



Private Parties @ Paladar

Hi there! So, we hear you're throwing a party. Can we help?

We would be delighted to host your party at Paladar. Your guests will love discovering the flavors of Latin America while enjoying time with friends and family or with colleagues. Thank you so much for considering us.

I know that event planning can get a bit stressful. And, I'm here to change that. I'll work directly with you to guide the planning and execution of your event.

We pulled together answers to some common questions we receive about our private parties and included them below for you. What's comes next? I'd love to chat! Please contact me directly to discuss your event:

Stephen Watkins

Tel: 301-816-1100

Email: catering104@paladarlatinkitchen.com

Capacity

Our private dining room can accommodate parties of all different sizes. Ask our events manager for details

Audio/Visual

Our Private Dining Room has a flat screen TV with HDMI, VGA, and audio inputs that you are welcome to use. Audio is amplified with external speakers. It's our pleasure to help here with advance notice.

Sales Tax

Just a friendly heads up: Maryland's sales tax is 6%.

Guarantee Guest Count

We kindly ask that you provide us with your final guest count 72 hours before your event. This number will be considered final and charges will be made accordingly. If we don't receive an update, the guest count from your agreement will be considered final.

Flowers & Balloons

It's our pleasure to help with any floral or decorative needs you may have. Please just ask your event manager.

Minimum Charges (evenings only)

Room minimums may apply. Contact us for more information.

Vendors

It's our pleasure to coordinate with outside vendors for your party (i.e. bakers.) We kindly ask that they schedule their delivery and/or setup with our event manager

Start & End Times

Our rooms can be reserved for the entire evening or for select hours. Your event manager will chat with you about this.



Dinner Private Party Menus
OPTION #1 / \$24 PER PERSON

All menus include soft drinks, tea and brewed coffee.

CHOOSE GUACAMOLE OR SALSA FOR THE TABLE

Traditional, Spicy or Mango

Tomatillo Salsa Verde, Fire Roasted Tomato, Pico de Gallo, Caribbean Mango Salsa

All served with our housemade chip blend of plantain, yucca, malanga & tortilla.

CHOOSE ONE APPETIZER – OR – DESSERT FOR THE TABLE

Add another option for \$5 per person.

APPETIZER OPTIONS

Braised Beef Ropa Vieja	Jerk Chicken Skewers
Roasted Chicken Empanadas	Mojo Pork Tostones
Portobello Mushroom Empanadas	Crab Croquetas

DESSERT OPTIONS

Paladar Churros	Cuban Bread Pudding
Sweet Potato Donuts	Coconut & Caramel Flan
Chocolate Flan	Mango Margarita Tart

CHOOSE FOUR ENTRÉE OPTIONS FOR YOUR MENU

Sandwiches (any style)	Soft Tacos (any style)
Market Salads (any style)	Rum Glazed Cuban Pork
Slow Smoked Chicken	Coconut Curry Vegetables



Dinner Private Party Menus

OPTION #2 / \$35 PER PERSON

Add any items from menu option #1 to your selections

All menus include soft drinks, tea and brewed coffee.

CHOOSE GUACAMOLE OR SALSA FOR THE TABLE

Traditional, Spicy or Mango Guacamole

Tomatillo Salsa Verde, Fire Roasted Tomato, Pico de Gallo, Caribbean Mango Salsa

All served with our housemade chip blend of plantain, yucca, malanga & tortilla.

CHOOSE AN APPETIZER – OR – DESSERT FOR THE TABLE

Add another option for \$5 per person.

APPETIZER OPTIONS

Braised Beef Ropa Vieja	Jerk Chicken Skewers
Roasted Chicken Empanadas	Pork Tostones
Portobello Mushroom Empanadas	Crab Croquetas

DESSERT OPTIONS

Paladar Churros	Cuban Bread Pudding
Sweet Potato Donuts	Coconut & Caramel Flan
Chocolate Flan	Mango Margarita Tart

CHOOSE ONE SALAD FOR YOUR MENU

Cesar Salad
Ensalada Mixta
Spinach & Hearts of Palm

CHOOSE FOUR ENTRÉE OPTIONS FOR YOUR MENU

Rum Glazed Cuban Pork	Grilled Chicken with Roasted Tomato Salsa
Brazilian Feijoada Stew	Slow Smoked Pulled Chicken
Coconut Curry Vegetables	Mojo Marinated Pulled Pork
Braised Beef Ropa Vieja	Adobo Shrimp & Grits
Chimichurri Portobello Grill	Lamb Albondigas Stew



Dinner Private Party Menus

OPTION #3 / \$45 PER PERSON

Add any items from menu options #1 or #2 to your selections

All menus include soft drinks, tea, and brewed coffee.

