



**THANK
YOU
SO
MUCH**

**for your interest
in booking a large
reservation.**

**We are so excited to host you
and your guests for a
wonderful experience. Below
you will find some
information about the rooms
available as well as the food
and beverage menu. On the
last page you will find some
rules and guidelines as well as
other important information
to note before your
experience.**

We can't wait to serve you!



#1 - APPETIZER PACKAGE

Choose 5 Appetizers to
Be Served Family Style

\$30pp

Korean Style Sauteed Brussels Sprouts

Bacon / Fried Wontons

Islas Canarias Croquetas

Ham / Chicken / Fish

Tostones

Vaca Frita / Pico de Gallo /
Cilantro Aioli / Chicharron
Crumble

Black Bean Hummus

Pico de Gallo /
Mariquita Scoops

Vaca Frita Flatbread

Maduros / Cilantro Aioli /
Fresh Cilantro

Croqueta Flatbread

Islas Canarias Ham Croquetas /
Maple Bacon Sauce / Fresh
Cilantro / Lime

KIDS MENU

(Must be 12 and under)
Choose 1 Option
Sodas Included

\$20pp

- Cheese Pizza
- Mac n' 3 Cheese
- Grilled Chicken Breast with White Rice and French Fries
- 6oz Churrasco with White Rice and Maduros (+ \$4pp)

ADD ONS:

DESSERT OPTIONS (+ \$3PP)

Choose 2 (Served Family-Style):

- Cookie Skillet
- Guava Cheesecake
- Flan
- Banana Bread
- Nutella Pizza

COFFEE OPTION (+ \$2.50PP)

Must apply to all adults. Each guest may choose one day of event.

SOFT DRINKS OPTION (+ \$2PP)

Free Refills – Must apply to the whole party.

PRINTED MENU OPTION (+ \$2PP)

Printed Menu for each guest with Finka Logo and Menu Options.
(If not selected, servers will verbally explain options to each guest.)

CAKE CUTTING FEE - (+ \$1.50 PP)



#2 - LA VAQUITA

Choose 2 Appetizers to Be Served
Family Style – Choose 2 Main Course
Options

\$35pp

APPETIZERS

Choose 2 to Be Served Family Style

Tostones

Vaca Frita / Pico de Gallo /
Cilantro Aioli / Chicharron
Crumble

Seafood Ceviche

Aji Amarillo / Peruvian
Choclo / Micro Cilantro /
Red Onions

Black Bean Hummus

Pico de Gallo / Mariquita
Scoops

Islas Canarias Croquetas

Ham / Chicken / Fish

Mac n' 3 Cheese

Aji Amarillo / Carne
Asada / Bacon /
Scallions



MAIN COURSE

Choose 2 Options
Chosen by Each Guest Day of Event

Cuban Fried Rice

Shrimp / Maduros / Pineapple /
Red Peppers / Cilantro Aioli /
Fried Egg / Scallions

Vaca Frita Japchae

Sweet Potato Starch Noodles /
Bok Choy / Zucchini / Carrots /
Scallions / Sesame Seeds /
Fried Wontons

Vegetable Fried Rice

Shaved Brussels / Seasonal
Veggies + Peppers / Sesame
Seeds / Red Onions / Bok Choy

Kale Caesar Salad

Red Onions / Cherry Tomatoes /
Homemade Caesar Dressing /
Cuban Bread Croutons / Buffalo
Fried Chicken Breast

Finka "KFC"

Korean Fried Chicken / Spicy
Gochujang / Boniato Bread

Masitas de Puerco

White Rice / Black Beans /
Maduros

Smoked Brisket

Spanish Boniato Mash /
Scallions / Bourbon
Reduction



#2 - LA VAQUITA

KIDS MENU

(Must be 12 and under)
Choose 1 Option
Sodas Included

\$20pp

- Cheese Pizza
- Mac n' 3 Cheese
- Grilled Chicken Breast with White Rice and French Fries
- 6oz Churrasco with White Rice and Maduros (+\$4pp)

ADD ONS:

DESSERT OPTIONS (+ \$3PP)

Choose 2 (Served Family-Style):

- Cookie Skillet
- Guava Cheesecake
- Flan
- Banana Bread
- Nutella Pizza

COFFEE OPTION (+ \$2.50PP)

Must apply to all adults. Each guest may choose one day of event.

