

# PALADAR<sup>®</sup>

LATIN KITCHEN & RUM BAR

## Private Group Dining



PALADAR KING OF PRUSSIA

250 Main Street  
King of Prussia, PA 19406  
484.965.9779

[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.

## EVENT SPACES

We have multiple room configurations that can accommodate all parties big and small including bar-only or full venue buy-outs. If you are not familiar with our space, we're happy to help guide you to the best option to fit your needs.

## ROOM CHARGES & MINIMUMS

There are no room fees however, minimums charges may apply depending on the day/time of year.

## 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

We have the multiple screens positioned throughout the venue that can be used for custom display purposes. If you have a specific need, please let us know.

## 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. If your event is for an organization that is tax-exempt, please remember to provide a copy of your tax exempt certification.

### **PALADAR KING OF PRUSSIA**

Phone: 610-382-1275

Email: [events@PaladarLatinKitchen.com](mailto:events@PaladarLatinKitchen.com)



# Cocktail Reception Menu

Pick 3, 4, or 5 options for in-house events.

Refillable food for a 2 hour event.

\$22 | \$27 | \$32

## DIPS

### GUACAMOLE

served with our house-made chip blend

### SALSA

choose one salsa, served with our house-made chip blend

*Grilled Pineapple | Pico de Gallo | Roasted Tomato | Charred Tomatillo*

## SKEWERS

### TINGA MARINATED CHICKEN

key lime mustard sauce

### GRILLED SKIRT STEAK

chimichurri

### ARGENTINIAN VEGETABLES

grilled onions, tomatoes, zucchini, chimichurri

### PINEAPPLE RUM GLAZED SHRIMP

lime crema

## SLIDERS

### BEEF BURGER

pickles, Swiss cheese, chimichurri

### LAMB BURGER

pickled onions, Swiss cheese, cilantro tahini

### CUBAN

pork loin, ham, Swiss cheese, and pickled mustard relish

## SNACKS

### 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



## Passed



One hour of passed small bites. Perfect for a team happy hour, cocktail reception or networking event.

Choice of 4 | Choice of 6  
**\$22 | \$27**

### MEAT

#### **PORK CARNITAS TOSTADAS**

avocado crema

#### **COLUMBIAN STYLE CHICKEN EMPANADAS**

aji amarillo

#### **SKIRT STEAK SKEWERS**

chimichurri

#### **TINGA CHICKEN SKEWERS**

key lime mustard sauce

#### **MEATBALLS**

Cuban enchilado

#### **PERRITOS**

mustard BBQ sauce

### SEAFOOD

#### **SHRIMP COCTEL**

Latin style cocktail sauce

#### **TUNA CEVICHE**

soy marinade

#### **BAY SCALLOP CEVICHE**

charred tomatillo

#### **COCONUT SHRIMP**

sweet chili dipping sauce

#### **COD BITES**

mango salsa

#### **BACON WRAPPED SCALLOPS**

garlic aioli

### VEGETABLES

#### **CORN SOUP SHOOTERS**

#### **MALANGA FRITTERS**

aji verde sauce

#### **TOSTONES**

topped with guacamole

#### **CHEESY BREAD**

chipotle honey

#### **TEQUEÑOS**

salsa rosada

#### **YUCCA CHEESE BITES**

lemon mayonnaise

# Latin Comfort Menu

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

\$45/Person



## APPETIZERS SERVED FAMILY STYLE

Traditional Guacamole | Fire-Roasted Tomato Salsa  
Brazilian Cheesy Bread

## CHOICE OF THREE ENTRÉES

**PINEAPPLE RUM GLAZED SHRIMP**

**BRAISED BEEF ROPA VIEJA**

**CARIBBEAN GRILLED CHICKEN**

**RUM GLAZED CUBAN PORK**

**SWEET POTATO AND BRUSSELS GRAIN BOWL (V)**

## DESSERT

**PALADAR CHURROS**





# Paladar Premium Menu

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

**\$55/Person**



## **APPETIZERS SERVED FAMILY STYLE**

Traditional Guacamole | Shrimp Coctel  
Chicken and Corn Empanadas

## **SALAD COURSE ENSALADA MIXTA**

## **CHOICE OF THREE ENTRÉES**

Entrées are served with corresponding side dishes.

**CHIMICHURRI STEAK CHURRASCO  
SMOKED PULLED CHICKEN  
PLANCHA SEARED SALMON  
RUM GLAZED CUBAN PORK  
SWEET POTATO AND BRUSSELS GRAIN BOWL (V)**

## **DESSERT**

**RUM BUTTERSCOTCH BREAD PUDDING**

# Paladar Presidential Menu

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

\$80/Person



## APPETIZERS SERVED FAMILY STYLE

Traditional Guacamole | Smoked Chicken Flautas  
Mushroom Empanadas | Shrimp Skewers

## SALAD

### ROMAINE WEDGE

Romaine heart, red onions, cherry tomatoes, crumbled Cotija cheese, bacon, creamy avocado dressing

## CHOICE OF THREE ENTRÉES

Entrées are served with corresponding side dishes.