CHOOSE GUACAMOLE OR SALSA STYLE FOR THE TABLE

Traditional, Spicy or Mango Guacamole

Tomatillo Salsa Verde, Fire Roasted Tomato, Pico de Gallo, Caribbean Mango Salsa

All served with our housemade chip blend of plantain, yucca, malanga & tortilla.

CHOOSE ONE APPETIZER FOR THE TABLE

Braised Beef Ropa Vieja	Jerk Chicken Skewers
Roasted Chicken Empanadas	Pork Tostones
Portobello Mushroom Empanadas	Crab Croquetas

CHOOSE ONE SALAD FOR YOUR MENU

Cezar Salad
Ensalada Mixta
Spinach & Hearts of Palm Salad

CHOOSE FOUR ENTRÉE OPTIONS FOR YOUR MENU

Grilled Skirt Steak Churrasco	Wild Corvina Veracruz
Mojo Marinated Sockeye Salmon	Banana Leaf Roasted Cod
Argentinian Mixed Grill	Lamb Albondingas Stew
Chimichurri Portobello Grill	Grilled Chimichurri Lamb Chops
Coconut Curry Vegetables	Chipotle Honey Pork Chop

CHOOSE ONE OR TWO DESSERTS FOR YOUR MENU

Paladar Churros	Cuban Bread Pudding
Sweet Potato Donuts	Coconut & Caramel Flan
Chocolate Flan	Mango Margarita Tart



Lunch Private Party Menus

OPTION #4 / \$18 PER PERSON

(Offered Daily from 11AM to 4PM)

All menus include soft drinks, tea, and brewed coffee.

CHOOSE GUACAMOLE OR SALSA STYLE FOR THE TABLE

Traditional, Spicy or Mango Guacamole

Tomatillo Salsa Verde, Fire Roasted Tomato, Pico de Gallo, Caribbean Mango Salsa

All served with our housemade chip blend of plantain, yucca, malanga & tortilla.

CHOOSE FOUR LUNCH OPTIONS FOR YOUR MENU

Cilantro Peanut Chicken Salad	Paladar Burger
Spinach & Grilled Salmon Salad	Key West Chicken Wrap
Mango Chicken Salad	Kale & Sautéed Mushroom Wrap
El Cubano Sandwich	Two Tacos & a Side (choice of two styles)
Chimichurri Chicken Sandwich	Sandwich / Soup Combination

Add an appetizer or dessert for \$5 per person

ADD ON APPETIZER OPTIONS*

Braised Beef Ropa Vieja	Jerk Chicken Skewers
Roasted Chicken Empanadas	Pork Tostones
Portobello Mushroom Empanadas	Crab Croquetas

ADD ON DESSERT OPTIONS*

Paladar Churros	Cuban Bread Pudding
Sweet Potato Donuts	Coconut & Caramel Flan
Chocolate Flan	Mango Margarita Tart



Brunch Private Party Menu

OPTION #5 / \$20 PER PERSON

Any item from the lunch menu option can be added upon request

All menus include soft drinks, fresh juices, tea, and brewed coffee.

CHOOSE GUACAMOLE OR SALSA STYLE FOR THE TABLE

Traditional, Spicy or Mango Guacamole

Tomatillo Salsa Verde, Fire Roasted Tomato, Pico de Gallo, Caribbean Mango Salsa

All served with our housemade chip blend of plantain, yucca, malanga & tortilla.

