

# PRIVATE EVENTS



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450 MASSACHUSETTS AVENUE • CAMBRIDGE, MA • 857-706-1125 • [LAFABRICACENTRAL.COM](http://LAFABRICACENTRAL.COM)

# SOCIAL GATHERINGS

A private event experience customized to suit any social or corporate gathering at La Fabrica. A more social and flexible private event experience to keep your guests engaged and entertained. Social Gathering experiences are available in our Lounge, Dining Room, and Nightclub Venue.

## Passed Appetizers

### Hot Appetizers (Trays of 25)

Sorullito \$35  
*Corn Fritters with Smoked Gouda*

Yuca Provolone Fritters with Guava Sauce \$40

Mini Chicken Empanadas \$35

Mini Beef Empanadas \$35

Mini Spinach Empanadas \$35

Chicken Chicharron with House Sauce \$40  
*(20 People 2 Bites)*

Pastelon De Maduro \$50  
*Ripe Plantain and Ground Stewed Beef Bites*

Bolitas De Mofongo (*Mofongo balls*) \$35

Queso Frito (*Fried Cheese, 35 pieces*) \$25

Chicharrón De Cerdo \$50  
*Seasoned, braised, and fried Pork belly with ajilimojili sauce*

Mini Mofonguitos De Yuca con Ropa Vieja \$45  
*Mini Yuca Mofongos with stewed shredded beef*

Mini Yuca Mofongo con Camaron Salsa De Coco \$50  
*Mini Yuca Mofongo with shrimp and coconut criollo sauce*

Roasted Cauliflower with Aji Amarillo Sauce \$30

Tostones With Mayo Ketchup and Pico De Gallo \$25

### Cold Appetizers (Trays of 25)

Tostones con Ensalada De Aguacate \$40  
*Tostones topped with avocado salad*

Ceviche Cups \$55

Vegetarian Sushi \$40

Yuca Con Escabeche Cups \$25  
*Onion in Vinegar and Oil*

Specialty Sushi \$55

Platano Sushi Roll \$50  
*Plantain Sushi Roll*

## Dinner Options

### Option 1

\$35 per person

House Salad  
Selection of 2 Entrees  
Selection of 2 Sides  
Selection of 1 Dessert  
Non-Alcoholic Beverages  
Complimentary Menu Tasting for 2

### Option 2

\$55 per person

Selection of a Salad  
3 Tray Passed Appetizers  
Selection of 3 Entrees  
Selection of 2 Sides  
Selection of 2 Desserts  
Non-Alcoholic Beverages  
Complimentary Menu Tasting for 2

### Option 3

\$90 per person

Selection of a Salad  
4 Tray Passed Appetizers  
Selection of 3 Entrees  
Selection of 3 Sides  
Selection of 4 Desserts  
Non-Alcoholic Beverages  
Complimentary Menu Tasting for 2

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Please see last page for room fees, minimums, and policies.

# SOCIAL GATHERINGS

## OPTION 1

**\$35 per person**

Includes Non-Alcoholic Beverages  
and Complimentary Menu Tasting for two

### Salad

House Salad

### Entrees

(Choose 2)

**Pechugas Salteadas con Tomatitos,  
Cebollas, Ajo y Cilantro**

*(Stir fry chicken with tomatoes, onions, garlic, and cilantro)*

**Bistec con Cebollas Salteadas y Chimi Churri**

*(Pan-fried thin-cut rib-eye steak  
with seasoned onions and chimichurri)*

**Pollo Asado al Estilo Peruano**

*(Peruvian style Roasted chicken)*

**Vegetarian (Seasonal)**

**Roasted Fresh Ham**

**Ripe Plantain Pastelon /  
Chicken, Beef, or Vegetable**

### Sides

(Choose 2)

Rice

Beans

Plantains

Yuca (Fried or Boiled)

Cuban Rice

French Fries

Tostones

Roasted potatoes

### Dessert

(Choose 1)

Flan (carribbean custard)

