



## PLATED DINNER MENU

**"Pinar de Rio"**

\$50 PER PERSON

### Appetizers

*Served family style*

#### **Malanga Fritters**

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

#### **Mamá Amelia's Empanadas**

Baked pastry turnovers filled with ground beef, olives and raisins  
Aji amarillo sour cream sauce

#### **Shrimp Cóctel**

Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa

### Salad

*Guests are served the same salad course*

#### **Cuban Salad**

Watercress, avocado, carrots chips and radishes. Red wine vinaigrette

### Entrées

*Guests will choose one at the event*

#### **Salmon a la Plancha**

Honey mango glazed salmon fillet, roasted garlic boniato-potato mash, caramelized shallots and steamed kale.  
Mango-red curry sauce

#### **Churrasco a la Cubana**

All natural Black Angus grilled skirt steak, roasted garlic boniato-potato mash, caramelized shallots and steamed kale  
Lemon and onion sauce

#### **Citrus Chicken**

Pan-roasted marinated semi-boneless chicken breast. roasted garlic boniato-potato mash, caramelized shallots and steamed kale. Mango-passion fruit sweet and sour sauce.

### Vegetarian

A vegetarian dish is available upon request

### Dessert

#### **Pastry Chef's Favorites**

*Our pastry chef's selection of favorite desserts, displayed in mini portions so you can try them all!*

*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*



## PLATED DINNER MENU

**"Matanzas"**

\$55 PER PERSON

### Appetizers

*Served family style*

#### **Pineapple Guacamole Cubano**

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

#### **Spinach and Manchego Buñuelos**

Manchego cheese and spinach puffs. Goat cheese-ranch sauce and organic olive oil

#### **Mamá Amelia's Empanadas**

Baked pastry turnovers filled with hand chopped chicken and Jack cheese. Aji amarillo sour cream sauce

#### **Grilled Shrimp**

Smoked paprika marinated grilled shrimp. Roasted Cachucha pepper allioli

### Salad

*All guests are served the same salad course*

#### **Grilled Caesar Salad**

Grilled Romaine wedge, Cuban bread croutons, Parmesan cheese, Garbanzo Caesar dressing

### Entrées

*Guests will choose one at the event*

#### **Salmon a la Plancha**

Honey-mango glazed salmon fillet, roasted garlic boniato-potato mash, caramelized shallots and steamed kale. Mango-red curry sauce

#### **Mar y Tierra a la Cubana**

All natural Black Angus grilled skirt steak and Maine lobster tail, roasted garlic boniato-potato mash, caramelized shallots and steamed kale. Lemon and onion sauce

#### **Citrus Chicken**

Pan-roasted marinated semi-boneless chicken breast. Roasted garlic boniato-potato mash, caramelized shallots and steamed kale. Mango-passion fruit sweet and sour sauce

### Vegetarian

A vegetarian dish is available upon request

### Dessert

#### **Pastry Chef's Favorites**

*Our pastry chef's selection of favorite desserts, displayed in mini portions so you can try them all!*

*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*



## PLATED DINNER MENU

**“Sierra Maestra”**

\$60 PER PERSON

### **Appetizers**

*Served family style*

#### **Shrimp Cóctel**

Cuban style shrimp cocktail. Latino cóctel sauce and avocado

#### **Albóndigas Cubanas**

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

#### **Pineapple Guacamole Cubano**

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

#### **Mamá Amelia’s Empanadas**

Baked pastry turnovers filled with hand chopped chicken, corn and Jack cheese.  
Aji amarillo sour cream sauce

#### **Coconut Crab Fritters**

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

### **Salad**

*All guests are served the same salad course*

#### **Favorites Salad**

Watercress, avocado, sweet plantain salpicón and Cabrales cheese. Red wine vinaigrette

### **Entrées**

*Guests will choose one at the event*

#### **Salmon con Langosta a la Plancha**

Honey-mango glazed salmon fillet and Maine lobster tail. Roasted garlic boniato-potato mash, caramelized shallots and steamed kale. Mango-red curry sauce

#### **Vacio Steak Argentino**

All-natural Black Angus Argentine-cut grilled bavette steak, Moros y Cristianos and tostones. Argentinean chimichurri

#### **Citrus Chicken**

Pan-roasted marinated semi-boneless chicken breast. roasted garlic boniato-potato mash, caramelized shallots and steamed kale. Mango-passion fruit sweet and sour sauce

### **Vegetarian**

A vegetarian dish is available upon request

### **Dessert**

#### **Pastry Chef’s Favorites**

*Our pastry chef’s selection of favorite desserts, displayed in mini portions so you can try them all!*

*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*



## PLATED DINNER MENU

**“Batabano”**

\$65 PER PERSON

### Appetizers

*Served family style*

#### **Octopus a La Parrilla**

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

#### **Shrimp Cóctel**

Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa

#### **Cuban Sandwich Spring Rolls**

Sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheeses  
Sweet chili dipping sauce and Chinese mustard

#### **Spinach and Manchego Buñuelos**

Manchego cheese and spinach puffs with goat cheese-ranch sauce and organic olive oil

### Salad

*All guests are served the same salad course*

#### **Grilled Caesar Salad**

Grilled Romaine wedge, Cuban bread croutons, Parmesan cheese, Garbanzo Caesar dressing

### Entrées

*Guests will choose one at the event*

#### **Mar y Tierra a la Cubana**

All natural Black Angus grilled skirt steak and Maine lobster tail, roasted garlic boniato-potato mash, caramelized shallots and steamed kale. Lemon and onion sauce

#### **Shrimp con Mojo**

Pan seared citrus marinated jumbo shrimp, onions, peppers, sliced garlic and crisped yuca.  
Cilantro-lime mojo sauce. White rice

#### **Puerco Cha Cha Cha**

Three pork favorites in one jumbo cut: bone-in loin chop with meaty rib and crispy pork belly.  
“Boniatto Bravas” and charred herb salsa. Chipotle allioli

### Vegetarian

A vegetarian dish is available upon request

### Dessert

#### **Pastry Chef’s Favorites**

*Our pastry chef’s selection of favorite desserts, displayed in mini portions so you can try them all!*

*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*