



HOTEL

HAYA

Breakfast Buffet

HOSPITALITY BREAKFAST **\$25**
Vanilla Greek Yogurt
House Made Granola
Sliced Fresh Fruit + Berries
Breakfast Pastries + Muffins
Bagels
Spreads, Assorted Jams + Jellies

BREAKFAST FUNDAMENTALS **\$35**
Vanilla Greek Yogurt
House Made Granola
Sliced Fresh Fruit + Berries
Breakfast Pastries + Muffins
Bagels
Spreads, Assorted Jams + Jellies
Smoked Bacon OR Sausage Links
Scrambled Eggs

RISE AND SHINE IN STYLE **\$45**
Vanilla Greek Yogurt
House Made Granola
Sliced Fresh Fruit + Berries
Breakfast Pastries + Muffins
Bagels
Spreads, Assorted Jams + Jellies
Smoked Bacon OR Sausage Links
Scrambled Eggs
Buttermilk Pancakes OR French Toast

BRUNCH WITH FRIENDS **\$55**
Vanilla Greek Yogurt
House Made Granola
Sliced Fresh Fruit + Berries
Breakfast Pastries + Muffins
Bagels
Spreads, Assorted Jams + Jellies
Smoked Bacon OR Sausage Links
Scrambled Eggs
Buttermilk Pancakes OR French Toast
Field Greens Salad
Smoked Salmon Platter with Accoutrements

BREAKFAST ADD ONS
Priced per guest

Scrambled Eggs	\$5
Bacon OR Sausage	\$6
Breakfast Potatoes	\$6
Fruit Platter	\$8
Eggs Benedict	\$10
Assorted Cheese	\$12

CARE FOR A DRINK?

**Contact us to learn more about adding on a
bloody mary or mimosa bar**

APRIUM

For health and safety reasons, all buffets require an attendant for serving guests.

A service charge of 25% will be added to each event



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Breakfast Plated

CHOOSE UP TO TWO OPTIONS- \$50/PERSON

SPANISH BREAKFAST

Tortilla Espanola, Serrano Ham, Manchego Cheese, Pepperide, Garlic Aioli

PANPERDU (FANCY FRENCH TOAST)

Smoked Ham, Mango Conserva, Sabayon Sauce

EGGS HAYA (EGGS BENEDICT)

Poached Eggs on an English Muffin, Garlic Kale, Ham, Topped with Bearnaise Sauce

PANCAKES

Lemon Thyme, Blackberry Compote, Brown Sugar Butter

BREAKFAST ENHCANCEMENTS

Priced per dozen

Rosemary Lemon Scones	\$40
Whole Wheat Breakfast Burrito, Scrambled Eggs, Black Beans, Tomato Salsa, Spinach Aioli	\$65
Whole Wheat Breakfast Burrito, Bacon, Egg, Cheese, Tomato Salsa	\$70
Biscuits with Sausage, Egg, and Cheese	\$65
Biscuits with Bacon, Egg, and Cheese	\$65
Ham and Cheese Croissants	\$80
Pecan Cinnamon Buns	\$50
Tropical Fruit Parfaits with Yogurt	\$55

CARE FOR A DRINK?

Gallon of Coffee	\$85
½ Day Beverage Package: Coffee, Tea, Soda, Water	\$18
Full Day Beverage Package: Coffee, Tea, Soda, Water	\$24



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Breaks & Boxed Lunch

TAKE A BREAK!

(All breaks are served for a period of 30 minutes)

Energy Station

Fresh juices with an energy boost, whole fruit, and granola bars **\$12/guest**
\$6/refresh

Coffee + Biscotti

Local Coffee and an assortment of cookies and biscotti **\$12/guest**
\$6/refresh

Sweet + Salty

Roasted salted peanuts, BBQ spice popcorn, rice crispy bars, salted dark chocolate brownies, and chocolate dipped pretzels **\$12/guest**

Healthy Living

Fresh whole fruit, granola bars, vanilla yogurts, local jerky **\$15/guest**

House Made Ice Cream

Locally sourced frozen yogurt with a variety of toppings and sauces **\$18/guest**

BOXED LUNCHES

\$33/guest

Served with Chips & Cookies

Smoked Chicken Club Wrap

Sliced Chicken, Tomato, Arugula, Goat Cheese, Basil Mayo

Cobb Salad

Coffee Bacon, Smoked Chicken, Tomato, Avocado, Egg, Cucumber, Lemon Vinaigrette

Kale Caesar Salad

Pickled Cherry Tomatoes, Parmesan Cheese, Garlic Croutons, Cracked Black Pepper (Add Smoked Chicken)

