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# Catering

## APPETIZERS

*\$42 per platter (each platter feeds approx. 10 people)*

### Grilled Corn Mexican Style

our famous grilled corn, cotija cheese, chili powder and lime

### Mixed Greens

Seasonal variety of greens from one gun ranch, champagne vinaigrette

*\$72 per platter*

### Raw Vegetable Salad

jicama, carrot, corn, radish, green beans, beets, manchego, wild arugula, champagne vinaigrette

### Taco Salad

gem lettuce, corn, cherry tomato, tortilla strips and lime ranch dressing

### Organic Vegetable Salad

zucchini, asparagus, beets, cherry tomato, oranges, avocado, champagne citrus vinaigrette

### Kale and Manchego Salad

gloria farms kale, currants, manchego, preserved lemon, pumpkin seeds, and lemon dressing

### Chop Salad

romaine, garbanzo beans, diced tomato, champagne vinaigrette

*\$90 per platter*

### Goat Cheese

Quesadilla spinach, corn, zucchini, poblano peppers, oaxaca cheese, laura chenel goat cheese

### Bass Ceviche

tomato, cucumber, tomato, jalapeno, avocado, cilantro and orange segments

## ENTREES

*\$90 per platter*

### Fish Tacos

Malibu style grilled wild caught mahi mahi, chipotle crema, cabbage, avocado, pico

### Steak Tacos

marinated skirt steak, avocado salsa verde, queso fresco, mexican crema

### Shrimp Tacos

grilled shrimp, chipotle crema, cabbage, avocado, pico de gallo

### Chicken Tinga Tacos

shredded chicken in tomato and chipotle, lettuce, pico de gallo, mexican crema

### Chicken Enchiladas

free range chicken breast, cheese, creamy tomatillo, served with pico

### Blackened Chicken Sandwich

free range chicken, piquillo peppers, watercress, parmesan, tomato, habanero onions, avocado mayo

**Habana Burrito**

yellow rice, black beans, cheese, guacamole, sour cream, pico de gallo, choice of chicken, steak, pork, shrimp, or veggie

*\$108 per platter*

**Kale Caesar**

**gem lettuce, parmesan cheese, bread crumbs, roasted organic chicken breast**

**Carne Asada**

marinated and charred skirt steak, sliced on a platter

**Spicy Garlic Shrimp**

mexican white shrimp with garlic mojo

**Lemon Chicken**

pan fried crispy chicken, sweet plantains

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## KIDS OPTIONS

*\$66 per platter*

**Sliders**

burger slider with cheddar cheese

**Chicken fingers**

crispy chicken tender served with ranch and BBQ sauce

## COCKTAILS

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*\$70 pitcher (each pitcher contains 5-6 drinks)*

**Ultimate margarita**

casamigos blanco, fresh lime + orange juice, agave

**Strawberry margarita**

habanas famous margarita with strawberry puree

**Mojito**

muddled mint, limes, and rum

*\$77 pitcher*

**Prickly pear mojito**

a twist on our signature mojito, made with prickly pear puree.

**Prickly pear margarita**

prickly pear Casamigos Blanco, agave, fresh lime juice

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