

Caña
RESTAURANT
&
LOUNGE
Catering Menu

BREAKFAST SELECTION (FEEDS 10)

FRUIT PLATTER 60.00

Assortment of fruits and berries

GREEK YOGURT PARFAIT PACK 105.00

Greek yogurt | fresh berries | granola

ACAI BOWL PACK 125.00

Acai | strawberries | kiwi | banana | granola

ASSORTED PASTRIES PLATTER 45.00

Pastries assortment

BAGEL PLATTER 40.00

Bagels assortment | cream cheese | jam

EGG SANDWICH 110.00

Brioche bread | cage free eggs | mozzarella | arugula |
smash avocado | tomatoes

SMOKED SALMON BAGEL 165.00

Smoked salmon | toasted bagels | smash avocado | arugula |
red onions | tomatoes

BACON EGG & CHEESE SANDWICH 110.00

Brioche bread | cage free eggs | bacon | swiss cheese |
tomatoes

AMERICAN BREAKFAST 125.00

Scrambled eggs | bacon | breakfast potatoes

BREAKFAST BURRITO 110.00

Scrambled eggs | chicken sausage | onions | peppers | tomatoes |
sour cream | smash avocado

BREAKFAST BUNDLE (FEEDS 10)

CONTINENTAL BREAKFAST 155.00

Assortment of fruits and berries
Assorted pastries
Greek yogurt parfait
Bagels & cream cheese

ALL AMERICAN BREAKFAST 185.00

Assortment of fruits and berries
Assorted pastries
Scrambled eggs
Bacon
Breakfast potatoes

**BREAKFAST VEGAN & GLUTEN-FREE SELECTIONS
(FEEDS 10)**

VEGAN YOGURT PARFAIT PACK 105.00

Coconut yogurt | fresh berries | toasted almonds

VEGAN BURRITO 110.00

Tofu Scrambled | onions | peppers | tomatoes | gluten free wrap |
smash avocado

GLUTEN FREE AVOCADO PLATTER 125.00

Gluten free bread toast | smash avocado | radish | cucumber

DRINKS

Orange juice 3
Grapefruit juice 3
Apple juice 3
Iced tea 3
Regular coffee carafe 48

Catering Menu

CUBAN FEAST (FEEDS 10) 160.00

Ensalada Tropical

Hearts of palm | vine-ripened tomatoes | avocado | red onion | citrus vinaigrette

Lechón Asado

Slow-roasted Cuban-style pork | mojo marinade | garlic & citrus infusion

Plátanos Maduros

Sweet, caramelized plantains

Moros y Cristianos

Traditional Cuban black beans & rice | sautéed peppers | aromatic spices

PERUVIAN FEAST (FEEDS 10) 180.00

Ensalada de Quinoa

Red quinoa | crispy vegetables | cilantro-lime dressing

Lomo Saltado

Stir fried beef tenderloin tips | sautéed onions & tomatoes | nikkei soy sauce | french fries

Papas a la Huancaína

Golden potatoes | creamy aji amarillo cheese sauce | hard-boiled egg | black olive garnish

Arroz al Cilantro

Fragrant cilantro rice | garlic | house spices

LATIN FIESTA (FEEDS 10) 180.00

Ensalada Fresca

Crispy garden greens | vine-ripened tomatoes | red onion | cilantro-lime dressing

Carne Asada

Grilled marinated beef | citrus-garlic mojo | fresh herbs

Verduras Asadas

Roasted seasonal vegetables | olive oil | Latin spices

Gallo Pinto

Traditional black beans & rice | sautéed peppers | aromatic spices

ITALIAN FAMILY FEAST (FEEDS 10) 160.00

Insalata Caprese

Fresh mozzarella | vine-ripened tomatoes | basil | balsamic glaze

Pollo al Pesto

Herb-marinated chicken | garlic | creamy pesto sauce | crispy capers

Penne al Pomodoro

Penne pasta | sautéed onions | fresh basil | rustic tomato sauce

Verdure Arrosto

Oven-roasted seasonal vegetables | extra virgin olive oil | italian herbs

GREEK FEAST (FEEDS 10) 160.00

Greek Salad

Cucumbers | vine-ripened tomatoes | red onion | kalamata olives | feta cheese | greek oregano vinaigrette

Roasted Chicken

Oven-roasted chicken | mediterranean herbs | sun-dried tomatoes | kalamata olives

Lemon Rice Pilaf

Fluffy basmati rice | fresh lemon zest | aromatic herbs

Greek Style Roasted Potatoes

Greek style roasted potatoes | garlic | olive oil | lemon & oregano

JAMAICAN ISLAND FEAST (FEEDS 10) 180.00

Tropical Mango & Watercress Salad

Sweet mango | peppery watercress | red onion | citrus-honey dressing

Blackened Salmon

Spice-rubbed salmon | caribbean herbs | charred lime

Jerk-Grilled Vegetables

Seasonal vegetables | smoky jerk marinade | scallion garnish

Jamaican Rice & Peas

Fragrant coconut rice | red kidney beans | thyme & scotch bonnet essence

Catering Menu

IMPERIAL CHINESE FEAST (FEEDS 10) 160.00

Stir-Fried Chinese Broccoli
Crisp gai lan | garlic | savory oyster sauce

General Tso's Chicken
Crispy fried chicken | sweet & spicy glaze | scallions | sesame seeds

Vegetable lo Mein
Wok-tossed noodles | mixed vegetables | soy-ginger sauce

Egg Fried Rice
Fluffy rice | scrambled egg | scallions | light soy sauce

VEGAN FEAST (FEEDS 10) 160.00

House Salad
Fresh greens | cherry tomatoes | cucumber | balsamic vinaigrette

Yellow Rice
Aromatic saffron rice | golden turmeric

Vegan Fajitas
Sautéed bell peppers | onions | smoky seasoning | flour tortillas

Roasted Sweet Potatoes
Caramelized sweet potatoes | olive oil | sea salt

A LA CARTE CATERING

Create your perfect gathering with A La Carte platters to delight your guests. Ideal for intimate gatherings or large celebrations, offering something for everyone!

