



## SUGGESTED MENU PACKAGE

\$49/person

### APPETIZERS

*Passed for one hour*

#### Grilled Steak Pinchos

Grilled skewers of skirt steak and boneless chicken.  
Tamarindo ketchup, Argentinean chimichurri sauce, Cuba Libre steak sauce

#### Bay Scallop Ceviche

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

#### Chicken Empanadas

Pastry turnovers filled with hand chopped chicken, corn, Jack cheese.  
Aji pepper dipping sauce

#### Malanga Fritters

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

#### Grilled Baby Octopus

Crispy citrus marinated baby octopus skewers

#### Spinach and Manchego Buñuelos

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

### CUBAN CLÁSICO BUFFET

#### Caesar Salad

Crispy romaine hearts, Cuban bread croutons, roasted peppers, chickpeas, shaved Manchego cheese.  
Creamy garbanzo-Caesar dressing

#### 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

### CHEF-ATTENDED CARVING STATION

*Please choose one*

#### Roasted Sweet and Sour Pork Loin

A Cuban specialty of boneless pork loin roasted to perfection.  
Glazed with "Chino-Cubano" sweet and sour sauce

#### Banana Leaf Roasted Boneless Turkey Breast

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

#### Vacio Argentino

All natural Black Angus bavette-steak. Rioja red wine and mushroom sauce.  
+\$9.00 per person

### DESSERT

#### Pastry Chef's Favorites

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

*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 / jbreanna@cubalibrerestaurant.com*