



APPETIZERS

SERVED AS PLATTERS THAT SERVE ABOUT 25 PEOPLE EACH



guavas
cuban cafe

SALPICON DE MARISCOS 95
shrimp, spanish octopus and calamari marinated in citrus and chilis and served chilled with chips

CEVICHE DE PARGO 85
lime infused snapper, cilantro and chili served with heart of palm and avocado and chips

TAMAL CON LECHON 65
weet corn cuban style tamal topped with lechon and chicharron

TROPICAL CHIPS & DIPS 55
yuca and sweet plantain chips with guac and garlic mojo

ASSORTED CROQUETAS 65
ham, chicken and leeks croquettes served with mustard dipping sauce and house pickles

ENSALADA TROPICAL 65
jgreens, tomatoes, cucumbers, heart of palm, avocado and mango served with lime vinaigrette



ENTREES

ALL ARE SERVED IN DISPOSABLE TRAYS

ROPA VIEJA 140
shredded beef cooked in a tomato, peppers and wine sauce

LECHON ASADO 120
braised pork shoulder, marinated in sour orange and finished with mojo onions

PICADILLO 110
ground beef stew with olives, potatoes, carrots & raisins

POLLO A LA PLANCHA 115
seared chicken thighs topped with mojo onions and side of cilantro garlic sauce

SHRIMP ENTREE 140
jumbo shrimp sauteed with coconut or creole sauce and topped with herbs

VEGGIE BOWL 100
garbanzo creole stew with collard greens, okra & potato served with cilantro and avocado

VACA FRITA 140
braised beef seared with mojo onions, moro rice and maduros

COD EN SALSA VERDE 140
marinated and baked cod cooked with a creamy cilantro and white wine sauce

CATERING MENU



SIDES

RICE 40
steamed white rice or brown rice pilaf

BEANS 40
cuban style tender black beans

MORO RICE 65
white rice and black beans pilaf with pork cracklings and olive oil

MADUROS 30
sweet plantains fried slowly to caramel perfection

BOILED YUCA 40
boiled yuca served with garlic mojo

MASHED POTATOES 40
boiled yukon gold potatoes served with crema

SAUTEED COLLARDS 45
collard greens julienned and sauteed with garlic and olive oil



DESSERTS MINI CUPS

TRES LECHEs 2 each
house butter cake drenched in 3 milk cream and topped with fresh meringue & cinnamon

GUAVA CHEESECAKE 2 each
graham cracker and sweet plantain crust topped with lime infused cheesecake and guava shells

FLAN 2 each
cuban style custard with caramel

FLAN CON COCO 2 each
cuban style custard with caramel topped with coconut preserves

ARROZ CON LECHE 2 each
house rice pudding served with mango & pineapple preserves

NATILLA DE CHOCOLATE 2 each
white chocolate custard layered with flourless chocolate cake and bitter chocolate shavings