



COCKTAIL RECEPTION

Passed Canapes

Choice of 6 for \$24.00++/ PERSON PER HOUR | Choice of 8 for \$32.00++/ PERSON PER HOUR

MEAT

Grilled Steak and Chicken Pinchos

Grilled skewers of skirt steak and boneless chicken.
Guava BBQ sauce, jalapeño chimichurri, mango mojo

Cuban Sandwich Spring Rolls

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

Chicken Croquetas

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

Medjool Dates

Roast seedless imported dates stuffed with Cabrales cheese and wrapped in bacon

Empanadas de Picadillo

Pastry turnovers filled with Cienfuegos style ground beef, potatoes, Manzanilla olives
and raisins. Plantain crema

Chicken Empanadas

Pastry turnovers filled with hand chopped chicken, corn, Jack cheese
Aji-sour cream dipping sauce

Ham and Brie Croquettes

Smoked ham and brie cheese croquettes. Mustard BBQ sauce

Albóndigas Cubanas

Handmade ground beef, ground pork, pine nut and raisin meatballs
simmered in a Creole tomato sauce

Maduros on Horseback

Roasted ripened sweet plantains wrapped in bacon.
Plantain crema

Perros in a Blanket

Spanish chorizo, Manchego and Tetilla cheese wrapped in puff pastry.
Mango chutney dipping sauce

Vacio Crostini

All natural Black Angus grilled bavette-flank steak. Argentinean chimichurri

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 | Alan Sommerman | 407.226.1600 | Alan@CubaLibreRestaurant.com

VEGETABLES

Spinach and Manchego Buñuelos

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

Artichoke Empanadas

Grilled artichoke hearts, salt cured tomatoes and feta cheese
Aji pepper dipping sauce

Quinoa Vegetarian “Meatballs”

Organic quinoa meatless meatballs. Cilantro-lime allioli

Tortilla Española

Potato, sweet onion and egg frittata-style torta. Romesco sauce

Malanga Fritters

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

Tostón Bruschettas (V)

Twice-fried green plantains garnished with grilled pineapple guacamole Cubano

Eggplant Empanadas (V)

Pastry turnovers filled with savory diced eggplant sautéed with
capers, olives, Tio Pepe sherry, raisins. Enchilado salsa

FISH & SEAFOOD

Tuna Empanadas

Pastry turnovers filled with Ventresca tuna, roasted peppers, and tomatoes. Enchilado salsa

Stuffed Shrimp

Mashed yuca stuffed crispy shrimp. Mojo Criollo dipping sauce

Coconut Crab Fritters

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

Smoked Snapper Salad

Cuba Libre Spiced Rum cured smoked red snapper salad filled savory tart

Grilled Shrimp

Cuban pesto marinated shrimp skewers.
Smoked paprika vinaigrette

Shrimp Ceviche

Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa

Grilled Baby Octopus

Crispy soy glazed-truffle and citrus marinated baby octopus skewers

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