



PARTIES AND SPECIAL EVENTS
DINE IN
DINNER & APPETIZER PACKAGES

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2017

Please place all event orders at least 3 business days in advance.

Over 20 guests – 5 business days is appreciated. Thank you.

90 Miles is closed on Thanksgiving Day and Christmas Day.

A TASTE OF CUBA – Two-Course

\$30 PER GUEST*

Not available for Friday or Saturday dinner (after 4PM) at Logan Square

APPETIZERS

CLIENT, CHOOSE ONE

- Empanadas - Beef, Chicken, Mozzarella, Veggie
- Empanadas - Shrimp, Chorizo with Goat Cheese - **plus \$1** per person**
- Croquetas
- Papas Rellenas
- Mariquitas...on the table at your arrival!
- Choripan – Spanish Chorizo on Toasted Bread
- Masitas de Puerco
- Tuna Ceviche & Malaga Chips - served "deconstructed"- **plus \$2** per person**
- SALAD** – **plus \$3/\$5** per person**
- 90 MILES SALAD w/out or w/ AVOCADO

ENTREES (SERVING 10 OZ TOTAL PER GUEST)

CLIENT, CHOOSE TWO; if over 25 guests, CHOOSE THREE

- ROPA VIEJA
- LECHON
- PUERCO ROSTIZADO
- MASAS DE PUERCO
- POLLO A LA PLANCHA
- TOFU & VEGGIE
- SOY BEEF PICADILLO
- PALOMILLA STEAK
- CHURRASCO - **plus \$9** per person**
- SALMON A LA PLANCHA - **plus \$2** per person**
- CAMARONES - **plus \$7** per person**
- SIDES** (SERVING 8 OZ TOTAL PER GUEST)
- CLIENT, CHOOSE TWO**
- ARROZ BLANCO
- ARROZ AMARILLO
- FRIJOLES NEGRO
- CONGRIS – combo of white rice, black beans & bacon - **plus \$1** per person**
- MADUROS
- TOSTONES (also, great as an appetizer)
- YUCA CON MOJO
- YUCA FRITA

DESSERT - **plus \$4** per person**

CLIENT, CHOOSE ONE; if over 25 guests, CHOOSE TWO

- FLAN (Vanilla, Coconut, Chocolate) or BREAD PUDDING or
- GUAVA/GUAVA-CHEESE PASTELITO or RICE PUDDING

*Tax, fees, gratuity must be added. **Add cost, as noted, per guest to include premium items.

A TASTE OF CUBA – Two-Course

\$35 PER GUEST*

APPETIZERS

CLIENT, CHOOSE TWO

Empanadas - Beef, Chicken, Mozzarella, Veggie

Empanadas - Shrimp, Chorizo with Goat Cheese - **plus \$1** per person**

Croquetas

Papas Rellenas

Mariquitas...on the table at your arrival!

Choripan – Spanish Chorizo on Toasted Bread

Masitas de Puerco

Tuna Ceviche & Malaga Chips - served "deconstructed"- **plus \$2** per person**

SALAD – **plus \$3/\$5** per person**

90 MILES SALAD w/out or w/ AVOCADO

ENTREES (SERVING 10 OZ TOTAL PER GUEST)

CLIENT, CHOOSE TWO; if over 25 guests, CHOOSE THREE

ROPA VIEJA

LECHON

PUERCO ROSTIZADO

MASAS DE PUERCO

POLLO A LA PLANCHA

TOFU & VEGGIE

SOY BEEF PICADILLO

PALOMILLA STEAK

CHURRASCO - **plus \$9** per person**

SALMON A LA PLANCHA - **plus \$2** per person**

CAMARONES - **plus \$7** per person**

SIDES (SERVING 10 OZ TOTAL PER GUEST)

CLIENT, CHOOSE THREE

ARROZ BLANCO

ARROZ AMARILLO

FRIJOLES NEGRO

CONGRIS – combo of white rice, black beans & bacon - **plus \$1** per person**

MADUROS

TOSTONES (also, great as an appetizer)

YUCA CON MOJO

YUCA FRITA

DESSERT - **plus \$4** per person**

CLIENT, CHOOSE TWO

FLAN or BREAD PUDDING or TRES LECHES or MOCHA TRES LECHES
or GUAVA/GUAVA-CHEESE PASTELITO or RICE PUDDING

*Tax, fees, gratuity must be added. **Add cost, as noted, per guest to include premium items.

A TASTE OF CUBA – Four-Course

\$50 PER GUEST*

APPETIZERS

CLIENT, CHOOSE THREE

Empanadas - Beef, Chicken, Mozzarella, Veggie,
Shrimp, Chorizo with Goat Cheese

Croquetas

Papas Rellenas

Mariquitas..on the table at your arrival!

Choripan – Spanish Chorizo on Toasted Bread

Masitas de Puerco

Tuna Ceviche & Malaga Chips - served "deconstructed"- plus \$2 per person**

SALAD

90 MILES SALAD w/out or w/ AVOCADO

ENTREES (SERVING 10 OZ TOTAL PER GUEST)

CLIENT, CHOOSE TWO; if over 25 guests, CHOOSE THREE

ROPA VIEJA

LECHON

PUERCO ROSTIZADO

MASAS DE PUERCO

POLLO A LA PLANCHA

TOFU & VEGGIE

SOY BEEF PICADILLO

PALOMILLA STEAK

CHURRASCO - plus \$7 per person**

SALMON A LA PLANCHA

CAMARONES - plus \$5 per person**

SIDES (SERVING 12 OZ TOTAL PER GUEST)

CLIENT, CHOOSE THREE

ARROZ BLANCO

ARROZ AMARILLO

FRIJOLES NEGRO

CONGRIS – combo of white rice, black beans & bacon

MADUROS

TOSTONES (also, great as an appetizer)

YUCA CON MOJO

YUCA FRITA

DESSERT

CLIENT, CHOOSE TWO; if over 25 guests, CHOOSE THREE

FLAN or BREAD PUDDING or TRES LECHES or MOCHA TRES LECHES
or GUAVA/GUAVA-CHEESE PASTELITO or RICE PUDDING

*Tax, fees, gratuity must be added. **Add cost, as noted, per guest to include premium items.

