

# Easter Buffet

## DINNER

Sunday, March 31 @ 4pm-7pm

\$42.50 Adults | \$21.95 Kids (12 & Under)

Includes soft drinks, juice, hot tea, & regular coffee

### SOUP, SALADS & MORE

Sopa de Brocoli con Cangrejo (V)

Seasonal Fruit Salad (V)

Avocado Caesar (V)

Hummus and Dipping Potpourri (V)

Quesos y Charcuteria

### FRUTOS DEL MAR

Jumbo Shrimp

Latino cocktail sauce

Yellow Fin Tuna Ceviche

Pumpkin Seed Vinaigrette and seaweed salad

Octopus en Escabeche

Smoked octopus legs, pickled bell peppers sauce

### THE KIDS WORLD

Create your own mini burger

Turkey, ground beef, and impossible burger patties (V)

**Garnishes:** Cheddar cheese, tomatoes, romaine heart, onion-chipotle marmalade, pickled frita sauce

**Macarrón con Queso (V)**

Elbow pasta cooked in a creamy cheddar and gruyere cheeses sauce, parmigiano and panko crust

**Chicken Nuggets**

Homemade plantain chips breaded chicken breast bites. Guava BBQ sauce, Bistro sauce

**French Fries**

### OMELET STATION

Create your own

**Vegetables:** Mushrooms, garlic spinach

**Cheeses:** Manchego, Swiss cheese, aged cheddar

**Seafood:** baby shrimp, crab meat

**Sauces:** Salsa Romesco, roasted garlic allioli, Cuba Libre's salsa picante

### DESSERT STATION

**Cuban Flan**

A traditional Cuban dessert of vanilla custard

**Mami Totty's Arroz con Leche**

A classic Cuban rice pudding recipe, whipped cream and toasted shredded coconut

**Churros con Chocolate**

Crispy cinnamon-sugar dusted fried dough, dark chocolate dipping sauce

### ARTISAN BREAD STATION

Mango Butter

Garlic-herb Butter

Coconut-berry muffin

Banana bread

Fudge brownies

Guava cream cheese hojaldre

Chocolate-chocolate chip muffin

Easter Cookies

### MAIN DISHES

**Ropa Vieja Hash**

Shredded brisket stewed with tomatoes, peppers, and red wine, hash of boniato, potatoes, corn and maduros

**Arroz con Pollo a la "Chorrera"**

Chicken, smoked ham, Spanish chorizo, green peas, roasted yellow corn, saffron rice and asparagus. Garlic allioli

**Salmón Asado**

Baked herb marinated boneless North Atlantic salmon filet, creamy lobster-tomato sauce

**Pavo al Horno**

Mango-curry glazed boneless turkey breast roasted in banana leaves. Dark rum BBQ sauce

**Paella de Hongos (V)**

Roasted crimini, shiitake and funghi porcini, long grain saffron rice, "Ñora" pepper sofrito, dry white wine and fresh rosemary

**Cuban style Shepherd's Pie**

Red wine, bell peppers and tomato lamb stew, roasted garlic-mashed potatoes

**Cazuela del Mar**

Mussels and Baja bay scallops casserole in Tio Pepe sherry wine and creamy coconut broth

### PASTA STATION

**Create your Own:** Fettuccini and Penne

Lemon Garlic Shrimp, Cuban Pesto (V), Tomato Basil (V)

**Toppings:** onions, tomatoes, spinach, mushrooms

### SIDES

Broccolini (V)

Arroz con Frijoles (V)

Tostones de Yuca (V)

Asparagus (V)

Garlic Mash Potatoes (V)

Salchichas al Grill

(V) = Vegetarian

**CUBA LIBRE.**  
★ RESTAURANT & RUM BAR ★

A 20% service charge will automatically be added to all buffet dining checks.  
Menu items are subject to change.