



BLUE MAGNOLIA

HAVANA NIGHTS MENU

STARTERS (1)

Empanadas

fried turnover with beef or guava with cream cheese

Tostones

twice fried and smashed green plantain served with mojo

ENTREES (1)

all entrée served with spanish style salad and madoros

Arroz Con Pollo

yellow rice, chicken breast cooked with beer, and green peas

Ropa Vieja

shredded beef cooked with garlic, onions, bell peppers, wine, and tomato sauce.
served with white rice

Imperial Rice

rice cooked with saffron and deboned chicken, roasted red bell peppers, green peas,
and hard-boiled egg topped with mayonnaise and cheese

Cuban Hot Plate

white rice, Cuban style black beans, picadillo (ground beef), and yuca with mojo

Puerco Asado

white rice, Cuban style black beans, pork, and yuca with mojo

COCKTAILS

Cuba Libre
Mojito

DESSERT (1)

Natilla
Flan
Arroz Con Leche



IN-HOME DINING NEED TO KNOW

From when our team arrives to our first course please be aware that it may take 30-minutes or more. This depends on where in the home the kitchen is located, if there is an elevator or several staircases. We ask that you are patient as we are bringing restaurant dining straight to you, and there is a lot we bring to make your night delicious. We will mention what each menu item of the night is and the process of each course.

HOW LONG DOES OUR DINING EXPERIENCE LAST?

The duration of each experience is different for every menu and the guest counts you will be having that evening. Please allow anywhere from 2.5 hours for smaller groups (*less than 12*), and up to 4 hours for larger group sizes (*larger than 15*). Keep in mind, this is from the moment our team arrives to when our team leaves.

WHAT TIME DOES OUR TEAM ARRIVE?

Our chef and team will arrive between 1 to 2 hours before your event start time. The event start time is confirmed at the time of booking. Exact details will be confirmed 24 hours prior to your event, with a courtesy text reminder.

WHAT IF I NEED TO CANCEL?

We ask that when you schedule your in-home dining experience wh you know your party size and the date. We do not offer a refund for in-home dining, but we would be more than happy to reschedule your day and time with no additional fee. Cancellation of any catering event will not receive their initial deposit. We would be more than happy to reschedule at no additional cost. If you are uncertain of your group size, we always suggest that you reserve your experience with a lower guest count. You can add more guests up to 48 hours prior to your in-home dining experience.

IF ONE OF OUR GUESTS CANNOT MAKE IT?

We ask that before you schedule your in-home dining experience you secure your guest count. We know that life happens and things change. We do not offer a refund if someone in your party cancels or does not show up.

WHAT YOU WILL NEED TO DO PRIOR TO OUR ARRIVAL?

We ask that the dishwasher, sink, kitchen island, and all trash bins be empty and clean for our team to use. **If our team has to spend time cleaning up the sink or placing dishes away from the dishwasher there is a \$175.00 fee that will be applied.** Our team will leave your space clean and tidy with the dishwasher running.



IN-HOME DINING NEED TO KNOW CONTINUED

CAN I MODIFY MY EVENT DETAILS AFTER BOOKING?

Of course! Details do not need to be finalized until the final deposit is due. Seven days before the event we will ask for a finalized ROS (run of show) timeline so that our team can plan accordingly. For any modifications within 7 days of an event, please contact us directly.

CAN I CONTACT MY CHEF OR SERVICE PROVIDER?

Absolutely! We love communicating with our customers, we prefer that if you have any questions pick up the phone and give us a call. Please note that emails may take anywhere from 24 to 48 hours.

COURTESY AND RESPECTFULNESS

Please be advised that we reserve the right to terminate services in the event that our team members are subject to uncourteous or unprofessional treatment. In such event, no portion of your order will be refunded. We ask that you allow our team to perform our duties without any interruptions or micromanaging. Please treat our Chef, and staff with the utmost respect as they are professionals, and know exactly what needs to be done to make your night deliciously beautiful.