



## 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, chilantro 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 croquetes 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