



# ★ CATERING ★

QUICK, READY-TO-SERVE, DROP OFF OR SET UP CATERING,  
PERFECT FOR CORPORATE OR SOCIAL EVENTS.

CUSTOM PACKAGES TO MEET YOUR EVENT NEEDS  
HIGH QUALITY INGREDIENTS WITH LATIN FLAIR  
AVAILABLE FOR LUNCH & DINNER

Book Your Event Today  
Alan Sommerman, Director of Sales & Local Marketing  
407.226.1600 | [alan@cubalibrerestaurant.com](mailto:alan@cubalibrerestaurant.com)

***Please place your order 24 hours in advance***

The consumption of partially cooked eggs, meat, fish or shellfish may increase the risk of contracting food borne illness.  
A minimum order of \$150 is required. Tax, gratuity and service fee not included.



## APERITIVOS

### *Appetizers*

Choice of 3 for \$12.00/person | Choice of 5 for \$19.50/person  
2 pieces per person | 10 Minimum guests

### Carnes

#### *Meat*

#### Medjools Dates

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

#### Mamá Amelia's Empanadas

Baked pastry turnover filled with:

- ★ Ground beef, olives and raisins ★
  - ★ Hand chopped chicken, corn and Jack cheese ★
  - ★ Pulled pork, roasted poblano and charred tomatoes ★
  - ★ Pulled chicken simmered in a spicy chipotle adobe sauce ★
- Aji-sour cream dipping sauce

#### Camaguey Meatballs

Chino glazed beef, pork and pine nut meatballs. Pickled carrot-cilantro slaw

#### Croqueta de Jamón y Queso

Ham & Brie cheese croquettes, mustard BBQ sauce

#### Perros Calientes

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

#### Esparragos con Serrano

Grilled asparagus wrapped in Spanish Serrano ham. Truffle oil

### Vegetales

#### *Vegetables*

#### Spinach and Manchego Buñuelos

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

#### Malanga Fritters

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

#### Mamá Amelia's Empanadas

Baked pastry turnover filled with Mozzarella, Tetilla,  
Monterey Jack cheese and sweet roasted onions.  
Aji-sour cream dipping sauce

#### China Moons

Vegetarian chorizo, black beans and ripened plantain pot stickers.  
Ponzu dipping sauce

#### Tortilla Española

Potatoes, sweet onions, and egg frittata style torta.  
Romescó sauce

#### Manchego y Membrillo Pinchos

Manchego cheese and quince paste skewers

### Pescados

#### *Seafood*

#### Smoked Mahi Salad

Rum cured smoked Mahi-Mahi salad. Tropical chips

#### Camarones con Yuca

Mashed yuca stuffed crispy shrimp, mojo Criollo dipping sauce

#### Mini Bombas

Mini lump crab cakes with saffron-chipotle allioli

#### Torticas de Camarones

Sweet baby shrimp and fresh herb salad tartlets

## CEVICHEs

Choice of 2 for \$10.00/person | Choice of 3 for \$15.00/person

### Shrimp

Cuban style shrimp cocktail. Latino coctel and avocado salsa

### Scallop

Fresh sea scallops, sweet ripened mango-ginger and Cointreau salsa.

### Grilled Baby Octopus

Truffle and citrus marinated baby octopus, Haitian eggplant salad

## COLD APPETIZERS DISPLAYS

Half tray up to 10 guests | Full tray up to 20 guests

### Del Jardin

Fresh seasonal vegetable tray served "Crudo" red wine vinaigrette and creamy garbanzo Caesar dressing

\$50.00 | \$100.00

### Mariquitas Display

Black bean hummus, Haitian eggplant salad, Cuba Libre salsa and guacamole cubano. Malanga and plantain chips

\$50.00 | \$100.00

### Grilled Marinated Vegetable Display

Asparagus, eggplant, zucchini, red onions, scallions, red peppers and corn

\$75.00 | \$150.00

### Fine Cheeses and Olives

Selection of imported cheeses, marinated olives and Spanish chorizo. Tropical chips and crackers

