

2019 Set Menu



A combination of fine dining and art
in an elegant atmosphere



Event Packages

Gold Package

\$55 (Min. 40 Adults)
\$50 (More than 60 Adults)

APPETIZERS

Soup
Caprese Salad
Beef Carpaccio
Crab Cake

ENTREE

Center-Cut Filet Mignon
Served with mashed potatoes & vegetables

Sea Bass
Served with mashed potatoes & vegetables

Caramelized Duck
Served with mashed potatoes & vegetables

Black Linguini Lobster
Black linguini, seafood and lobster tail in a white and saffron sauce

DESSERT

Tres Guayaba or Flan de Coco or
Dulce De Leche Crepes

Silver Package

\$45 (Min. 40 Adults)
\$40 (More than 60 Adults)

APPETIZERS

Soup
Caesar Salad
Cod Croquette
Grilled Sausages

ENTREE

Linguini Frutti Di Mare

Branzino Livornese
Served with mashed potatoes & vegetables

Mezzaluna Di Granchio
Ravioli filled crabmeat in a creamy lobster sauce topped with baby shrimp

Caramelized Duck
Served with mashed potatoes & vegetables

New York Strip
Served with mashed potatoes & vegetables

DESSERT

Tres Guayaba or Flan de Coco or
Dulce De Leche Crepes

Bronze Package

\$35 (Min. 40 Adults)
\$30 (More than 60 Adults)

SOUP OR SALAD

ENTREE

Churrasco Argentine Cut
Served with pasta & vegetables

Fresh Fish Aragosta
Sauteed in a creamy lobster sauce served with pasta & vegetables

Rigatoni D' Zial
Vodka pink sauce with prosciutto

Breast of Chicken Picatta
Served with pasta & vegetables

DESSERT

Dulce De Leche Crepes

GROUP MENU (Minimum 12 Adults)

Lunch

BRONZE PACKAGE: Adult \$25

Monday - Friday: 12:00 - 4:00 pm

Live Piano (Tue Fri: 12:00 - 3:00 pm)

Dinner

BRONZE PACKAGE: Adult \$30

Monday - Thursday 12:00 - 4:00 pm

Sunday: 2:00 - 9:30 pm

Live Piano

Tue Fri: 12:00 - 3:00 pm

Sunday: 2:00 - 8:00 pm

For Availability Contact: ALEJANDRO ALVAREZ
Ph: 305.720.2122 | email: info@cafecatula.com

POLICIES

- FOR ANY PACKAGE, ADD 8% TAX TO SALE PLUS 18% TIP
 - FOR ANY PACKAGE, CHILDREN UNDER 10 YEARS OF AGE PAY \$12 ONLY IF THEY ORDER FROM THE CHILDREN'S MENU
 - A MINIMUM PARTY OF 75 GUESTS IS REQUIRED TO RESERVE THE RESTAURANT FOR PRIVATE USE.
 - The number of guests attending must be confirmed with the restaurant coordinator the day before the event.
 - Only 12% of guests who do not attend after the event is confirmed the day prior will not be charged. For example, if 100 guests are confirmed and 12 do not attend, there will be no charge for the non-attendees.
 - If you wish to extend the event beyond the 3 hours you reserved, we will add 10% to the total bill.
 - The table you reserved must be completely unoccupied 15 minutes after the end of your 3-hour event.
 - Mariachi, DJ or live music is permitted only for private events of 75 guests or more.
- CANCELLATIONS:** deposits will be refunded only for cancellations made 30 days before the reserved date.

OPTIONAL APPETIZERS

(Additional \$3 P/P)

(Calamari, Grill Sausage & Bruscheta)

BEVERAGE PRICING

(Minimum 40 Adults)

House Red or White \$25 per bottle

House Sparkling Wine \$30 per bottle

House Champagne \$49 per bottle

Sangria \$25 per pitcher

Mimosa \$30 per pitcher

FULL BAR AVAILABLE

Approved By: _____