

# TRAY PASSED HORS D'OEUVRES

Choice of 6 for \$31.00/PERSON PER HOUR | Choice of 8 for \$40.00/PERSON PER HOUR

## MEAT

### Grilled Steak Pinchos

Grilled skewers of skirt steak.  
Guava BBQ sauce, chimichurri

### Grilled Chicken Pinchos

Grilled skewers of boneless chicken.  
Guava BBQ sauce, chimichurri

### Cuban Sandwich Spring Rolls

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

### Beef Empanada

Pastry turnovers filled with Cienfuegos style  
ground beef, potatoes, Manzanilla olives and  
raisins. Aji-sour cream dipping sauce

### Chicken Empanada

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

### Skirt Crostini

All-natural Black Angus grilled skirt steak.  
Argentinean chimichurri

### Ham and Brie Croquettes

Smoked ham and brie cheese croquettes.  
Mustard BBQ sauce

### Chicken Croquettes

Traditional, creamy chicken croquettes. Dijon  
mojo dipping sauce

### Dragon Street Meatballs

Chino-Latino glazed pork and beef meatballs,  
ginger, honey, soy, ropa vieja jus, toasted  
sesame seeds, grilled artisan bread

### Perros in a Blanket

Mini 'perros' wrapped in puff pastry, sprinkled  
with Manchego cheese. Mustard BBQ sauce

## VEGETABLES

### Spinach and Manchego Bunuelos

Manchego cheese and spinach puffs. Goat  
cheese cream and organic olive oil

### Quinoa Vegetarian "Meatballs"

Organic quinoa meatless meatballs.  
Cilantro-caper aioli

### Toston Bruschettas

Twice-fried green plantains garnished with  
guacamole Cubano

### Malanga Fritters

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

### Vegetarian Empanada

Pastry turnovers filled with Gruyere, Jack,  
mozzarella, sauteed onions, olive oil, thyme,  
oregano. Cuba Libre salsa dipping sauce

## FISH & SEAFOOD

### Coconut Shrimp

Crispy, coconut breaded shrimp. Sweet chili  
dipping sauce

### Coconut Crab Fritters

Sweet crab claw meat, grated coconut,  
peppers, fresh herbs. Sweet chili dipping sauce

### Grilled Shrimp

Chimichurri marinated grilled shrimp. Cilantro  
caper aioli

### Shrimp Ceviche

Poached shrimp, Cuba Libre cóctel salsa

## VEGETARIAN (v)

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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 | Samantha Konstandt | 215.627.0666 | skonstandt@cubalibrerestaurant.com*

## COLD HORS D'OEUVRES DISPLAYS

### From the Garden

**\$11.00/PERSON**

Seasonal hand selected local vegetables served "Crudo" with red wine vinaigrette and creamy avocado Caesar dressing

### Fine Cheeses and Olives

**\$12.00/PERSON**

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

### Tropical Chips and a Trio of Dips

**\$10.00/PERSON**

Plantain and malanga chips, black bean hummus, guacamole Cubano and Cuba Libre Salsa

### Grilled Vegetable Display

**\$11.00/PERSON**

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

### Fantasia de Frutas

**\$11.00/PERSON**

A selection of fresh, seasonal fruits. Mojito yogurt dipping sauce

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# HOT HORS D'OEUVRES DISPLAYS

## **MEATS**

### **Cuban Sandwich Spring Rolls**

**\$155/ 50 PIECES**

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

### **Beef Empanada**

**\$140/ 50 PIECES**

Pastry turnovers filled with Cienfuegos style ground beef, potatoes, Manzanilla olives and raisins. Aji-sour cream dipping sauce

### **Chicken Empanada**

**\$140/ 50 PIECES**

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

### **Ham and Brie Croquettes**

**\$130/ 50 PIECES**

Smoked ham and brie cheese croquettes. Mustard BBQ sauce

### **Chicken Croquettes**

**\$140/ 50 PIECES**

Traditional, creamy chicken croquettes. Dijon mojo dipping sauce

### **Dragon Street Meatballs**

**\$140/ 50 PIECES**

Chino-Latino glazed pork and beef meatballs, ginger, honey, soy, ropa vieja jus, toasted sesame seeds, grilled artisan bread

