

# PALADAR

LATIN KITCHEN & RUM BAR

## Private Group Dining



## PALADAR GAITHERSBURG

203 Crown Park  
Gaithersburg, MD 20878  
301.330.4400

[PaladarLatinKitchen.com](http://PaladarLatinKitchen.com)



# Private Group Dining at Paladar



## EVENT PLANNING BASICS

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, family or with colleagues. Thank you so much for considering us. We've pulled together answers to some common questions we've heard over the years about our private parties and included them below for you. There is a 3% service charge to all events for the planning and execution by our catering manager.

## EVENT SPACES

We have multiple room options that can accommodate parties of all different sizes. Ask our events manager for details.

## ROOM CHARGES & MINIMUMS

There are no room fees however, minimums charges may apply depending on the day/time of year. Ask our events manager for more details.

## GUEST COUNT

We kindly ask that you provide us with your final guest count 3 business days before 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.

## AUDIO/VISUAL

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

## OUTSIDE 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.

## SALES TAX

Just a friendly heads up: Gaithersburg's sales tax is 5% for food and 9% for alcohol purchases.

### PALADAR GAITHERSBURG

Chelsea Messick Phone: 440.781.4732  
Email: catering106@paladarlatinkitchen.com





# Cocktail Reception Menu

Pick 3, 4, or 5 options for in-house events.  
Refillable food for a 2 hour event

**\$18 | \$22 | \$25**

## **DIPS**

### **GUACAMOLE**

served with our housemade chip blend

### **SALSA**

choose one salsa, served with our housemade chip blend

*Grilled Pineapple | Salsa Fresco | Roasted Tomato | Salsa Verde*

### **HOMINY HUMMUS**

fresh vegetables, grilled tortillas, pico de gallo, chimichurri

## **SKEWERS**

### **JERK CHICKEN**

key lime mustard sauce

### **GRILLED TENDERLOIN**

chimichurri

### **ARGENTINIAN VEGETABLES**

grilled onions, tomatoes, zucchini, chimichurri

### **BLACKENED SHRIMP**

lime crema

## **SLIDERS**

### **BEEF BURGER**

housemade pickles, Swiss, chimichurri

### **LAMB BURGER**

pickled onions, Swiss, cilantro tahini

### **CUBAN**

ham, mojo pork, housemade pickles, Swiss, mustard

## **SNACKS**

### **GUACAMOLE DEVILED EGGS**

bacon, pickled onions, chipotle honey

### **MOJO PORK TOSTONES**

pickled onions, aji verde

### **CHICKEN EMPANADAS**

scallions, aji verde

### **BRAZILIAN CHEESE BREAD**

chipotle honey

### **CRISPY BRUSSELS SPROUTS**

serrano ham, pickled onions, ginger, spiced almonds

*(vegetarian upon request)*

### **YUCCA FRIES**

cilantro, aji pepper sauce

### **SPICY SHRIMP LETTUCE WRAPS**

pineapple-jicama slaw, pique sauce



# Paladar Latin Comfort Menu

Plated, sit-down service; soft drinks, iced tea and hot brewed coffee included.

