



BANQUET BAR PACKAGES

3 Hour Top-Shelf Open Bar

\$45.00++ PER PERSON

2 Hour Top-Shelf Open Bar

\$35.00++ PER PERSON (\$25++ PER PERSON for 1 hour only)

Open Bar Includes: Top-Shelf liquor Bottled Beer House Wine by the Glass
Soda/Juice/Bottled Water

(Does not include shots)

3 Hour Beer & Wine Open Bar

\$40.00++ PER PERSON

2 Hour Beer & Wine Open Bar

\$30.00++ PER PERSON (includes Sangria)

*Beverages can also be
priced based on consumption.*

The consumption of raw or partially cooked eggs, meat, fish or shellfish may increase the risk of contracting food borne illness.

21% service fee and all state and local taxes will be added to all food and beverage.

Banquet & Group Sales / Judy Brenna / 609-348-6700 / jbrenna@cubalibrerestaurant.com



HAPPY HOUR

Choose any six

\$35 PER PERSON PER HOUR

Tapas Bites

Tropical Chips and a Trio of Dips

Plantain and malanga chips. Black bean hummus, roasted cauliflower hummus with curried onions, and Cuba Libre salsa

Pineapple Guacamole Cubano

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil. Crispy plantain chips

Chicken Croquetas

Abuela's creamy roasted chicken croquettes. Roasted Cachucha pepper allioli

Coconut Crab Fritters

Jumbo lump crabmeat, fresh grated coconut, peppers and fresh herbs. Sweet chili dipping sauce

Octopus a La Parrilla

Truffle and citrus marinated grilled baby octopus
Smoked potato crema, crispy garbanzo beans and Spanish paprika

Albóndigas Cubanas

Beef, pork, pine nut and raisin meatballs. Creole tomato sauce and grilled Cuban bread

Mamá Amelia's Empanadas

Choose one

Served with aji-sour cream dipping sauce

* **Del Campo:** Pulled pork, roasted poblano, charred tomatoes

* **Picadillo:** Cienfuegos style ground beef, potatoes, Manzanilla olives and raisins

* **De la Casa:** Hand-chopped chicken, corn, Jack cheese

Shrimp Cóctel

Cuban style shrimp cocktail. Latino cóctel sauce and avocado

Cuban Sandwich Spring Rolls

Sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese.
Chinese mustard and sweet chili dipping sauce

Yuca Fries

Crispy and creamy yuca root, a popular Cuban staple.
Cilantro-caper allioli

Malanga Fritters

A traditional Cuban street food of crispy taro, garlic and West Indies culantro. Tamarindo ketchup

Tostones

Twice-fried crisp green plantains. Dijon-mojo dipping sauce

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