SALADS (FEEDS 10) 35.00

Ensalada Tropical
Hearts of palm | tomatoes | creamy avocado | red onion | citrus vinaigrette

Insalata Caprese
Fresh mozzarella | vine-ripened tomatoes | basil | balsamic glaze

Ensalada de Quinoa
Red quinoa | crispy vegetables | cilantro-lime dressing

Greek Salad
Cucumbers | tomatoes | red onion | kalamata olives | feta cheese | Greek oregano vinaigrette

Ensalada Fresca
Garden greens | vine-ripened tomatoes | red onion | cilantro-lime dressing

Tropical Mango & Watercress Salad
Sweet mango | peppery watercress | red onion | citrus-honey dressing

House Salad
Fresh greens | cherry tomatoes | cucumber | balsamic vinaigrette

ENTRÉES (FEEDS 10) 100.00

Lechón Asado
Slow-roasted Cuban-style pork | mojo marinade | garlic & citrus infusion

Pollo al Pesto
Herb-marinated chicken | garlic | creamy pesto sauce | crispy capers

Lomo Saltado
Stir fried beef tenderloin tips | sautéed onions & tomatoes | nikkei soy sauce

Roasted Chicken
Oven-roasted chicken | mediterranean herbs | sun-dried tomatoes | kalamata olives

Carne Asada
Grilled marinated beef | citrus-garlic mojo | fresh herbs

Blackened Salmon
Spice-rubbed salmon | caribbean herbs | charred lime

General Tso's Chicken
Fried chicken | sweet & spicy glaze | scallions | sesame seeds

Catering Menu

SANDWICHES AND WRAPS 12.00 EACH

Italian Sandwich

Genoa Salami | Ham | Provolone | Lettuce | Tomatoes | Onions | Fresh Italian Bread

Grilled Chicken Sandwich

Marinated Grilled Chicken | Lettuce | Tomato | Red Onion | Mayonnaise | Brioche Bun

Turkey Club Sandwich

Turkey | Mayonnaise | Bacon | Lettuce | Tomatoes | Wheat Bread

Chicken Caesar Wrap

Chicken | Caesar Salad | Romaine Lettuce | Eggs

Tuna Salad Wrap

Tuna Salad | Bacon | Avocado | Scallions | Romaine Lettuce

Grilled Veggie Wrap

Marinated Veggies | Lemon Rosemary Hummus | Cotija Cheese

SIDES (FEEDS 10) 35.00

Plátanos Maduros

Sweet, caramelized plantains

Penne al Pomodoro

Penne pasta | sautéed onions | fresh basil | rustic tomato sauce

Arroz al Cilantro

Fragrant cilantro rice | garlic | house spices

Lemon Rice Pilaf

Fluffy basmati rice | fresh lemon zest | aromatic herbs

Greek Style Roasted Potatoes

Greek-style roasted potatoes | garlic | olive oil | lemon & oregano

Verduras Asadas

Roasted seasonal vegetables | olive oil | Latin spices

Gallo Pinto

Traditional black beans & rice | sautéed peppers | aromatic spices

Yellow Rice

Saffron flavored rice

VEGAN & GLUTEN-FREE SELECTIONS (FEEDS 10) 40.00

Impossible "Meat" Picadillo

Onions | garlic | olives | sweet raisins

Gluten-Free Pasta

Wild mushrooms | black truffle infusion

Hongos Saltados

Sautéed mushrooms | fresh cilantro | nikkei Tamari sauce

Mediterranean Garbanzo Bean Stew

Garlic | olive oil | spices

Vegan Fajitas

Bell peppers | onions | smoky seasoning

Curry Vegetable Stew

Root vegetables | coconut milk

CHARCUTERIE BOARD (FEEDS 10) 120.00

Assorted charcuterie display | pickles | assorted breads and crackers | dates | mixed olives

CHEESE BOARD (FEEDS 10) 100.00

Assorted cheese display | toasted breads and crackers | nuts | honey | marmalades | and dried fruits

CRUDITE AND ROASTED VEGETABLES (FEEDS 10) 80.00

Crudité of Mixed Veggies | classic hummus | grilled pita bread | artichoke hearts | roasted red peppers with balsamic glaze

TRIPLE WING (FEEDS 10) 60.00

Fried chicken wings | roasted chicken wings | fried boneless chicken wings | bbq sauce | honey mustard sauce | buffalo sauce | celery sticks | carrot sticks | Ranch dressing

HORS D'OEUVRES

Chicken empanadas 4

Beef empanadas 4

Veggie Empanadas 4

Mini Cuban sandwiches 5

Mini stuffed potatoes 4

Scallops wrapped in Bacon 6

Snapper ceviche 6

Shrimp cocktail 6

SWEETS

1 DZ Chocolate chip cookies 24

1 DZ Brownies 24

1 DZ Blondies 24

DRINKS

Sodas 2

Bottle of water 2

Colada (Cuban coffee) 4