Tres Leches

Dulce De Leche Cheesecake

Coconut Chocolate Roll

# SOCIAL GATHERINGS

## OPTION 2

**\$55 per person**

Includes 3 Tray Passed Appetizers,  
Non-Alcoholic Beverages  
and Complimentary Menu Tasting for two

### Salad

(Choose 1)

House Salad

Tomato & Cucumber Salad

### Entrees

(Choose 3)

**Pechugas Salteadas con Tomatitos,  
Cebollas, Ajo y Cilantro**

*(Stir fry chicken with tomatoes, onions, garlic, and cilantro)*

**Bistec con Cebollas Salteadas y Chimi Churri**

*(Pan-fried thin-cut rib-eye steak  
with seasoned onions and chimichurri)*

**Pollo Asado al Estilo Peruano**

*(Peruvian style Roasted chicken)*

**Vegetarian (Seasonal)**

Roasted Fresh Ham

Ripe Plantain Pastelon / Chicken, Beef, or Vegetable

**Mahi Mahi en Salsa de Coco**

*(Mahi Mahi in coconut sauce)*

Short Ribs Guisados with Guava Red Wine Sauce

Spiced Rub Pork Chop w/ Mango Glaze

Fried Red Snapper w/ Tostones escabeche and coconut Sauce

### Sides

(Choose 2)

Rice

Beans

Plantains

Yuca (Fried or Boiled)

Cuban Rice

French Fries

Tostones

Roasted potatoes

### Dessert

(Choose 1)

Flan (carribbean custard)

Tres Leches

Dulce De Leche Cheesecake

Coconut Chocolate Roll

# SOCIAL GATHERINGS

## OPTION 3

\$90 per person

Includes 4 Tray Passed Appetizers,  
Non-Alcoholic Beverages  
and Complimentary Menu Tasting for two

### Salad

(Choose 1)

House Salad • Tomato & Cucumber Salad • Avocado Salad

### Entrees

(Choose 3)

**Pechugas Salteadas con Tomatitos,  
Cebollas, Ajo y Cilantro**

*(Stir fry chicken with tomatoes, onions, garlic, and cilantro)*

**Bistec con Cebollas Salteadas y Chimi Churri**

*(Pan-fried thin-cut rib-eye steak  
with seasoned onions and chimichurri)*

**Pollo Asado al Estilo Peruano**

*(Peruvian style Roasted chicken)*

**Vegetarian (Seasonal)**

**Roasted Fresh Ham**

**Ripe Plantain Pastelon / Chicken, Beef, or Vegetable**

**Mahi Mahi en Salsa de Coco**

*(Mahi Mahi in coconut sauce)*

**Short Ribs Guisados with Guava Red Wine Sauce**

**Spiced Rub Pork Chop w/ Mango Glaze**

**Fried Red Snapper w/ Tostones escabeche  
and coconut Sauce**

**Halibut Fillet**

*pan fried in fennel, cumin, Paprika rub, cauliflower and yam  
puree, roasted green pepper, pistachio and cilantro sauce*

**Grilled Duck Breast**

*with Caribbean sherry reduction  
on yuca mash and crispy cilantro leaves*

**Grilled Rib Eye**

*with scalloped garlic potatoes,  
pepper lemon bernaise and crispy onions*

**Wild Mushroom Ragù**

*on Hominy Risotto (can be vegan)*

### Sides

(Choose 3)

Rice

Beans

Plantains

Yuca (Fried or Boiled)

Cuban Rice

French Fries

Tostones

Roasted potatoes

### Dessert

(Choose 4)

Flan (carribbean custard)

Tres Leches

Dulce De Leche Cheesecake

Coconut Chocolate Roll



# Chef Attended Stations

Per person price based on a minimum 50 guests

Slow Roasted Prime Rib of Beef \$18

Pernil Roast \$14

Rack of Lamb \$22

Pig Roast \$16

Leg of Lamb \$18

Stations are open for 1.5 hours and are subject to a \$150 chef fee per station.

