



APPETIZERS

SERVED AS PLATTERS THAT SERVE 20-25 PEOPLE

SALPICON DE MARISCOS 100

shrimp, spanish octopus and calamari marinated in citrus and chilis and served chilled with chips

CEVICHE DE PARGO 95

lime infused snapper, cilantro and chili served with heart of palm and avocado and chips

TAMAL CON LECHON 70

weet corn cuban style tamal topped with lechon and chicharron

TROPICAL CHIPS & DIPS 65

yuca and sweet plantain chips with guac and garlic mojo

ASSORTED CROQUETAS 75

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

SERVED IN TRAYS THAT SERVE 20-25 PEOPLE

ROPA VIEJA 180

shredded beef cooked in a tomato, peppers and wine sauce

LECHON ASADO 175

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

PICADILLO 140

ground beef stew with olives, potatoes, carrots & raisins

POLLO A LA PLANCHA 140

seared chicken thighs topped with mojo onions and side of cilantro garlic sauce

SHRIMP ENTREE 175

jumbo shrimp sauteed with coconut or creole sauce and topped with herbs

VEGGIE BOWL 125

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

VACA FRITA 175

braised beef seared with mojo onions, moro rice and maduros

COD EN SALSA VERDE 175

marinated and baked cod cooked with a creamy cilantro and white wine sauce



Guavas Cuban Cafe

Catering Menu



SIDES

SERVED IN TRAYS THAT SERVE 20-25 PEOPLE

RICE 50

steamed white rice or brown rice pilaf

BEANS 50

cuban style tender black beans

MORO RICE 65

white rice and black beans pilaf with pork cracklings and olive oil

MADUROS 50

sweet plantains fried slowly to caramel perfection

BOILED YUCA 50

boiled yuca served with garlic mojo

MASHED POTATOES 50

boiled yukon gold potatoes served with crema

SAUTEED COLLARDS 60

collard greens julienned and sauteed with garlic and olive oil

DESSERTS

SERVED WHOLE/IN BOWLS THAT SERVE 15-20 PEOPLE

TRES LECHES 45

house butter cake drenched in 3 milk cream and topped with fresh meringue & cinnamon

GUAVA CHEESECAKE 55

graham cracker and sweet plantain crust topped with lime infused cheesecake and guava shells

FLAN 45

cuban style custard with caramel

FLAN CON COCO 50

cuban style custard with caramel topped with coconut preserves

ARROZ CON LECHE 40

house rice pudding served with mango & pineapple preserves

NATILLA DE CHOCOLATE 45

chocolate custard layered with chocolate cake and chocolate pearls