



BANQUET LUNCH BUFFET

Customize your buffet with different a la carte options

Tropical Chips and a Trio of Dips

Plantain and malanga chips. Black bean hummus, roasted cauliflower hummus with curried onions, and Cuba Libre salsa
\$6.00/person

Pineapple Guacamole Cubano

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil. Crispy plantain chips
\$7.00/person

Black Bean Soup

Traditional Cuban black bean soup with rich authentic flavors
\$5.00/person

Jardín Salad

Watercress, baby spinach, romaine, grape tomato, Kalamata olives, red onions. Red wine vinaigrette and boniato chips
\$5.00/person

Cuba Libre's Ultimate Burger Bar

How will YOU build your burger?

A customizable "Build Your Own" sandwich station with different types of burgers, breads, sauces, cheeses and toppings, including vegetables and meats. Tropical chips and different types of fries.

Pricing is a la carte; see supplemental Burger Bar page for pricing details

El Cubano

Classic pressed Cuban sandwich, Ybor City style. Sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese. Yellow mustard-pickle relish.
\$12.00/person

Arroz con Pollo

Saffron rice, boneless chicken, green peas, Manzanilla olives, hard-boiled eggs, asparagus and roasted Piquillo peppers
\$13.00 per person

Mamá Amelia's Empanadas

Choose two

Served with aji-sour cream sauce

- ★ Del Campo: Pulled pork, roasted poblano, charred tomatoes ★
- ★ Picadillo: Cienfuegos style ground beef, potatoes, Manzanilla olives and raisins ★
- ★ De la Casa: Hand-chopped chicken, corn, Jack cheese ★

\$9.00/person

Grilled Vegetable Display

Seasonal hand selected local Florida vegetables, marinated in Balsamic and garlic
\$7.00/person

Fantasia de Frutas

Pineapple, melon, kiwi, berries, mango and papaya.
\$6.00/person

Fine Cheeses and Olives

Selection of imported cheeses, marinated olives and Spanish chorizo. Tropical chips and crackers
\$8.00/person

Side dishes

Arroz Amarillo, Saffron long grain rice, green peas
Stir-fried cauliflower, oriental BBQ sauce
Tostones, twice-fried green plantains. Dijon-mojo dipping sauce
Maduros, fried ripened sweet plantains
\$3.00 for each side, per person

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 | Judy Brenna | 609.348.6700 | JBrenna@CubaLibreRestaurant.com