



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 comes next? I'd love to chat! Please contact me directly to discuss your event:

Kris Towers

Tel: 410-897-1022

Email: cateringann@paladarlatinkitchen.com

Capacity

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

Audio/Visual

Our private party space has projector and a 100" screen that you are welcome to use. It's our pleasure to help here with advance notice.

Sales Tax

Just a friendly heads up: Maryland's sales tax is 6% for food purchases and 9% on alcohol.

Guarantee Guest Count

We kindly ask that you provide us with your final guest count and menu selections 72 hours prior to 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

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. Our event manager will chat with you about this.

Menu Options

We're happy to accommodate sit down dinners, family style dining or buffet options for your group. Our events manager will help you to plan the perfect style of menu to meet everyone's dietary needs and restrictions. Please confirm your menu selections at least 72 hours prior to your event date. In order to allow our chefs to provide the best culinary experience, we ask that all parties of 30 guests or more choose either family style or buffet dining options. This will allow us to serve you the best quality food you've come to expect when dining at Paladar.



In-House Private Event Menu
OPTION #1 / \$24 PER PERSON

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

GUACAMOLE & SALSA FOR THE TABLE

Traditional Guacamole

Fire Roasted Tomato Salsa, Caribbean Mango Salsa

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	Lamb Kibe Skewers

DESSERT OPTIONS

Paladar Churros	Warm Butterscotch Bread Pudding
Sweet Potato Donuts	Coconut & Caramel Flan
Mexican Chocolate Natilla	Ron Abuelo Coconut Cake

CHOOSE FOUR ENTRÉE OPTIONS FOR YOUR MENU

El Cubano Sandwich	Paladar Burger
Chimichurri Chicken Sandwich	Quinoa Burger
Caribbean Mango Chicken Salad	Spinach & Salmon Salad
Kale & Sweet Potato Salad	Paladar's Latin Cobb
Blackened Fish Tacos	Rio Style Chicken Tacos
Spicy Cauliflower Tacos	Braised Duck Tacos
Braised Beef Tacos	Pastor Pork Tacos



In-House Private Event Menu

OPTION #2 / \$35 PER PERSON

Add any items from menu option #1 to your selections

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

GUACAMOLE & SALSA FOR THE TABLE

Traditional Guacamole

Fire Roasted Tomato Salsa, 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	Mojo Pork Tostones
Portobello Mushroom Empanadas	Lamb Kibe Skewers

DESSERT OPTIONS

Paladar Churros	Warm Butterscotch Bread Pudding
Sweet Potato Donuts	Coconut & Caramel Flan
Mexican Chocolate Natilla	Ron Abuelo Coconut Cake

CHOOSE ONE SALAD FOR YOUR MENU

Cezar 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



In-House Private Event Menu

OPTION #3 / \$45 PER PERSON

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

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

GUACAMOLE & SALSA FOR THE TABLE

Traditional Guacamole

Fire Roasted Tomato Salsa, Caribbean Mango Salsa

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	Lamb Kibe Skewers

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	Warm Butterscotch Bread Pudding
Sweet Potato Donuts	Coconut & Caramel Flan
Mexican Chocolate Natilla	Ron Abuelo Coconut Cake



In-House Private Lunch Event Menu

OPTION #4 / \$18 PER PERSON

(Offered Daily from 11AM to 4PM)

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

GUACAMOLE & SALSA FOR THE TABLE

Traditional Guacamole

Fire Roasted Tomato Salsa, Caribbean Mango Salsa

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

CHOOSE FOUR LUNCH OPTIONS FOR YOUR MENU

Paladar's Latin Cobb Salad	Paladar Burger
Spinach & Grilled Salmon Salad	Key West Chicken Wrap
Mango Chicken Salad	Kale & Sautéed Mushroom Wrap
El Cubano Sandwich	Two Tacos & Frijoles
Chimichurri Chicken Sandwich	Half Cubano w/ Soup or Salad

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	Lamb Kibe Skewers

ADD ON DESSERT OPTIONS*

Paladar Churros	Warm Butterscotch Bread Pudding
Sweet Potato Donuts	Coconut & Caramel Flan
Mexican Chocolate Natilla	Ron Abuelo Coconut Cake



In-House Private Brunch Event Menu

OPTION #5 / \$20 PER PERSON

*Any item from menu option #4 can be added upon request
(Offered Saturday & Sunday Only 11:00-3:00)*

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

GUACAMOLE & SALSA FOR THE TABLE

Traditional Guacamole

Fire Roasted Tomato Salsa, Caribbean Mango Salsa

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**

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

*** Bottomless Mimosas can be added for \$9.95 per person**
2.5 hour time limit*



Standard Bar Package

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

Upgrade to premium spirits for \$5 per person

Minimum of 15 guests

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

CHOICE OF TWO WHITE WINES:

Dona Paula Sauvignon Blanc	Lagaria Pinot Grigio
Santa Julia Chardonnay	Heinz Eiffel "Shine" Riesling