### **Perros in a Blanket**

**\$170/ 50 PIECES**

Mini 'perros' wrapped in puff pastry, sprinkled with Manchego cheese. Mustard BBQ sauce

## **VEGETABLES**

### **Spinach and Manchego Bunuelos**

**\$130/ 50 PIECES**

Manchego cheese and spinach puffs. Goat cheese cream and organic olive oil

### **Bolitas de Yuca**

**\$130/ 50 PIECES**

Mazzarella and queso fresco stuffed yuca fritters, lemon mahonesa dipping sauce

### **Vegetarian Empanada**

**\$130/ 50 PIECES**

Pastry turnovers filled with Gruyere, Jack, mozzarella, sauteed onions, olive oil, thyme, oregano. Cuba Libre salsa dipping sauce

## **FISH & SEAFOOD**

### **Coconut Shrimp**

**\$185/ 50 PIECES**

Crispy, coconut breaded shrimp. Sweet chili dipping sauce

### **Coconut Crab Fritters**

**\$185/ 50 PIECES**

Sweet crab claw meat, fresh grated coconut, peppers, fresh herbs. Sweet chili dipping sauce

### **Grilled Shrimp**

**\$185/ 50 PIECES**

Chimichurri marinated shrimp. Cilantro caper aioli

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## CARVING STATIONS

*Requires a 20 person minimum*

### Roasted Sweet and Sour Pork Loin

A Cuban specialty, roasted boneless pork loin glazed with "Chino-Cubano" sweet and sour sauce

**\$18.00 per person**

### Banana Leaf Roasted Turkey Breast

Mango-curry glazed boneless turkey breast roasted in banana leaves. Mango-passionfruit gravy

**\$16.00 per person | Requires 3 days notice**

### Whole Roasted North Atlantic Salmon Filet

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

**\$21.00 per person**

### Roasted Filet Mignon

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

**\$31.00 per person**

### New York Sirloin Steak

Latin Adobo-crust roasted New York strip loin. Argentinean chimichurri

**\$23.00 per person**

### Mixed Grilled Station

Sirloin, Cuban spice rubbed roasted Pork loin, jumbo shrimp, citrus marinated chicken breast and chorizo sausage. Chimichurri and salsa criolla

**\$41.00 per person**

## RECEPTION ENTRÉE STATIONS

*Requires a 20 person minimum*

### Cuban Shrimp Enchilado

Fresh shrimp sauteed in our famous Cuba Libre Enchilado Creole sauce

**\$23.00 per person**

### Ropa Vieja

Shredded beef brisket stewed with tomatoes, bell peppers, onions, red wine.

**\$21.00 per person**

### Cuban Roast Pork

Citrus marinated, slow roasted pork shoulder, crispy pork belly chicharrones, onion-caper mojo **\$21.00 per person**

### Citrus-Grilled Brick Chicken

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

**\$17.00 per person**

### Arroz con Pollo

Long grain saffron rice, boneless chicken, green peas, yellow corn, Spanish chorizo, roasted piquillo peppers.

**\$19.00 per person**

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## PAELLA STATIONS

Requires a 20 person minimum

### Cuban Paella

Boneless chicken thighs, bay scallops, mussels, squid, shrimp, peas, red peppers and chorizo with long grain saffron rice

**\$29.00 per person**

### Paella Vegetariana (v)

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

**\$23.00 per person**

## SIDE ITEMS

Choice of two | **\$10.00 per person**

### GRAINS & STARCHES

#### Potatoes Mashed(v)

Roasted garlic mashed potatoes

#### Saffron Rice(v)

Long grain yellow rice and green peas

#### Rice and Beans(v)

White rice and Cuba Libre's black beans

#### Maduros(v)

Fried ripened plantain

#### Tostones(v)

Twice-fried green plantains. Dijon-mojito

#### Yuca Fries(v)

Crispy and creamy yuca. Cilantro-caper allio

### VEGETABLES

#### Asparagus

Grilled asparagus, roasted garlic oil

#### Broccolini

Grilled broccolini, roasted garlic oil. Romesco sauce

#### Cuban Salad

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

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# DESSERT STATIONS

## Dessert Tapas Trio

**\$14.00 per person**

Our pastry chef's trio of mini dessert portions so you can try all three!

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