PASTRY BASKET FOR THE TABLE

**Sweet Potato Donuts
Corn Bread**

**Brazilian Cheese Bread
Paladar Churros**

CHOOSE FOUR BRUNCH ENTRÉE OPTIONS FOR YOUR MENU

**Huevos Rancheros
Duck Confit & Fried Egg Hash
Egg White & Avocado Wrap
Scrambled Egg & Chorizo Tacos
Americano Breakfast
Soft Tacos (any style)**

**Chorizo & Cheese Pupusa with Fried Eggs
Chipotle Honey Chicken & Corn Bread
Maple Pulled Pork & Fried Eggs
Buttermilk Pancakes (ask about adding flavors!)
Sandwiches (any style)
Market Salads (any style)**

*** Bottomless Mimosas can be added for \$9.95 per person ***



Standard Bar Package

Includes 2 ½ hours of open bar. \$18 per person

Upgrade to premium spirits for \$5 per person

Mojitos (Traditional and Flavored)	St. Lucia Distillers White Rum
Margaritas (Traditional and Flavored)	Well Whiskey
Sangria (Red and White)	Well Tequila
	Well Gin
	Well Vodka

CHOOSE TWO WHITE WINES:

Dona Paula Sauvignon Blanc	Lagaria Pinot Grigio
Santa Julia Chardonnay	Urban Riesling

CHOOSE TWO RED WINES:

Dona Paula Cabernet	Natura Merlot
Santa Julia Malbec	Sensible Tempranillo

CHOOSE TWO BEER SELECTIONS:

Miller Lite	Du Claw Bare Ass Blonde Ale
Dos Equis Amber	Pacifico Lager
Red Stripe	Jailbreak Brew Master's Selection
Corona	Dogfish Head 60 Minute IPA



Cocktail Carafe List

All portions serve approximately 3-4 guests.

Traditional Margarita \$39.95

White tequila, orange liqueur, agave nectar, lime juice
(Available flavors: strawberry, mango cilantro, pomegranate-ginger)

Jalapeno Paloma \$44.95

El Jimador Silver Tequila, jalapenos, grapefruit juice, lemon juice, simple syrup

Paladar Rum Punch \$49.95

Mt. Gay Black Barrel, Smith & Cross rum, citrus liqueur, and fresh fruit juices

Brazilian Blackberry Sangria \$26.95

Cabernet Sauvignon, Cuca Fresca Cachaca, pineapple juice, orange juice, blackberries, lemon

Tropical Mango Sangria \$26.95

White wine, Cruzan Mango rum, peach schnapps, orange juice, mangos & oranges

Traditional Mimosa \$34.95

Segura Viudas Brut Cava, fresh orange juice

Grapefruit Mimosa \$34.95

Segura Viudas Brut Cava, fresh grapefruit juice

Pomegranate-Ginger Mimosa \$34.95

Segura Viudas Brut Cava, fresh pomegranate juice, ginger syrup

Non-Alcoholic Carafe List

Fresh Fruit Juice \$8.95

Fresh squeezed orange juice or grapefruit juice

Housemade Lemonades \$17.95

(Available flavors: traditional, strawberry, mango cilantro, pomegranate-ginger)

Pomegranate Grapefruit Soda \$17.95

Pomegranate juice, grapefruit juice, fresh lime juice, simple syrup, soda



Cocktail Reception Menu

All portions serve approximately 6 - 8 guests.

Chips & Salsa (Tomatillo Salsa Verde, Fire Roasted Tomato, Pico de Gallo, Caribbean Mango Salsa) \$18.95

All served with Our Housemade Chip Blend of Plantain, Yucca, Malanga & Tortilla

Guacamole (Traditional, Spicy or Mango) \$29.95

All served with Our Housemade Chip Blend of Plantain, Yucca, Malanga & Tortilla

Sweet & Spicy Pickled Vegetables \$14.95

(Great add on to your guacamole)

