTES WITH "SOFRITO" SAUCE	2EA
★ FRITURAS DE MALANGA CON SALSA DE AJO / MALANGA FRITTERS WITH GARLIC SAUCE	2EA
★ CEVICHE DE LA CASA HOUSE / CEVICHE MARINATED IN LIME JUICE	10PP
★ MINI CUBANITOS / CUBAN MINI SANDWICHES	4EA
★ PULPO A LA PARRILLA / GRILLED OCTOPUS	10PP
★ PAPAS RELLENAS / STUFFED POTATO WITH CUBAN GROUND BEEF	2EA
★ GAMBAS AL AJILLO / TRADITIONAL GARLIC SHRIMP	10PP
★ GARBANZOS FRITOS CON CHORIZO / SAUTEED CHICKPEAS WITH CHORIZO	8PP
★ COSTILLITAS DE PUERCO CON SALSA BBQ DE GUAYABA ROASTED PORK RIBS GLAZED WITH HOMEMADE GUAVA BBQ SAUCE	3EA
★ CHORIZO AL VINO TINTO / GRILLED CHORIZOS WITH A HINT OF RED WINE	8PP
★ TAMAL CUBANO DE CERDO / CUBAN CORN MEAL LACED WITH PORK	5EA
★ TOSTONES CON MOJO DE AJO / FRIED GREEN PLANTAINS WITH GARLIC	5PP
★ MADUROS ENVUELTOS EN TOCINO / BACON WRAPPED SWEET PLANTAINS	4EA
★ CHICHARRÓN DE PUERCO / CRISPY PORK BELLY BITES TOPPED WITH GRILLED ONIONS	6PP





PACKAGING MENU

12.00pp

***CHOICE OF TWO TYPES OF MEAT OR FISH**

***DISH CHOICE OF TWO TYPES OF RICE**

SWEET OR GREEN PLANTAINS

GARDEN SALAD

*(ORDERS FOR LESS THAN 20 PEOPLE ONLY ONE CHOICE OF MEAT AND RICE)

- ★ POLLO ASADO / ROASTED CHICKEN
- ★ PECHUGA DE POLLO A LA PLANCHA / BROILED CHICKEN BREAST
- ★ PECHUGA DE POLLO ENCHILADA / CHICKEN BREAST IN CREOLE SAUCE
- ★ BISTEC ENCEBOLLADO A CABALLO / SKIRT STEAK W/ SAUTÉD ONIONS (ADD 4PP)
- ★ PICADILLO / GROUND BEEF
- ★ VACA FRITA / FRIED SHREDDED BEEF
- ★ ROPA VIEJA / BRAISED SHREDDED BEEF WITH SAUTEED RED PEPPERS, ONIONS, GARLIC, AND SOFRITO
- ★ CHULETA DE PUERCO A LA PARRILLA / GRILLED PORK CHOP
- ★ MASA DE PUERCO FRITA / FRIED PORK CHUNKS TOPPED WITH SAUTEED ONIONS
- ★ RANCHO GÜAJIRO / SLOW ROASTED PORK AND CARAMELIZED ONIONS
- ★ SALMÓN DE LA COSTA / GRILLED SALMON FILET SEASONED WITH CUBAN SPICES (ADD \$6PP)





PLATOS DE LA CASA

(SIDE ORDERS ARE NOT INCLUDED)

- ★ PAELLA MARINERA TRADITIONAL LOBSTER, SHRIMP, CALAMARI, MUSSELS AND CLAMS SEAFOOD PAELLA (\$15.00PP)
- ★ PAELLA VALENCIANA CHICKEN AND SPANISH CHORIZO PAELLA (\$13.00PP)
- ★ ARROZ CON POLLO CHICKEN RICE (\$8.00PP)
- ★ ARROZ IMPERIAL CON MADUROS (\$10PP)

