



Catering Guide



Bring Island Vibes to Your Next Event



WELCOME TO ISLAND VIBES!

Since 2010, RUMBA has been the trusted name in unforgettable private events — delivering warm hospitality, bold flavors, and a vibrant island spirit.

With three unique locations — Hampton Bays, NY, Patchogue, NY, and Metairie, LA — plus off-site catering that brings the party to you, we make it easy to celebrate anywhere, anytime.

From birthdays and showers to graduations, weddings, office meetings, and corporate events, we believe every gathering deserves more than just a party — it deserves a memory. With house-made, island-inspired dishes, handcrafted cocktails, and an atmosphere full of energy and heart, RUMBA turns any occasion into a lasting memory.

Let our team handle every detail so you can relax, enjoy, and create moments that stay long after the final toast.

Thank you for considering RUMBA — we can't wait to help make your celebration unforgettable.



HOSTING YOUR EVENT WITH US

Off-Site Events

RUMBA is happy to provide everything needed for your event, including set-up and breakdown, as well as wait staff, chefs, bartenders, etc., for an additional fee. In the case of any unforeseen circumstances that may arise, RUMBA reserves the right to charge additional fees if necessary.

On-Site Events

There is no guarantee that any part of the venue, including its bars, dining room, restrooms, or any other space will be closed to the public during your event, unless specifically stated in written contract and appropriate exclusivity fee has been paid.

Any vendors hired by party host must submit proof of insurance prior to event date. Party host assumes full responsibility for the behavior of his or her guests. Your guests' safety is one of our highest priorities and we will not permit our bar staff to serve shots of any kind, nor will we serve anyone who shows signs of intoxication.

Payments & Cancellations

All events must be paid in full prior to event. Failure to pay for event may result in cancellation. Details regarding our payment and cancellation policies, can be found in the catering contract.





RUM PUNCH BRUNCH!

AVAILABLE BETWEEN 11AM AND 3PM

WELCOME LIBATION

Select One

MIMOSA | CARIBBEAN RUM PUNCH | CARIBBEAN MIMOSA | MOJITO
BELLINI (choice of mango, strawberry, or peach purée)

FIRST COURSE

Select One

BARBADOS CREAMY ROASTED GARLIC SALAD ^G

romaine, jack cheese, Reggiano cheese, roasted garlic dressing, croutons

ORGANIC HOUSE SALAD ^{G,V}

field greens, champagne vinaigrette, red onion, grape tomatoes, sugared pecans,
Danish blue cheese

DOUBLE DIP ^{G,V}

guacamole & jalapeño pimento cheese, fresh tortilla chips (served family style)

SECOND COURSE

Select Three (Guest Selects One)

DUO OF BREAKFAST TACOS (choose one: Californian, carnitas, or grilled fish)

SHRIMP REMOULADE TOSTADA ^G corn tortilla, house-made guacamole, marinated tomatoes,
roasted corn, radish, micro cilantro

BANANA BREAD FRENCH TOAST ^V house-made banana bread, rum caramel, sugared pecans,
Callebaut chocolate, whipped cream

BOUCHERIE BENEDICT ^{*} slow-roasted carnitas, drop biscuit, BBQ demi-glace, Forestière
mushrooms, caramelized onions, fried egg, Creole hollandaise

SUN-KISSED GREEK YOGURT mascarpone vanilla bean Greek yogurt, fresh berries, honey, olive oil,
lemon zest, pistachios

BRUNCH BURGER ^{*} Certified Angus Beef [®], applewood smoked bacon, over-easy egg, Cajun
hollandaise, cheddar cheese, guacamole, Bibb lettuce, tomato, red onion, brioche bun

SOY AND SUGAR CANE SALMON ^{*} coconut risotto, veggie of the day

SHRIMP AND GRITS seasonally prepared

BENEDICT ^{*} (choose one: traditional, pulled pork or avocado)

THIRD COURSE

Select One

AWARD-WINNING KEY LIME PIE ^V

HOT FUDGE SUNDAE ^{GF,V} | SEASONAL DESSERT

FRESH BERRIES WITH MASCARPONE VANILLA CREAM ^V

FRIDAY, SATURDAY + SUNDAY

\$48 Per Person

For parties of 30 guests or more, this package can be offered as a buffet for +8 PP.

