



PLATED DINNER MENU

“Santiago”

\$45 PER PERSON

Appetizers

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

Salad

All guests are served the same salad course

Cuban Salad

Watercress, avocado, carrot chips and radishes. Red wine vinaigrette

Entrées

Guests will choose one at the event

Salmón a la Plancha

Honey-mango glazed salmon fillet, roasted garlic boniato-potato mash, caramelized shallots and steamed kale. Mango-red curry sauce

Churrasco a la Cubana

All-natural Black Angus grilled skirt steak, roasted garlic boniato-potato mash, caramelized shallots and steamed kale. Lemon and onion sauce

Citrus Chicken

Pan-roasted marinated semi-boneless chicken breast. Roasted garlic boniato-potato mash, caramelized shallots and steamed kale. Mango-passion fruit sweet and sour sauce.

Vegetarian

A vegetarian dish is available upon request

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 | jbrenna@CubaLibreRestaurant.com



PLATED DINNER MENU

“Pinar de Rio”

\$52 PER PERSON

Appetizers

Served family style

Malanga Fritters

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

Mamá Amelia’s Empanadas

Baked pastry turnovers filled with ground beef, olives and raisins
Aji amarillo sour cream sauce

Shrimp Cóctel

Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa

Salad

Guests are served the same salad course

Cuban Salad

Watercress, Romaine, avocado, carrot chips and radishes. Red wine vinaigrette

Entrées

Guests will choose one at the event

Salmón a la Plancha

Honey-mango glazed salmon fillet, roasted garlic boniato-potato mash, caramelized shallots and steamed kale.
Mango-red curry sauce

Churrasco a la Cubana

All-natural Black Angus grilled skirt steak, roasted garlic boniato-potato mash, caramelized shallots and steamed kale
Lemon and onion sauce

Citrus Chicken

Pan-roasted marinated semi-boneless chicken breast. Roasted garlic boniato-potato mash, caramelized shallots and steamed kale. Mango-passion fruit sweet and sour sauce.

Vegetarian

A vegetarian dish is available upon request

Dessert

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PLATED DINNER MENU

“Matanzas”

\$57 PER PERSON

Appetizers

Served family style

Pineapple Guacamole Cubano

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil. Crispy plantain chips

Spinach and Manchego Buñuelos

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

Mamá Amelia’s Empanadas

Baked pastry turnovers filled with hand chopped chicken and Jack cheese. Aji amarillo sour cream sauce

Grilled Shrimp

Smoked paprika marinated grilled shrimp. Roasted Cachucha pepper allioli

Salad

All guests are served the same salad course

Grilled Caesar Salad

Grilled Romaine wedge, Cuban bread croutons, Parmesan cheese, garbanzo Caesar dressing

Entrées

Guests will choose one at the event

Salmón a la Plancha

Honey- mango glazed salmon fillet, roasted garlic boniato-potato mash, caramelized shallots and steamed kale. Mango-red curry sauce

Mar y Tierra a la Cubana

All-natural Black Angus grilled skirt steak and Maine lobster tail, roasted garlic boniato-potato mash, caramelized shallots and steamed kale. Lemon and onion sauce

Citrus Chicken

Pan-roasted marinated semi-boneless chicken breast. Roasted garlic boniato-potato mash, caramelized shallots and steamed kale. Mango-passion fruit sweet and sour sauce

Vegetarian

A vegetarian dish is available upon request

Dessert

Pastry Chef’s Favorites

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PLATED DINNER MENU

“Sierra Maestra”

\$62 PER PERSON

Appetizers

Served family style

Shrimp Cóctel

Cuban style shrimp cocktail. Latino cóctel sauce and avocado

Pineapple Guacamole Cubano

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

Mamá Amelia’s Empanadas

Baked pastry turnovers filled with hand chopped chicken and Jack cheese.
Aji amarillo sour cream sauce

Coconut Crab Fritters

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

Salad

All guests are served the same salad course

Favorites Salad

Watercress, Romaine, avocado, sweet plantain salpicón and Cabrales cheese. Red wine vinaigrette

Entrées

Guests will choose one at the event

Salmón con Langosta a la Plancha

Honey-mango glazed salmon fillet and Maine lobster tail. Roasted garlic boniato-potato mash, caramelized shallots and steamed kale. Mango-red curry sauce

Vacio Steak Argentino

All-natural Black Angus Argentine-cut grilled bavette steak, Moros y Cristianos and tostones. Argentinean chimichurri