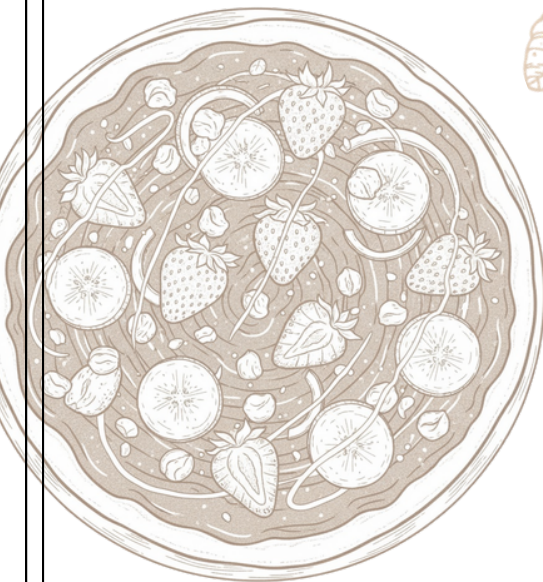
SOFT DRINKS OPTION (+ \$2PP)

Free Refills – Must apply to the whole party.

PRINTED MENU OPTION (+ \$2PP)

Printed Menu for each guest with Finka Logo and Menu Options.
(If not selected, servers will verbally explain options to each guest.)

CAKE CUTTING FEE - (+ \$1.50 PP)





#3 - EL GALLITO

Choose 2 Appetizers to Be Served
Family Style
Choose 3 Main Course Options

\$38pp

APPETIZERS

Tostones

Vaca Frita / Pico de Gallo /
Cilantro Aioli / Chicharron
Crumble

Arroz con Pollo Fritters

Aji Amarillo Mayo /
Pico de Gallo /
Scallions

Ceviche Verde

Tuna / Salsa Verde /
Avocado / Red Onions

Fried Porkbelly

Sweet & Spicy Glaze /
Bed of Kale / Sesame
Seeds

Mini Empanadas

Empanadas of the Day

Islas Canarias Croquetas

Ham / Chicken / Fish

Mac n' 3 Cheese

Aji Amarillo / Carne Asada /
Bacon / Scallions

Black Bean Hummus

Pico de Gallo /
Mariquita Scoops

Yuca & Goat Cheese Fritters

Aji Amarillo Mayo

MAIN COURSE

Choose 3 Options
Chosen by Each Guest Day of Event

Lomo Saltado Fried Rice

Scrambled Eggs / Tomato &
Onion / Aji Amarillo / Fried
Shoestring Potatoes

Cuban Fried Rice

Shrimp / Maduros / Pineapple /
Red Peppers / Cilantro Aioli /
Fried Egg / Scallions

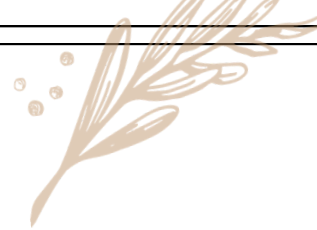
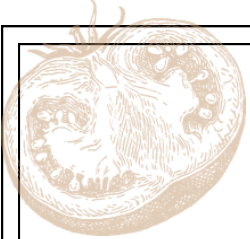
Vegetable Fried Rice

Shaved Brussels Sprouts /
Seasonal Veggies &
Peppers / Red Onion /
Bok Choy



EL GALLITO

continued to next page



#3 - EL GALLITO

MAIN COURSE OPTIONS CONTINUED

Kale Caesar Salad

Gochujang & Buffalo Fried Chicken / Kale / Cuban Bread Croutons / Red Onions / Cherry Tomatoes / Homemade Caesar Dressing

Sweet Sriracha Pork Ribs

Homemade Coleslaw

Angus Churrasco (+ \$4pp)

Truffled Green Beans / Sweet Potato Mash / Asian Chimichurri

Oxtail in Merlot Reduction

Mushroom Risotto



"KFC" Korean Fried Chicken

Spicy Gochujang / Boniato Bread

Smoked Brisket

Boniato Mash / Bourbon Reduction / Pickled Onions

Fresh Scottish Salmon (+ \$2pp)

Bok Choy / Shiitake Mushrooms / Pineapple / Red Peppers / Bulgogi Broth

KIDS MENU

(Must be 12 and under)
Choose 1 Option
Sodas Included

\$20pp

- Cheese Pizza
- Mac n' 3 Cheese
- Grilled Chicken Breast with White Rice and French Fries
- 6oz Churrasco with White Rice and Maduros +\$4pp

ADD ONS:

DESSERT OPTIONS (+ \$3PP)

Choose 2 (Served Family-Style):

- Cookie Skillet
- Guava Cheesecake
- Flan
- Banana Bread
- Nutella Pizza

COFFEE OPTION (+ \$2.50PP)

Must apply to all adults. Each guest may choose one day of event.