Italian Vegetarian Sandwich

Grilled Zucchini, Marinated Tomatoes with Balsamic and Olive Oil, Basil, Burrata Cheese, and Arugula

Cuban Sandwich (Haya Signature)

Roasted Pork, Smoked Ham, Swiss Cheese, Pickle, Mustard, Pressed

Smoked Chicken Sandwich

Tomato, Avocado, Arugula, Bacon, and Basil Mayo

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Plated Lunch

SOUPS (CHOOSE 1)

- **Vegan Cuban Black Bean Soup**
- **Classic Gazpacho**
- **Roasted Pumpkin Soup**
- **Tomato Basil Soup with Cheddar Croutons**

OR

SALADS (CHOOSE 1)

- **Baby Kale Caesar Salad with Pickled Tomatoes**
- **Arugula Pepperaide with Lemon Vinaigrette**
- **Farmers Market Bitter Lettuce Salad with Pickled Cucumbers & Green Goddess Dressing**

MAIN COURSES (CHOOSE UP TO 2)

- **Primo Burger with Red Onion Jam, Aged Cheddar Cheese, Comeback Sauce, Served with Herbed Steak Fries or Root Vegetable Chips** \$40
- **Smoked Chicken Club Sandwich with Tomato, Avocado, Arugula, Bacon, and Basil Mayo** \$40
- **Baby Kale Caesar with Pickled Cherry Tomatoes & Grilled Croutons** \$40
- **Cobb Salad with Coffee Bacon, Tomato, Egg, Smoked Chicken, Cucumber** \$40
- **Pappardelle Pasta with Beef Ragù** \$50
- **Borracha Grilled Chicken with Roasted Sweet Potato and Sundried Tomato Chimichurri** \$50
- **Grilled Hanger Steak with Herbed Steak Fries and Chimichurri** \$50

DESSERTS (CHOOSE 1)

- **Coconut Flan**
- **4 Leches Cake**
- **Dulce de Leche Miguelito**
- **Key Lime Parfait**
- **Passionfruit Cheesecake with Fruit Salad**
- **Flourless Chocolate Cheesecake with Fresh Berries**

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Buffet Lunch & Dinner

LUNCH: \$50/PERSON

1 salad or soup, 2 composed main courses and 1 dessert

DINNER: \$60/PERSON

1 salad or soup, 1 appetizer, 2 composed main courses and 1 dessert

SOUPS (CHOOSE 1)

- **Vegan Cuban Black Bean Soup**
- **Classic Gazpacho**
- **Tomato Basil with Cheddar Croutons**

OR

SALADS (CHOOSE 1)

- **Baby Kale Caesar Salad with Pickled Tomatoes**
 - **Arugula Pepperaide with Lemon Vinaigrette**
 - **Farmers Market Bitter Lettuce Salad with Pickled Cucumbers & Green Goddess Dressing**
-

APPETIZERS (CHOOSE 1 FOR 4 COURSE OPTION)

- **Mixto Ceviche (Shrimp, Calamari & Cobia)**
 - **Heirloom Tomato Basil & Queso Blanco**
 - **Chicken Ropa Vieja Empanada**
 - **Deviled Crab Croquettes & Tomato Marmalade**
 - **Smoked Pineapple with Plantain Chips**
-

MAIN COURSES (CHOOSE UP TO 2)

- **Crispy Skin Salmon with Creamy Quinoa & Fennel Mojo**
 - **Plantain & Roasted Vegetable Lasagna**
 - **Saffron Scented Vegetable Artichoke Paella**
 - **Arroz Con Pollo**
 - **Smoked Brisket Ropa Vieja with White Rice & Black Beans**
-

DESSERTS (CHOOSE 1)

- **Coconut Flan**
- **4 Leches Cake**
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- **Key Lime Parfait**
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Reception Hors d'Oeuvres

CHOOSE FROM:

LIGHT | 3 pieces per guest | \$15/person

MEDIUM | 6 pieces per guest | \$25/person

HEAVY | 9 pieces per guest | \$35/person

HOT HORS D'OEUVRES

- **Deviled Crab Eggs**
- **Smoked Pineapple Guacamole & Plantain Chips (V)**
- **Smoked Brisket Empanada**
- **Chicken Ropa Vieja Empanada**
- **Vegetable Empanada (V)**
- **Cuban Sandwich Sticks**
- **Ham Croquettes**
- **Mini Arepas | Black Bean & Cheese or Smoked Salmon**
- **Anticucho (Meat on a Stick)**
 - Meat Skirt Steak w/ Chimichurri
 - Chicken Aji Panka
 - Mushrooms, Onions & Peppers (V)

