

2022 Set Menu



International Fusion Cuisine

Elegant, Glamorous and
Ideal for Celebrations



Event Packages

Gold Package

\$59 (Min. 40 Adults)
\$55 (More than 60 Adults)

APPETIZERS

Soup
Caprese Salad
Escargot
Crab Cake

ENTREE

New York Strip
Served with mashed potatoes & vegetables

Chilean Sea Bass or Black Grouper
Sautéed 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

\$49 (Min. 40 Adults)
\$45 (More than 60 Adults)

APPETIZERS

Soup
Caesar Salad
Cod Croquette
Crab Cake

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

Skirt Steak (Churrasco)
Served with mashed potatoes & vegetables

DESSERT

Tres Guayaba or Flan de Coco or
Dulce De Leche Crepes

Bronze Package

\$39 (Min. 40 Adults)
\$35 (More than 60 Adults)

SOUP OR SALAD

ENTREE

Vacio (Argentine Cut)
Served with pasta & vegetables

Branzino Aragosta
Sautéed 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

For Availability Contact:
Alejandro Alvarez or Eric Martinez
Ph: 305.720.2122
email: info@cafecatula.com

OPTIONAL

APPETIZERS (Additional \$5 P/P)
Fried Calamari, Grill Sausage and Tomato Bruschetta

BEVERAGE PRICING

(Minimum 40 Adults)
House Red or White \$30 per bottle
House Extra Brut 32 per bottle
Sangria \$32 per pitcher
Mimosa \$32 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.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY. ITEMS MAY BE COOKED TO ORDER.

*NOTE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS