

Unforgettable Celebrations at Caya House

Special Group & Events Menu



Food Menu Options

Celebrate with us at Caya.

Our special menus are
designed to make your
celebrations a memorable
culinary experience.

Make your next gathering a memorable occasion!



Appetizers

Tostones y Carne Mechada

Fried green lantains served with pulled beef stew, pickled onions, garlic and lime aioli, red bell peppers and Cilantro

Empanaditas de Pollo a la Caya

Crispy spring roll filled with Colombianstyle chicken empanadas filling, served with garlic aioli and aji picante

Ceviche de Vieiras

Scallops marinated with furikake, served with onions, crispy plantain, radishes, avocado, cilantro, jalapeños leche de tigre, lime mayonnaise and annatto oil

Maincourses

Fricasse de Pollo

Pan-fried airline chicken, served with Puerto Rican style fricassee sauce, fried capers, sweet potato creme, sweet potato gnocchi and cilantro oil

Parilla Caya

Marinated and grilled tenderloin, served with caramelized onions, home fried potatoes, house salad and a Caribbean beef sauce

Pescado Criollo

Cod wrapped and cooked in a plantain leaf, served with hog sauce, house salad, coconut & pea rice and fried plantain



Pre-Set Menu

We have created this special menu priced at **69\$** per person, allowing you to choose from a variety of exquisite dishes. Tailor your dining experience by selecting one appetizer, one main course, and one dessert for each guest. This is ideal for a seated dinner.

*This price includes food only, beverages have an additional cos depending on the package or consumption.

*An additional 15% service charge will be added to the final bill.

Desserts

Tres Leches

Classical Latino biscuit, soaked in a mixture of milk and cinnamon, served with crispy merengue, honey and vanilla cookie and a passion fruit gel

Delicia de Limon

Lemon cheesecake with luxardo limoncello filling and vanila and miso anglaise sauce



Snack Menu

Elevate your next gathering with our curated snack menu. Choose from a variety of delicious bites, perfect for any standing event or passed snacks

- *This price includes food only, beverages have an additional cost depending on the package or consumption.
- *An additional 15% service charge will be added to the final bill.

Dessert Snacks

prices are per piece

Mini Key Lime Pie 5\$

Brownie 5\$

Macaroons 5\$

Cheesecake 5\$

Coffee dessert 5\$

Tres Leches in a Cup 5\$

Cold Snacks

prices are per piece

Tuna Tartar Tacos 5\$

Ceviche in a cup 5\$

Shrimps Cocktail in a cup 5\$

Toast Beef Tataki with truffle mayo 5\$

Deviled Eggs and Caviar 5\$

Banana Cake with Chickenliver mousse and orane glaze 5\$

Pan Bati with Smoked Salmon Mousse and Caviar 8\$

Brioche with Chicken Salad 5\$

Warm Snacks

prices are per piece

Beef Sliders 8\$

Tostones Carne Mechada 5\$

Serranoham Croquettes 5\$

Christmas Ham Baos 8\$

Aruban Beef Soup Cup 5\$

Chicken Empanaditas 5\$

Chicken Sate and Peanut Sauce 5\$

Jhonny Cake and Seafood Stew 8\$

Crab Cake with Creolle Mayo and pickled onions 8\$

Cold Stations Delights

(price is per person)

*Ceviche Bar 16\$

Fresh seafood ceviche, classic style \$ our signature scallop Jalapeño

***Salad Creation 12\$**

Build your own salad with mixed greens, veggies, grilled chicken or shrimp, & gourmet dressings.

*Beef Tartar 16\$

Hand-cut beef tartare, truffle mayo, & crostini..

*Shrimps Cocktail 16\$

Chilled shrimp, zesty cocktail sauce, avocado, & crostini.

*Artisan Charcuterie & Cheese15\$

Cured meats, cheeses, fruit, jellies, & crostini.

*Hummus and Pita 14\$

Classic hummus, warm pita, pickled veggies, & your choice of shrimp, beef, or chicken

Live Cooking Stations

Freshly Made, Just for you!

(price is per person)

*Pasta Perfection 18\$

Penne pasta with creamy truffle or hearty bolognese sauce (chicken or shrimp).

*Grill Masters 20\$

BBQ chicken or beef with mashed potatoes & red wine or BBQ sauce.

