



PRIVATE EVENT PACKAGES

Event Coordinator: Erica Niles 516.721.2382
631.683.4666 | babaluhuntington@gmail.com

DINNER - 3 COURSE \$47 PP

APPETIZERS (CHOOSE 2)
SALADS (CHOOSE 1)
ENTREES (CHOOSE 3)

DINNER - 4 COURSE \$56 PP

APPETIZERS (CHOOSE 3)
SALADS (CHOOSE 2)
ENTREES (CHOOSE 3)
DESSERT (CHOOSE 2)

APPETIZERS

Empanadas
Croquetas de Pollo
Eggplant Rollatini
Vegan Chorizo Skillet **GF**
Coconut Calamari
Pegao
Crispy Cod (bacalaitos)
Garlic Shrimp & Chorizo **GF**
Alcapurria
Mexican Street Corn **GF**
Baked Maduro w/Picadillo or Mushroom
Short Rib Tacos **GF**
Skewers (Chicken, Steak, Shrimp, Vegetables) **GF**
Mofongo (Pernil, Ropa Vieja or Seafood)
Jalapeno Cornbread with Pernil

SALADS

Caesar Salad
Avocado Salad
Brussels Sprouts Salad
South Beach Salad

ENTREES

Bacalao (Cod) served w/rice **GF**
Pernil Rice Platter **GF**
Ropa Vieja Rice Platter **GF**
Mushroom Burger **GF** **VE**
Vaca Frita Rice Platter
Short Rib Pappardelle (can be GF)
Breaded Pork Chops with rice/beans
Pasta con Camarones (can be GF)
Pork Burger with Fries
Salmon **GF**
can be served with rice or vegetables
Stuffed Branzino
cod/shrimp stuffing
Roasted Chicken Rice Platter **GF**

DESSERTS

Cuban Flan
Flourless Chocolate Cake w/homemade ice cream
Hazelnut Bread Pudding w/ice cream
Maduros Foster

15% admin fee applied on pre-tax total cost for onsite events

Beverage include Fountain beverages, coffee, tea

Does not include tax & 20% gratuity

Coctail packages can be added or modified



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BRUNCH_LUNCH \$45 PP

SALADS (CHOOSE 3)
ENTREES (CHOOSE 3)

BRUNCH_LUNCH \$48 PP

APPETIZERS (CHOOSE 2)
SALADS (CHOOSE 1)
ENTREES (CHOOSE 3)

starter - baked goods

SALADS

Caesar Salad
Avocado Salad
Brussels Sprouts Salad
South Beach Salad

ENTREES

BBQ Beef Burger with house cut fries
Trio of Sliders
Cuban, Pork, BBQ
Bacalao (cod) Rice Platter GF
Mushroom Burger GF VG
Vaca Frita, Eggs & Hash Potatoes
Babaluh Benedict
Huevos Rancheros GF
Pasta con Camarones (can be GF)
Pork Burger with Fries
Burrito Bowl w/poached eggs
Avocado Toast w/Eggs
El Moro (black rice w/eggs & avocado) GF
French Toast w/Eggs
Roasted Chicken Platter GF

APPETIZERS

Empanadas
Croquetas de Pollo
Eggplant Rollatini
Vegan Chorizo Skillet GF
Coconut Calamari
Pegao
Crispy Cod (bacalaitos)
Garlic Shrimp & Chorizo GF
Mexican Street Corn GF
Baked Maduro w/Picadillo or Mushroom
Short Rib Tacos GF
Skewers (Chicken, Steak, Shrimp, Vegetables) GF
Mofongo (Pernil, Ropa Vieja or Seafood)
Jalapeno Cornbread w/Pernil

Beverages
includes Unlimited Bloody Marys,
Mimosas, Bellinis, Bay Breeze, coffee,
tea

Does not include tax &
20% gratuity

15% admin fee applied on pre-tax
total cost for onsite events



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BEVERAGE PACKAGES

BUBBLY PACKAGE

THREE HOURS OF UNLIMITED MIMOSAS, BELLINIS,
BLOODY MARY'S & SANGRIA
\$12 PER PERSON

BEER & WINE PACKAGE

THREE HOURS OF IMPORTED & DOMESTIC BOTTLED
BEERS AS WELL AS SELECTED WINES BY THE GLASS,
2 WHITES & 2 REDS.
\$18 PER PERSON

PREMIUM PACKAGE

THREE HOURS OF OPEN BAR INCLUDING STANDARD
LIQUORS, IMPORTED & DOMESTIC BOTTLED BEERS
AS WELL AS SELECTED WINES BY THE GLASS,
\$28 PER PERSON

PASSED HORS D'OEUVRES

CHOICE OF 5 ITEMS: \$10 PER PERSON PER HOUR

EMPANADAS PLATTER

SERVES 10 - \$35

ASSORTED SPANISH CHEESE PLATTER

SERVES 10 - \$30

ICED SEAFOOD DISPLAY (2 HOURS ONLY)

\$35 PER PERSON

LOBSTER, CLAMS, OYSTERS, BAY SCALLOPS, TUNA,
PULPO, GRILLED PRAWNS, CAVIAR

Liquor packages offered for parties over 20 people.
Personalized packages may be discussed.