

PALADAR

LATIN KITCHEN & RUM BAR

Private Group Dining



PALADAR KING OF PRUSSIA

250 Main Street
King of Prussia, PA 19406
484.965.9779

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: King of Prussia's sales tax is 8% for food and alcohol purchases.

PALADAR KING OF PRUSSIA

Phone: 484.965.9779

Email: catering107@paladarlatinkitchen.com



Cocktail Reception Menu

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

\$20 | \$25 | \$30

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

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

MUSHROOM EMPANADAS

queso fresco, pico de gallo, garlic pasilla aioli

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

Latin Comfort Menu

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

\$40/Person



GUACAMOLE & SALSA FOR THE TABLE

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

CHOICE OF ONE APPETIZER

GUACAMOLE DEVILED EGGS

CHEESE BREAD

SLIDERS • SKEWERS

ROASTED CHICKEN EMPANADAS

MOJO PORK TOSTONES

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



Paladar Premium Menu

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

\$55/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

SKIRT STEAK CHURRASCO

RUM GLAZED PORK

FEIJOADA STEW

GRILLED MOJO 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.

\$70/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
SHRIMP CEVICHE

CHOICE OF SALAD:

ENSALADA MIXTA • CEZAR

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 • SMOKED CHICKEN
GRILLED MOJO SALMON
PORTOBELLO MUSHROOM GRILL
CARIBBEAN GRILLED CHICKEN
SKIRT 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.

\$50/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 W/ SOFRITO VEGETABLES

GRILLED SALMON

CHOICE OF TWO SIDES

COCONUT MANGO RICE • RICE & BEANS

SAUTÉED GARLIC BROCCOLINI

SAUTÉED 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

\$35/Person



GUACAMOLE & SALSA FOR THE TABLE

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

LATIN PASTRY PLATTER

Yucca Cake, Paladar Churros, Brazilian Cheesy Bread,
Sweet Potato Donuts

CHOICE OF FOUR ENTRÉES:

HUEVOS RANCHEROS

MEXICAN CORN AVOCADO TOAST

ADOBO BACON AVOCADO TOAST

PALADAR BRUNCH PLATTER

CHIPOTLE HONEY FRIED CHICKEN

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

\$28/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 UPGRADE (+\$7)

**MOJITOS (SUPERIOR)
MARGARITAS (SUPERIOR)
BULLEIT BOURBON
TITOS VODKA
CAZADORES REPOSADO TEQUILA
BOMBAY SAPPHIRE GIN
PLANTATION GRAND RESERVE RUM**



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, Bloody Mary mix, tomato juice, 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.*