**\$30/Person**



## **GUACAMOLE & SALSA FOR THE TABLE**

Traditional Guacamole, Fire-Roasted Tomato Salsa, House Chip Blend

### **CHOICE OF THREE ENTRÉES:**

**CARIBBEAN MANGO CHICKEN SALAD**

**SHRIMP ELOTE SALAD**

**PORTOBELLO MUSHROOM GRILL**

**RUM GLAZED CUBAN PORK**

**FEIJOADA STEW**

**BRAISED BEEF ROPA VIEJA**

### **CHOICE OF ONE DESSERT:**

**PALADAR CHURROS**

**SEASONAL DONUTS**

### **ADD AN APPETIZER \$5** *(per person)*

**GUACAMOLE DEVILED EGGS**

**CHEESE BREAD**

**SLIDERS • SKEWERS**

**ROASTED CHICKEN EMPANADAS**

**MOJO PORK TOSTONES**







# Paladar Premium Menu

Plated, sit-down service; soft drinks, iced tea and hot brewed coffee included

**\$45/Person**



## **GUACAMOLE & SALSA FOR THE TABLE**

Traditional Guacamole, Fire-Roasted Tomato Salsa, House Chip Blend

### **CHOICE OF ONE APPETIZER:**

**BRAISED BEEF ROPA VIEJA**

**ROASTED CHICKEN EMPANADAS**

**MOJO PORK TOSTONES**

**GUACAMOLE DEVILED EGGS**

**CHEESE BREAD**

### **SALAD COURSE:**

**ENSALADA MIXTA**

### **CHOICE OF FOUR ENTRÉES:**

Entrées are served with corresponding side dishes.

You may substitute options from Latin Comfort Menu.

**ADOBO WILD SHRIMP & GRITS**

**BRAISED BEEF ROPA VIEJA**

**PORTOBELLO MUSHROOM GRILL**

**CARIBBEAN GRILLED CHICKEN**

**HANGER STEAK CHURRASCO**

**RUM GLAZED PORK**

**FEIJOADA STEW**

**GRILLED SOCKEYE SALMON**

### **CHOICE OF ONE DESSERT:**

**PALADAR CHURROS**

**SEASONAL DONUTS**

**RUM BUTTERSCOTCH BREAD PUDDING**

**COCONUT & CARAMEL FLAN**



# Paladar Presidential Menu

Plated, sit-down service; soft drinks, iced tea and hot brewed coffee included for a two hour period.

**\$65/Person**



## **GUACAMOLE & SALSA FOR THE TABLE**

Traditional Guacamole, Fire-Roasted Tomato Salsa, House Chip Blend

### **CHOICE OF ONE APPETIZERS:**

**BRAISED BEEF ROPA VIEJA • MOJO PORK TOSTONES  
ROASTED CHICKEN EMPANADAS • CHEESE BREAD  
GUACAMOLE DEVILED EGGS**

**SALAD COURSE:  
ENSALADA MIXTA**

### **CHOICE OF FOUR ENTRÉES:**

Entrées are served with corresponding side dishes. You may substitute options from Latin Comfort or Premium Menu.

**ADOBO WILD SHRIMP & GRITS • RUM GLAZED PORK  
BRAISED BEEF ROPA VIEJA  
GRILLED SOCKEYE SALMON  
PORTOBELLO MUSHROOM GRILL • FEIJOADA STEW  
CARIBBEAN GRILLED CHICKEN  
HANGER STEAK CHURRASCO**

### **CHOICE OF ONE DESSERT:**

**PALADAR CHURROS • COCONUT & CARAMEL FLAN  
SEASONAL DONUTS • RUM BUTTERSCOTCH BREAD PUDDING**

**INCLUDED DRINKS:** *(unlimited for a two hour period)*

**HOUSE RED AND WHITE WINE**

**DRAFT BEERS**

**RED AND WHITE SANGRIA**

**CRAFTMADE SPARKLING COCKTAIL TOAST - OLD CUBAN**

*Limit one per guest*





# Paladar Buffet Menu

Soft drinks, iced tea and hot brewed coffee included. Refillable for a 2 hour event.

**\$40/Person**



## **GUACAMOLE & SALSA FOR THE TABLE**

Traditional Guacamole, Fire-Roasted Tomato Salsa,  
House Chip Blend

### **SALAD:**

**ENSALADA MIXTA**

### **CHOICE OF TWO ENTRÉES**

**RUM GLAZED PORK**

**BRAISED BEEF**

**CHILE MARINATED CHICKEN**

**GRILLED BEEF TENDERLOIN**

**PORTOBELLO MUSHROOM GRILL**

**ADOBO SHRIMP WITH SOFRITO VEGETABLES**

**GRILLED SOCKEYE SALMON**

### **CHOICE OF TWO SIDES**

**COCONUT MANGO RICE • RICE & BEANS**

**ANCIENT GRAINS • CORN GRITS**

**GARLIC KALE**

**BRUSSELS SPROUTS**

**SWEET PLANTAINS**

### **CHOICE OF ONE DESSERT:**

**CHURROS**

**SEASONAL DONUTS**

**RUM BUTTERSCOTCH BREAD PUDDING**





# Weekend Brunch Menu

Plated, sit-down service offered Saturdays & Sundays only from  
11 a. - 3 pm; soft drinks, iced tea and hot brewed coffee included

