

BABALUNY CATERING

BABALUNY.COM | 631-683-4666 | 286 NEW YORK AVE, HUNTINGTON, NY 11743

TAPAS

Empanadas

Beef, Chicken, Mushroom

1/2 tray \$42 (14); full tray \$75 (26); \$2.90 each
note: apple empanadas - only available for holiday season \$3 each

Chicken Wings w/housemade sauce

1/2 tray \$45 (40); full tray \$90 (80)

Roasted Havana Corn (Cuban seasoning w/Goat Cheese

1/2 tray \$38; full tray \$70

Spanish Cheese Plate

Assorted cheeses incl Manchego, Serrano Ham, guava, housemade jam Large \$58 Med \$42

Coconut Calamari

1/2 tray \$55; full tray \$95

Skewers

Steak, Chicken, Shrimp

1/2 tray \$60; full tray \$130; +15 for shrimp

Cuban Sliders

\$4.50 ea

Coconut Shrimp

1/2 tray \$80; full tray \$155

Meatballs

1/2 tray \$45; full tray \$85

Mofongo

ropa vieja, pernil, seafood \$6.25 each Seafood +\$2 ea

Croquettas de Pollo

1/2 tray \$64 (22); full tray \$110 (45-50) or \$3.25 each

Pulpo (cold)

1/2 tray \$165

Baked Clams

1/2 tray \$48; full tray \$85

Mac & Cheese Bites

1/2 tray \$30

Pasteles (dozen-frozen)

Pork, Chicken, Yucca +5 \$40

Oysters with Chimichurri Sauce

\$35 for dozen; \$65 for two dozen

SANDWICHES

Cuban Sandwich \$6.50 each

Hemingway \$6.25 each

Mambo \$6.50 each

ENSALADAS

Avocado Salad

1/2 tray \$38; full tray \$70

South Beach Salad

1/2 tray \$45; full tray \$75

Brussels Sprouts Salad

1/2 tray \$60; full tray \$110

Caesar Salad

1/2 tray \$32; full tray \$55

Mixed Vegetables

1/2 tray \$35; full tray \$60

+20 1/2 tray chicken; +\$30 1/2 tray shrimp

Taco Bar w/housemade Pineapple Salsa and/or Tomato Salsa topping

Ropa Vieja, Pernil, Chicken, Seafood, Black Bean - \$3.75 each seafood +\$2 each

CARVING STATIONS (PRIVATE PARTIES)

All stations requires one chef attendant per 100 people at \$115.00 per attendant. Prices per person. Minimum 30 people.

Private On-Site Events

Ask for pricing. We can host on site private events on Tues, Wed or Thurs nights and Saturdays or Sundays 12-4 pm. Garden Courtyard/Patio is available for events. 10% discount given to town employees & veterans. Please email babaluhuntington@gmail.com. Event Coordinator: Erica Niles

Please ask for vegan/GF options

1/2 tray 10-12 pple; full 20-30 pple

Orders must be placed 5 days prior to event



DINNER ENTREES

Pernil (slow cooked roast pork)

1/2 tray \$85; full tray \$165

Bacalao (Cod)

1/2 tray \$75; full tray \$135

Roasted Chicken

1/2 tray \$65; full tray \$120

Arroz Con Pollo

1/2 tray \$75; full tray \$135

Seafood Paella (with or without chicken)

1/2 tray \$140; full tray \$270

Ropa Vieja

1/2 tray \$110; full tray \$195

Arroz con Gandules

1/2 tray \$40; Full tray \$70

Garlic Chicken

1/2 tray \$65; Full tray \$120

Salmon

1/2 tray \$85 (8 pieces); Full tray \$170 (16 pieces)

Mac & Cheese

1/2 tray \$40; Full tray \$70

Chicken Fingers

1/2 tray \$45; Full tray \$80

Eggplant Rollatini

1/2 tray \$45; full tray \$85

Pasta con Camarones

1/2 tray \$65; Full tray \$125

Shrimp Ajillo

1/2 tray \$85; Full tray \$165

Roasted Pork Shoulder w/ Cuero

1/2 tray \$95; full tray \$175

DINNER ENTREES (CONT'D)

Breaded Pork Tenderloin

1/2 tray \$60; full tray \$115

Short Rib Ragu

1/2 tray \$90; full tray \$170

Chicken Francese or Piccata

1/2 tray \$55; full tray \$100

Picadillo

1/2 tray \$65; Full tray \$125

LADOS

Rice (white or yellow), Moro or with Gandules

1/2 tray \$35; full tray \$65

Beans (red or black)

1/2 tray \$30; 1/4 tray \$20

Havana Corn on the Cob \$2.50 each

Yucca Chips or Yucca w/ Mojo

1/2 tray \$40

Guacamole w/housemade Chips

1/2 tray \$40

Roasted Potatoes or Hand-cut Fries

1/2 tray \$35; full tray \$60

Tostones or Maduros

1/2 tray \$25; full tray \$45

Vegetables

1/2 tray \$30

POSTRE.

Flourless Chocolate Cake (9 in) \$30

Tres Leche (9 in) \$55

Flan (9 in) \$30

Guava Cheesecake (9 in) \$40

Hazelnut Bread Pudding \$35

Guava Pastry \$3 each

Pumpkin Cheesecake (9 in) \$35

Apple Pie (9 in) \$24

Final menu selections must be confirmed 72 hours before the event. A 50% deposit is required when selections are submitted. Additional menu requests can be accommodated in consultation with our head chef.