

TRAY PASSED HORS D'OEUVRES

Choice of 6 for \$27.00/PERSON PER HOUR | Choice of 8 for \$35.00/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 hand chopped chicken, corn, Jack cheese. Aji-sour cream dipping sauce

Pork Empanada

Pastry turnovers filled with pulled pork, roasted poblano, charred tomatoes and West Indies culantro. 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

Albondigas Cubanas

Handmade ground beef, ground pork, pine nut and raisin meatballs simmered in a Creole tomato sauce

Perros in a Blanket

Spanish chorizo wrapped in puff pastry.
Manchego mustard dipping 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-lime allioli

Tortilla Espanola

Potato, sweet onion and egg frittata-style torta.
Romesco sauce

Toston Bruschettas

Twice-fried green Hawaiian plantains garnished with grilled pineapple 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 black beans, ripe plantains, soyrizo, onion and peppers. Aji-sour cream dipping sauce

FISH & SEAFOOD

Stuffed Shrimp

Mashed yuca stuffed crispy shrimp. Mojo Criollo dipping sauce

Coconut Crab Fritters

Sweet crab claw meat, fresh grated coconut, peppers, fresh herbs. Sweet chili dipping sauce

Grilled Shrimp

Chimichurri marinated shrimp skewers. Smoked paprika vinaigrette

Tuna Ceviche

Marinated yellowfin tuna, house pickled cucumber + seaweed, avocado and toasted Macadamia. Pumpkin seed oil vinaigrette

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. A 3% surcharge is added to all checks to help offset fast-rising expenses. This fee is not a service charge or gratuity. 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

\$9.00/PERSON

Seasonal hand selected local Florida Vegetables served "Crudo" with red wine vinaigrette and creamy garbanzo-Caesar dressing

Fine Cheeses and Olives

\$11.00/PERSON

Selection of imported cheeses, marinated olives, and Spanish chorizo. Tropical chips and crackers

Tropical Chips and a Trio of Dips

\$9.00/PERSON

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

Grilled Vegetable Display

\$9.00/PERSON

Seasonal hand selected local Florida Vegetables, marinated in Balsamic and garlic

Fantasia de Frutas

\$9.00/PERSON

Pineapple, melon, kiwi, berries, mango and papaya. Mojito yogurt dipping sauce

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HOT HORS D'OEUVRES DISPLAYS

MEATS

Cuban Sandwich Spring Rolls

\$145/50 PIECES

Sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese. Chinese mustard dipping sauce

Beef Empanada

\$125/ 50 PIECES

Pastry turnovers filled with Cienfuegos style ground beef, potatoes, Manzanilla olives and raisins. Aji-sour cream dipping sauce

Chicken Empanada

\$125/ 50 PIECES

Pastry turnovers filled with hand chopped chicken, corn, Jack cheese. Aji-sour cream dipping sauce

Pork Empanada

\$125/ 50 PIECES

Pastry turnovers filled with pulled pork, roasted poblano, charred tomatoes and West Indies culantro. Aji-sour cream dipping sauce

Ham and Brie Croquettes

\$125/ 50 PIECES

Smoked ham and brie cheese croquettes. Mustard BBQ sauce

Albondigas Cubanas

\$125/ 50 PIECES

Handmade ground beef, ground pork, pine nut and raisin meatballs simmered in a Creole tomato sauce

Perros in a Blanket

\$165/ 50 PIECES

Spanish chorizo wrapped in puff pastry. Manchego mustard dipping sauce

VEGETABLES

Spinach and Manchego Bunuelos

\$125/ 50 PIECES

Manchego cheese and spinach puffs. Goat cheese cream and organic olive oil

Tortilla Espanola

\$125/ 50 PIECES

Potato, sweet onion and egg frittata-style torta. Romesco sauce

Bolitas de Yuca

\$125/ 50 PIECES

Mazzarella and queso fresco stuffed yuca fritters, lemon mahonesa dipping sauce

Vegetarian Empanada

\$125/ 50 PIECES

Pastry turnovers filled with black beans, ripe plantains, soyrito, onion and peppers. Aji-sour cream dipping sauce