ENSALADAS

- ★ ENSALADA DE LA CASA CON AGUACATE HOUSE AVOCADO SALAD SERVED WITH TOMATOES, RED ONIONS & CUCUMBERS TOSSED IN A HOUSE VINAIGRETTE
- ★ ENSALADA DE CHURRASCO HOT GRILLED SKIRT STEAK SALAD WITH FRESH GREENS, AVOCADO, GREEN PLANTAINS & ONIONS TOSSED IN A HOUSE VINAIGRETTE
- ★ ENSALADA TROPICANA DE CAMARONES HOT ROASTED GARLIC SHRIMP SALAD WITH FRESH GREENS, AVOCADO, GREEN PLANTAINS & ONIONS TOSSED IN A HOUSE VINAIGRETTE
- ★ ENSALADA DE PECHUGA CON QUESO DE CABRA HOT GRILLED CHICKEN ON A BED OF ROMAINE LETTUCE WITH ZESTY CILANTRO-LIME DRESSING AND FRESHLY MADE MANGO SALSA TOPPED WITH GOAT CHEESE





PLATOS INDIVIDUALES

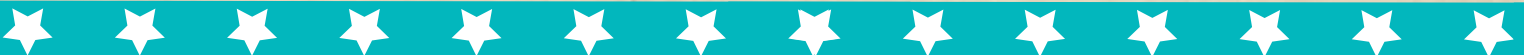
- ★ FRIJOLES / NEGROS BLACK BEANS
- ★ ARROZ BLANCO / WHITE RICE
- ★ MOROS Y CRISTIANOS / WHITE RICE & BLACK BEANS
- ★ ARROZ CONGRÍ / BLACK BEANS RICE
- ★ TOSTONES O CHATINOS / GREEN PLANTAINS
- ★ PLÁTANOS MADUROS / SWEET PLANTAINS
- ★ FUFÚ DE PLÁTANO / MASHED CUBAN GREEN PLANTAINS
- ★ PURÉ DE YUCA / CASSAVA PUREE
- ★ PAPAS FRITAS / FRENCH FRIES
- ★ VEGETALES SALTEADOS / GRILLED VEGETABLES
- ★ AGUACATE / AVOCADO

6

POSTRES

- ★ EMPANADITAS DE GUAYABA Y QUESO CON HELADO DE VAINILLA
- ★ Balsa de Guava y Queso / Guava and White Cheese
- ★ FLAN DE VAINILLA Y CAMELO / CARAMEL AND VANILLA FLAN
- ★ FLAN DE CAFÉ CON LECHE / COFFEE AND MILK FLAN
- ★ ARROZ CON LECHE / RICE PUDDING
- ★ PUDÍN DE PAN Y DULCE DE LECHE / CUBAN-STYLE BREAD PUDDING
- ★ TRES LECHEs / THREE MILK CAKE
- ★ PASTEL DE GUAYABA / GUAVA CAKE
- ★ CHURROS / FRIED DOUGH PASTRY WITH MELTED DULCE DE LECHE

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**INSIDE THE HAMPTON INN HOTEL
811 MASS AVE. BOSTON, MA / 7 MELNEA CASS BLVD. BOSTON MA
(617) 708-0796**

**FRIDAY & SATURDAY
11:AM - 11PM
SUNDAY TO THURSDAY
11:AM TO 10PM**

POLICIES

DEPOSIT & PAYMENTS

- A NON-REFUNDABLE 50% DEPOSIT IS REQUESTED TO PLACE AN ORDER. IN THE CASE EVENT IS CANCELED THE DEPOSIT MONEY WILL BECOME A STORE CREDIT.
- THE BALANCE IS DUE ON THE DAY OF THE EVENT, PAYABLE WITH CREDIT CARD, CERTIFIED CHECK, MONEY ORDER OR CASH.

MA MEAL TAX

- ALL PRICES ARE SUBJECT TO AN APPLICABLE 7% MASSACHUSETTS SALES TAX. IF TAX EXEMPT, PLEASE PROVIDE US WITH COPY OF TAX-EXEMPT CERTIFICATE.

CONTACT NIVIA PIÑA FOR QUESTIONS & TO PLACE YOUR ORDER (617) 293-5361

OR EMAIL

NIVIA@DONAHABANARESTAURANT.COM

