

PLATED DINNER : SANTIAGO



\$ 50.00 PER PERSON

Appetizer

Served family style

TROPICAL CHIPS AND TRIO OF DIPS (v)

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

Salad

Guests are served the same salad course

CUBAN HOUSE SALAD (v)

Arugula, romaine, baby spinach, grape tomatoes, red onions. Red wine vinaigrette

Entrées

Guests will choose one at the event

DORADO A LA PLANCHA

Pan roasted mahi mahi, roasted garlic potato mash, grilled asparagus with chimichurri sauce

CHURRASCO A LA CUBANA

Black Angus grilled skirt steak, lemon-onion parsley sauce, roasted garlic mashed potatoes. Baby arugula salad, 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. A 3% surcharge is added to all checks to help offset fast-rising expenses. This fee is not a service charge or gratuity. Thank you for supporting independent restaurants.
Banquet & Group Sales | Alan Sommerman | 407.226.1600 | Alan@CubaLibreRestaurant.com*

PLATED DINNER : PINAR DE RIO

\$ 60.00 PER PERSON

Appetizers

Served family style

PINEAPPLE GUACAMOLE CUBANO (v)

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, 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)

Arugula, romaine, baby spinach, grape tomatoes, red onions. Red wine vinaigrette

Entrées

Guests will choose one at the event

DORADO A LA PLANCHA

Pan roasted mahi mahi, roasted garlic potato mash, grilled asparagus with chimichurri sauce

CHURRASCO A LA CUBANA

Black Angus grilled skirt steak, lemon-onion parsley sauce, roasted garlic mashed potatoes. Baby arugula salad, 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 and whipped cream

VEGETARIAN (v)

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PLATED DINNER : MATANZAS

\$ 70.00 PER PERSON

Appetizers

Served Family Style

PINEAPPLE GUACAMOLE CUBANO (v)

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

SPINACH AND MANCHEGO BUNUELOS (v)

Manchego cheese and spinach fritters. Goat cheese crema, organic olive oil

MAMÁ AMELIA'S EMPANADAS

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

GRILLED SHRIMP

Smoked paprika marinated grilled shrimp. Aji verde sauce

Salad

All guests are served the same salad course

GRILLED CAESAR SALAD

Grilled romaine wedge, Cuban bread croutons, Parmesan cheese, avocado Caesar vinaigrette

Entrées

Guests will choose one at the event

DORADO CON LANGOSTA

Pan roasted mahi mahi, grilled lobster tail, roasted garlic potato mash, grilled asparagus with chimichurri sauce

CHURRASCO A LA CUBANA

Black Angus grilled skirt steak, lemon-onion parsley sauce, roasted garlic mashed potatoes, broccolini with romesco sauce

CITRUS CHICKEN

Brined, citrus marinated bone-in chicken breast, roasted garlic potato mash, mango-passion fruit gravy, grilled broccolini with romesco sauce

PAELLA VEGETARIANA (v)

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

Dessert

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

PINEAPPLE GUACAMOLE CUBANO (v)

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

MAMÁ AMELIA'S EMPANADAS (Choose One)

Baked pastry turnovers served with aji-sour cream dipping sauce

***Picadillo:** Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins

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

SHRIMP COCKTAIL

Cuban style shrimp cocktail, Latino cóctel sauce

CROQUETAS

Traditional ham & cheese and creamy chicken croquetas. Mustard BBQ sauce and dijon-garlic mojo

Salad

JARDÍN SALAD (v)

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

Entrées

Guests will choose one at the event

PLATO DEL MAR

Mahi mahi with grilled lobster tail and jalea salsa, roasted garlic potato mash, grilled broccolini, romesco sauce

MAR Y TIERRA

Black Angus grilled skirt steak and jumbo shrimp, roasted garlic potato mash, grilled broccolini, romesco sauce

CITRUS CHICKEN

Brined, citrus marinated bone-in chicken breast, roasted garlic potato mash, mango-passion fruit gravy, grilled broccolini with romesco sauce

PAELLA VEGETARIANA (v)

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

Dessert

PIÑA UPSIDE DOWN CAKE

Warm caramelized pineapple over pound cake, fresh whipped cream

VEGETARIAN (v)

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