FISH & SEAFOOD

Stuffed Shrimp

\$175/ 50 PIECES

Mashed yuca stuffed crispy shrimp. Mojo Criollo dipping sauce

Coconut Crab Fritters

\$175/ 50 PIECES

Sweet crab claw meat, fresh grated coconut, peppers, fresh herbs. Sweet chili dipping sauce

Grilled Shrimp

\$175/ 50 PIECES

Chimichurri marinated shrimp skewers. Smoked paprika vinaigrette

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CARVING STATIONS

Requires a 20 person minimum

Roasted Leg of Pork

Cuban roast leg of pork marinated for three days and slow roasted. Served with charred herb salsa

\$16.00 per person | Requires 3 days notice

Roasted Sweet and Sour Pork Loin

A Cuban specialty, boneless pork loin roasted to perfection. Glazed with "Chino-Cubano" sweet and sour sauce

\$14.00 per person

Banana Leaf Roasted Turkey Breast

Mango-curry glazed boneless turkey breast roasted in banana leaves.

Tamarindo-pineapple date chutney

\$14.00 per person | Requires 3 days notice

Whole Roasted North Atlantic Salmon

Whole roasted fresh Atlantic salmon with tropical citrus and fresh herbs. Wrapped in banana leaves

\$17.00 per person

Roasted Filet Mignon

Spice rubbed whole beef tenderloin seared and slow roasted. Rioja red wine sauce

\$21 per person

New York Sirloin Steak

Latin Adobo-crust roasted New York strip loin. Cuba Libre steak sauce

\$19 per person

Mixed Grilled Interactive Station

Sirloin, Cuban spice rubbed roasted Pork loin, jumbo shrimp, herb marinated chicken breasts and Cortez chorizo sausage. Chimichurri, Cuba Libre steak sauce, salsa criolla

\$36 per person

RECEPTION ENTRÉE STATIONS

Requires a 20 person minimum

Cuban Shrimp Enchilado

Fresh shrimp sauteed in our famous Cuba Libre Enchilado Creole sauce

\$19.00 per person

Ropa Vieja

Shredded beef brisket stewed with tomatoes, bell peppers, onions, red wine.

\$18.00 per person

Citrus-Grilled Brick Chicken

Marinated boneless breast. Mango-passion fruit sweet and sour sauce

\$15.00 per person

Arroz con Pollo

A home-styled favorite of saffron long grain rice, boneless chicken, green peas, Manzanilla olives, hard-boiled egg, asparagus, roasted piquillo peppers

\$17.00 per person

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PAELLA STATIONS

Requires a 20 person minimum

Cuban Paella

Shrimp, boneless chicken thighs, Cuba Libre sliced pork loin, cobia, Bay scallops, fresh squid, sweet plantains, hearts of palm, Serrano ham, garlic sauce, black beans, roasted pepper salpicón

\$21.00 per person

Mushroom Paella (v)

The rich flavor of wild and domestic mushrooms combined with Calasparra "Bomba" rice and fresh rosemary

\$13.00 per person

Paella Vegetariana (v)

Baby spinach, "Soyrizo", wild mushrooms, garbanzo beans and saffron long grain rice. Asparagus and grilled artichoke hearts salad

\$17.00 per person

SIDE ITEMS

Choice of two | \$9.00 per person

GRAINS & STARCHES

Potatoes Mashed (v)

Roasted garlic mashed potatoes

Saffron Rice (v)

Carolina 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 Hawaiianos (v)

Twice-fried green Hawaiian plantains.

Dijon-mojo

Yuca Fries (v)

Crispy and creamy yuca. Cilantro-caper allioli

VEGETABLES

Mushrooms

Grilled Portobello mushrooms in mild garlic sauce

Cuban Salad

Watercress, baby spinach, romaine, organic grape tomatoes, Kalamata olives and red onions

GRATINS

Caribbean Squash

West Indian calabaza squash, roasted onions and Monterey Jack cheese

Spinach Gratin

Organic spinach and Gruyere cheese gratin. Plantain and panko breadcrumb crunch

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DESSERT STATIONS

Mesa Pastelera

\$20.00 per person

Our comprehensive (and impressive) mini dessert display sure to wow any crowd and please every palate!

Dessert Tapas Trio

\$11.00 per person

Our pastry chef's trio of mini dessert portions so you can try all three!

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