



## PLATED DINNER MENU

### “Pinar de Rio”

\$52++ 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 Ceviche

Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa

#### Salad

*Guests are served the same salad course*

#### Cuban Salad

Watercress, Romaine, 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 | Alan Sommerman | 407.226.1600 | Alan@CubaLibreRestaurant.com*



## PLATED DINNER MENU

### “Matanzas”

\$62++ 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 allioi

#### 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 center cut 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

#### Vegetarian

A vegetarian dish is available upon request

#### Dessert

#### **Pastry Chef’s Favorites**

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## PLATED DINNER MENU

### “Sierra Maestra”

\$72++ PER PERSON

#### Appetizers

*Served family style*

#### Shrimp Cóctel

Cuban style shrimp cocktail. Latino cóctel sauce and avocado

#### Cuban Meatballs

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 and Jack cheese.  
Aji amarillo sour cream sauce

#### Salad

*All guests are served the same salad course*

#### Favorites Salad

Watercress, Romaine, 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

#### Vegetarian

A vegetarian dish is available upon request

#### Dessert

#### Pastry Chef’s Favorites

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## PLATED DINNER MENU

### **“Batabano”**

\$82++ 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 center cut 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.  
“Boniatto Bravas” and charred herb salsa. Chipotle allioli

#### **Vegetarian**

A vegetarian dish is available upon request

#### **Dessert**

#### **Pastry Chef’s Favorites**

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**Mesa Pastelera**  
Dessert

\$28.00++ 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

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## TAPAS MENU

\$45++

*Served family style*

### FIRST WAVE

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

Plantain and malanga chips. Black bean hummus, roasted cauliflower hummus with curried onions, and Cuba Libre salsa

#### **Shrimp Cóctel**

Cuban style shrimp cocktail, Latino cóctel sauce and avocado salsa

#### **Pineapple Guacamole Cubano**

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil. Crispy plantain chips

### SECOND WAVE

#### **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 Indies culantro. Tamarindo ketchup

#### **Coconut Crab Fritters**

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

#### **Tostones**

Twice-fried green plantains. Dijon-mojo dipping sauce

### THIRD WAVE

#### **Mamá Amelia's Empanadas**

- ★ **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 ★
- Aji-sour cream dipping sauce

#### **Albóndigas Cubanas**

Beef, pork, pine nut and raisin meatballs, Creole tomato sauce and grilled Cuban bread

### FOURTH WAVE

#### **Dessert**

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