



LUNCH MENU

“CATEDRAL”

\$25 PER PERSON

Appetizers

Guests will choose one on-site at the event

Black Bean Soup

Traditional Cuban black bean soup with rich authentic flavors

Mamá Amelia’s Empanadas

Picadillo: Ground beef, Manzanilla olives and raisins
De la Casa: Hand chopped chicken, corn and Jack cheese
Aji-sour cream dipping sauce

Platos Fuertes

Please select three (from which your guests will select one the day of) for your event:

“Cobbano” Salad

Roasted pulled pork, sweet plantain salpicón, hearts of palm, grape tomatoes, avocado, bacon, Cabrales cheese, hard-boiled egg, scallions. Watercress and baby spinach.
Light mustard vinaigrette

Pargo a La Plancha

Olive oil griddled Florida red snapper. Coconut basmati rice and candied cashews.
Mango salsa and red curry sauce.

Naked Burger Salad

All natural Black Angus skirt steak burger, watercress, baby spinach, romaine, grape tomato, Kalamata olives, red onions and shoestring fries. Red wine vinaigrette

Levanta Muerto Seafood Soup

Seafood soup that will “raise the dead,” with shrimp, bay scallops, crabmeat and mussels. Coconut milk fortified “Chino-Cubano” broth. Truffle oil

Visit to Havana

Pressed Cuban Sandwich, Ybor City style with sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese. Yellow mustard-pickle relish.
Black bean soup, jardín salad and tropical chips

Dessert

Guests are served the same dessert course.

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



LUNCH MENU

“MONUMENTO”

\$30 PER PERSON

First Wave

Served Family-Style

Tropical Chips and a Trio of Dips

Plantain and malanga chips. Black bean hummus, roasted cauliflower hummus with curried onions, and Cuba Libre salsa

Crab Guacamole

Blue crabmeat, avocado, grilled golden pineapple, roasted jalapenos, fresh lime juice, extra virgin olive oil

Second Wave

Served Family-Style

Shrimp Cóctel

Cuban-style shrimp cocktail. Latino cóctel sauce and avocado

Mamá Amelia’s Empanadas

Picadillo: Ground beef, Manzanilla olives and raisins

De la Casa: Hand chopped chicken, corn and Jack cheese

Aji-sour cream dipping sauce

Rancho y Luna Salad

Murray’s Lancaster Farm chicken, napa cabbage, romaine lettuce, organic grape tomatoes, red onion, seedless cucumber and crispy wontons. Chinita mustard dressing

Ropa Vieja

Shredded beef brisket stewed with tomatoes, bell peppers, onions, red wine. Maduros and steamed white rice

Dessert

Guests are served the same dessert course

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



LUNCH MENU

“CAPITOLIO”

\$35 PER PERSON

First Wave

Please select four to be served family-style

Pineapple Guacamole Cubano

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

Malanga Fritters

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

Coconut Crab Fritters

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

Shrimp Cóctel

Cuban-style shrimp cocktail. Latino cóctel sauce and avocado

Spinach and Manchego Buñuelos

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

Tostones

Twice-fried crisp green plantains. Dijon-mojo dipping sauce

Second Wave

Please select three from which your guests may choose at event

El Cubano

Pressed Cuban sandwich, Ybor City style. Sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheeses. Yellow mustard-pickle relish. Tropical chips and Cuba Libre salsa

Levanta Muerto Seafood Soup

Seafood soup to “raise the dead”, with shrimp, bay scallops, crabmeat and mussels.
Coconut milk fortified “Chino-Cubano” broth. Truffle oil

“Cobbano” Salad

Roasted pulled pork, sweet plantain salpicón, hearts of palm, grape tomatoes, avocado, bacon, Cabrales cheese, hard-boiled egg, scallions. Watercress and baby spinach.
Light mustard vinaigrette

Churrasco Burger

10 oz. all natural Black Angus skirt burger, pickle sauce, chipotle-onion marmalade, cheddar cheese, lettuce and tomato on a King’s Hawaiian© roll. Boniato chips and Cuba Libre steak sauce

Mamá Amelia’s Empanadas

Picadillo: Ground beef, Manzanilla olives and raisins
De la Casa: Hand chopped chicken, corn and Jack cheese
Aji-sour cream dipping sauce

