



Buffet: \$85 for adults | \$45 for children under 12

GRAND SEAFOOD DISPLAY

Maine Lobster Claws
Poached Gulf jumbo shrimp
Spanish boquerones
Champagne-topped east coast oysters
on the half shell
Mojito-cured Atlantic salmon
with salmon caviar crème fraîche
Poached PEI mussels in a saffron lobster broth
Latino cocktail, champagne mignonette and mojo picante
dipping sauce

CHIEF'S SELECTION OF CEVICHE

HAMACHI CEVICHE

Lightly torched hamachi, pepper trio salad,
leche de tigre dressing

BABY OCTOPUS CEVICHE

Tomato and cucumber salad, trio of olives

PICADAS

FINE CHEESE, CHARCUTERIE AND OLIVES

Chef's selection of imported and domestic cheeses:
manchego, tetilla, peralzo blue, humboldt fog,
morbier, Miami spice cheddar, Georgia gouda
Mini grilled cheese on brioche, pecan and panela baked
brie, house marinated olive salad
Chorizo Cantimpalo, duck pate with orange zest, Serrano
ham and assorted crackers

CUBAN WILD CHIPS AND FUN DIPS

Black bean hummus, calabaza hummus,
Haitian eggplant salad Pico de gallo,
Cuba Libre salsa, guacamole cubano
and avocado salsa Malanga,
boniato and plantain chips

WINTER VEGETABLE SALAD

Red oak lettuce, fennel, radicchio, beets,
turnips, pomegranate seeds
brioche croutons, mustard dressing

FRESH COSTA RICAN HEARTS OF PALM SALAD

Citrus marinated and grilled hearts of palm, baby watercress,
blood oranges, salty Kalamata olives and
extra virgin olive oil

ROASTED BUTTERNUT SQUASH AND KALE CAESAR SALAD

Panela-sprinkled and roasted butternut squash,
green and purple kale shredded manchego cheese,
Cuban bread croutons, crispy garbanzo beans,
caesar dressing

CARVING STATIONS

ROASTED PRIME RIB

Salt encrusted and finished with butter, buttery lemon au jus

CUBAN STYLE PORK LOIN

Sour orange marinated, charred herb salsa

GRILLED LEG OF LAMB

Garlic and herb rubbed, mint pan juice

ARTISAN BREADS

LOCAL BREADS AND BREADSTICKS

Durango hickory-smoked sea salt butter, mustard-chive butter,
and Cuba Libre's famous mango butter

ENTREE STATIONS

CLASSIC VACA FRITA

Tender braised and crisped flank steak, roasted onions and citrus garlic sauce

ATLANTIC SALMON

Lobster oil confit Atlantic salmon with black winter truffles and large poached
shrimp in cognac and paddlefish caviar cream sauce

CHICKEN FRICASSEE

Braised chicken in a white wine Creole sauce
with potatoes, carrots and fresh herbs

MINI GRILLED VEGETABLE PAELLAS

Black forbidden rice, garlic oil and sea salt rubbed broccoli,
zucchini, cauliflower, leeks wild mushrooms and long stem artichoke hearts,
asparagus and roasted piquillo pepper salad

DESSERTS

Smaller in size so you can try them all!

Flan de queso in caramel

Silver glazed passion fruit panna cotta

Guayaba tres leches

White chocolate studded croissant and brioche bread pudding

Pumpkin cheesecake bites

"Almost midnight" cookie bites

Egg nog genoise cake with toasted meringue

Tangerine and almond cake with citrus glaze

Chocolate and toasted coconut arroz con leche

Rum pecan tarts

SIDES

Garlic mashed potatoes

White rice and black beans

Sweet plantain maduros

Flash-fried cheese arepitas

Cornbread and wild mushroom stuffing

Grilled broccolini, lemongrass mojo

Crispy parmesan roasted asparagus