

## PLATED DINNER : SANTIAGO

**\$55.00 PER PERSON**

### **Appetizer**

*Served family style*

### **TROPICAL CHIPS AND TRIO OF DIPS (v)**

Black bean hummus, guacamole Cubano, Cuba Libre salsa, plantain and malanga chips

### **Salad**

*Guests are served the same salad course*

### **CUBAN HOUSE SALAD (v)**

Romaine, baby spinach, grape tomatoes, red onions, red wine vinaigrette

### **Entrées**

*Guests will choose one at the event*

### **SALMON PARADISO**

Pan roasted, skin on salmon, roasted garlic mashed potatoes, grilled asparagus, creamy lobster-tomato sauce

### **CHURRASCO A LA CUBANA**

Grilled skirt steak, lemon-onion parsley sauce, roasted garlic mashed potatoes. Baby arugula, red wine vinaigrette

### **CITRUS CHICKEN**

Brined, citrus marinated bone-in chicken breast, roasted garlic mashed potatoes, grilled broccolini, mango-passion fruit gravy

### **PAELLA VEGETARIANA (v)**

Roasted crimini and shiitake mushrooms, roasted garlic, baby spinach, garbanzo beans, grilled broccolini, long grain saffron rice

### **Dessert**

*Guests are served the same dessert course*

### **CUBAN FLAN**

A traditional Cuban dessert of vanilla custard, dulce de leche, fresh whipped cream, vanilla cookie

### **VEGETARIAN (v)**

*The consumption of raw or partially cooked eggs, meat, fish or shellfish may increase the risk of contracting food borne illness. 22% service fee and all state and local taxes will be added to all food and beverage. Thank you for supporting independent restaurants. Banquet & Group Sales | Samantha Konstandt | 609.348.6700 x304 | skonstandt@cubalibrerestaurant.com*

# PLATED DINNER : PINAR DE RIO

**\$63.00 PER PERSON**

## Appetizers

*Served family style*

### **GUACAMOLE CUBANO (v)**

Avocado, fresh tomatoes, green onions, roasted jalapeños, fresh lime juice, cilantro, extra virgin olive oil, plantain chips

### **MAMÁ AMELIA'S EMPANADAS**

Baked pastry turnovers filled with Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins

Aji amarillo-sour cream sauce

### **SHRIMP COCKTAIL**

Cuban style shrimp cocktail, latino cóctel sauce

## Salad

*Guests are served the same salad course*

### **CUBAN HOUSE SALAD (v)**

Romaine, baby spinach, grape tomatoes, red onions, red wine vinaigrette

## Entrées

*Guests will choose one at the event*

### **SALMON PARADISO**

Pan roasted, skin on salmon, roasted garlic mashed potatoes, grilled asparagus, creamy lobster-tomato sauce

### **CHURRASCO A LA CUBANA**

Grilled skirt steak, lemon-onion parsley sauce, roasted garlic mashed potatoes. Baby arugula, red wine vinaigrette

### **CITRUS CHICKEN**

Brined, citrus marinated bone-in chicken breast, roasted garlic mashed potatoes, grilled broccolini, mango-passion fruit gravy

### **PAELLA VEGETARIANA (v)**

Roasted crimini and shiitake mushrooms, roasted garlic, baby spinach, garbanzo beans, grilled broccolini, long grain saffron rice

## Dessert

*All guests are served the same dessert course*

### **CUBAN FLAN**

A traditional Cuban dessert of vanilla custard, dulce de leche, fresh whipped cream, vanilla cookie

## VEGETARIAN (v)

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# PLATED DINNER : MATANZAS

**\$73.00 PER PERSON**

## Appetizers

*Served Family Style*

### **GUACAMOLE CUBANO (v)**

Avocado, fresh tomatoes, green onions, roasted jalapeños, fresh lime juice, cilantro, extra virgin olive oil, plantain chips

### **BOLITAS DE YUCA (v)**

Mozzarella and queso fresco stuffed yuca fritters, lemon-mayonnaise sauce

### **MAMÁ AMELIA'S EMPANADAS**

Baked pastry turnovers filled with chopped chicken, corn, Jack cheese.  
Aji amarillo-sour cream sauce

### **GRILLED SHRIMP**

Chimichurri marinated grilled shrimp, cilantro caper aioli

## Salad

*All guests are served the same salad course*

### **ROMAINE WEDGE**

Romaine heart, red onions, cherry tomatoes, crumbled Cotija cheese, bacon, creamy avocado dressing

## Entrées

*Guests will choose one at the event*

### **SALMON PARADISO**

Pan roasted, skin on salmon, roasted garlic mashed potatoes, grilled asparagus, creamy lobster-tomato sauce

### **CHURRASCO A LA CUBANA**

Grilled skirt steak, lemon-onion parsley sauce, roasted garlic mashed potatoes, baby arugula, red wine vinaigrette

### **CITRUS CHICKEN**

Brined, citrus marinated bone-in chicken breast, roasted garlic mashed potatoes, grilled broccolini, mango-passion fruit gravy

### **PAELLA VEGETARIANA (v)**

Roasted crimini and shiitake mushrooms, roasted garlic, baby spinach, garbanzo beans, grilled broccolini, long grain saffron rice

## Dessert

*All guests are served the same dessert course*

### **TRES LECHES**

Vanilla sponge cake soaked in three milks, mocha mousse

### **VEGETARIAN (v)**

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# PLATED DINNER : SIERRA MAESTRA

**\$ 78.00 PER PERSON**

## **Appetizers**

*Served Family Style*

### **GUACAMOLE CUBANO (v)**

Avocado, fresh tomatoes, green onions, roasted jalapeños, fresh lime juice, cilantro, extra virgin olive oil, plantain chips

### **MAMÁ AMELIA'S EMPANADAS**

Baked pastry turnovers served with aji-sour cream dipping sauce

**\*De la Casa:** Chopped chicken, corn, Jack cheese

### **COCONUT SHRIMP**

Crisp coconut breaded shrimp, sweet chili dipping sauce

### **DRAGON STREET MEATBALLS**

Chino-Latino glazed pork and beef meatballs, ginger, honey, soy, ropa vieja jus, toasted sesame seeds

## **Salad**

*All guests are served the same salad course*

### **ROMAINE WEDGE**

Romaine heart, red onions, cherry tomatoes, crumbled Cotija cheese, bacon, creamy avocado dressing

## **Entrées**

*Guests will choose one at the event*

### **SALMON PARADISO**

Pan roasted, skin on salmon, roasted garlic mashed potatoes, grilled asparagus, creamy lobster-tomato sauce with lump blue crab meat

### **MAR Y TIERRA**

Grilled skirt steak and half lobster tail, roasted garlic mashed potatoes, grilled broccolini, chimichurri sauce

### **CITRUS CHICKEN**

Brined, citrus marinated bone-in chicken breast, roasted garlic mashed potatoes, grilled broccolini, mango-passion fruit gravy

### **PAELLA VEGETARIANA (v)**

Roasted crimini and shiitake mushrooms, roasted garlic, baby spinach, garbanzo beans, grilled broccolini, long grain saffron rice

## **Dessert**

### **CHOCOLATE BANANA BREAD PUDDING**

Banana bread baked in chocolate custard, warm ganache center, chocolate sauce, vanilla scented whipped cream

### **VEGETARIAN (v)**

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