



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

Fine Cheeses and Olives

Selection of imported cheeses, marinated olives, Spanish chorizo.
Tropical chips and crackers

Tropical Chips and a Trio of Dips

Plantain and malanga chips. Black bean hummus, roasted cauliflower hummus with curried onions, and Cuba Libre salsa

Grilled Vegetable Display

Seasonal hand selected local Florida Vegetables, marinated in Balsamic and garlic

Fantasia de Frutas

Pineapple, melon, kiwi, berries, mango and papaya. Mojito yogurt dipping sauce

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, mojós

CEVICHE DISPLAYS

Choose two
Choose three

Shrimp Cóctel

Cuban style shrimp cocktail. Latino cóctel and avocado salsa

Atún Fire and Ice

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

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 salpicon

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.

Banquet & Group Sales | Alan Sommerman | 407.226.1600 | Alan@CubaLibreRestaurant.com



HOT HORS D'OEUVRES DISPLAYS

Cuban Sandwich Spring Rolls

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

Chicken Croquetas

Abuela's creamy roasted chicken croquettes. Roasted Cachucha pepper alloli
50 PIECES

Empanadas de Picadillo

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

Chicken Empanadas

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

Ham and Brie Croquettes

Smoked ham and brie cheese croquettes. Mustard BBQ sauce
50 PIECES

Albóndigas Cubanas

Handmade ground beef, ground pork, pine nut and raisin meatballs
simmered in a Creole tomato sauce
50 PIECES

Maduros on Horseback

Roasted ripened sweet plantains wrapped in bacon.
Plantain crema
50 PIECES

Perros in a Blanket

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

Vacio Crostini

All-natural Black Angus grilled bavette-flank steak. Argentinian chimichurri
50 PIECES

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VEGETABLES

Spinach and Manchego Buñuelos

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

Tortilla Española

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

Malanga Fritters

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

Eggplant Empanadas (V)

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

FISH & SEAFOOD

Stuffed Shrimp

Mashed yuca stuffed crispy shrimp. Mojo Criollo dipping sauce
50 PIECES

Coconut Crab Fritters

Jumbo lump crabmeat, fresh grated coconut, peppers, fresh herbs.
Sweet chili dipping sauce
50 PIECES

Grilled Shrimp

Cuban pesto marinated shrimp skewers.
Smoked paprika vinaigrette
50 PIECES

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Carving Stations

All stations are chef attended and require a 20-person minimum

Roasted Leg of Pork

Cuban roast leg of pork marinated for three days & slow roasted. Served with charred herb salsa
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

Banana Leaf Roasted Boneless Turkey Breast

Mango-curry glazed boneless turkey breast roasted in banana leaves. Tamarindo-pineapple date chutney
Requires 3 days' notice

Whole Roasted North Atlantic Salmon

Whole roasted fresh Atlantic salmon with tropical citrus and fresh herbs. Wrapped in banana leaves

Orange Porchetta

Fennel and orange flavored pork belly wrapped around center cut pork loin. Argentinean chimichurri

Roasted Filet Mignon

Spice rubbed whole beef tenderloin seared and slow roasted. Rioja red wine sauce

New York Sirloin Steak

Latin Adobo-crust roasted New York strip loin. Cuba Libre steak sauce

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

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

Citrus-Grilled Brick Chicken

Marinated boneless breast. Mango-passion fruit sweet and sour sauce.

Chicken and Shrimp

Lime juice marinated boneless chicken breast, sautéed with fresh shrimp. Fresh coconut milk-cilantro sauce

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

Ropa Vieja

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



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

Mushroom Paella **v gf**

The rich flavor of wild and domestic mushrooms combined with Calasparra "Bomba" rice and fresh rosemary

Paella Vegetariana **v**

Baby spinach, "Soyrizo", wild mushrooms, garbanzo beans and saffron long grain rice. Asparagus and grilled artichoke hearts salad

Side Items

Choice of two

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 Hawaianos **v**

twice-fried green Hawaiian plantains. Dijon-mojo

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