**\$25/Person**



## LATIN PASTRY BASKET

Yucca Cake, Paladar Churros, Brazilian Cheesy Bread

## CHOICE OF FOUR ENTRÉES:

HUEVOS RANCHEROS

SMOKED SALMON & AVOCADO TOAST

MEXICAN CORN AVOCADO TOAST

ADOBO BACON AVOCADO TOAST

PALADAR BRUNCH PLATTER

BUTTERMILK PANCAKES

MAPLE PULLED PORK

RUM GLAZED PORK

ADOBO WILD SHRIMP & GRITS

## - TRADITIONAL MIMOSA INCLUDED -

Limit one per guest

## ADD AN APPETIZER \$5 *(per person)*

GUACAMOLE DEVILED EGGS

CHEESE BREAD

SLIDERS • SKEWERS

ROASTED CHICKEN EMPANADAS

MOJO PORK TOSTONES

TRADITIONAL GUACAMOLE





# Paladar Bar Packages

Min. of 15 guests; includes two hours of open bar

## PACKAGE 1: \$20/PERSON

Includes Red & White Sangria, Beer & Wine (*options below*)

## PACKAGE 2: \$25/PERSON

Includes all options below



### SPIRITS & SPECIALTY COCKTAILS:

**MOJITOS** (*Traditional & Flavored*)

**MARGARITAS** (*Traditional & Flavored*)

**WHITE RUM • VODKA • GIN**

**WHISKEY • TEQUILA**

### CHOICE OF TWO WHITE WINES:

**SAUVIGNON BLANC • CHARDONNAY**

**PINOT GRIGIO • RIESLING • WHITE SANGRIA**

### CHOICE OF TWO RED WINES:

**CABERNET • MERLOT • MALBEC • TEMPRANILLO**

**RED SANGRIA**

### CHOICE OF TWO BEERS:

**ASK OUR STAFF ABOUT OUR BEER SELECTIONS**

### PREMIUM UPGRADES\*

**MOJITOS (SUPERIOR)**

**MARGARITAS (SUPERIOR)**

**BULLEIT BOURBON**

**TITOS VODKA**

**CAZADORES REPOSADO TEQUILA**

**BOMBAY SAPPHIRE GIN**

**PLANTATION GRAND RESERVE RUM**

\*Upgrade to premium spirits:  
Add \$5 more/person for Package 2





# Cocktails by the Carafe

Each carafe contains approximately six cocktails



## **TRADITIONAL MARGARITA \$35**

(Ask about our seasonal flavors)

## **JALAPEÑO PALOMA \$35**

El Jimador Silver Tequila, jalapenos, grapefruit juice, lemon juice, simple syrup

## **BLOODY MARY \$30**

Tito's Vodka, Demitri's Bloody Mary mix, tomato juice, Paladar hot sauce

## **PALADAR RUM PUNCH \$40**

St. Lucia Distillers Spiced, Smith & Cross rum, citrus liqueur, fresh fruit juices

## **BRAZILIAN BLACKBERRY SANGRIA \$30**

Red wine, São Paulo Cachaça, blackberry brandy, fresh juices

## **TROPICAL MANGO SANGRIA \$30**

White wine, mango rum, peach schnapps, fresh juices

## **TRADITIONAL MIMOSA \$30**

Brut Cava, fresh orange juice; also available in grapefruit and pomegranate-ginger *\*Ask about our seasonal flavors.*

## Non-Alcoholic Options

### **FRESH FRUIT JUICES \$15**

Fresh squeezed orange juice or grapefruit juice

### **HOUSEMADE LEMONADES \$15**

Available flavors: Traditional, Pomegranate Ginger, Charred Pineapple *\*Ask about our seasonal flavors.*

### **HOUSEMADE AGUA FRESCA \$15**

Available flavors: Pomegranate Ginger, Charred Pineapple *\*Ask about our seasonal flavors.*

