

CATERING

Quick, ready to serve, catering using high quality ingredients with Latin flair. Available for pick up or delivery. Perfect for corporate or social events. All catering orders require 24 hours notice with a minimum order of \$200 [plus tax & fees].

Place your catering order online [here](#). Have questions or need help with your order? Fill out an inquiry form [here](#) or contact GM Thomas Miller at 407-226-1600 ext 6.

HOT APPETIZERS & EMPANADAS

Half Tray (10 guests) | Full Tray (20 guests)

Dragon Street Meatballs

Chino-Latino glazed pork and beef meatballs, ginger, honey, soy, ropa vieja jus, toasted sesame seeds

\$80 | \$155

Chicken Chicharrones

Tender chunks of crispy, marinated chicken thigh with mojo picante

\$80 | \$155

Coconut Shrimp

Crispy, coconut breaded shrimp, sweet chili dipping sauce

\$90 | \$175

Chicken Croquetas

Traditional, creamy chicken croquettes, dijon-garlic mojo dipping sauce

\$80 | \$155

Ham Croquetas

Ham and jack cheese croquettes, mustard BBQ dipping sauce

\$80 | \$155

Mama Amelia's Empanadas

Baked pastry turnovers served with aji sour cream dipping sauce. Choose from three varieties (beef, chicken, or cheese).

Picadillo: Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins

De la Casa: Chopped chicken, corn, Jack cheese

Queso (V): Gruyère, Jack, mozzarella, sauteed onions, olive oil, thyme, oregano

6 empanadas (\$45) | 12 empanadas (\$85) | 18 empanadas (\$115) | 24 empanadas (\$140)

VEGETARIAN (V)

Consuming raw or undercooked eggs, poultry, meat, fish or shellfish may increase the risk of foodborne illness.

Thank you for supporting independent restaurants.

CUBA LIBRE.
★ RESTAURANT & RUM BAR ★

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COLD APPETIZERS

Half Tray (10 guests) | Full Tray (20 guests)

Tropical Chips and Trio of Dips (v)

Plantain and malanga chips, black bean hummus, guacamole Cubano and Cuba Libre salsa

\$77 | \$155

Del Jardin (v)

Fresh seasonal vegetable crudite assortment and red wine vinaigrette

\$75 | \$140

Grilled Marinated Vegetables (v)

Asparagus, eggplant, zucchini, red onions, scallions, red peppers and corn

\$83 | \$162

Fine Cheeses and Olives (v)

Selection of imported cheeses, marinated olives, Spanish chorizo, and plantain chips

\$95 | \$175

Shrimp Coctel Ceviche

Poached shrimp ceviche, spicy house made cocktail salsa, avocado purée

\$90 | \$175

SOPA Y ENSALADA

Half Tray (10 guests) | Full Tray (20 guests)

Black Bean Soup (v)

Traditional Cuban black bean soup with rich and authentic flavors

\$70 | \$130

Jardin Salad (v)

Baby arugula, spinach, romaine, organic grape tomatoes, Kalamata olives, red onions, crumbled Cotija cheese, red wine vinaigrette

\$95 | \$175

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PLATOS FUERTES & CUBAN CLASSIC ENTRÉES

Half Tray (10 guests) | Full Tray (20 guests)

Arroz con Pollo

Long-grain saffron rice, boneless chicken, green peas, Manzanilla olives, yellow corn, Spanish chorizo, roasted piquillo peppers, touch of beer

\$200 | \$386

Lechón Asado

Shredded slow-roasted citrus-marinated pork shoulder, onion-caper mojo, black beans, white rice

\$200 | \$385

Pollo Asado

Grilled citrus-marinated double chicken breast, mango-passion fruit gravy, black beans, white rice

\$215 | \$400

Ropa Vieja

Braised, shredded and stewed beef brisket, tomatoes, bell peppers, onions, red wine, white rice, maduros

\$215 | \$400

Paella Vegetariana (v)

Roasted crimini and shiitake mushrooms, roasted garlic, baby spinach, garbanzo beans, grilled broccolini, long-grain saffron rice

\$165 | \$320

SIDES

Half Tray (10 guests) | Full Tray (20 guests)

\$55 | \$95

Arroz con Frijoles (v)

Steamed white rice and Cuban black beans

Congri

Classic Cuban red beans and rice with tomatoes, onions, peppers, smoked pork

Aguacate (v)

Fresh sliced avocado, olive oil, sea salt

Garlic Mashed Potatoes (v)

Roasted garlic mashed potatoes

Maduros (v)

Fried sweet plantains

Tostones(v)

Twice-fried green plantains. Dijon-mojó dipping sauce

Yuca Fries(v)

Crispy, creamy steak-cut yuca fries.

Cilantro-caper allioli

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POSTRES

Half Tray (10 guests) | Full Tray (20 guests)

\$90 | \$150

Tres Leches Cake (v)

Vanilla sponge cake soaked in three milks, mocha mousse

Cuban Flan (v)

A traditional Cuban dessert of vanilla custard and caramel sauce

Mami Totty's Arroz con Leche (v)

Classic Cuban rice pudding recipe handed down from founding Chef Pernot's mother-in-law

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