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## Stationary Appetizers

(Priced Per Person)

Ceviche fish \$12

Avocado Salad \$9

Sushi Special \$15

Ceviche mixed \$16  
(fish, shrimp and octopus)

Shrimp Cocktail \$14

Assortment of House Specialty Sushi \$25

Shrimp Ceviche \$14

Sushi Special 1 - Vegetarian \$9

Assortment of Empanadas \$8

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## Stationary Desserts

Mini desserts - choose 3 - \$6 per person

Chocolate Mousse

Chocolate Roll

Caramel Custard

Guava Mousse

Guava and Almond Tart

Tres Leches Cake

Dulce de Leche with Chocolate

Ginger Cheesecake with seasonal fruit

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Please see last page for room fees, minimums, and policies.

# Seated & Plated Dining

A more formal seated, multi-course dining experience available in our main dining room.

Make your selections prior to your event and have your chosen option presented to your guests on the day of their event.

## Option 1 - \$65 per person

### Family Style Appetizers (Choose 2)

#### Queso Frito

Fresh white cheese fried with guava sauce

#### Chicken Empanada

Fried pastry filled with shredded chicken

#### Chicken Chicharrón

Crispy fried chicken marinated in an achiote-garlic adobo served with mayo-ketchup sauce

#### Beef Empanada

Fried pastry filled with beef & sweet plantains

#### Yuca Croquettes

### Salad

House Salad

### Entrees (Choose 3)

#### Ropa Vieja Mofongo

Mashed green plantains, shredded beef, Caribbean style

#### Chicken Chicharrón Mofongo

Mashed green plantains, chicken with escabeche sauce

#### Bistec Encebollado

Pan fried thin-cut rib-eye steak with seasoned onions.

#### Pork Chicharrón Mofongo

Mashed green plantains, crispy fried pork belly with escabeche sauce

#### Pastelón

Puerto Rican style lasagna made with layers of sweet plantains, ground beef & cheese.

#### Peruvian-Style Roast Chicken

Peruvian chilli & dark beer marinated half chicken.

#### Lomo Saltado

Pan fried steak, red onions, tomatoes, cilantro & french fries

### Desserts (Choose 2)

Flan (caribbean custard)

Tres Leches

Dulce De Leche Cheesecake

Coconut Chocolate Roll

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# Seated & Plated Dining

A more formal seated, multi-course dining experience available in our main dining room.  
Make your selections prior to your event and have your chosen option presented to your guests on the day of their event.

## Option 2 - \$85 per person

All menu items from option 1 available, plus the following:

### Family Style Appetizers (Choose 3)

#### Crab Tostones

Crab meat, scallions, chile serrano, mayonnaise  
kimuchi on top of fried green plantains

#### Steak & Cheese Empanada

Fried pastry filled with chopped ribeye steak,  
smoked gouda cheese & sauteed onions

#### Pork Chicharrón

Crispy fried pork belly, escabeche onions  
served with ajili-mojili sauce

#### Avocado Tostones

Fresh avocado salad on top of  
fried green plantains (V)

#### Salmon Empanada

Fried pastry filled with salmon, cream cheese in a  
gluten-free corn and tapioca dough.  
Served with a mildly spicy sauce

### Salad

House Salad or Avocado Salad

### Entrees (Choose 3)

#### Shrimp Mofongo

Mashed green plantains with shrimp  
Creole or coconut creole sauce

#### Fishermans Rice

Lobster tail, shrimp, squid, yellow rice, red pepper,  
green peas, cilantro, house sofrito, Bacardi spiced rum

#### Lobster Mofongo (market price)

Mashed green plantains with lobster tail  
Creole, coconut creole sauce, or Ajillo

#### Passion Fruit Salmon

Faroe Island pan fried salmon, passion fruit reduction  
& culantro oil, served with asparagus

#### Pescado Frito (market price)

Whole fried red snapper with coconut creole sauce.