Citrus Chicken

Pan-roasted marinated semi-boneless chicken breast. Roasted garlic boniato-potato mash, caramelized shallots and steamed kale. Mango-passion fruit sweet and sour sauce

Vegetarian

A vegetarian dish is available upon request

Dessert

Pastry Chef’s Favorites

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

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COCKTAIL RECEPTION

Passed Canapes

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.
Guava BBQ sauce, chimichurri, Cuba Libre steak sauce

Grilled Chicken Pinchos

Grilled skewers of boneless chicken.
Guava BBQ sauce, chimichurri, tamarindo ketchup

Cuban Sandwich Spring Rolls

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

Chicken Empanadas

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

Albóndigas Cubanas

Handmade ground beef, ground pork, pine nut and raisin meatballs
simmered in a Creole tomato sauce

Maduros on Horseback

Roasted ripened sweet plantains wrapped in bacon.
Plantain crema

Perros in a Blanket

Spanish chorizo, Manchego and Tetilla cheese wrapped in puff pastry.
Mango chutney dipping sauce

Vacio Crostini

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

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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. Romesco sauce

Malanga Fritters

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

Tostón Bruschettas

Twice-fried green plantains garnished with grilled pineapple guacamole Cubano

Eggplant Empanadas

Pastry turnovers filled with savory diced eggplant sautéed with capers, olives, Tio Pepe sherry, raisins. Enchilado salsa

FISH & SEAFOOD

Stuffed Shrimp

Mashed yuca stuffed crispy shrimp. Mojo Criollo dipping sauce

Coconut Crab Fritters

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

Grilled Shrimp

Cuban pesto marinated shrimp skewers.
Smoked paprika vinaigrette

Shrimp Ceviche

Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa

Grilled Baby Octopus

Crispy soy glazed-truffle and citrus marinated baby octopus skewers

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COLD HORS D'OEUVRES DISPLAYS

From the Garden

Seasonal hand selected local Vegetables served "Crudo" with red wine vinaigrette and creamy garbanzo-Caesar dressing
\$6.95/PERSON

Fine Cheeses and Olives

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

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

Cuban Antipasto

Seasonal fire roasted vegetables, Spanish chorizo, Serrano ham, imported cheeses, and marinated olives.
\$9.00++/PERSON

Fantasia de Frutas

Pineapple, melon, kiwi, berries, mango and papaya. Mojito yogurt dipping sauce
\$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
\$16.00++/PERSON

CEVICHE DISPLAYS

Choose two: \$12.00++/PERSON
Choose three: \$17.00++/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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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. 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 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

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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

Paella Vegetariana (V)

Baby spinach, "Soyrizo", wild mushrooms, garbanzo beans and saffron long grain rice. Asparagus and grilled artichoke hearts 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 Hawaiianos **v**

twice-fried green Hawaiian plantains. Dijon-mojo

Yuca Fries **v**

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

Vegetables

Mushrooms **v gf**

Grilled Portobello mushrooms in mild garlic 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

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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!



BEVERAGE PACKAGES

3 Hour Top-Shelf Open Bar

\$45.00++ per person

4 Hour Top-Shelf Open Bar

\$50.00++ per person

Open Bar Includes:

Option for Classic Mojitos or Cuban Bellinis Served Upon Arrival (inquire)
Champagne Toast
Top-Shelf liquor
Imported and Domestic Bottled Beer
House Wine by the Glass
Red and White Sangria
Soda/Juice/Bottled Water
Cuba Coffees, Cappuccino, Macchiato, Latte, Specialty After-Dinner Cocktails
Coffee and Tea Service

****Shots or Cocktails priced over \$13 not included. State law allows only 1 drink per person at any one time.****

3 Hour Brunch Open Bar

\$40.00++ per person

4 Hour Brunch Open Bar

\$45.00++ per person

Brunch Open Bar Includes:

Cuban Bellini, Mimosa, Bloody Mary, Red and White Sangria, Mojitos, Assorted Sodas, Juices and Nectar, Bottled Water, Cuba Coffees, Cappuccino, Macchiato, Latte, Coffee and Tea Service

Non-Alcoholic Open Bar

\$3.50++ per person per hour

Includes Assorted Sodas, Juices, Coffee and Tea Service

4 Hour Beer & Wine Open Bar

\$45.00++ per person

(Includes Sangria)

3 Hour Beer & Wine Open Bar

\$40.00++ per person

(Includes Sangria)

NOTE:

YOU ARE ALSO WELCOME TO RUN A BAR TAB BASED ON CONSUMPTION AND SETTLE THE BILL AT THE CONCLUSION OF YOUR EVENT.

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