

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

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)

*The consumption of raw or partially cooked eggs, meat, fish or shellfish may increase the risk of contracting food borne illness.
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 | 609.348.6700 x304 | 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

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 allioli

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 ★