

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)

Arugula, romaine, baby spinach, red onions and grape tomatoes. 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

ROPA VIEJA

Braised, shredded and stewed beef brisket, tomatoes, bell peppers, onions, red wine, white rice, maduros

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 | Alan Sommerman | 407.226.1600 | Alan@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)

Arugula, romaine, baby spinach, red onions and grape tomatoes. 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

ROPA VIEJA

Braised, shredded and stewed beef brisket, tomatoes, bell peppers, onions, red wine, white rice, maduros

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 with lump crab meat

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

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

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