2021 Set Menu

CAFE CATULA
RESTAURANT AND ART GALLERY
International Fusion Cuisine

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

Chilean Sea Bass or Black Grouper
Sauteed with lobster sauce and mushroom served with mashed potatoes & vegetables

Caramelized Duck
Served with mashed potatoes & vegetables

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

Branzino 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 (Minimun 12 Adults)

Lunch

BRONZE PACKAGE: Adult $25
Monday - Friday: 12:00 -4:00 pm
Live Piano (Tue - Fri: 12:00 - 3:00 pm)

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

Dinner

BRONZE PACKAGE: Adult $30
Monday - Thursday 4:00 pm -10:00 pm
Sunday: 2:00 - 9:30 pm

Friday and Saturday
SILVER or GOLD Package Available

OPTIONAL APPETIZERS
(Additional $3 P/P)
(Calamari, Grill Sausage & Bruscheta)

BEVERAGE PRICING
(Minimum 40 Adults)
House Red or White $30 per bottle
House Extra Brut 30 per bottle
Sangria $30 per pitcher
Mimosa $30 per pitcher

FULL BAR AVAILABLE

POLICIES

- FOR ANY PACKAGE, ADD 8% TAX TO SALE PLUS 18% TIP
- FOR ANY PACKAGE, CHILDREN UNDER 10 YEARS OF AGE PAY $14 ONLY IF THEY ORDER FROM THE CHILDREN'S MENU
- **UNDERSTAND THAT IN OUR RESTAURANT WE HAVE MANY VALUABLE WORKS OF ART THAT CAN BE DAMAGED AND BRONZE SCULPTURES THAT CAN REPRESENT A POTENTIAL DANGER TO A CHILD WHO STUMBLES UPON THEM. PLEASE CONTROL THE CHILDREN AND KEEP THEM FROM RUNNING AND FROLICKING IN ANY AREA OF THE RESTAURANT.**
- A MINIMUM PARTY OF 75 GUESTS IS REQUIRED TO RESERVE THE RESTAURANT FOR PRIVATE USE.
- **THE TABLE YOU RESERVED MUST BE COMPLETELY UNOCCUPIED 15 MINUTES AFTER THE END OF YOUR 3-HOUR EVENT.**
- IF YOU WISH TO EXTEND THE EVENT BEYOND THE 3 HOURS YOU RESERVED, WE WILL ADD 10% TO THE TOTAL BILL.
- WALL MOUNTED DECORATIONS SUCH AS BANNERS, BALLOONS, POSTERS, ETC. ARE NOT ALLOWED IN OUR DINING ROOM
- The number of guests attending must be confirmed with the restaurant coordinator the day before the event.
- **CHARGES IN CASE OF PARTIAL ATTENDANCE TO YOUR EVENT**
  Only a maximum of 10% of non-attending guests will be discounted after an event is confirmed the day prior. For example, if 100 guests are confirmed and 10 do not attend, there will be no charge for the non-attendees. For example if 100 guests are confirmed and only 85 attend, you will still be charged for the minimum of 90 attendees.
- 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.**

Approved By:_____