



## 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. Jalapeño 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  
*\$13.00 per person*

### **Citrus-Grilled Brick Chicken**

Marinated semi 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  
*\$14.00 per person*

# 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*

## Bean-Pebbled Paella **v gf**

Chickpeas, pinto beans, red beans, black beans and spinach create this fabulous vegetarian paella  
*\$10.00 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 plantain

#### Tostones **v**

Twice-fried green plantains. Dijon-mojo dipping sauce

#### Yuca Fries **v**

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

### Vegetables

#### Cauliflower **v**

Stir-fried cauliflower with Oriental BBQ sauce

#### 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

*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 | Samantha Konstandt | 202.408.1600 | SKonstandt@CubaLibreRestaurant.com*



## COCKTAIL RECEPTION

Choice of 6 for \$25.00/ PERSON PER HOUR | Choice of 8 for \$28.00/ PERSON PER HOUR

### MEAT

#### **Grilled Steak and Chicken Pinchos**

Grilled skewers of skirt steak and boneless chicken.  
Guava BBQ sauce, jalapeño chimichurri, mango mojo

#### **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

#### **Medjool Dates**

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

#### **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

#### **Maduros on Horseback**

Roasted ripened sweet plantains wrapped in bacon.  
Plantain crema

#### **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 alloli

### **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

### **Tuna Empanadas**

Pastry turnovers filled with Ventresca tuna, roasted peppers, and tomatoes. Enchilado salsa

### **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

### **Smoked Snapper Salad**

Cuba Libre Spiced Rum cured smoked red snapper salad filled savory tart

### **Grilled Shrimp**

Cuban pesto marinated shrimp skewers.  
Smoked paprika vinaigrette

### **Shrimp Ceviche**

Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa

### **Grilled Baby Octopus**

Crispy soy glazed-truffle and citrus marinated baby octopus skewers

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## COLD HORS D'OEUVRES DISPLAYS

### **From the Garden**

Seasonal hand selected local Florida 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 hand selected local Florida 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

### **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: \$11.00/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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