



PLATED DINNER MENU

“Pinar de Rio”

\$ 50.00 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 | Lyn Heister | 202.408.1600 | LHeister@CubaLibreRestaurant.com



PLATED DINNER MENU

"Matanzas"

\$ 55.00 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-ribeye 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

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 | Lyn Heister | 202.408.1600 | LHeister@CubaLibreRestaurant.com



PLATED DINNER MENU

"Sierra Maestra"

\$60.00 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

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

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 | Lyn Heister | 202.408.1600 | LHeister@CubaLibreRestaurant.com



PLATED DINNER MENU

"Batabano"

\$ 69.00 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

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 | Lyn Heister | 202.408.1600 | LHeister@CubaLibreRestaurant.com



Mesa Pastelera

Dessert

\$12.00 PER PERSON

Pudín de Pan

Warm Cuban bread pudding.
Warm caramel, chocolate-orange sauce and whipped cream

Tocino del Cielo

A traditional Cuban dessert of vanilla custard.
Candied mango and papaya salad.

Coconut macaroons

Fresh coconut cookies with a guava marmalade center

Mami Totty's Arroz con Leche

A classic Cuban rice pudding recipe handed down from Chef Pernot's mother-in-law. Whipped cream and candied macadamia crunch

Tres Leches

Vanilla sponge cake soaked in three milks.
Mocha mousse

Queso Crema

Cheesecake mousse. Guava compote

Torta de Chocolate y Dulce de Leche

Warm fallen chocolate soufflé tart with dulce de leche
Blueberries

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 | Lyn Heister | 202.408.1600 | LHeister@CubaLibreRestaurant.com