



## PLATED DINNER MENU

“Pinar de Rio” \$52 per person

### Appetizers

*Served family style*

#### Mariquitas Cubanas

Plantain and Malanga chips. Black bean hummus, Haitian eggplant salad and Cuba Libre salsa

#### Malanga Fritters

A traditional Cuban street food of crispy taro, garlic and West Indian culantro.  
Tamarindo ketchup

#### Mamá Amelia's Empanadas

Baked pastry turnovers filled with ground beef, olives and raisins.  
Aji-sour cream sauce

#### Shrimp Ceviche

Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa

### Salad

*Guests are served the same salad course*

#### Cuban Salad

Watercress, avocado, carrot chips and radishes. Red wine vinaigrette

### Entrées

*Guests will choose one on-site at the event*

#### Churrasco a la Cubana

All natural Black Angus grilled skirt steak.  
Roasted garlic boniato-potato mash, caramelized shallots and steamed kale.  
Lemon and onion sauce

#### Mahi-Mahi a la Plancha

Fresh Mahi-Mahi fillet seared on the griddle with olive oil.  
Roasted garlic boniato-potato mash, caramelized shallots and steamed kale.  
Sweet bell peppers, onion and tomato Creole sauce

#### Citrus-Grilled Brick Chicken

Marinated semi-boneless double breast.  
Roasted garlic boniato-potato mash, caramelized shallots and steamed kale.  
Mango sweet and sour gravy

#### Vegetarian

*A vegetarian dish is available upon request*

### Dessert

*Please choose one*

#### Pastry Chef's Favorites

Our pastry chef's selection of favorite desserts, displayed in mini portions so you can try them all!

#### pudding Diplomatico

Warm Cuban bread pudding, caramelized pineapple, rum syrup

#### Cuban Flan

A traditional Cuban dessert of vanilla custard.  
Dulce de leche and whipped cream. Maria cookie

#### Key Lime Tart

Vanilla crust Key lime tart. Burnt meringue

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

*21% service fee and all state and local taxes will be added to all food and beverage.  
Banquet & Group Sales | Alan Sommerman | 407.226.1600 | Alan@CubaLibreRestaurant.com*



## PLATED DINNER MENU

“Matanzas” \$62 per person

### Appetizers

*Served family style*

#### Pineapple Guacamole Cubano

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

#### Spinach and Manchego Buñuelos

Manchego cheese and spinach puffs. Goat cheese-ranch sauce and organic olive oil

#### Mamá Amelia’s Empanadas

Baked pastry turnovers filled with hand-chopped chicken and Jack cheese  
Aji-sour cream sauce

#### Grilled Shrimp

Smoked paprika marinated grilled shrimp.  
Manchego crema and crispy onions

### Salad

*Guests are served the same salad course*

#### Cuban Salad

Watercress, avocado, carrot chips and radishes. Red wine vinaigrette

### Entrées

*Guests will choose one on-site at the event*

#### Mahi-Mahi a la Plancha

Fresh Mahi-Mahi fillet seared on the griddle with olive oil.  
Roasted garlic boniato-potato mash caramelized shallots and steamed kale.  
Sweet bell peppers, onion and tomato Creole sauce

#### Black Angus Sirloin Steak

Adobo-rubbed all natural Black Angus grilled sirloin steak.  
Roasted garlic boniato-potato mash, caramelized shallots and steamed kale.  
Cuba Libre steak sauce

#### Citrus-Grilled Brick Chicken

Marinated semi-boneless double breast.  
Roasted garlic boniato-potato mash, caramelized shallots and steamed kale.  
Mango sweet and sour gravy

#### Vegetarian

*A vegetarian dish is available upon request*

### Dessert

*Please choose one*

#### Pastry Chef’s Favorites

Our pastry chef’s selection of favorite desserts, displayed in mini portions so you can try them all!

