

# Easter Buffet

## BRUNCH

### BRUNCH STATION

#### Waffle Station

Savory flash fried chicken, applewood smoked bacon, turkey sausage, strawberries, and whipped cream

#### Benedict Station

Breakfast potatoes, enchilado sauce, shaved manchego and fresh asparagus

**Add:** Smoked salmon, grilled Spanish sausage

#### Café con Leche French Toast

Café con Leche soaked Challah bread, rum syrup

### 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

### THE KIDS WORLD

#### Sliders Station

##### 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

### SOUP, SALADS & MORE

#### Frutos del Mar

Jumbo shrimp, Yellow Fin Tuna ceviche, Octopus en Escabeche

#### Sopa de Brocoli con Cangrejo (V)

#### Seasonal Fruit Salad (V)

#### Avocado Caesar (V)

#### Hummus and Dipping Potpourri (V)

#### Quesos y Charcuteria

**Sunday, March 31 @ 11am-4pm**

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

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

### ARTISAN BREAD STATION

#### Mango Butter

#### Coconut-berry muffin

#### Fudge brownies

#### Chocolate-chocolate chip muffin

#### Garlic-herb Butter

#### Banana bread

#### Guava cream cheese hojaldre

#### 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)

#### Tostones de Yuca (V)

#### Garlic Mash Potatoes (V)

#### Arroz con Frijoles (V)

#### Asparagus (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.*