

PLATED BRUNCH : TROPICAL

\$35 PER PERSON

Appetizer

Served family style

Home Latin Sweet

Guava and cream cheese hojaldre
Coconut-berry muffin and chocolate-chocolate chip muffin

Entrees

Guests will choose one at the event

Huevos Benedict

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

Tortilla de Cangrejo

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

One-Eyed Ropa Vieja Hash

Braised, shredded and stewed beef brisket, tomatoes, bell peppers, onions over potato, yuca, maduro and corn breakfast hash. Topped with fried egg, Cuba Libre hot sauce

Café 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

Banana Crispy Waffle

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

Churrasco Burger

10oz double patty, skirt steak burger, chipotle-onion marmalade, cheddar cheese, lettuce, tomato on a brioche bun. Yuca fries and house made cilantro-caper allioli

Dessert

Guest will each get one

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| Alan Sommerman | 407.226.1600| Alan@CubaLibreRestaurant.com*

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

Farmland Smoked Ham

Farmland Smoked Sausages

Turkey Sausage Patties

Boniato Bravas (v)

Potato and Yuca Hash(v)

VEGETARIAN (v)

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PLATED LUNCH : CATEDRAL

\$28.50 PER PERSON

Appetizers

Served family style

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

Jardín 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)

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PLATED LUNCH :

HACIENDA



\$29.50 PER PERSON

Appetizers

Served family style

Basket of Latin Pastries

Banana Bread

Churros

Variety of different muffins

Entrees

Guests will choose one at the event

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

Jardín 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 Lechon Sandwich

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

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)

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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

VEGETARIAN (v)

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