#### Pudding Diplomático

Warm Cuban bread pudding, caramelized pineapple, rum syrup

#### Chocolate Torte

Fallen chocolate soufflé tarte layered with dulce de leche.  
Dulce de leche ice cream, chocolate-orange sauce. Blueberry compote

#### Key Lime Tart

Vanilla crust Key lime tart. Burnt meringue

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## PLATED DINNER MENU

“Sierra Maestra” \$72 per person

### Appetizers

*Served family style*

#### Mariquitas Cubanas

Plantain and Malanga chips. Black bean hummus, Haitian eggplant salad and Cuba Libre salsa

#### Pineapple Guacamole Cubano

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

#### Mamá Amelia’s Empanadas

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

#### Coconut Crab Fritters

Jumbo lump crabmeat, fresh grated coconut, peppers, fresh herbs. Sweet chili dipping sauce

#### Grilled Baby Octopus

Truffle and citrus marinated baby octopus. Haitian eggplant salad

### Salad

*Guests are served the same salad course*

#### Ensalada de los Favoritos

Watercress, avocado, sweet plantain salpicón and Cabrales cheese. Red wine vinaigrette

### Entrées

*Guests will choose one on-site at the event*

#### Mahi-Mahi a la Plancha

Fresh Mahi-Mahi fillet seared on the griddle with olive oil.  
Roasted garlic boniato-potato mash caramelized shallots and steamed kale.  
Sweet bell peppers, onion and tomato Creole sauce

#### Filet

Chimichurri marinated grilled filet mignon.  
Roasted garlic boniato-potato mash, caramelized shallots and steamed kale.  
Rioja red wine sauce

#### Citrus-Grilled Brick Chicken

Marinated semi-boneless double breast.  
Roasted garlic boniato-potato mash, caramelized shallots and steamed kale.  
Mango sweet and sour gravy

#### Vegetarian

*A vegetarian dish is available upon request*

### Dessert

*Please choose one*

#### Pastry Chef’s Favorites

Our pastry chef’s selection of favorite desserts, displayed in mini portions so you can try them all!

#### pudding Diplomatico

Warm Cuban bread pudding, caramelized pineapple, rum syrup

#### Chocolate Torte

Fallen chocolate soufflé tarte layered with dulce de leche.  
Dulce de leche ice cream, chocolate-orange sauce. Blueberry compote

#### Key Lime Tart

Vanilla crust Key lime tart. Burnt meringue

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## PLATED DINNER MENU

“Batabano” \$82 per person

### Appetizers

*Served family style*

#### First Wave

##### Tuna Ceviche

Diced yellowfin tuna, jalapeño-coconut-ginger sauce. Red onion escabéche

##### Shrimp Ceviche

Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa

##### Bay Scallop Ceviche

Baja Bay scallops, tomato, Bermuda onions, cilantro, jalapeño salsa.  
Fresh lime juice and extra virgin olive oil. Saltines

#### Second Wave

##### Papas Rellenas

Cuban potato croquettes filled with beef picadillo.  
Sweet and spicy guajillo pepper sauce. Crispy onions and Manchego crema

##### Spinach and Manchego Buñuelos

Manchego cheese and spinach puffs with goat cheese-ranch sauce and organic olive oil

### Salad

*Guest are served the same salad course*

#### Ensalada de los Favoritos

Watercress, avocado, sweet plantain salpicón and Cabrales cheese. Red wine vinaigrette

### Entrées

*Guests will select one on-site at the event*

#### Black Angus Sirloin Steak

Adobo-rubbed all natural Black Angus grilled sirloin steak.  
Roasted garlic boniato-potato mash, caramelized shallots and steamed kale.  
Rioja red wine sauce

#### Shrimp con Mojo

Pan-seared citrus marinated jumbo shrimp, onions, peppers, sliced garlic and crisped yuca.  
Cilantro-lime mojo sauce. White rice

#### Ropa Vieja

Classic Cuban shredded beef brisket stewed with tomatoes, bell peppers, onions and red wine. White rice

#### Vegetarian

*A vegetarian dish is available upon request*

### Dessert

*Please choose one*

#### Pastry Chef's Favorites

Our pastry chef's selection of favorite desserts, displayed in mini portions so you can try them all!

#### pudding Diplomatico

Warm Cuban bread pudding, caramelized pineapple, rum syrup

#### Cuban Flan

A traditional Cuban dessert of vanilla custard.  
Dulce de leche and whipped cream. Maria cookie

#### Key Lime Tart

Vanilla crust Key lime tart. Burnt meringue

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