Dessert

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TROPICAL BRUNCH, PLATED

\$28.50 PER PERSON

First Wave

Served family-style

Homemade Latin Pastries

Banana bread, guava cream cheese hojaldre, crispy churro, coconut-berry muffin, chocolate-chocolate chip muffin. Mango butter, guava marmalade

Pineapple Guacamole Cubano

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

Spinach and Manchego Buñuelos

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

Shrimp Cóctel

Cuban-style shrimp cocktail. Latino cóctel sauce and avocado

Second Wave

Guests will select one at the event

Pollo y Waffle

Crisp, fried boneless chicken thighs, quinoa waffle, mango salsa and dark rum-molasses syrup

French Toast a la Cubana

Vanilla custard soaked brioche bread. Maple syrup and panela soaked sweet plantains. Whipped cream

Panqueques

Corn meal pancakes and crispy bacon. Dark rum-molasses syrup and mango butter

Levanta Muerto Seafood Soup

Seafood soup to “raise the dead”, with shrimp, bay scallops, crabmeat and mussels.
Coconut milk fortified “Chino-Cubano” broth. Truffle oil

“Cobbano” Salad

Roasted pulled pork, sweet plantain salpicón, hearts of palm, grape tomatoes, avocado, bacon, Cabrales cheese, hard-boiled egg, scallions. Watercress and baby spinach.
Light mustard vinaigrette

Dessert

Guests are served the same dessert course

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TROPICAL BRUNCH BUFFET

\$30 PER PERSON

25 person minimum

Agua Frescas

Refreshing non-alcoholic beverages made with fresh fruits, guarapo and a splash of spring water
One glass per person

Coffee and Tea Service

Fresh brewed regular and decaffeinated coffees and assorted teas

Homemade Latin Pastries

Banana bread, guava cream cheese hojaldre, crispy churro, coconut-berry muffin, chocolate-chocolate chip muffin. Mango butter, guava marmalade

Entrees

Please select four for your event

Pineapple Guacamole Cubano

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

French Toast a la Cubana

Vanilla custard soaked brioche bread. Maple syrup and panela soaked sweet plantains. Whipped cream

Huevo al Horno

Poached egg, chorizo, smoked ham, asparagus. Creole tomato sauce

Brunch Paella

Crispy boneless chicken thigh, chistorra sausage, kale, poached egg and saffron long grain rice.
Serrano ham chips and roasted piquillo pepper salad

Banana Quinoa Waffle

Quinoa waffle, sliced bananas in rum syrup, whipped cream and chocolate shavings

Chorizo-Potato Frittata

Chorizo sausage and roasted potatoes in a Spanish style omelet.
Sour cream and Monterey Jack cheese

Panqueques

Corn meal pancakes and crispy bacon. Dark rum-molasses syrup and mango butter



TROPICAL PLATINO BRUNCH BUFFET

\$60 PER PERSON

25 person minimum

Agua Frescas

Refreshing non-alcoholic beverages made with fresh fruits, guarapo and a splash of spring water
One glass per person

Coffee and Tea Service

Fresh brewed regular and decaffeinated coffees and assorted teas

Breakfast Station

Cuban Bread Display

Assorted Homemade Latin Breakfast Breads, Banana Bread, Guava Cream Cheese Holjaldre, Coconut-Berry Muffin and Chocolate Muffin. Mango Butter, Guava Marmalade and Coconut Lime Preserves

Fantasia de Frutas Display

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

Panqueques

Cornmeal Pancakes and Crispy Bacon, Cuba Libre Dark rum-molasses Syrup and Mango Butter

Cuban Strata

Smoked Ham, Marinated thinly Sliced Roasted Pork Loin, Swiss Cheese, Gruyere Cheese, Cuban Bread and Egg Custard

Cuban Style Poached Eggs

Eggs poached in an onion, pepper and tomato Creole broth with Shaved Manchego Cheese

Carving Station

Please Select One

Banana Leaf Roasted Boneless Turkey Breast

Mango-curry glazed boneless turkey breast roasted in banana leaves. Tamarindo-pineapple date chutney

Whole Roasted North Atlantic Salmon

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

Paella Station

Please Select One

Grilled Vegetable Paella

Grilled broccoli, zucchini, cauliflower, leeks, eggplant, wild mushrooms, artichoke hearts, saffron long grain rice. Asparagus and roasted piquillo pepper salad

Brunch Paella

Crispy boneless chicken thigh, chistorra sausage, kale, poached egg and saffron long grain rice.
Serrano ham chips and roasted piquillo pepper salad

Dessert

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