



STATIONS

Carving Stations

All stations are chef attended and require a 25-person minimum

Roasted Leg of Pork

Cuban roast leg of pork marinated for three days & slow roasted. Served with charred herb salsa
\$13.00 per person | Requires 3 days notice

Roasted Sweet and Sour Pork Loin

A Cuban specialty, boneless pork loin roasted to perfection. Glazed with “Chino-Cubano” sweet and sour sauce
\$11.00 per person

Banana Leaf Roasted Boneless Turkey Breast

Mango-curry glazed boneless turkey breast roasted in banana leaves. Tamarindo-pineapple date chutney
\$11.00 per person | Requires 3 days notice

Whole Roasted North Atlantic Salmon

Whole roasted fresh Atlantic salmon with tropical citrus and fresh herbs. Wrapped in banana leaves
\$14.00 per person

Orange Porchetta

Fennel and orange flavored pork belly wrapped around center cut pork loin. Argentinean chimichurri
\$13.00 per person

Roasted Filet Mignon

Spice rubbed whole beef tenderloin seared and slow roasted. Rioja red wine sauce
\$18.00 per person

New York Sirloin Steak

Latin Adobo-crust roasted New York strip loin. Cuba Libre steak sauce
\$16.00 per person

Mixed Grilled Interactive Station

All natural Black Angus skirt and grilled bavette-flank steak, jumbo shrimp, herb marinated chicken breasts, Cortez chorizo sausage. Chimichurri, Cuba Libre steak sauce, salsa criolla
\$29.95 per person

Reception Entrée Stations

All entrée selections require a 20-person minimum

Cuban Shrimp Enchilado

Fresh shrimp sautéed in our famous Cuba Libre Enchilado Creole sauce
\$14.00 per person

Citrus-Grilled Brick Chicken

Marinated boneless breast. Red curry-mango and coconut milk sauce
\$12.00 per person

Chicken and Shrimp

Lime juice marinated boneless chicken breast, sautéed with fresh shrimp. Fresh coconut milk-cilantro sauce
\$12.00 per person

Arroz con Pollo

A home-style favorite of saffron long grain rice, boneless chicken, green peas, Manzanilla olives, hard-boiled egg, asparagus, roasted piquillo peppers
\$13.00 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.

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Paella Stations

All paellas require a 20-person minimum | **v** Denotes vegetarian selection | **gf** Denotes gluten free

Cuban Paella

Shrimp, boneless chicken thighs, tender roasted pulled pork, Mahi-Mahi, fresh squid, sweet plantains, hearts of palm, Serrano ham. Mildly spiced garlic sauce, black beans, roasted pepper salpicón
\$16.00 per person

Mushroom Paella **v gf**

The rich flavor of wild and domestic mushrooms combined with Calasparra “Bomba” rice and fresh rosemary
\$10.00 per person

Grilled Vegetable Paella **v gf**

Grilled broccoli, zucchini, cauliflower, leeks, eggplant, wild mushrooms, artichoke hearts, saffron long grain rice. Asparagus and roasted piquillo pepper salad
\$12.00 per person

SIDE ITEMS | Choice of two | \$6.00 per person

Gratins

Yuca-Hearts of Palm **v**

Coconut and cream infused yuca and hearts of palm casserole

Caribbean Squash **v**

West Indian calabaza squash, roasted onions and Monterey Jack cheese

Spinach Gratin **v**

Organic spinach and Gruyere cheese gratin. Plantain and panko breadcrumb crunch

Grains and Starches

Potatoes Mashed **v gf**

Roasted garlic mashed potatoes

Saffron Rice **v gf**

Carolina long grain yellow rice and green peas

Rice and Beans **v gf**

White rice and Cuba Libre’s black beans

Maduros **v**

Fried ripened plantains

Tostones **v**

Twice-fried green plantains. Dijon-mojo dipping sauce

Yuca Fries **v**

Crispy and creamy yuca root, a popular Cuban staple. Cilantro-caper allioli

Vegetables

Mushrooms **v gf**

Grilled Portobello mushrooms in mild garlic sauce

Grilled Broccolini **v gf**

Lemongrass mojo

Cuban Salad **v gf**

Watercress, Romaine hearts, baby spinach, avocado, shaved breakfast radishes and carrots. Red wine vinaigrette

