

# PLATED LUNCH : CATEDRAL

**\$28.50 PER PERSON**

## Appetizer

### Black Bean Soup (v)

Traditional Cuban black bean soup with rich authentic flavors, olive oil, pressed Cuban bread

## Entrees

*Guests will choose one at the event*

### Jardin Salad (v)

Baby arugula, spinach, romaine, organic grape tomatoes, Kalamata olives, red onions, crumbled cotija cheese, red wine vinaigrette

### Tortilla de Cangrejo

Three-egg omelet, lump crabmeat, shallots, asparagus, manchego cheese, hollandaise. Baby arugula & grape tomato salad, red wine vinaigrette, breakfast potatoes.

### Churrasco Burger

10oz double patty, skirt steak burger, chipotle-onion marmalade, cheddar cheese, lettuce, and tomato. King's Hawaiian roll. Yuca fries and cilantro-caper alioli

### El Cubano

Pressed Cuban sandwich, Ybor City style. Sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese. Yellow mustard-pickle relish. Tropical chips and Cuba Libre salsa

### Vegetarian (v)

A Vegetarian dish is available upon request

## Dessert

*Guest will each get one*

### Cuban Flan

A traditional Cuban dessert of vanilla custard, dulce de leche, fresh whipped cream and 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 | Alan Sommerman | 407.226.1600 | Alan@CubaLibreRestaurant.com*

## PLATED LUNCH :

## HACIENDA



**\$29.50 PER PERSON**

### Appetizers

*Served family style*

#### **Basket of Latin Pastries**

Banana Bread

Churros

Variety of different muffins

### Entree

#### **Bistec con Huevos**

“Steak and eggs.” Grilled skirt steak, herb chimichurri, pickled onions, fried eggs, manchego, romesco sauce, breakfast potatoes

#### **Banana Crispy Waffle**

Buttermilk waffle, sliced bananas in rum syrup, fresh whipped cream, chocolate shavings and hardwood smoked bacon

#### **Cafe con Leche French Toast**

Coffee and milk-soaked brioche bread, dark rum-molasses syrup. Fresh whipped cream and cinnamon sugar, toasted coconut and hardwood smoked bacon

#### **Huevos Benedict**

Smoked salmon, avocado, poached eggs, hollandaise, red onion, crispy capers over toasted brioche, breakfast potatoes with sour cream drizzle

#### **Jardin Salad (V)**

Baby arugula, spinach, romaine, organic grape tomatoes, Kalamata olives, red onions, crumbled cotija cheese, red wine vinaigrette.

#### **Tortilla de Cangrejo**

Three-egg omelet, lump crabmeat, shallots, asparagus, manchego cheese, hollandaise. Baby arugula & grape tomato salad, red wine vinaigrette, breakfast potatoes

#### **Pan con Lechón Sandwich**

Juicy pulled porked shoulder, onion mojo on toasted Cuban bread, plantain chips and Cuba Libre salsa

### Dessert

#### **Cuban Flan**

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

### VEGETARIAN (V)

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## PLATED LUNCH :

## MONUMENTO



**\$36 PER PERSON**

### Appetizers

*Served family style*

#### **Tropical Chips and a Trio of Dips (v)**

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

#### **Shrimp Cocktail**

Cuban style shrimp cocktail, latino coctel sauce.

### Entrees

*Guests will choose one at the event*

#### **Pargo Baracoa**

Pan roasted red snapper, shrimp, Baja Bay scallops, crabmeat, mussels, coconut milk Chino-Cubano broth, green papaya escabeche, white rice

#### **Ropa Vieja**

Shredded beef brisket stewed with tomatoes, bell peppers, onions, red wine. Maduros and steamed white rice

#### **Pollo Asado**

Citrus marinated, grilled chicken breast, roasted garlic mashed potatoes, grilled broccolini, mango-passion fruit gravy

#### **Vegetarian (v)**

A vegetarian dish is available upon request

### Dessert

*Guest will each get one*

#### **Tres Leches**

Vanilla sponge cake soaked in three milks, mocha mousse

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# BANQUET BREAKFAST BUFFET

## EL CONTINENTAL

### Homemade Latin Breakfast Breads (v)

Banana bread, guava cream cheese hojaldre, crispy churro, coconut-berry muffin and chocolate-chocolate chip muffin. Mango butter, guava marmalade and dulce de leche  
**\$8.00 per person**

### Cereals and Granola (v)

Assorted varieties of cereals and natural whole grain granolas with a variety of yogurts and milk  
**\$7.00 per person**

### Fantasia de Frutas (v)

Pineapple, melon, kiwi, berries, mango and papaya. Whole bananas and apples. Mojito yogurt sauce  
**\$8.00 per person**

### Bagels (v)

Fresh bagels, selection of toppings: Cream cheese, whipped butter, mango butter guava marmalade and assorted jellies  
**\$7.00 per person**

## FAVORITES

### Café con Leche French Toast (v)

Coffee and milk-soaked brioche bread, dark rum-molasses syrup. Fresh whipped cream and cinnamon sugar, toasted coconut  
**\$8.00 per person**

### Poached Egg

Poached eggs in a Cuban style tomato creole cause, shaved Manchego cheese  
**\$7.00 per person**

### Cuban Strata

Smoked ham, Swiss cheese, Gruyere cheese, Cuban bread and egg custard casserole  
**\$8.00 per person**

### Scrambled Eggs

Fresh-fluffy sour cream scrambled eggs  
**\$7.00 per person**

## SIDE DISHES

Choose two | \$7.00 per person

Applewood Smoked Bacon

Turkey Sausage Patties

Farmland Smoked Ham

Breakfast Potatoes (v)

Farmland Smoked Sausages

Potato and Yuca Hash(v)

## VEGETARIAN (v)

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