For guests under 12, Lil' Islanders selections can be added.

G = GLUTEN FREE UPON REQUEST | GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN

^{*} Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server/event coordinator if a person in your party has a food allergy.



COCKTAIL PARTY

THREE-HOUR BUFFET | MINIMUM OF 30 GUESTS

SALAD

Select One

BARBADOS CREAMY ROASTED GARLIC SALAD ^G romaine, jack cheese, Reggiano cheese, roasted garlic dressing, croutons

ORGANIC HOUSE SALAD ^{G,V} field greens, champagne vinaigrette, red onion, grape tomatoes, sugared pecans, Danish blue cheese

DIPS

Select One

DOUBLE DIP ^{G,V}

guacamole & jalapeño pimento cheese, fresh tortilla chips

GUACAMOLE TROPICAL ^{G,V}

house-made guacamole, mango papaya salsa, fresh tortilla chips

ONE HOUR OF PASSED HORS D'OEUVRES

All Included

COCONUT SHRIMP panko & coconut, sweet chili horseradish sauce

SEARED AHI TUNA ^{*GF} seared Grade A tuna, island slaw, ginger soy vinaigrette

COCONUT SRIRACHA CHICKEN Danish blue cheese

TACO BAR

Select Two

JERK CHICKEN TACOS ^G mango papaya honey salsa, pineapple aioli, jack cheese, lettuce

BLACKENED FISH TACOS ^G island slaw, corn salsa, spicy crema, cilantro

RASTAMAN'S TACOS ^{G,V} panéed avocado, island slaw, corn salsa, rasta crema

CARNITAS TACOS avocado lime crema, pickled red cabbage, cotija cheese, cilantro

SHRIMP TACOS ^G blackened shrimp, island slaw, mango, sriracha aioli, eel sauce, green onions

SMOTHERED PULLED RIB TACOS ^G slow-roasted pork, BBQ sauce, crispy onions, cilantro

INCLUDES AWARD-WINNING KEY LIME PIE FOR DESSERT ^V



FOOD AND OPEN BAR

HOUSE WINE, TWO BEERS, WINE POURS, RUM PUNCH, SODA

80 Per Person (MONDAY - THURSDAY); 90 Per Person (FRIDAY - SUNDAY)

PREMIUM BRANDS, HOUSE WINE, THREE BEERS, RUM PUNCH, SANGRIA, MARGARITAS, MOJITOS, SODA

90 Per Person (MONDAY - THURSDAY); 100 Per Person (FRIDAY - SUNDAY)

GUESTS 21+ ONLY.

\$175 BARTENDER FEE MAY APPLY FOR PRIVATE BAR SETUP.

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THE RASTAMAN DINNER

Three Course Dinner

AVAILABLE AFTER 4PM

FIRST COURSE

Select One

BARBADOS CREAMY ROASTED GARLIC SALAD ^G

romaine, jack cheese, Reggiano cheese, roasted garlic dressing, croutons

ORGANIC HOUSE SALAD ^{G,V} field greens, champagne vinaigrette, red onion, grape tomatoes, sugared pecans, Danish blue cheese

DOUBLE DIP ^{G,V} guacamole & jalapeño pimento cheese, fresh tortilla chips (served family style)

COCONUT SHRIMP panko & coconut, sweet chili horseradish sauce

SECOND COURSE

Select Three (Guest Selects One)

VEGGIE BURGER ^V | AHI TUNA BURGER ^{*GF} | ISLAND BURGER ^{*G} | AHI TUNA SALAD ^{*GF}
 CHEESEBURGER IN PARADISE ^{*G} | JERK CHICKEN | GRENADA CHICKEN ^{GF} | NOLA SHRIMP
 TACO TRIO (CHOOSE ONE: PULLED RIB ^G, JERK CHICKEN ^G, SHRIMP ^G, PANÉED AVOCADO ^{G,V}, FISH ^G)
 SOY AND SUGAR CANE SALMON ^{*GF} | CAJUN GRILLED LOCAL FISH ^{*} (seasonally prepared)
 ROASTED CAULIFLOWER ^{GF,V} | DOMINICAN RIBS ^{GF} | ISLAND RIBEYE ^{*GF} +8PP

THIRD COURSE

Select One

AWARD-WINNING KEY LIME PIE ^V

HOT FUDGE SUNDAE ^{GF,V}

SEASONAL DESSERT

FRESH BERRIES WITH MASCARPONE VANILLA CREAM ^V

MONDAY - THURSDAY
\$49 Per Person

FRIDAY - SUNDAY
\$55 Per Person

For parties of 30 guests or more, this package can be offered as a buffet for +5PP.