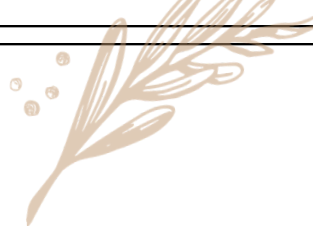
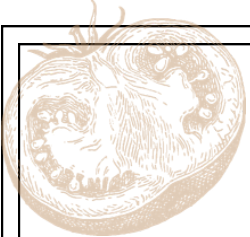
SOFT DRINKS OPTION (+ \$2PP)

Free Refills – Must apply to the whole party.

PRINTED MENU OPTION (+ \$2PP)

Printed Menu for each guest with Finka Logo and Menu Options.
(If not selected, servers will verbally explain options to each guest.)

CAKE CUTTING FEE - (+ \$1.50 PP)



#4 - PREMIUM PACKAGE

Choice of 2 Appetizers
(To be Served Family Style)
Choose 2 Main Course Options
Choose 2 Dessert Options
(To be Served Family Style)

\$65pp

APPETIZERS

CEVICHE VERDE

Ahi Tuna / Salsa Verde /
Avocado / Red Onions

GRILLED ANTICUCHO OCTOPUS

Chimichurri Potatoes /
Black Bean Anticuceno

Choose 2 to Be Served Family Style

FRIED PORKBELLY

Sweet & Spicy Glaze /
Bed of Kale / Sesame
Seeds

ARROZ CON POLLO FRITTERS

Aji Amarillo / Pico
de Gallo / Scallions

FRIED ALLIGATOR JALEA

Aji Amarillo Mayo /
Fried Causa / Salsa
Criolla



MAIN COURSE

Choose 2 Options
Chosen by Each Guest Day of Event

ROASTED HARISSA HALF CHICKEN

Chicharro Risotto / Naranja
Agria Gravy

10 oz PICANHA

Fufu De Platano / Sambal
Chimichurri

8 oz LOBSTER TAIL +\$10

Shrimp Risotto / Garlic
Butter Sauce

GRILLED FRESH FISH OF THE DAY

Boniatto Mash / Kimchee
Broccolini

ANGUS RIBEYE

Bulgogi Reduction / Parmesan
Risotto / Shoestring Fries

DESSERTS

(Choose 2 to Be Served Family Style)

- Cookie Skillet
- Guava Cheesecake
- Flan
- Banana Bread
- Nutella Pizza

CAKE CUTTING FEE - (+ \$1.50 PP)





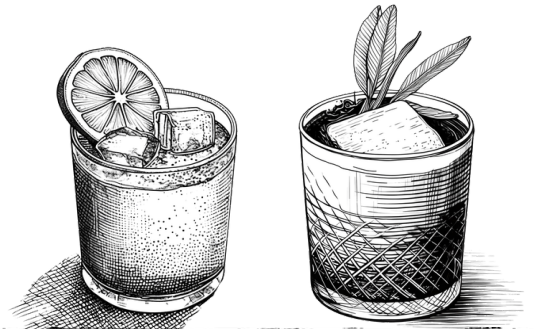
LIBATIONS



PITCHERS \$48

Sangria
Serves 5 Full Glasses

Choose Red or White
Selection required in advance.



COCKTAIL FOUNTAIN \$85

Serves 10 Cocktails

UNLIMITED MIMOSAS

\$30 per person
(3 Hour Limit)

PARTY COCKTAILS

\$10 Per Person Per Round (Choose 2
to Apply to Entire Party)

OLD FASHIONED
MOSCOW MULE
MOJITO
GIMLET
MARGARITA
MOSQUITO

*Must provide drink tickets to your guests if
you'd like to limit how many cocktails are
ordered. Otherwise, total cost will be based on
consumption.

OPEN BAR

\$35 (2 Hours) / Per Person
\$45 (3 hours) / Per Person

INCLUDES:

- Soft Drinks
- Signature Cocktails From Menu
- Any Cocktail Made With: Vodka, Gin, Tequila, Rum, Pisco, Bourbon, or Japanese Whisky From Our Well
- Beers On Tap
- Carmenere, Cabernet Sauvignon, Chardonnay
- 1 Cocktail Per Guest at a Time
- Shots Not Included

BEER AND WINE PACKAGES

\$25 (2 hours) Per Person
\$35 (3 hours) Per Person

INCLUDES:

- Soft Drinks
- Beers On Tap
- Carmenere
- Cabernet Sauvignon
- Chardonnay

PREMIUM OPEN BAR

\$60 (2 hours) Per Person
\$75 (3 hours) Per Person

INCLUDES:

- Soft Drinks
- Signature Cocktails From Menu
- Any Cocktail Made With: Middle Shelf Spirits
- Beers On Tap
- Bottled Beer
- All Wine By the Glass
- 1 Cocktail Per Guest at a Time
- Shots Not Included

CORKAGE FEE

\$25 per 750ml Bottle of Wine or
Champagne (Limit of 4 Bottles
Per Event)