

## PLATED DINNER : SANTIAGO

**\$55.00 PER PERSON**

### **Appetizer**

*Served family style*

### **TROPICAL CHIPS AND TRIO OF DIPS (v)**

Black bean hummus, guacamole Cubano, Cuba Libre salsa, plantain and malanga chips

### **Salad**

*Guests are served the same salad course*

### **CUBAN HOUSE SALAD (v)**

Romaine, baby spinach, grape tomatoes, red onions, red wine vinaigrette

### **Entrées**

*Guests will choose one at the event*

#### **SALMON PARADISO**

Pan roasted, skin on salmon, roasted garlic mashed potatoes, grilled asparagus, creamy lobster-tomato sauce

#### **CHURRASCO A LA CUBANA**

Grilled skirt steak, lemon-onion parsley sauce, roasted garlic mashed potatoes. Baby arugula, red wine vinaigrette

#### **CITRUS CHICKEN**

Brined, citrus marinated bone-in chicken breast, roasted garlic mashed potatoes, grilled broccolini, mango-passion fruit gravy

#### **PAELLA VEGETARIANA (v)**

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

### **Dessert**

*Guests are served the same dessert course*

#### **CUBAN FLAN**

A traditional Cuban dessert of vanilla custard, dulce de leche, fresh whipped cream, vanilla cookie

### **VEGETARIAN (v)**

*Consuming undercooked eggs, poultry, meat, fish or shellfish may increase the risk of food borne illness.  
22% service fee and all state and local taxes will be added to all food and beverage.*

*Banquet & Group Sales| Samantha Konstandt | 609.348.6700 x304 | skonstandt@cubalibrerestaurant.com*

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

## PLATED DINNER : PINAR DE RIO

**\$63.00 PER PERSON**

### **Appetizers**

*Served family style*

#### **GUACAMOLE CUBANO (v)**

Avocado, fresh tomatoes, green onions, roasted jalapeños, fresh lime juice, cilantro, extra virgin olive oil, plantain chips

#### **MAMÁ AMELIA'S EMPANADAS**

Baked pastry turnovers filled with Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins

Aji amarillo-sour cream sauce

#### **SHRIMP COCKTAIL**

Cuban style shrimp cocktail, latino cóctel sauce

### **Salad**

*Guests are served the same salad course*

#### **CUBAN HOUSE SALAD (v)**

Romaine, baby spinach, grape tomatoes, red onions, red wine vinaigrette

### **Entrées**

*Guests will choose one at the event*

#### **SALMON PARADISO**

Pan roasted, skin on salmon, roasted garlic mashed potatoes, grilled asparagus, creamy lobster-tomato sauce

#### **CHURRASCO A LA CUBANA**

Grilled skirt steak, lemon-onion parsley sauce, roasted garlic mashed potatoes. Baby arugula, red wine vinaigrette

#### **CITRUS CHICKEN**

Brined, citrus marinated bone-in chicken breast, roasted garlic mashed potatoes, grilled broccolini, mango-passion fruit gravy

#### **PAELLA VEGETARIANA (v)**

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

### **Dessert**

*All guests are served the same dessert course*

#### **CUBAN FLAN**

A traditional Cuban dessert of vanilla custard, dulce de leche, fresh whipped cream, vanilla cookie

#### **VEGETARIAN (v)**

*Consuming undercooked eggs, poultry, meat, fish or shellfish may increase the risk of food borne illness.  
22% service fee and all state and local taxes will be added to all food and beverage.  
Banquet & Group Sales | Samantha Konstandt | 609.348.6700 x304 | skonstandt@cubalibrerestaurant.com*

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

## PLATED DINNER : MATANZAS

**\$73.00 PER PERSON**

### Appetizers

*Served Family Style*

#### **GUACAMOLE CUBANO (v)**

Avocado, fresh tomatoes, green onions, roasted jalapeños, fresh lime juice, cilantro, extra virgin olive oil, plantain chips

#### **HAM & CHEESE CROQUETAS**

Mustard BBQ sauce

#### **MAMÁ AMELIA'S EMPANADAS**

Baked pastry turnovers filled with chopped chicken, corn, Jack cheese.  
Aji amarillo-sour cream sauce

#### **GRILLED SHRIMP**

Chimichurri marinated grilled shrimp, cilantro caper aioli

### Salad

*All guests are served the same salad course*

#### **ROMAINE WEDGE**

Romaine heart, red onions, cherry tomatoes, crumbled Cotija cheese, bacon, creamy avocado dressing

### Entrées

*Guests will choose one at the event*

#### **SALMON PARADISO**

Pan roasted, skin on salmon, roasted garlic mashed potatoes, grilled asparagus, creamy lobster-tomato sauce

#### **CHURRASCO A LA CUBANA**

Grilled skirt steak, lemon-onion parsley sauce, roasted garlic mashed potatoes, baby arugula, red wine vinaigrette

#### **CITRUS CHICKEN**

Brined, citrus marinated bone-in chicken breast, roasted garlic mashed potatoes, grilled broccolini, mango-passion fruit gravy

#### **PAELLA VEGETARIANA (v)**

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

### Dessert

*All guests are served the same dessert course*

#### **TRES LECHEs**

Vanilla sponge cake soaked in three milks, mocha mousse

#### **VEGETARIAN (v)**

*Consuming undercooked eggs, poultry, meat, fish or shellfish may increase the risk of food borne illness.  
22% service fee and all state and local taxes will be added to all food and beverage.  
Banquet & Group Sales | Samantha Konstandt | 609.348.6700 x304 | skonstandt@cubalibrerestaurant.com*

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

## PLATED DINNER : SIERRA MAESTRA

**\$ 78.00 PER PERSON**

### **Appetizers**

*Served Family Style*

#### **GUACAMOLE CUBANO (v)**

Avocado, fresh tomatoes, green onions, roasted jalapeños, fresh lime juice, cilantro, extra virgin olive oil, plantain chips

#### **MAMÁ AMELIA'S EMPANADAS**

Baked pastry turnovers served with aji-sour cream dipping sauce

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

#### **COCONUT SHRIMP**

Crisp coconut breaded shrimp, sweet chili dipping sauce

#### **DRAGON STREET MEATBALLS**

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

### **Salad**

*All guests are served the same salad course*

#### **ROMAINE WEDGE**

Romaine heart, red onions, cherry tomatoes, crumbled Cotija cheese, bacon, creamy avocado dressing

### **Entrées**

*Guests will choose one at the event*

#### **SALMON PARADISO**

Pan roasted, skin on salmon, roasted garlic mashed potatoes, grilled asparagus, creamy lobster-tomato sauce with lump blue crab meat

#### **MAR Y TIERRA**

Grilled skirt steak and half lobster tail, roasted garlic mashed potatoes, grilled broccolini, chimichurri sauce

#### **CITRUS CHICKEN**

Brined, citrus marinated bone-in chicken breast, roasted garlic mashed potatoes, grilled broccolini, mango-passion fruit gravy

#### **PAELLA VEGETARIANA (v)**

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

### **Dessert**

#### **CHOCOLATE BANANA BREAD PUDDING**

Banana bread baked in chocolate custard, warm ganache center, chocolate sauce, vanilla scented whipped cream

#### **VEGETARIAN (v)**

*Consuming undercooked eggs, poultry, meat, fish or shellfish may increase the risk of food borne illness.  
22% service fee and all state and local taxes will be added to all food and beverage.  
Banquet & Group Sales | Samantha Konstandt | 609.348.6700 x304 | skonstandt@cubalibrerestaurant.com*

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