Guacamole Deviled Eggs \$19.95

Jerk Chicken Skewers \$24.95

Lamb Kibe Skewers \$24.95

Mojo Pork Tostones \$24.95

Mini Cuban Sandwich \$32.95

Ham, mojo pork, pickles, Swiss cheese, honey Dijon mustard

Empanadas \$34.95

Choose: Slow Roasted Chicken or Grilled Portobello Mushroom

Braised Beef Ropa Vieja \$39.95

Ceviche \$34.95 – 42.95

Choose: Wild Corvina & Avocado, Tomato-Lime Shrimp or Mixed Seafood

Paladar Tacos \$42.95

Choose: Blackened Fish, Roasted Pork Tacos al Pastor, Cuban Braised Beef, Rio Style Chicken, Grilled Sweet Potato, or Slow Braised Duck Tacos



All Inclusive Dinner Buffet
OPTION #1 / \$30 PER PERSON

All menus include soft drinks, tea, and brewed coffee.

CHOOSE A GUACAMOLE OR SALSA STYLE

Traditional, Spicy or Mango Guacamole

Tomatillo Salsa Verde, Fire Roasted Tomato, Pico de Gallo, Caribbean Mango Salsa

All served with our housemade chip blend of plantain, yucca, malanga & tortilla.

CHOOSE TWO APPETIZERS

Braised Beef Ropa Vieja	Jerk Chicken Skewers
Roasted Chicken Empanadas	Pork Tostones
Portobello Mushroom Empanadas	Crab Croquetas

CHOOSE TWO ENTRÉES OPTIONS

Rum Glazed Cuban Pork	Grilled Chicken with Roasted Tomato Salsa
Brazilian Feijoada Stew	Slow Smoked Pulled Chicken
Coconut Curry Vegetables	Mojo Marinated Pulled Pork
Braised Beef Ropa Vieja	Adobo Shrimp & Grits
Chimichurri Portobello Grill	Lamb Albondigas Stew



All Inclusive Dinner Buffet
OPTION #2 / \$40 PER PERSON

All menus include soft drinks, tea, and brewed coffee.

CHOOSE A GUACAMOLE OR SALSA STYLE

Traditional, Spicy or Mango Guacamole

Tomatillo Salsa Verde, Fire Roasted Tomato, Pico de Gallo, Caribbean Mango Salsa

All served with our housemade chip blend of plantain, yucca, malanga & tortilla.

CHOOSE TWO APPETIZERS

Braised Beef Ropa Vieja	Jerk Chicken Skewers
Roasted Chicken Empanadas	Pork Tostones
Portobello Mushroom Empanadas	Crab Croquetas

CHOOSE ONE SALAD

Cezar Salad
Ensalada Mixta
Spinach & Hearts of Palm Salad

CHOOSE TWO ENTRÉES OPTIONS

Rum Glazed Cuban Pork	Grilled Chicken with Roasted Tomato Salsa
Brazilian Feijoada Stew	Banana Leaf Roasted Cod
Coconut Curry Vegetables	Mojo Marinated Pulled Pork
Braised Beef Ropa Vieja	Adobo Shrimp & Grits
Chimichurri Portobello Grill	Lamb Albondigas Stew
Wild Corvina Veracruz	Mojo Marinated Sockeye Salmon
Grilled Skirt Steak Churrasco	Slow Smoked Pulled Chicken

CHOOSE ONE DESSERT

Paladar Churros	Cuban Bread Pudding
Sweet Potato Donuts	Mango Margarita Tart



All Inclusive Brunch Buffet
\$20 PER PERSON

All menus include fresh juices, soft drinks, tea, and brewed coffee.

CHOOSE GUACAMOLE OR SALSA STYLE FOR THE TABLE

Traditional, Spicy or Mango Guacamole
Tomatillo Salsa Verde, Fire Roasted Tomato, Pico de Gallo, Caribbean Mango Salsa
All served with our housemade chip blend of plantain, yucca, malanga & tortilla.