CHOICE OF TWO RED WINES:

Dona Paula Cabernet	Natura Merlot
Santa Julia Malbec	Marques de Caceres Tempranillo

CHOICE OF TWO BEER SELECTIONS:

Xingu Black Beer	Red Stripe
Great Lakes Dortmunder	Miller Lite
Revolution Anti Hero IPA	Dos Equis Amber
Fat Heads Sunshine Daydream	Pacifico Lager

Premium Upgrades

Mojitos (Superior)	Chairman's Reserve Rum
Margaritas (Superior)	Makers Mark Bourbon
Sangria (Red and White)	Patron Silver Tequila
Grey Goose Vodka	Bombay Sapphire Gin



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

Red Wine, Cuca Fresca Cachaça, blackberry brandy, fresh juices, 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

Served with Our Housemade Chip Blend of Plantain, Yucca, Malanga & Tortilla.

Traditional Guacamole \$29.95

Served with Our Housemade Chip Blend of Plantain, Yucca, Malanga & Tortilla.

(Add \$3 for each guacamole add in)

Avocado Deviled Eggs \$19.95

Brazilian Cheese Bread \$24.95

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 or Mixed Seafood

Paladar Tacos \$42.95

Choose: Blackened Fish, Roasted Pork Tacos al Pastor, Cuban Braised Beef, Rio Style Chicken, Spicy Cauliflower, or Slow Braised Duck Tacos



In-House Dinner Buffet
OPTION #1 / \$30 PER PERSON

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

GUACAMOLE & SALSA FOR THE TABLE

Traditional Guacamole

Fire Roasted Tomato Salsa, Caribbean Mango Salsa

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

CHOOSE TWO APPETIZERS

Braised Beef Ropa Vieja	Jerk Chicken Skewers
Roasted Chicken Empanadas	Mojo Pork Tostones
Portobello Mushroom Empanadas	Lamb Kibe Skewers

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	Chimichurri Portobello Grill

Additional appetizer choice can be added for \$5 per person

Additional entrée choice can be added \$8 per person



In-House Dinner Buffet **OPTION #2 / \$45 PER PERSON**

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

GUACAMOLE & SALSA FOR THE TABLE

Traditional Guacamole

Fire Roasted Tomato Salsa, Caribbean Mango Salsa

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

CHOOSE TWO APPETIZERS

Braised Beef Ropa Vieja	Jerk Chicken Skewers
Roasted Chicken Empanadas	Mojo Pork Tostones
Portobello Mushroom Empanadas	Lamb Kibe Skewers

CHOOSE ONE SALAD

Cezar Salad

Ensalada Mixta

Spinach & Hearts of Palm Salad

CHOOSE THREE 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	Warm Butterscotch Bread Pudding
Sweet Potato Donuts	Coconut & Caramel Flan
Mexican Chocolate Natilla	Ron Abuelo Coconut Cake

Additional appetizer choice can be added for \$5 per person

Additional entrée choice can be added \$8 per person

Additional dessert choice can be added for \$5 per person



In-House Brunch Buffet

\$25 PER PERSON

(Offered Saturday & Sunday Only)

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

GUACAMOLE & SALSA FOR THE TABLE

Traditional Guacamole

Fire Roasted Tomato Salsa, Caribbean Mango Salsa

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

LATIN PASTRY BASKETS

Sweet Potato Donuts

Corn Bread

Brazilian Cheese Bread

Paladar Churros

CHOOSE THREE BRUNCH ENTRÉES

All entrees served with scrambled eggs

Huevos Rancheros

Duck Confit & Hash

Egg White & Avocado Wrap

Scrambled Egg & Chorizo Tacos

Americano Breakfast

Soft Tacos (any style)

Chorizo & Cheese Pupusa

Chipotle Honey Chicken & Corn Bread

Maple Pulled Pork

Buttermilk Pancakes (ask about adding flavors!)

Market Salads (any style)

Sandwiches (any style)

*** Bottomless Mimosas can be added for \$9.95 per person**
2.5 hour time limit*



Offsite Catering Menu

Each portion serves 6-8 guests.

APPETIZERS:

Chips & Salsa (Tomatillo Salsa Verde, Fire Roasted Tomato, Pico de Gallo, Caribbean Mango Salsa) \$14.95

Served with Our Housemade Chip Blend of Plantain, Yucca, Malanga & Tortilla.

Traditional Guacamole \$29.95

Served with Our Housemade Chip Blend of Plantain, Yucca, Malanga & Tortilla.

(Add \$3 for each guacamole add in)

Brazilian Cheese Bread \$24.95

Avocado 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

Ceviche \$34.95 – 42.95

Choose: Corvina & Avocado 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

Paladar's Latin Cobb \$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

Spicy Cauliflower \$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 or Pinto Beans \$18.95

Frijoles (white rice & black 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

Ron Abuelo Coconut Cake \$49.95

Warm Butterscotch Bread Pudding \$27.95