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COCKTAIL RECEPTION

Choice of 6 for \$21.00/ PERSON PER HOUR / Choice of 8 for \$25.00/ PERSON PER HOUR

MEAT

Grilled Steak Pinchos

Grilled skirt steak skewers.
Guava BBQ sauce, chimichurri, Cuba Libre steak sauce

Grilled Chicken Pinchos

Grilled boneless chicken skewers.
Guava BBQ sauce, chimichurri, tamarindo ketchup

Cuban Sandwich Spring Rolls

Sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese.
Chinese mustard dipping sauce

Chicken Croquetas

Abuela's creamy roasted chicken croquettes. Roasted Cachucha pepper allioli

Empanadas de Picadillo

Pastry turnovers filled with Cienfuegos style ground beef, potatoes, Manzanilla olives and raisins. Plantain crema

Chicken Empanadas

Pastry turnovers filled with hand chopped chicken, corn, Jack cheese
Aji-sour cream dipping sauce

Ham and Brie Croquettes

Smoked ham and brie cheese croquettes. Mustard BBQ sauce

Albóndigas Cubanas

Handmade ground beef, ground pork, pine nut and raisins meatballs
simmered in a Creole tomato sauce

Perros in a Blanket

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

Vacio Crostini

All natural Black Angus grilled bavette-flank steak. Argentinean chimichurri

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VEGETABLES

Spinach and Manchego Buñuelos

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

Artichoke Empanadas

Grilled artichoke hearts, salt cured tomatoes and feta cheese
Aji pepper dipping sauce

Quinoa Vegetarian “Meatballs”

Organic quinoa meatless meatballs. Cilantro-lime allioli

Tortilla Española

Potato, sweet onion and egg frittata-style torta. Romesco sauce

Malanga Fritters

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

Tostón Bruschettas (V)

Twice-fried green plantains garnished with grilled pineapple guacamole Cubano

Eggplant Empanadas (V)

Pastry turnovers filled with savory diced eggplant sautéed with
capers, olives, Tio Pepe sherry, raisins
Enchilado salsa

FISH & SEAFOOD

Stuffed Shrimp

Mashed yuca stuffed crispy shrimp. Mojo Criollo dipping sauce

Coconut Crab Fritters

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

Grilled Shrimp

Cuban pesto marinated shrimp skewers.
Smoked paprika vinaigrette

Shrimp Cóctel

Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa

Grilled Baby Octopus

Crispy soy glazed-truffle and citrus marinated baby octopus skewers

COLD HORS D'OEUVRES DISPLAYS

From the Garden

Seasonal Vegetables served "Crudo" with red wine vinaigrette and creamy garbanzo-Caesar dressing
\$5.00/PERSON

Fine Cheeses and Olives

Selection of imported cheeses, marinated olives, Spanish chorizo.
Tropical chips and crackers
\$7.00/PERSON

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

Grilled Vegetable Display

Seasonal Vegetables, marinated in Balsamic and garlic
\$6.95/PERSON

Fantasia de Frutas

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

Frutas del Mar

Jumbo shrimp cocktail
Little Neck clams on the half shell
Oysters on the half shell
Snow crab claws
Chef's offering of Ceviche
Latino cocktail salsa, mignonettes, mojos
\$14.00/PERSON

CEVICHE DISPLAYS

Choose two: \$10.95/PERSON

Choose three: \$14.00/PERSON

Shrimp Cóctel

Cuban style shrimp cocktail. Latino cóctel and avocado salsa

Atún Fire and Ice

Big Eye tuna, jalapeño coconut-ginger sauce. Red onion escabèche

Bay Scallop Ceviche

Bay scallops, tomato, Bermuda onions, cilantro, jalapeño salsa.
Fresh lime juice and extra virgin olive oil. Saltines

Grilled Baby Octopus

Organic grape tomatoes, seedless cucumbers and black olive salpicón

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Mesa Pastelera

Dessert

\$12 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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