LATIN PASTRY BASKETS

Sweet Potato Donuts Brazilian Cheese Bread
Corn Bread Paladar Churros

CHOOSE THREE BRUNCH ENTRÉES

All entrees served with scrambled eggs

Huevos Rancheros	Chorizo & Cheese Pupusa
Duck Confit & Hash	Chipotle Honey Chicken & Corn Bread
Egg White & Avocado Wrap	Maple Pulled Pork
Scrambled Egg & Chorizo Tacos	Buttermilk Pancakes (ask about adding flavors!)
Americano Breakfast	Market Salads (any style)
Soft Tacos (any style)	Sandwiches (any style)

**** Bottomless Mimosas can be added for \$9.95 per person ****



ALA Carte Buffet Menu

Each portion serves 6-8 guests

APPETIZERS:

Chips & Salsa (Tomatillo Salsa Verde, Fire Roasted Tomato, Pico de Gallo, Caribbean Mango Salsa) \$14.95
All served with Our Housemade Chip Blend of Plantain, Yucca, Malanga & Tortilla

Guacamole (Traditional, Spicy or Mango) \$29.95
All served with Our Housemade Chip Blend of Plantain, Yucca, Malanga & Tortilla

Sweet & Spicy Pickled Vegetables \$14.95
(Great add on to your guacamole)

Guacamole Deviled Eggs \$19.95

Mojo Pork Tostones \$24.95

Lamb Kibe Skewers \$24.95

Jerk Chicken Skewers \$24.95

Empanadas \$34.95
Choose: Slow Roasted Chicken or Grilled Portobello Mushroom

Chipotle Honey Quesadilla \$34.95

Braised Beef Ropa Vieja \$39.95

Plantain Crusted Crab Croquetas \$39.95

Ceviche \$34.95 – 42.95
Choose: Corvina & Avocado, Tomato-Lime Shrimp or Mixed Seafood



SOUP & SALAD:

Ensalada Mixta \$19.95

César \$19.95

Spinach & Hearts of Palm \$24.95

Kale & Roasted Sweet Potato Salad \$39.95

Cilantro Peanut Chicken Salad \$44.95

Caribbean Mango Chicken Salad \$44.95

Spinach & Grilled Salmon Salad \$53.95

ENTREES:

Coconut Curry Vegetables \$49.95

Grilled Mojo Chicken \$54.95

Rum Glazed Cuban Pork \$59.95

Slow Roasted Mojo Pork \$59.95

Feijoada Stew \$59.95

Cuban Braised Beef Ropa Vieja \$64.95

Adobo Shrimp & Grits \$64.95

Lamb Albondingas Stew \$64.95

Mojo Marinated Sockeye Salmon \$69.95

Wild Corvina Veracruz \$69.95

Banana Leaf Roasted Cod \$69.95

21-day Dry Aged Skirt Steak Churrasco \$74.95

Argentinian Mixed Grill \$74.95

Grilled Chimichurri Lamb Chops \$79.95



SANDWICHES AND WRAPS:

El Cubano Sandwich \$32.95

Key West Chicken Wrap \$32.95

Kale & Sautéed Mushroom Wrap \$32.95

SOFT TACOS:

Paladar's Blackened Fish \$42.95

Roasted Pork Tacos al Pastor \$42.95

Cuban Braised Beef \$42.95

Rio Style Chicken \$42.95

Grilled Sweet Potato \$42.95

Slow Braised Duck Tacos \$42.95

SIDE DISHES:

Coconut Mango Rice \$18.95

Haitian Brown Rice \$18.95

Cuban Sofrito Rice \$18.95

Adobo Black Beans \$18.95

Pinto Beans \$18.95

Adobo Green Beans \$18.95

Sautéed Zucchini \$18.95

Garlic Kale \$18.95

Roasted Corn Grits \$18.95

Yucca Fries \$24.95

Sweet Plantains \$24.95



BRUNCH:

Crispy Duck Confit & Egg Hash \$44.95

Egg White & Avocado Wrap \$32.95

Scrambled Egg & Chorizo Tacos \$39.95

Buttermilk Pancakes \$24.95

(add flavors \$5)

BRUNCH SIDES:

Roasted Corn Grits \$18.95

Cobb Smoked Bacon \$24.95

Fresh Fruit "Ceviche" \$19.95

Scrambled Eggs \$12.95

Sweet Potato & Plantain Hash \$19.95

Grilled Chorizo Sausage \$24.95

DESSERTS:

Sweet Potato Donuts \$24.95

Paladar Churros \$29.95

Mango Margarita Tart \$24.95

Rum Butterscotch Pudding \$27.95