Two sides will accompany the entrées on buffet packages.

For guests under 12, Lil' Islanders selections can be added.

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THE LEGEND DINNER

Four-Course Dinner

AVAILABLE AFTER 4PM

FIRST COURSE

Select One (Served Family Style)

- DOUBLE DIP** ^{G,V} guacamole & jalapeño pimento cheese, fresh tortilla chips
SEARED AHI TUNA PLATTER ^{*GF} seared Grade A tuna, island slaw, ginger soy vinaigrette
COCONUT SHRIMP panko & coconut, sweet chili horseradish sauce
DOMINICAN RIBS ^{GF} sweet chili ginger soy glaze, fresh herbs
TUNA POKE ^{*} Grade A tuna, macadamia, strawberries, mango, avocado, sweet chili, pineapple pesto, fresh chips
FLAMED CALIFORNIA ARTICHOKE ^{G,V} grilled artichokes, charred lemon, rémoulade sauce

SECOND COURSE

Select One

- BARBADOS CREAMY ROASTED GARLIC SALAD** ^G
 romaine, jack cheese, Reggiano cheese, roasted garlic dressing, croutons
ORGANIC HOUSE SALAD ^{G,V} field greens, champagne vinaigrette, red onion, grape tomatoes, sugared pecans, Danish blue cheese

THIRD COURSE

Select Four, Guest Selects One (Select Three for Buffet Option)

- JERK CHICKEN** | **GRENADA CHICKEN** ^{GF} | **SOY AND SUGAR CANE SALMON** ^{*GF}
TACO TRIO (choose one: pulled rib/carnitas ^G, jerk chicken ^G, shrimp ^G, panéed avocado ^{G,V}, fish ^G)
NOLA SHRIMP | **CAJUN GRILLED LOCAL FISH** ^{*} (seasonally prepared) | **CARIBBEAN MAHI**
ROASTED CAULIFLOWER ^{GF,V} | **CHILI-RUBBED PORK TENDERLOIN** apricot glaze
JAMAICAN PEPPERCORN CRUSTED SWORDFISH (SEASONAL) mojito butter
GRILLED PORK CHOP (seasonally prepared) | **DOMINICAN RIBS** ^{GF}
ISLAND RIBEYE ^{*GF +7PP} | **"PRIVATE ISLAND" FILET** ^{*+9PP}

FOURTH COURSE

Select One

- AWARD-WINNING KEY LIME PIE** ^V | **HOT FUDGE SUNDAE** ^{GF,V} | **TRES LECHES** ^V
FRESH BERRIES WITH MASCARPONE VANILLA CREAM ^V
GUAVA BREAD PUDDING ^V

For parties of 30 guests or more, this package can be offered as a buffet for +5PP.

Two sides will accompany the entrées on buffet packages.

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MONDAY- THURSDAY

\$56 Per Person

FRIDAY - SUNDAY

\$62 Per Person

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LET'S DO LUNCH!

AVAILABLE BETWEEN 11:00AM AND 4PM

FIRST COURSE

Select One

BARBADOS CREAMY ROASTED GARLIC SALAD ^G

romaine, jack cheese, Reggiano cheese, roasted garlic dressing, croutons

ORGANIC HOUSE SALAD ^{G,V} field greens, champagne vinaigrette, red onion, grape tomatoes, sugared pecans, Danish blue cheese

DOUBLE DIP ^{G,V} guacamole & jalapeño pimento cheese, fresh tortilla chips (served family style)

COCONUT SHRIMP panko & coconut, sweet chili horseradish sauce **+3PP**

CARIBBEAN WINGS sriracha coconut sauce, Danish blue cheese (served family style) **+3PP**



SECOND COURSE

Select Three (Guest Selects One)