### CHIMICHURRI STEAK CHURRASCO

### RUM GLAZED CUBAN PORK

### PLANCHA SEARED SALMON

### SLOW SMOKED PULLED CHICKEN

### PORTOBELLO MUSHROOM GRILL (V)

### SWEET POTATO AND BRUSSELS GRAIN BOWL (V)

## DESSERT

### COCONUT & CARAMEL FLAN





# 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-made Chip Blend

## **CHOICE OF ONE SALAD**

**ENSALADA MIXTA**

**PALADAR CÉZAR**

## **CHOICE OF TWO ENTRÉES**

**RUM GLAZED PORK**

**BRAISED BEEF**

**PASTOR MARINATED CHICKEN**

**GRILLED FALT IRON STEAK**

**PORTOBELLO MUSHROOM GRILL**

**PINEAPPLE-RUM GLAZED SHRIMP**

**GRILLED SALMON**

## **CHOICE OF TWO SIDES**

**COCONUT MANGO RICE**

**RICE & BEANS**

**GARLIC MASHED POTATOES**

**GARLIC KALE**

**BRUSSELS SPROUTS**

**SWEET PLANTAINS**

## **CHOICE OF ONE DESSERT**

**PALADAR CHURROS**

**SWEET POTATO DONUTS**

**RUM BUTTERSCOTCH BREAD PUDDING**

# Weekend Brunch Menu

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

\$35/Person



## APPETIZERS SERVED FAMILY STYLE

Traditional Guacamole | Fire-Roasted Tomato Salsa  
Churros | Sweet Potato Donuts

## CHOICE OF THREE ENTRÉES

**SCRAMBLED HUEVOS RANCHEROS**  
**BUTTERMILK PANCAKES**  
**RUM GLAZED PORK**  
**LOADED BREAKFAST BURRITO**  
**PINEAPPLE-RUM GLAZED SHRIMP**

**ADD A SIDE FOR \$5** (per person)

**COB-SMOKED BACON**  
**SWEET PLANTAINS**  
**GRILLED CHORIZO**  
**YUCCA FRIES**  
**BRUSSELS SPROUTS**





## Lunch Menu

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

**\$25/Person**

Includes all options below



### **APPETIZERS SERVED FAMILY STYLE**

Traditional Guacamole | Fire-Roasted Tomato Salsa  
House-made Chip Blend

### **CHOICE OF THREE ENTRÉES**

**KEY WEST CRISPY CHICKEN WRAP AND FRIES**

**PALADAR BURGER AND FRIES**

**SHRIMP POWER BOWL**

**SWEET POTATO AND BRUSSELS BOWL (V)**

**PORK CARNITAS TACOS (2) AND RICE&BEANS**

# Paladar Bar Packages

Minimum 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 • ROSE • WHITE SANGRIA**

## CHOICE OF TWO RED WINES

**CABERNET • PINOT NOIR • MALBEC**

**TEMPRANILLO • RED SANGRIA**

## CHOICE OF TWO BEERS

**ASK ABOUT OUR BEER SELECTIONS**

### PREMIUM UPGRADE (+\$7)

**MOJITOS (SUPERIOR)**

**MARGARITAS (SUPERIOR)**

**RUSSELL'S RESERVER 10yr BOURBON**

**GREY GOOSE VODKA**

**PATRÓN REPOSADO TEQUILA**

**BOMBAY SAPPHIRE GIN**

**DON Q RESERVA 7yr**



# Cocktails by the Carafe

Each carafe contains approximately six cocktails.



## TRADITIONAL MARGARITA \$35

(Ask about our seasonal flavors)

## JALAPEÑO PALOMA \$35

Gran Centenario Silver tequila, jalapenos, grapefruit juice, lemon juice, simple syrup

## BLOODY MARY \$30

Grey Goose vodka, Bloody Mary mix, tomato juice, hot sauce

## PALADAR RUM PUNCH \$40

Don Q Oak Barrel Spiced rum, Don Q Coco rum, fresh fruit juices

## BRAZILIAN SANGRIA \$30

Cabernet Sauvignon, Don Q Oak Barrel Spiced rum, blackberry brandy, fresh juices

## TROPICAL MANGO SANGRIA \$30

White wine, Bacardi 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

### HOUSE-MADE LEMONADES \$15

Available flavors: Traditional, Pomegranate  
Ginger, Passion Fruit

*\*Ask about our seasonal flavors.*

### HOUSE-MADE AGUA FRESCAS \$15

Available flavors: Pomegranate Ginger, Passion Fruit

*\*Ask about our seasonal flavors.*