* Wok Wonders 18\$

Stir-fried chicken, beef, or shrimp with veggies, oyster or spicy bang bang sauce, & fried rice.

*Asian Noodle Bar

Ramen 15\$

Savory chicken broth, BBQ chicken, veggies, ramen noodles, and crispy onions.

Pho 18\$

Aromatic beef broth, veggies, rice noodles, and hoisin sauce

*Bao Buns 16\$

Fluffy steamed buns filled with crispy fried chicken or fish, pineapple, and sweet & sour sauce.

*Skewers & Fries 18\$

Grilled chicken, seafood, or beef skewers with your choice of BBQ, peanut, or Creole sauce, served with crispy French fries.

CAYA

Live Cooking Stations

Customize your perfect event with our exquisite, per-person priced food stations. Choose from a variety of delicious dishes, conveniently located throughout the venue for easy access and a memorable dining experience. Ideal for events with both standing and seated guests

*This price includes food only, beverages have an additional cost depending on the package or consumption.

*An additional 15% service charge will be added to the final bill.

Dessert Stations

(price is per person)

*Dessert Assortment 20\$

Delectable cakes, pastries, and desserts.

*Ice Cream Bar 18\$

Vanilla or chocolate ice cream with a variety of fruits, toppings, nuts, sauces, cones, and crumbles.

*Triffle Station 18\$

Layered treats served in cups: Peach Cobbler, Tiramisu, or Tres Leches.

*Custom Cup Cake 15\$

Freshly filled and finished cupcakes in Dulce de Leche, Piña Colada, or Oreo flavors.

Craft your perfect event with us!

We offer a variety of delicious Caya snacks and live food stations, or we can customize a menu just for you.

For the ultimate experience, we recommend a mix of passed snacks and a few interactive stations.



Beverages Options

Choose your perfect party package!
Our Premium Gold, Silver and
Platinum options offer two hours of
unlimited fun at one set price per
person, with affordable hourly
extensions



GOLD PACKAGE

65\$ for 2 hours, 18\$ per extra hour

Vodka: Grey Goose, Ketle One **Gin:** Beefeater 12, Hendricks

Rum: Diplomatico Tequila: Flecha Azul

Whiskey: Old Parr, Buchannans Cordials: Disaronno Amaretto,

Kahlua, Baileys, Cointreau

Beers: Heineken, Amstel Bright,

Balashi, Chill

Wines: La Bracesca Red Blend, Wente Cabernet Sauvignon, Santa Margherita Pinot Grigio, Silverado Sauvignon Blanc, Hamptons Water

Rosé, Sartori Prosecco

Juices, Sodas, Tonics, Cofee or Thee

GOLD PACKAGE

45\$ for 2 hours, 16\$ per extra hour

Vodka: Absolut Gin: Canada

Rum: Flor de Caña Tequila: Luna Azul

Whiskey: Dewars White Label

Cordials: Disaronno Amaretto, Kahlua

Beers: Coronita, Balashi, Chill

Wines: Bread & Butter Chardonnay, Dusky Sounds Sauvignon Blanc, Red Ryder Cabernet Sauvignon, Hob Nob Pinot Noir, The Beach Rosé, Charles

Roux Blanc de Blanc Brut

Juices, Sodas, Tonics, Cofee or Thee

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Beverage Packages

We also offer beverages on consumption based from our ala carte menu prices.

Or we can tailor the beverages to your desires and wishes for your event.

*This price includes beverages only, Food items have an additional cost depending on the package chosen

*An additional 15% service will be added to the final bill

PLATINUM PACKAGE

45\$ for 2 hours, 14\$ per extra hour

Gin: Canaima Gin & Tonic Station **Beers:** Heineken, Amstel Bright,

Balashi, Chill

Wines: Santa Margherita Pinot Grigio, Dusky Souds Sauvignon Blanc, Hob Nob Pinot Noir, Red Ryder Cabernet Sauvignon, Sartori Prosecco, Charles Roux Blanc de Blanc Brut

Juices, Sodas, Tonics, Cofee or Thee

Ask for a quote or make your reservation.

Let's make your gathering, party or event an

unforgettable experience.

Email: reservations@caya.aw
Call or WhatsApp: +297 699 3982