VEGGIE BURGER ^V | **AHI TUNA BURGER** ^{*GF} | **ISLAND BURGER** ^{*G}

AHI TUNA SALAD ^{*GF} | **BARBADOS CREAMY ROASTED GARLIC SALAD** ^G

CHEESEBURGER IN PARADISE ^{*G} | **CRISPY CHICKEN SANDWICH** | **GRENADA CHICKEN** ^{GF}

TACO DUO (choose one: pulled rib ^G, jerk chicken ^G, shrimp ^G, panéed avocado ^{G,V}, fish ^G)

SOY AND SUGAR CANE SALMON ^{*GF} | **COCONUT CRUSTED LOCAL FISH**

ROASTED CAULIFLOWER ^{GF,V} | **DOMINICAN RIBS** ^{GF} **+3PP**

THIRD COURSE

Select One

AWARD-WINNING KEY LIME PIE ^V

HOT FUDGE SUNDAE ^{GF,V}

SEASONAL DESSERT

FRESH BERRIES WITH MASCARPONE VANILLA CREAM ^V



MONDAY - FRIDAY

\$39 Per Person



SATURDAY + SUNDAY

\$44 Per Person

For parties of 30 guests or more, this package can be offered as a buffet for +5PP.
For guests under 12, Lil' Islanders selections can be added.

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Rumba Catering

WHERE SUMMER NEVER ENDS

Appetizers

	HALF	FULL
FLAMED CALIFORNIA ARTICHOKES ^{G,V}	55	90
flame-grilled, rémoulade 16 pieces per Half		
DOUBLE DIP WITH FRESH CHIPS ^{G,V}	35	65
guacamole & jalapeño pimento cheese, fresh chips 1 pint per Half		
DUCK EMPANADAS (Available in NY)	60	100
duck, peppers, spicy queso inside crispy pastry, sweet chili horseradish sauce 16 pieces per Half		
SEARED AHI TUNA PLATTER ^{*GF}	90	165
Grade A tuna, island slaw, ginger soy vinaigrette 48 pieces per Half		
HOUSE-MADE CHICKEN FINGERS	40	70
house-made honey mustard 24 pieces per Half		
FRIED MINI SHRIMP WITH RÉMOULADE	90	160
sage-breaded, rémoulade or spicy crema 72 pieces per Half		
GUACAMOLE TROPICAL ^{G,V}	40	70
guacamole, mango papaya salsa, fresh chips 1 quart per Half		
BONELESS WINGS	50	90
sriracha coconut sauce, Danish blue cheese 24 pieces per Half		
CARIBBEAN WINGS	60	110
sriracha coconut sauce, Danish blue cheese 24 pieces per Half		
COCONUT SHRIMP	90	165
panko & coconut, sweet chili horseradish sauce 24 large shrimp or 48 mini pieces per Half		
TUNA POKE *	90	165
Grade A tuna, macadamia, strawberries, mango, avocado, sweet chili, pineapple pesto, fresh chips 1 quart per Half		
FRESH LUMP CRAB CAKES	85	155
choice of Creole mustard sauce, lemon beurre blanc, Mexicali style (corn salsa & spicy crema) 15 (2oz) pieces per Half		

Taco Boxes

	HALF	FULL
EACH HALF PAN COMES WITH 24 SHELLS AND TOPPINGS		
JERK CHICKEN TACO ^G	110	190
mango papaya honey salsa, pineapple aioli, jack cheese, lettuce		
RASTAMAN'S TACO ^{G,V}	95	155
panéed avocado, island slaw, corn salsa, rasta crema		
BLACKENED FISH TACO	110	190
island slaw, corn salsa, spicy crema, cilantro		
SHRIMP TACO ^G	120	220
blackened shrimp, island slaw, mango, sriracha aioli, eel sauce, green onions		
CALYPSO STEAK TACO *	240	
sour cream, red onions, corn salsa, cilantro 48 tacos per order		
GRILLED ISLAND RIBEYE *	230	425
sour cream, guacamole, jack cheese, red onion		
SMOTHERED PULLED RIB TACO ^G	140	255
slow-roasted pork, BBQ sauce, crispy onions, cilantro		