#### Seared Rib Eye

Asparagus, portobello mushrooms  
with tamarind bbq sauce

#### Chuleta Kan Kan

Peurto Rican style pork chop

Items in this box have an additional charge based on market price

### Desserts (Choose 2)

Flan (carribbean custard)

Tres Leches

Dulce De Leche Cheesecake

Coconut Chocolate Roll

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# Family Style Dining

A traditional style of celebrating life and gathering around a communal dining experience. All dishes are served for the table and meant for sharing.

Family style meals meant for sharing between smaller, private parties.

Available in Dining Room and the Farmers Table in the Lounge.

Minimum of 10 people, maximum of 20. Not available on weekends.

**Pig Roast** (25 pounds \$40pp)

**Pernil** (\$35pp)

**Pastelon** (\$25pp)

**Roasted Peruvian Chickens** (\$30pp)

**Latin Sushi Boat** (\$40pp)

All hot family style meals come with a salad and a choice of two sides.

## Sides

(choose 2, additional sides available for a fee)

Rice

Beans

Plantains

Yuca (Fried or Boiled)

Cuban Rice

French Fries

Tostones

Roasted potatoes

# Bar Packages

\$30 per person minimum on all programs

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## Open Bar

Pay by consumption

## Open Bar w/ limit

You tell us what you'd like to spend on the bar. We will keep a tally of the drink costs.

When the tally reaches the amount you indicate, your guests can enjoy a cash bar for the duration of your event.

## Open Bar w/ Drink Tickets

Choose full bar or beer & wine only. We provide a pre-determined number of tickets that you distribute to your guests.

Full bar (well liquors) - \$15 per ticket / Beer only - \$10 per ticket

## Signature Cocktail Packages

Choose a signature cocktail and those are open bar by consumption and everything else is a cash bar.

## Cash Bar

# **Looking for a more customized experience?**

**Please consult your event coordinator  
about upgrades and customized menus.**



## **Full restaurant & nightclub buyouts available**

**Enjoy the entire space for your special event!  
Ask your event coordinator for more information**

# Room Fees & Policies

## Nightclub Space

Capacity: 350 Standing Room, 150 Seated

### Sunday - Thursday

Minimum Spend - \$1500

Room Fee: \$250/hr

### Friday and Saturday

(event must end by 8pm)

Minimum Spend - \$2000

Room Fee: \$250/hr

## Dining Room Space & Outdoor Patio

10-40 Guests • 2.5 Hour Limit

### Sunday - Thursday

Minimum Spend - \$50 per person

### Friday and Saturday

Minimum Spend per person

10 guests: \$75

11-40 guests: \$100

All parties of 14 or more guests must end by 6:30 pm

## Lounge

2 Hour Limit

### Lounge Table (Needs new name)

Minimum 8 people, maximum 14.

### Sunday - Thursday

Minimum Spend - \$50 per person

### Friday and Saturday

Minimum Spend - \$100 per person

### Bar Space in Lounge

Capacity: 70

Minimum Spend - \$2500

Friday and Saturday, private events end by 7:00.  
(After 7:00, the party is welcome to stay,  
but the space is no longer private)

Menu Items and prices are subject to change without notice.

Room fees, taxes, and gratuity do not count towards minimum spend amounts.

A deposit of 50% of your event total and an executed La Fabrica Contract is needed in order to guarantee your date.

Prices are not locked until contracts are signed.

Guest Guarantee Policy: A guaranteed guest count for all events is required 14 days prior to the event date. If no guarantee is received and agreed upon, the number of guests expected will be considered the guaranteed number.

Meals Taxes, Gratuity & Administrator Fees: 7% Massachusetts state food and beverage taxes, 18% gratuity, and 5% Administrative fees will be added to the final bill.

Food & Beverage Fees: The User agrees to meet the Food and Beverage minimums for the use of La Fabrica.

Food & Beverage minimums are calculated before 7% meals tax and gratuity. For day use, events must end by the contracted end time of 4 pm.