



Carving Stations

All stations are chef attended and require a 25-person minimum

Roasted Leg of Pork

Cuban roast leg of pork marinated for three days & slow roasted. Served with charred herb salsa
\$13.00 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
\$11.00 per person

Banana Leaf Roasted Boneless Turkey Breast

Mango-curry glazed boneless turkey breast roasted in banana leaves. Tamarindo-pineapple date chutney
\$11.00 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
\$14.00 per person

Orange Porchetta

Fennel and orange flavored pork belly wrapped around center cut pork loin. Argentinean chimichurri
\$13.00 per person

Vacio Argentino

All natural Black Angus bavette-steak. Rioja red wine and mushroom sauce.
\$16.00 per person

Mixed Grilled Interactive Station

All natural Black Angus skirt and grilled bavette-flank steak, jumbo shrimp, herb marinated chicken breasts, Cortez chorizo sausage. Jalapeño chimichurri, Cuba Libre steak sauce, salsa criolla
\$29.95 per person

Reception Entrée Stations

All entrée selections require a 20-person minimum

Cuban Shrimp Enchilado

Fresh shrimp sautéed in our famous Cuba Libre Enchilado Creole sauce
\$14.00 per person

Ropa Vieja

Shredded beef brisket stewed with tomatoes, bell peppers, onions, red wine.
\$14.00 per person

Citrus-Grilled Brick Chicken

Marinated semi boneless breast. Red curry-mango and coconut milk sauce
\$12.00 per person

Chicken and Shrimp

Cilantro lime mojo marinated boneless chicken breast, sautéed with fresh shrimp.
\$12.00 per person

Arroz con Pollo

A home-style favorite of saffron long grain rice, boneless chicken, green peas, Manzanilla olives, hard-boiled egg, asparagus, roasted piquillo peppers
\$13.00 per person



Paella Stations

All paellas require a 20-person minimum | **v** Denotes vegetarian selection | **gf** Denotes gluten free

Cuban Paella

Shrimp, boneless chicken thighs, tender roasted pulled pork, Mahi-Mahi, fresh squid, sweet plantains, hearts of palm, Serrano ham. Mildly spiced garlic sauce, black beans, roasted pepper salpicón
\$16.00 per person

Grilled Vegetable Paella **v gf**

Grilled broccoli, zucchini, cauliflower, leeks, eggplant, wild mushrooms, artichoke hearts, saffron long grain rice. Asparagus and roasted piquillo pepper salad
\$12.00 per person

SIDE ITEMS | Choice of two | *\$6.00 per person*

Gratins

Yuca-Hearts of Palm **v**

Coconut and cream infused yuca and hearts of palm casserole

Caribbean Squash **v**

West Indian calabaza squash, roasted onions and Monterey Jack cheese

Spinach Gratin **v**

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

Grains and Starches

Potatoes Mashed **v gf**

Roasted garlic mashed potatoes

Saffron Rice **v gf**

Carolina long grain yellow rice and green peas

Rice and Beans **v gf**

White rice and Cuba Libre's black beans

Maduros **v**

Fried ripened plantain

Tostones **v**

Twice-fried green plantains. Dijon-mojo dipping sauce

Yuca Fries **v**

Crispy and creamy yuca root, a popular Cuban staple. Cilantro-caper allioli

Vegetables

Cauliflower **v**

Stir-fried cauliflower with Oriental BBQ sauce

Grilled Broccolini **v gf**

Lemongrass mojo

Cuban Salad **v gf**

Watercress, Romaine hearts, baby spinach, avocado, shaved breakfast radishes and carrots. Red wine vinaigrette



Dessert Stations

Mesa Pastelera

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

\$12.00/person

Hot Cocoa & S'Mores

An interactive station with marshmallows, a variety of chocolate bars and grahams over an open flame, served with warm, creamy hot cocoa!

\$8.00 per person

Dessert Tapas Trio

\$6.00/person

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