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Entrées

	HALF	FULL
CHICKEN & PORK		
JERK CHICKEN	65	115
mango papaya honey salsa 16 (4oz) pieces per Half pairs great with coconut risotto		
GRENADA CHICKEN ^{GF}	65	115
spicy tomato confit 16 (4oz) pieces per Half pairs great with coconut risotto		
CHILI-RUBBED PORK TENDERLOIN (Available in NY)	75	135
apricot ginger glaze 32 (1oz) pieces per Half		
BANYAN PORK CHOP ^{*G} (Available in LA)	110	200
grilled pork chops, dragon cheddar, espagnole sauce 12 (6oz) pieces per Half		
DOMINICAN RIBS ^{GF}	90	160
sweet chili ginger sauce, fresh herbs 32 pieces per Half		
SEAFOOD		
SOY AND SUGAR CANE SALMON ^{*GF}	80	140
tamari soy marinade 12 (4oz) pieces per Half		
ZYDECO LOCAL FISH WITH BLACKENED SHRIMP ...100	175	
Creole rum reduction sauce 12 pieces fish (4oz) & 36 shrimp pieces per Half		
JAMAICAN PEPPERCORN CRUSTED SWORDFISH ...120	220	
mojito butter 12 (5oz) pieces per Half		
NOLA SHRIMP	85	155
blackened shrimp, Worcestershire reduction, jasmine rice, grilled corn 24 large or 48 small pieces per Half		
JUMBO LUMP CRAB CAKES	120	225
choice of lemon beurre blanc, Creole mustard sauce or spicy crema 12 (3oz) cakes per Half		
DIVER SCALLOPS	MKT	MKT
choice of white bean and caper ragout or banana rum reduction with mango salsa 24 per Half		
COCONUT CRUSTED FLUKE OR FLOUNDER	95	170
choice of lemon beurre blanc or banana rum reduction 12 (4oz) pieces per Half		
STEAKS		
CALYPSO STEAK *	210	
marinated flank steak 36 (4oz) pieces per Full		
SKIRT STEAK CHIMICHURRI *	325	
signature seasoning, chimichurri 36 (4oz) pieces per Full		
ISLAND RIBEYE *	210	385
Certified Angus Beef® marinated ribeyes 12 (6oz) pieces per Half		
"PRIVATE ISLAND" FILET *	245	465
Certified Angus Beef® grilled filets, roasted garlic truffle butter 12 (5oz) pieces per Half		
VEGGIE		
ROASTED CAULIFLOWER STEAKS ^{GF,V}	70	125
green curry coconut reduction, roasted peanuts, sesame seeds, chili crunch 12 pieces per Half		
VEGAN SOBA NOODLES ^{V+}	70	125
fresh veggies, soba noodles, tahini dressing, toasted coconut 12 servings per Half		

HALF PAN FEEDS 8-12 GUESTS | FULL PAN FEEDS 16-24 GUESTS | CATERING BOWL FEEDS 8-12 GUESTS | TWO CATERING BOWLS FEED 16-24 GUESTS | DESCRIPTIONS PER HALF PAN

Menus and Availability Subject to Change. Prices are Subject to Gratuity, Service Charge and Local Sales Tax. | 24 Hours Notice

RUMBA
ISLAND INSPIRED CUISINE & RUM BAR

Rumba Catering

WHERE SUMMER NEVER ENDS

Jumbo Salads

FEEDS 8-12 GUESTS

BARBADOS CREAMY ROASTED SALAD ^G

with chicken45/Bowl
without chicken35/Bowl

TROPICAL SALAD45/Bowl

with assorted mixed greens, mango, papaya, avocado,
corn, red onions, croutons, champagne vinaigrette

ORGANIC HOUSE SALAD ^{G, V}45/Bowl

field greens, champagne vinaigrette, red onion, sugared pecans,
Danish blue cheese

AHI TUNA SALAD ^{*GF}60/Bowl

Grade A tuna, ginger soy vinaigrette, field greens, champagne vinaigrette,
mango, avocado, red onion, sesame seeds

THE BLUE LAGOON WEDGE ^G50/Platter

Boston lettuce, tomatoes, pickled red onions, sugared bacon,
crouton crumbs, Danish blue cheese

