

CUBANEO



Cubaneo is an instant escape from the beautiful city of Chicago to the island of Cuba. A friendly, fun, vibrant place that invites you to feast on Tasty Cuban Cuisine. The ambiance features antique furniture, rustic doors, tropical plants, antiques, and Cuban artwork an homage to Cuba's early 20th Spanish century architecture!

PRIVATE EVENTS

Enjoy full venue with a large group.

From the time guests walk in they will feel the tropical vibes!

The space has a bar that can be used for Family buffet-style station and a cash bar where guests can order their own drinks.

Seated events and customizable floor plans are also available!

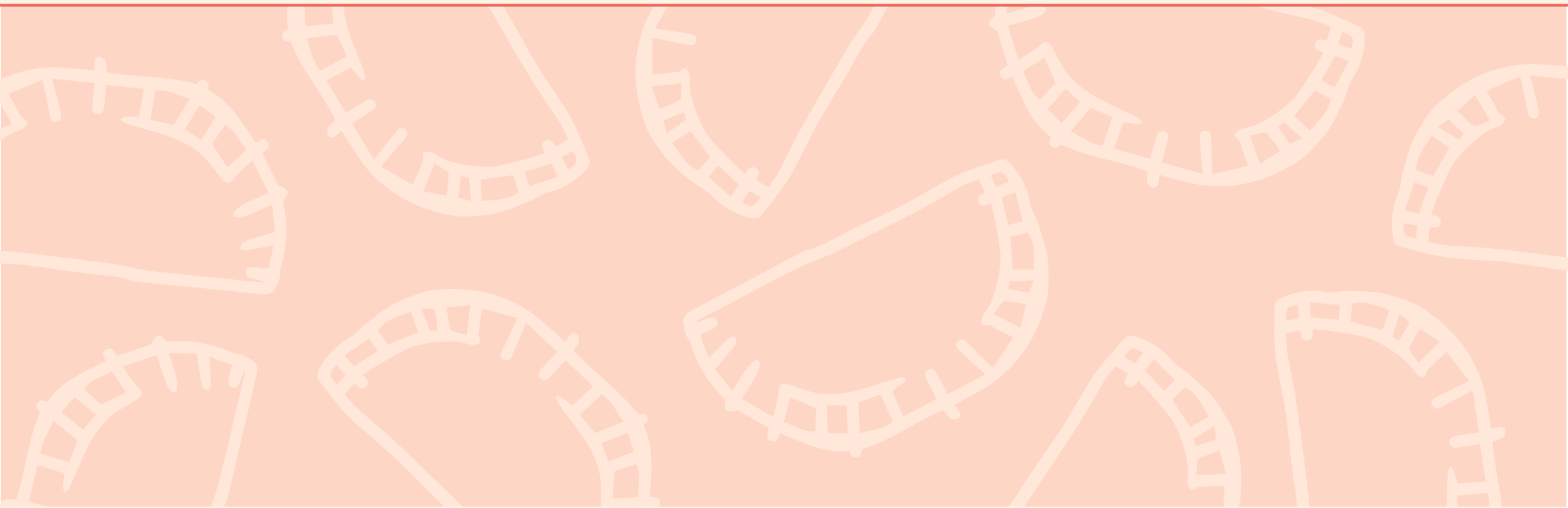
Once ready please email us at: info@cubaneochicago.com

CHOOSE ONE

FULL RESTAURANT BUYOUT FOR UP TO 49 GUESTS!

MON	TUE	WED	THU	FRI	SAT	SUN
\$600	\$700	\$800	\$900	\$1000	\$1,100	\$950

WE CAN DO **BUFFET STYLE** OR **SEATED**



FOOD MINIMUM IS - \$300

BUFFET STYLE EVENTS CHOOSE FROM OUR CATERING MENU

SEATED EVENTS CHOOSE FROM OUR PRIX FIXE MENU

RESTAURANT BUYOUT IS - 3 HOURS MAX

BEVERAGES WOULD BE PAID AT THE DAY OF THE EVENT

PAYMENT AND AGREEMENT IS NEEDED TO SECURE THE SPACE

SEATED EVENTS

FIRST COURSE

Choose 1

GAZPACHO

cantaloupe, mint, and olive oil.

CHICKEN SALAD

shredded chicken breast, fusilli pasta, diced pineapple, mangos, tomato, and cilantro.

SECOND COURSE

Choose 2

CHICKEN EMPANADA

Savory hand pie filled with chicken.

TROPICAL CEVICHE

catch of the day, mangos, tomato, cucumber, and orange slices.

CROQUETAS

traditional croquette, ham, bechamel, and aioli.

YUCCA FRIES

fried yucca served with cilantro aioli.

CHARCUTERIE

chef's selections of spanish hams & cheese.

PATATAS BRAVAS

fried yukons topped with brava and aioli sauce.

TORTILLA ESPAÑOLA

traditional spanish omelette topped romesco sauce.

THIRD COURSE

Choose 1

BBQ RIBS

Slow roasted ribs glazed in guava bbq sauce, and served with french fries.

ROASTED PORK

Slow roasted pork, white rice, and yucca fries.

MOJO CHICKEN

grilled chicken breast, pico de gallo, avocado, and sweet plantains.

FOURTH COURSE

Choose 1

FLAN

caramelized custard, burnt meringue, and mint.

RICE PUDDING

traditional rice pudding, cinnamon, and raisins.

TRES LECHES

sponge cake soaked in tres leches sauce, topped with whipped cream.

CATERING MENU



**\$60 PER PERSON
SEATED MENU**