



## PRIVATE EVENT PACKAGES

Event Coordinator: Erica Niles 516.721.2382  
631.683.4666 | babalueventsny@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  
Babalu 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

TWO HOURS OF UNLIMITED MIMOSAS, BELLINIS,  
BLOODY MARY'S & SANGRIA  
\$16 PER PERSON

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### BEER & WINE PACKAGE

THREE HOURS OF IMPORTED & DOMESTIC BOTTLED  
BEERS AS WELL AS SELECTED WINES BY THE GLASS,  
2 WHITES & 2 REDS.  
\$20 PER PERSON

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### LIQUOR PACKAGE

THREE HOURS OF OPEN BAR INCLUDING STANDARD  
LIQUORS, IMPORTED & DOMESTIC BOTTLED BEERS  
AS WELL AS SELECTED WINES BY THE GLASS,  
\$30 PER PERSON

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### PASSED HORS D'OEUVRES

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

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### EMPANADAS PLATTER

SERVES 10 - \$35

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### ASSORTED SPANISH CHEESE PLATTER

SERVES 10 - \$30

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### ICED SEAFOOD DISPLAY (2 HOURS ONLY)

\$35 PER PERSON

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

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