\$80.00 | \$160.00

### Fantasia de Frutas

Pineapple, melon, kiwi, berries, mango and papaya. Mojito yogurt dipping sauce

\$50.00 | \$100.00

## POSTRES

*Desserts*

Half tray up to 10 guests | Full tray up to 20 guests

\$25.00 | \$47.00

### Tres Leches

Vanilla sponge cake soaked in three milks. Mocha mousse

### Banana Bread Pudding

Warm banana and chocolate chip bread pudding. Spiced rum, roasted pineapple

### Cuban Flan

A traditional Cuban dessert of vanilla custard and caramel sauce

### Arroz con Leche de Coco

Mami Totty's recipe for classic Cuba rice pudding

### Cookies

A selection of Cuban style cookies, chocolate chip and brownies

## BEVERAGES

**Soda** ..... 2.50 ea.  
12 oz cans Coca-Cola, Diet Coke, Sprite

**Fiji Water** ..... \$3.00 | \$5.00  
500ml or 1liter bottles

**San Pellegrino Sparkling Water** ..... \$3.00  
500 ml bottle

**Pomegranate Iced Tea** ..... \$2.50  
16 oz bottle

**Coffee** ..... \$10.00  
¾ gallon boxed container including cups, creamer, sugar and stirrers

## SOPAS

### *Soups*

Half tray up to 10 guests | Full tray up to 20 guests  
\$45.00 | \$75.00

#### **Black Bean Soup**

Traditional Cuban black bean soup with rich authentic flavors

#### **Plantain soup**

Roasted Caribbean plantains, onions and homemade chicken stock puree soup

#### **Andalusia Gazpacho**

Chilled tomato soup, garnished with sweet peppers, onions, cucumbers and croutons ensaladita

## ENSALADAS

### *Salads*

Half tray up to 10 guests | Full tray up to 20 guests  
\$55.00 | \$110.00

#### **Cuban House Salad**

Watercress, Romaine and baby spinach, avocado, chayote, radish and yuca croutons.  
Citrus vinaigrette

#### **Ensalada Cesar**

Crispy hearts of romaine, roasted garlic-Caesar dressing and Manchego cheese.  
Cuban bread croutons

#### **Ensalada del Chef**

Cuban Chef Salad; Cuban spiced roasted pork loin, Genoa salami, roasted ham, Provolone and Swiss cheese, hardboiled eggs, garbanzo beans and Romaine lettuce.  
Choice of red wine vinaigrette, Dijon mustard vinaigrette, Cabrales blue cheese  
\$75.00 | \$150.00

## SANDWICHES & WRAPS

Half tray up to 10 guests | Full tray up to 20 guests  
\$85.00 | \$155.00

Includes tropical chips and Cuba Libre salsa  
*Choose three*

#### **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

#### **Turkey ★**

Roasted turkey, ripe avocado, Swiss cheese  
and classic chimichurri mayonnaise

#### **Cuban Cheese**

A grilled Manchego, Vermont smoked cheddar cheese and tomato sandwich

#### **Ham and Cheese ★**

Ham, Swiss and Provolone cheese, lettuce, tomato and mayonnaise

#### **Grilled Chicken ★**

Roasted red peppers, Swiss cheese, lettuce,  
tomato and chipotle mayo

#### **Fire Roasted Vegetables ★**

Roasted local vegetables with Swiss cheese and classic chimichurri mayonnaise

★ can be made as a sandwich or wrap

# PLATOS FUERTES

## Entrees

v Denotes vegetarian selection

### Paellas

Half tray up to 10 guests | Full tray up to 20 guests

#### Cuban Paella

Shrimp, boneless chicken thighs, tender pulled roasted pork, Mahi-Mahi, fresh squid, sweet plantains, calabaza squash, hearts of palm and Serrano ham.

Mild garlic sauce and black beans. Roasted pepper salpicón

\$180.00 | \$343.00

#### Bean-Pebbled Paella v

Chickpeas, pinto beans, red beans, black beans and spinach create this fabulous vegetarian paella

\$90.00 | \$163.00

### Clásicos

#### Traditional

Half tray up to 10 guests | Full tray up to 20 guests

#### Arroz con Pollo

A home-style favorite of saffron rice, boneless chicken, green peas, Manzanilla olives and hardboiled egg.

Asparagus, Palacio chorizo and roasted Piquillo pepper salad

\$95.00 | \$178.00

#### Cuban Shrimp Enchilado

Fresh shrimp sautéed in our famous Cuba Libre enchilado tomato sauce

Choice of two sides

\$175.00 | \$335.00

#### Suntanned Salmon

Fillets of North Atlantic salmon, honey-mango glaze

Choice of two sides

\$165.00 | \$325.00

#### Lomo de Lechón Agridulce

A Cuban specialty. Boneless pork loin roasted to perfection and glazed with "Chino-Cubano" sweet and sour sauce

Choice of two sides

\$125.00 | \$225.00

#### Ropa Vieja

Classic Cuban shredded beef brisket stewed with tomatoes, bell peppers, onions and red wine

Choice of two sides

\$170.00 | \$325.00

#### Chorizo con Rajas

Grilled house-made sausage, roasted peppers and caramelized onion sofrito

Choice of two sides

\$130.00 | \$238.00

#### Citrus-Grilled Brick Chicken

Marinated boneless breast, mango sweet and sour gravy

Choice of two sides

\$140.00 | \$253.00

## SIDE ITEMS

Half tray up to 10 guests | Full tray up to 20 guests

25.00 | 46.00

v Denotes vegetarian selection

### Grains & sStarches

Roasted garlic mashed potatoes v

Saffron scented rice and green peas v

White rice and black beans v

Maduros - fried ripened sweet plantains v

Moros y Cristianos - black beans and long grain rice with bacon, peppers and onions

"Chino-Cubano" fried rice

### Vegetables

Vegetales Pisto - sautéed mixed vegetables v

Roasted cauliflower

Marinated grilled zucchini