

CAYA

Unforgettable Celebrations at Caya House Special Group & Events Menu



CAYA

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

Curry Beef Empanaditas

Curry beef stuffed spring rolls, Latino Style, served with pico de papaya aioli and aji picante

Scallops Ceviche

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

Main Courses

Chicken Fricassee

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

Parilla Caya

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

Creole Fish

Snapper, panfried and served with creole sauce, avocado salad, tostones, pickled onions and rice and peas.

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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 cost 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 vanilla and miso anglaise sauce

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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

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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 orange 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 & Cheese 15\$

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.

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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.

*Trifle 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.

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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.



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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, Kettle 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, Coffee or Tea

SILVER 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, Coffee or Tea

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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 Sounds Sauvignon Blanc, Hob Nob Pinot Noir, Red Ryder Cabernet Sauvignon, Sartori Prosecco, Charles Roux Blanc de Blanc Brut

Juices, Sodas, Tonics, Coffee or Tea

CAYA

**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