

## PLATED DINNER : SANTIAGO



**\$ 50.00 PER PERSON**

### **Appetizer**

*Served family style*

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

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

### **Salad**

*Guests are served the same salad course*

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

Arugula, romaine, baby spinach, grape tomatoes, red onions. Red wine vinaigrette

### **Entrées**

*Guests will choose one at the event*

### **DORADO A LA PLANCHA**

Pan roasted mahi mahi, roasted garlic potato mash, grilled asparagus with chimichurri sauce

### **CHURRASCO A LA CUBANA**

Black Angus grilled skirt steak, lemon-onion parsley sauce, roasted garlic mashed potatoes. Baby arugula salad, 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)**

*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 | 202.408.1600 | SKonstandt@CubaLibreRestaurant.com*

## PLATED DINNER : PINAR DE RIO

**\$ 60.00 PER PERSON**

### Appetizers

*Served family style*

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

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, 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)**

Arugula, romaine, baby spinach, grape tomatoes, red onions. Red wine vinaigrette

### Entrées

*Guests will choose one at the event*

#### **DORADO A LA PLANCHA**

Pan roasted mahi mahi, roasted garlic potato mash, grilled asparagus with chimichurri sauce

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

Black Angus grilled skirt steak, lemon-onion parsley sauce, roasted garlic mashed potatoes. Baby arugula salad, 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 and whipped cream

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

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## PLATED DINNER : MATANZAS

**\$ 70.00 PER PERSON**

### Appetizers

*Served Family Style*

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

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil, plantain chips

#### **SPINACH AND MANCHEGO BUNUELOS (v)**

Manchego cheese and spinach fritters. Goat cheese crema, organic olive oil

#### **MAMÁ AMELIA'S EMPANADAS**

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

#### **GRILLED SHRIMP**

Smoked paprika marinated grilled shrimp. Aji verde sauce

### Salad

*All guests are served the same salad course*

#### **GRILLED CAESAR SALAD**

Grilled romaine wedge, Cuban bread croutons, Parmesan cheese, avocado Caesar vinaigrette

### Entrées

*Guests will choose one at the event*

#### **DORADO CON LANGOSTA**

Pan roasted mahi mahi, grilled lobster tail, roasted garlic potato mash, grilled asparagus with chimichurri sauce

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

Black Angus grilled skirt steak, lemon-onion parsley sauce, roasted garlic mashed potatoes, broccolini with romesco sauce

#### **CITRUS CHICKEN**

Brined, citrus marinated bone-in chicken breast, roasted garlic potato mash, mango-passion fruit gravy, grilled broccolini with romesco sauce

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

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

### Dessert

#### **TRES LECHES**

Vanilla sponge cake soaked in three milks. Mocha mousse.

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

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## PLATED DINNER : SIERRA MAESTRA

**\$ 75.00 PER PERSON**

### Appetizers

*Served Family Style*

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

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil, plantain chips

#### **MAMÁ AMELIA'S EMPANADAS (Choose One)**

Baked pastry turnovers served with aji-sour cream dipping sauce

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

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

#### **SHRIMP COCKTAIL**

Cuban style shrimp cocktail, Latino cóctel sauce

#### **CROQUETAS**

Traditional ham & cheese and creamy chicken croquetas. Mustard BBQ sauce and dijon-garlic mojo

### Salad

#### **JARDÍN SALAD (v)**

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

### Entrées

*Guests will choose one at the event*

#### **PLATO DEL MAR**

Mahi mahi with grilled lobster tail and jalea salsa, roasted garlic potato mash, grilled broccolini, romesco sauce

#### **MAR Y TIERRA**

Black Angus grilled skirt steak and jumbo shrimp, roasted garlic potato mash, grilled broccolini, romesco sauce

#### **CITRUS CHICKEN**

Brined, citrus marinated bone-in chicken breast, roasted garlic potato mash, mango-passion fruit gravy, grilled broccolini with romesco sauce

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

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

### Dessert

#### **PIÑA UPSIDE DOWN CAKE**

Warm caramelized pineapple over pound cake, fresh whipped cream

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

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