Sides

½ ALUMINUM PAN | FEEDS 12-24 GUESTS

COCONUT RISOTTO ^{GF}40

ISLAND SLAW ^{GF, V}32

FRENCH FRIES ^V32

FRIED PLANTAINS ^V40

WHIPPED SWEET POTATOES ^{GF, V}40

honey au poivre, sugared pecans

VEGGIE OF THE SEASON40

GARLIC MASHED POTATOES ^{GF, V}40

Signature Cocktails

32OZ OR 5-6 DRINKS EACH

CARIBBEAN RUM PUNCH

Cruzan light and dark rums, triple sec, pineapple
and citrus juices
40 | Quart

SIGNATURE MARGARITA

Cazadores blanco tequila, triple sec,
fresh squeezed juices
40 | Quart

SANGRIA

Cruzan Dark, merlot, pineapple, cranberry,
granny smith apples 44 | Quart

PASSION FRUIT PIÑA COLADA

Don Q coconut rum, passion fruit, pineapple,
coconut, Myers's dark rum floater 44 | Quart

PRICKLY PEAR MARGARITA

prickly pear-infused Cazadores blanco tequila,
Combier, fresh squeezed juices
44 | Quart

Buy 3 Quarts, Get 1 Free

Sweet Endings

AWARD-WINNING KEY LIME PIE ^V40

graham cracker pecan crust, pecans,
whipped cream | 12 slices per pie

GUAVA BREAD PUDDING ^V65

house-made toffee, fine Belgian chocolate,
caramel, whipped cream | 24 pieces per ½ tray

TRES LECHES ^V65

soaked vanilla sponge cake, fresh berries, banana,
whipped cream, caramel, toasted almonds
24 pieces per ½ tray

Beverages

ICED TEA25/Gallon

FRESH SQUEEZED LEMONADE ..35/Gallon

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TASTERUMBA.COM

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EVENT ENHANCEMENTS

LARGE SALADS

Feeds 10-16 Guests

BARBADOS CREAMY ROASTED SALAD ^G 35 (ADD JERK CHICKEN ^{GF} +12)
 ORGANIC HOUSE SALAD ^{G,V} 45 | HEIRLOOM TOMATO SALAD (SEASONAL) 45
 TROPICAL SALAD WITH AVOCADO, MANGO, PAPAYA 45 | THE BLUE LAGOON WEDGE ^G 45

TACO PARTY BAR

24 Tacos with Fillings and Toppings

JERK CHICKEN ^G mango papaya honey salsa, pineapple aioli, jack cheese, lettuce 110
 RASTAMAN'S TACO ^{G,V} panéed avocado, island slaw, corn salsa, rasta crema 95
 BLACKENED FISH TACO ^G island slaw, corn salsa, spicy crema, cilantro 110
 SHRIMP TACO ^G blackened shrimp, island slaw, mango, sriracha aioli, eel sauce, green onions 120
 GRILLED ISLAND RIBEYE * sour cream, guacamole, jack cheese, red onion 230
 SMOTHERED PULLED RIB TACO ^G slow-roasted pork, BBQ sauce, crispy onions, cilantro 140

DIPS 65

Feeds 10-16 Guests. Served with Fresh Tortilla Chips.

DOUBLE DIP ^{G,V} guacamole & jalapeño pimento cheese, fresh tortilla chips
 GUACAMOLE TROPICAL ^{G,V} guacamole, mango papaya salsa, fresh tortilla chips

GOURMET SLIDERS

20 Pieces for 120; Choose Two Styles for +20

JERK CHICKEN | CHEESEBURGER IN PARADISE *^G | ISLAND BURGERS *^G | AHI TUNA BURGERS *^{GF}
 PULLED BBQ PORK with crispy onion or crisp slaw | CAJUN GRILLED LOCAL FISH * | CRISPY CHICKEN