APPETIZER PACKAGES

5 Pieces Per Guest \$18* CLIENT, CHOOSE FIVE

8 Pieces Per Guest \$24* CLIENT, CHOOSE TEN

11 Pieces Per Guest \$30* CLIENT, CHOOSE TEN

APPETIZERS

Empanadas - Beef, Chicken, Mozzarella, Veggie
Empanadas - Shrimp, Chorizo w/ Goat Cheese – plus \$1 per person
Croquetas
Papas Rellenas
Mariquitas
Choripan – Spanish Chorizo w/ Red & Green Pepper Bruchetta
on Toasted French Bread
Masitas de Puerco with pickled onion garnish on a pick
Tuna Ceviche on a Plantain Chip - plus \$2 per person**
Puerco Rostizado on a Plantain Chip - plus \$2 per person**
Ropa Vieja on a Plantain Chip - plus \$2 per person**
Maduro on a pick
Bacon-Wrapped Maduro on a pick
Tostones
Yuca Frita

SANDWICHES

ONLY AT 90 MILES – CUBAN SANDWICH “BITES”

CUBANO
MEDIA NOCHE
GRILLED CHEESE w/ BACON
TOFU - vegan
VEGGIE w/ mushrooms & cheese

COCKTAIL RECEPTION TERMS

PRICING ABOVE ASSUMES COCKTAIL RECEPTION EVENT DURATION OF ONE AND ONE
HALF HOURS.

NOT AVAILABLE AT LOGAN SQUARE ON FRIDAY OR SATURDAY AFTER 5:30PM.

MINIMUM EXPENDITURE DETERMINED BY DAY AND TIME OF EVENT AND BY LOCATION.

ROOM RENTAL AND/OR EXPENDITURE MINIMUM MAY APPLY.

*Tax, fees, service charge will be added.

**Add cost, as noted, per guest to include premium items.

PARTIES AND SPECIAL EVENTS

DINING IN - TERMS AND CONDITIONS

Guests are seated at communal tables.

Rooms are NOT PRIVATE unless otherwise agreed upon. Buyout pricing and cancellation terms will be determined and agreed upon for private use of room(s).

Food service is FAMILY-STYLE and self-service. Foods are presented on platters or in bowls and guests serve themselves.

BUFFET SERVICE: Available for an additional fee which will be based on your menu and number of guests. No charge for buffet set up if over 30 guests.

Prices are subject to change with 5 day notice.

DESSERT FEE: A fee of \$1.50 per guest applies if any outside sweets are brought in.

CORKAGE: Logan/Armitage is BYOB and NO CORKAGE FEE applies. Mixers can be purchased. 90 Miles staff is not permitted to assist with alcoholic beverage service. Lincolnwood offers full bar service.

DINING IN SUGGESTED SERVICE CHARGE: 20% service charge will be added to the subtotal for all parties over 6 guests. Service staff appreciates any additional recognition of their work.

ADMINISTRATIVE FEE: 3% administrative fee will be added to the total.

TAX: 10.25% (Logan Square) or 10.00% (Lincolnwood) tax will be added to the subtotal.

DEPOSIT: 25% deposit will be processed upon receipt of signed Contract and CC information. Unless otherwise noted, your deposit is refundable with 5-day notice of cancellation. Wedding, banquet and buyout cancellation terms differ.

BALANCE PAYMENT: Your balance will be processed 24 hours prior to your event and closed at the end of your event including any additional fees or charges applicable to your party.

DINING IN FOOD AND BEVERAGE MINIMUM: If the food and beverage minimum is not met, a room rental will be charged for the remainder to meet the minimum required.

FINAL MENU: Due 5 business days prior to event and changes cannot be made after.

FINAL HEADCOUNT: Due 5 days prior to event. That number will be the minimum charged.

CANCELLATION: If you cancel within 5 days of your event you will be charged 25% of the subtotal. Your deposit is non-refundable and not applicable to future events or orders if less than five-day notice to 90 Miles. Wedding, banquet and buyout cancellation terms differ.

DINING IN **There is a 2 hour limit for large groups. Additional time requires an expenditure of \$--* per hour or \$--* per person based on guest count at event stop time.** *We close at 10PM Sun-Thurs; 11PM on Fri & Sat. at Logan/Armitage; 2AM at Lincolnwood. *varies day and time of event*

DINING IN: Your entire party needs to be present for us to seat you. NA FOR GROUPS OVER 15PPL We will give you up to 15 minutes after your reservation time for everyone to arrive. After 15 minutes from your start time, we reserve the right to cancel your reservation. ALL GROUPS - Your stop time will not change.

PLEASE BE AWARE that our kitchen is not a nut-free or gluten-free kitchen. Many of our ingredients use common cooking oils and utensils

Please place all event orders at least 3 business days in advance.

Over 20 guests – 5 business days is appreciated. Thank you.

90 Miles is closed on Thanksgiving Day and Christmas Day.