



## COCKTAIL RECEPTION

Choice of 6 for \$21.00/ PERSON PER HOUR | Choice of 8 for \$25.00/ PERSON PER HOUR

### MEAT

#### **Grilled Steak Pinchos**

Grilled skewers of skirt steak  
Tamarindo ketchup, Argentinean chimichurri sauce, Cuba Libre steak sauce

#### **Grilled Chicken Pinchos**

Grilled skewers of boneless chicken breast  
Tamarindo ketchup, Argentinean chimichurri sauce, Cuba Libre steak sauce

#### **Cuban Sandwich Spring Rolls**

Sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese.  
Chinese mustard sauce, sweet chili sauce

#### **Chicken Croquetas**

Abuela's creamy roasted chicken croquettes. Roasted Cachucha pepper allioli

#### **Empanadas de Picadillo**

Pastry turnovers filled with Cienfuegos style ground beef, potatoes, Manzanilla olives and raisins. Plantain crema sauce

#### **Empanadas de la Casa**

Pastry turnovers filled with hand-chopped chicken, corn, Jack cheese  
Aji-sour cream dipping sauce

#### **Ham and Brie Croquettes**

Smoked ham and brie cheese croquettes. Mustard BBQ sauce

#### **Maduros on Horseback**

Roasted ripened sweet plantains wrapped in bacon.  
Plantain crema sauce

#### **Vacio Crostini**

All natural Black Angus grilled bavette-flank steak. Argentinean chimichurri

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*Banquet & Group Sales | Judy Brenna | 609.348.6700 | JBrenna@CubaLibreRestaurant.com*



## VEGETABLES

### **Spinach and Manchego Buñuelos**

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

### **Quinoa Vegetarian "Meatballs"**

Organic quinoa meatless meatballs. Cilantro-lime allioli

### **Tortilla Española**

Potato, sweet onion and egg frittata-style torta.

### **Malanga Fritters**

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

### **Tostón Bruschettas (V)**

Twice-fried green plantains garnished with grilled pineapple guacamole Cubano

### **Cheese Empanadas (V)**

Pastry turnover filled with mozzarella, Monterey Jack cheese and queso fresco.  
Aji-sour cream dipping sauce

## FISH & SEAFOOD

### **Yuca Filled Shrimp**

Mashed yuca filled crispy shrimp. Mojo Criollo dipping sauce

### **Coconut Crab Fritters**

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

### **Grilled Shrimp**

Smoked paprika marinated grilled shrimp.  
Roasted Cachucha pepper allioli

### **Shrimp Cóctel**

Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa

### **Grilled Baby Octopus**

Crispy citrus marinated baby octopus skewers

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## COLD HORS D'OEUVRES DISPLAYS

### **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

### **From the Garden**

Seasonal hand selected Vegetables served "Crudo" with red wine vinaigrette and creamy garbanzo-Caesar dressing  
\$5.95/PERSON

### **Cuban Antipasto**

Seasonal fire roasted vegetables, Spanish chorizo, Serrano ham, imported cheeses, marinated olives, and gourmet crackers  
\$8.00/person

### **Fantasia de Frutas**

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

### **Frutas del Mar**

Jumbo shrimp cocktail  
Little Neck clams on the half shell  
Oysters on the half shell  
Snow crab claws  
Chef's offering of Ceviche  
Latino cocktail salsa, mignonettes, mojos  
\$14.00/PERSON

### **Ceviche Display**

Choose two: \$10.95/PERSON  
Choose three: \$14.00/PERSON

### **Shrimp Cóctel**

Cuban style shrimp cocktail. Latino cóctel and avocado salsa

### **Atún Fire and Ice**

Big Eye tuna, jalapeño coconut-ginger sauce. Red onion escabéche

### **Bay Scallop Ceviche**

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

### **Grilled Baby Octopus**

Organic grape tomatoes, seedless cucumbers and black olive salpicón

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