

BABALU CATERING MENU

STARTERS

SERVES 10 PEOPLE

FLAUTAS \$60

Hand-rolled with roasted chicken, pecan, white cheddar, served with queso

BABALU GUACAMOLE \$40

Avocado, onion, cilantro, lime, sea salt, served with house-made tortilla chips

RED SALSA \$30

House-made red salsa served with tortilla chips

QUESO \$50

Queso-blanco, roasted poblano, served with tortilla chips

MAINS

SERVES 10 PEOPLE

GRILLED PERUVIAN CHICKEN \$80

Marinated & grilled chicken breast topped with ají verde

SMOKED JERK CHICKEN \$90

Marinated & smoked chicken, breast & thigh pieces

ROASTED ZUCHINNI & MUSHROOMS \$60

CARNE ASADA \$90

Cerveza & chili marinated steak

PAELLA DE MARISCOS \$160

Paella with rotating seafood

PAELLA MIXTA \$200

Traditional paella with chicken, rabbit, seafood

CHARCUTERIE

SERVES 10 PEOPLE

SPANISH \$65

Cured meat, artisanal cheese, fruit preserves, house-pickled accoutrements, crostini

GARDEN \$55

Fresh vegetables, artisanal cheese, fruit preserves, house-pickled accoutrements, crostini

BABALU TACO BAR

\$18 PER HEAD . . . 3 TACOS PER PERSON

ADDITIONAL PROTEIN . . . \$5 PER HEAD

Choice of 2 proteins on flour and corn tortillas

Mexican rice & black beans

Included toppings: queso fresco, cilantro, onion, crema, limes

PROTEIN CHOICES

MOJO PORK, POLLO EN SALSA VERDE, CARNE ASADA, CHILI LIME SHRIMP, CHORIZO, VEGAN CHORIZO, ROASTED MUSHROOMS & VEGETABLES

TAILGATE BAR

\$22 PER HEAD

Cuban sandwich sliders

Fuego chicken tenders & ají verde sauce

Street corn dip & house-made tortilla chips

BRUNCH

SERVES 10 PEOPLE

CHURRO FRENCH TOAST \$40

Cuban bread, goat's milk dulce de leche & whipped cream

CHORIZO SCRAMBLED EGGS \$40

Mexican chorizo in fluffy scrambled eggs

+ manchego cheese \$10

BREAKFAST TACO BAR

\$18 PER HEAD . . . 3 TACOS PER PERSON

ADDITIONAL PROTEIN . . . \$5 PER HEAD

Choice of (1) chorizo, vegan chorizo, carne asada, or

roasted mushrooms on flour and corn tortillas

Scrambled eggs & potato hash

Included toppings: shredded cheddar, pico de gallo, hot sauce

Additional protein: \$5 per person

SIDES

SERVES 10 PEOPLE

STREET CORN 40

MEXICAN RICE 40

BLACK BEANS 40

TAJÍN FRUIT SALAD 60

GRILLED VEGETABLES 40

CHORIZO MAC & CHEESE 80

CAESAR SALAD 50

CHOP SALAD 70

BABALU CATERING MENU

DESSERT

SERVES 10 PEOPLE

CHURROS & CHOCOLATE \$40

Cinnamon-sugar churros with warm chocolate sauce

FRUTA PERFECTA \$40

Fresh seasonal fruit, sweet cream, biscotti crumble, honey

WILD BERRY TRES LECHE\$ \$60

Strawberries, blackberries, raspberries

BEVERAGES

CUCUMBER MINT REFRESHER, TROPICAL TEA, HORCHATA,
SWEET & UNSWEET TEA, LEMONADE

\$15 PER HALF-GALLON, \$25 PER 1 GALLON

EXTRAS

PLATES, UTENSILS, NAPKINS \$1.50 PER PERSON

CHAFFER SET \$18 per

DELIVERY WITHIN 25 MILES FREE

DELIVERY OVER 25 MILES PLEASE INQUIRE

Several of our house-made items can be created
gluten-free and/or vegetarian. Fee may apply.

Please inquire with your event coordinator.

Beverages

ALL BEVERAGES SERVE 5 PEOPLE
AVAILABLE FOR DINE-IN ONLY.

PUNCH BOWLS

ISLAND OF MISFITS \$42

Gosling's Black Seal rum, The Street Pumas rum, Ron Colon Red
Banana Oleo rum, pineapple, blood orange, tiki bitters, agave

ROSY PARADISE \$38

Rosé, sparkling wine, peach liqueur, strawberry-basil syrup, lemon

COSTA COLADA \$40

Calypso white rum, coconut cream, pineapple

MAMA GUAVA \$44

Altos blanco, Aperol, guava purée, amaretto, lime

MARGARITA PITCHERS

CLASSIC \$32

Altos blanco tequila, Naranja orange liqueur, lime, agave

STRAWBERRY \$36

Altos blanco tequila, Naranja orange liqueur, strawberry, lime, agave

BLOOD ORANGE \$36

Altos blanco tequila, Naranja orange liqueur, blood orange juice,
lime, agave

GUAVA HABANERO \$50

Tanteo habanero tequila, Altos blanco tequila, guava purée,
lime, agave

BRUNCH BARS

BLOODY MARY \$45

DIY bloody mary bar complete with olives, pickles, citrus & bacon

MIMOSA \$20

Priced per bottle, served with assorted juices & fresh fruit

*Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness, especially if you have
certain medical conditions.

REVISED APRIL 2025