COLD HORS D'OEUVRES

- **Montadito Serrano Ham Manchego**
- **Montadito Crab Asparagus**
- **Tostada Beef Black Beans**
- **Tostada Shrimp Chipotle Salsa**
- **Mixto Ceviche**
- **Shrimp Ceviche**
- **Tostada Guacamole (V)**
- **Montadito Topped with Coffee Roasted Carrots and Tapenade (V)**
- **Endive Filled with Poached Figs and Crunchy Hazelnuts (V)**
Add Blue Cheese Crumbles
- **Tortilla Espanole Garlic Aioli (V)**
- **Tortilla Escalivada Garlic Aioli (V)**

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Stations

PACKAGES

- 1 Option- \$50/person**
- 2 Options- \$75/person**
- 3 Options- \$100/person**

Mexican Fiesta

Pork Carnitas, Chicken Mole, or Grilled Vegetables. Flour Corn Tortillas, Pickled Onions, Queso Fresco, Black Bean, Guacamole, Baked Tortilla Chips, & Cinnamon Churros

Spanish Tapas & Paella

Montadito Gambas al Ajillo, Pincho Banderilla, Seafood Paella, & 4 Leches Cake

Cuban Feast

Smoked Pineapple Guacamole, Mojo Pork, Black Beans & White Rice, Sweet Plantains, & Coconut Flan

Ceviche & Raw Bar | Add to Any Package for ++ \$

Mixto Ceviche, Tuna Watermelon Ceviche, Oysters on the Half Shell, Jumbo Shrimp, Smoked Mahi Dip & Chips

CARVING STATIONS

EACH STATION \$15/PERSON

(carving fee \$100, 1 per 50 people)

Smoked Ham with Pineapple, Cloves Studded

Cuban Mojo Pork Shoulder with Sour Orange Mojo

Smoked Turkey Breast with Mole Negro Sauce & Pico de Gallo

Smoked Brisket with Chimichurri & Salsa Cruda

Planked Salmon with Dill Raita & Lemon Mojo

DESSERT STATION

Choice of 4- \$15/person

- **Coconut Flan**
- **4 Leches Cake**
- **Dulce de Leche Miguelito**
- **Key Lime Parfait**
- **Passionfruit Cheesecake with Fruit Salad**
- **Flourless Chocolate Cheesecake with Fresh Berries**



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Plated Dinner

Tier 1: Three Course Meal | \$65/person

Tier 2: Four Course Meal | \$75/person

Tier 3: Four Course Meal + Specialty Items | \$95/person

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- **Baby Kale Caesar Salad with Pickled Tomatoes**
 - **Arugula Pepperiade with Lemon Vinaigrette**
 - **Farmers Market Bitter Lettuce Salad with Pickled Cucumbers & Green Goddess Dressing**
-

APPETIZERS (CHOOSE 1 FOR 4 COURSE OPTION)

- **Basket of Assorted Empanadas (Chicken, Beef & Veggie) with Garlic Aioli**
 - **Mixed Seafood Ceviche with Popcorn & Corn Nuts**
 - **Shrimp Cocktail with Yuzu Cocktail Sauce**
 - **Heirloom Tomato with Burrata & Prosciutto Agrodolce**
-

MAIN COURSES (CHOOSE UP TO 2)

- **Arroz con Pollo**
 - **Pamplona Chicken Stuffed with Roasted Pepper & Provolone Cheese**
 - **Mojo Roast Chicken with Black Beans & White Rice**

 - **Smoked Brisket Ropa Vieja Black Beans & White Rice**
 - **Grilled Skirt Steak Churrasco Chimichurri Sauce with Parmesan Mashed Potatoes & Braised Kale**
 - **Surf & Turf- Filet Mignon & Crab Fondue with Roasted Fingerling Potatoes Charred Carrot Salad **Tier 3 Only**

 - **Shrimp Enchilada (Spicy Cuban Shrimp) & Yellow Rice**
 - **Seared Salmon with Creamy Quinoa & Fennel Mojo**
 - **Seafood Paella with Chicken & Chorizo **Tier 3 Only**

 - **Artichoke Vegan Paella with Saffron Aioli**
 - **Spinach Ricotta Ravioli with Crushed Tomato Pomodoro**
-

DESSERTS (CHOOSE 1)

- **Coconut Flan**
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