



### **BANQUET LUNCH BUFFET**

*Customize your buffet with different a la carte options*

#### **Tropical Chips and a Trio of Dips**

Plantain and malanga chips. Black bean hummus, roasted cauliflower hummus with curried onions, and Cuba Libre salsa  
\$6.00/person

#### **Pineapple Guacamole Cubano**

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil. Crispy plantain chips  
\$7.00/person

#### **Grilled Vegetable Display**

Seasonal hand selected vegetables, marinated in Balsamic and garlic  
\$7.00/person

#### **Fantasia de Frutas**

Pineapple, melon, kiwi, berries, mango and papaya. Mojito yogurt dipping sauce  
\$6.00/person

#### **Fine Cheeses and Olives**

Selection of imported cheeses, marinated olives and Spanish chorizo. Tropical chips and crackers  
\$8.00/person

#### **Black Bean Soup**

Traditional Cuban black bean soup with rich authentic flavors  
\$5.00/person

#### **Jardín Salad**

Watercress, baby spinach, romaine, grape tomato, Kalamata olives, red onions. Red wine vinaigrette and boniato chips  
\$5.00/person

#### **El Cubano**

Classic pressed Cuban sandwich, Ybor City style. Sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese. Yellow mustard-pickle relish.  
\$12.00/person

#### **Arroz con Pollo**

Saffron rice, boneless chicken, green peas, Manzanilla olives, hard-boiled eggs, asparagus and roasted Piquillo peppers  
\$13.00 per person

#### **Mamá Amelia's Empanadas**

*Choose two*

Served with aji-sour cream 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 ★
- \$9.00/person

#### **Side dishes**

Arroz Amarillo, Saffron long grain rice, green peas  
Stir-fried cauliflower, oriental BBQ sauce  
Yuca Fries, Cilantro-caper allioli  
Tostones, twice-fried green plantains. Dijon-mojito dipping sauce  
Maduros, fried ripened sweet plantains  
\$3.00 for each side, per person

#### **Dessert**

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

Our pastry chef's selection of favorite desserts, displayed in mini portions so you can try them all!  
\$5.00/per person

*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*



## **BANQUET BREAKFAST BUFFET**

*Customize your buffet*

### **Homemade Latin Breakfast Breads**

Banana bread, guava cream cheese hojaldre, crispy churro, coconut-berry muffin and chocolate-chocolate chip muffin. Mango butter, guava marmalade and dulce de leche

6

### **Cereals and Granola**

Assorted varieties of cereals and natural-whole grain granolas with a variety of yogurts and milk

5

### **Fantasia de Frutas**

Pineapple, melon, kiwi, berries, mango and papaya. Whole bananas and apples. Mojito yogurt sauce

7

### **Bagels**

Fresh bagels, selection of toppings:

Cream cheese, whipped butter, mango butter, guava marmalade and assorted jellies

5

## **FAVORITES**

### **French Toast a la Cubana**

Vanilla custard soaked brioche bread. Maple syrup and panela soaked sweet plantains. Whipped cream

6

### **Crab Cake Benedict Croqueta**

Jumbo lump crabmeat and potato cake, poached egg, avocado mash. Tomato Hollandaise sauce

7

### **Poached Egg**

Poached eggs in a Cuban style tomato Creole sauce Shaved Manchego cheese

6

### **Cuban Strata**

Smoked ham, marinated thinly sliced roasted pork loin, Swiss cheese, Gruyere cheese, Cuban bread and egg custard casserole

7

### **Scrambled Eggs**

Fresh-fluffy sour cream scrambled eggs

6

### **Side Dishes**

*Choose two*

6

**Applewood smoked bacon**

**Farmland smoked ham**

**Farmland smoked sausages**

**Turkey sausage breakfast patties**

**Boniato bravas**

**Potato and yuca hash**

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## PLATED BRUNCH MENU

\$30.00 per person

### Appetizers

*Served family style*

#### **Churros and Cuban Bread**

Crispy Cuban pastries dusted with sugar and cinnamon and Cuban pressed bread. Mango butter

#### **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

#### **Shrimp Cóctel**

Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa

### Entrées

*Guests will choose one at the event*

#### **Cuban Omelet**

Fluffy three egg omelet. Sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese. Cuba Libre salsa and tropical chips

#### **Vegetable Omelet**

Fluffy three-egg omelet filled with wild mushrooms, artichoke hearts, roasted peppers and Manchego cheese. Watercress and baby spinach. Mustard vinaigrette

#### **EI Cubano**

Classic pressed Cuban sandwich, Ybor City style. Sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese. Yellow mustard-pickle relish. Tropical chips and Cuba Libre salsa

#### **Poached Eggs**

Three eggs poached in an onion, pepper and tomato Creole broth. Shaved Manchego cheese, Pressed Cuban bread

### Dessert

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

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

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