TABLE + PASSED PLATTERS

FLAMED CALIFORNIA ARTICHOKES ^{G,V} 32 pieces | flame-grilled, rémoulade 90
 DUCK EMPANADAS (AVAILABLE IN NY) 32 pieces | duck, peppers, spicy queso inside crispy pastry, sweet chili horseradish sauce 100
 SEARED AHI TUNA *^{GF} 48 pieces | seared Grade A Tuna, island slaw, ginger soy vinaigrette 90
 CARIBBEAN WINGS 48 pieces | sriracha coconut sauce, Danish blue cheese 110
 COCONUT SHRIMP 48 mini pieces | panko & coconut, sweet chili horseradish sauce 90
 TUNA POKE * 48 pieces | Grade A tuna, macadamia, strawberries, mango, avocado, sweet chili, pineapple pesto, fresh chips 125
 FRESH LUMP CRAB CAKES 32 pieces | choice of Creole mustard sauce, lemon beurre blanc, Mexicali style (corn salsa & spicy crema) MKT
 DOMINICAN RIBS ^{GF} 32 pieces | sweet chili ginger soy glaze, fresh herbs 90
 VEGAN SOBA NOODLES ^V fresh veggies, soba noodles, tahini dressing, toasted coconut 70
 GRILLED STEAK SKEWERS * 48 pieces | ginger soy glaze, sesame seeds 130
 GRILLED CHICKEN SKEWERS 48 pieces | peanut sauce, toasted coconut 90

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BAR OPTIONS

\$200 BARTENDER FEE WILL APPLY TO A PRIVATE BAR FOR YOUR EVENT

OPTION ONE: HOURLY OPEN BAR PRICE PER GUEST

Every guest above 21 must be included. We reserve the right to deny service to any visibly intoxicated guest.



	1 HOUR	2 HOURS	3 HOURS	4 HOURS	5 HOURS
HOUSE WINE, TWO BOTTLED BEERS, WELL POURS, RUM PUNCH, SODA	28PP	35PP	44PP	50PP	56PP
PREMIUM BRANDS, HOUSE WINE, THREE BOTTLED BEERS, RUM PUNCH, SANGRIA, MARGARITAS, MOJITOS, PIÑA COLADAS, SODA	35PP	42PP	50PP	56PP	62PP



OPTION TWO: CONSUMPTION BAR

The host is responsible for entire bar and beverage tab at the end of the event.

OPTION THREE: CASH BAR

The individual guest is responsible for their bar and beverage tab.

OTHER BEVERAGE OPTIONS

RUM FLIGHT (THREE COURSES)

First Course: Caribbean Rum Punch

Second Course: Mojito ("El Original," Mango Passion Fruit, or Coconut)

Third Course: House-Made Banana Vanilla Rum or Aged Rum Selection
24PP

MIMOSAS BY THE BOTTLE | CARIBBEAN PUNCH MIMOSAS | BELLINIS
30PP FOR TWO (2) HOURS | AVAILABLE WITH BRUNCH PACKAGE ONLY

PREMIUM FRENCH PRESS COFFEE

10 PER PRESS (4 CUPS)

SPECIALTY COFFEE BAR

8PP FOR ONE HOUR | AVAILABLE TO ADD TO ANY BAR PACKAGE

COMES OUT AFTER ENTRÉE COURSE

Frangelico | Kahlúa | Amaretto | Baileys | Chocolate Syrup | Caramel
House-Made Whipped Cream





HAMPTON BAYS, NY

43 Canoe Place Road, Hampton Bays, NY 11946
631.594.3544



Deck

MAXIMUM SEATING CAPACITY: 50-60



The Covered Patio

MAXIMUM SEATING CAPACITY: 24



Main Dining

MAXIMUM SEATING CAPACITY: 40



Bus

MAXIMUM SEATING CAPACITY: 10



PATCHOGUE, NY

13 East Main Street, Patchogue, NY 11772
631.569.5944



First Floor

MAXIMUM SEATING CAPACITY: 40



Portside Room

MAXIMUM SEATING CAPACITY: 35



Main Dining

MAXIMUM SEATING CAPACITY: 60



Rooftop

MAXIMUM SEATING CAPACITY: 60



METAIRIE, LA

5257 Veterans Memorial Blvd, Metairie, LA 70006
504.224.4504



Main Dining

MAXIMUM SEATING CAPACITY: 80



Lazy Lounge

MAXIMUM SEATING CAPACITY: 24



Patio

MAXIMUM SEATING CAPACITY: 40

[illegible]



Thank you for considering RUMBA — we can't wait to help make your celebration unforgettable.



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5257 VETERANS MEMORIAL BLVD, METAIRIE, LA 70006 | 504.224.4504**

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PRICES ARE SUBJECT TO GRATUITY, SERVICE CHARGE AND LOCAL SALES TAX.**

