

# CATERING

## COLD APPETIZER DISPLAYS

*Half tray up to 10 guests | Full tray up to 20 guests*

### **Del Jardin (v)**

Fresh seasonal vegetable tray served "crudo" and red wine vinaigrette dressing

**\$75 | \$140**

### **Tropical Chips and Trio of Dips (v)**

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

**\$77 | \$155**

### **Grilled Marinated Vegetables (v)**

Asparagus, eggplant, zucchini, red onions, scallions, red peppers and corn

**\$83 | \$162**

### **Fine Cheeses and Olives (v)**

Selection of imported cheeses, marinated olives, and Spanish chorizo with plantain chips

**\$95 | \$175**

## SOPA Y ENSALADA

*Half tray up to 10 guests | Full tray up to 20 guests*

### **Black Bean Soup (v)**

Traditional Cuban black bean soup with rich authentic flavors

**\$70 | \$130**

### **Jardin Salad (v)**

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

**\$95 | \$175**

## SIDES

*Half tray up to 10 guests | Full tray up to 20 guests*

**\$55 | \$95**

### **Arroz con Frijoles (v)**

Steamed white rice and Cuban black beans

### **Congri**

Classic Cuban red beans, rice with tomatoes, onions, peppers, smoked pork

### **Aguacate (v)**

Half avocado, olive oil and sea salt

### **Garlic Mash (v)**

Roasted garlic mashed potatoes

### **Maduros (v)**

Fried sweet plantain

### VEGETARIAN (v)

*The consumption of raw or partially cooked eggs, meat, fish or shellfish may increase the risk of contracting food borne illness. 10% 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*

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*Quick, ready-to-serve, drop off catering using high quality ingredients with Latin flair. Perfect for corporate or social events.*

## EMPANADAS

**Choice of 1 for \$8 per guest | Choice of 2 for \$12 per guest**

10 guests minimum

### **Mama Amelia's Empanadas**

Baked pastry turnovers served with aji-sour cream dipping sauce. Choose from beef, chicken or queso below.

**Picadillo:** Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins

**De la Casa:** Chopped chicken, corn, Jack cheese

**Queso (v):** Gruyere, Jack, mozzarella, sauteed onions, olive oil, thyme, oregano

## TAPAS

**Choice of 2 for \$27 per guest | Choice of 3 for \$33 per guest**

10 guests minimum

### **Dragon Street Meatballs**

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

### **Shrimp Cocktail**

Cuban style shrimp cocktail. Latino cóctel salsa

### **Yuca Fries (v)**

Crispy and creamy yuca fries. Cilantro-caper allioli

### **Maduros (v)**

Fried ripened sweet plantains

### **Tostones (v)**

Twice-fried green plantains. Dijon-mojo

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## PLATOS FUERTES & CUBAN CLASSICS

*Half tray up to 10 guests | Full tray up to 20 guests*

### **Paella Vegetariana (v)**

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

**\$165 | \$320**

### **Arroz con Pollo**

Long grain saffron rice, boneless chicken, green peas, Manzanilla olives, yellow corn, Spanish chorizo, roasted piquillo peppers, touch of beer

**\$200 | \$385**

### **Ropa Vieja**

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

**\$215 | \$400**

### **Pollo Asado**

Double airline chicken breast, mango-passion fruit gravy, black beans, white rice

**\$215 | \$400**

### **Cuban Roast Pork**

Citrus marinated, slow roasted pork shoulder, onion-caper mojo, black beans, white rice

**\$200 | \$385**

## POSTRES

*Half tray up to 10 guests | Full tray up to 20 guests*

**\$90 | \$150**

### **Tres Leches (v)**

Vanilla sponge cake soaked in three milks, mocha mousse

### **Cuban Flan (v)**

A traditional Cuban dessert of vanilla custard and caramel sauce

### **Mami Totty's Arroz con Leche (v)**

Classic Cuban rice pudding recipe handed down from founding Chef Pernot's mother-in-law

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