



## PLATED DINNER MENU

### "Pinar de Rio"

\$47.95 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 | Timothy Rissel | 215.627.0666 | [TRissel@CubaLibreRestaurant.com](mailto:TRissel@CubaLibreRestaurant.com)*



## PLATED DINNER MENU

**“Matanzas”**

\$52.95 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

#### **Ribeye Jibaro**

16 oz. salmuera-rubbed bone-in-rib eye steak. Roasted garlic boniato-potato mash, caramelized shallots and steamed kale. Cuba Libre steak 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**

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## PLATED DINNER MENU

### “Sierra Maestra”

\$57.95 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 chili 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*

#### Seafood Paella

Jumbo shrimp, Maine lobster tail, little neck clams, PEI mussels, fresh squid, baby octopus  
Saffron long grain rice, roasted piquillo salad

#### Filet

Chimichurri marinated grilled filet mignon. Yucca mofongo  
Lemongrass mojo grilled broccolini. Rioja red wine 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

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## 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*

#### **Ribeye Jibaro**

16 oz. salmuera-rubbed bone-in-ribeye steak. Roasted garlic boniato-potato mash, caramelized shallots and steamed kale. Cuba Libre steak 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. "Boniato Bravas" and charred herb salsa. Chipotle allioli

### **Vegetarian**

A vegetarian dish is available upon request

### **Dessert**

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