



## **PACKAGE #1**

### **APPETIZERS(CHOICE OF ONE)**

#### **ENSALADA TIPICA**

Iceberg lettuce, pineapple, mango, avocado, red radishes, red onions, tomatoes, lemon, mint vinaigrette.

#### **SOPA DE FRIJOL NEGRO**

Classic of classics black bean, mojo, crema, vegetarian

### **ENTREES (CHOICE OF 4)**

#### **EL CUBANITO**

Twin Cuban sliders, layer of roasted pernil, smoked ham, swiss cheese, pickles, brioche buns, mustard sauce, mojo dipping, yuquita fritas

#### **ROPA VIEJA**

Willy's special recipe" crock pot slow braised flank steak tomatoes, peppers, onions, green olives. Served over rice.

#### **CAMARONES EMBULLO**

Sauteed jumbo shrimp sofrito, olive oil, garlic, onion, red peppers, green olives, vino Blanco, crushed tomatoes with white rice.

#### **PUERCO FRITO**

Twice cooked crispy pork shoulder, onion, Cuban oregano, tomato escabeche. Served with white rice and black beans

#### **POLLO RUMBERO**

Chicken breast, applewood smoked bacon, cabrales blue cheese, natural juice, acelgas, yuca and cauliflower puree.

#### **COCONUT RICE**

Rice cooked with coconut milk and wine. Served with mixed vegetables

#### **POLLO SOFRITO**

Grilled chicken breast marinated in house sofrito rice, black beans

#### **DESSERT**

Choice of Tres Leches or Churros. Served with Coffee or Tea

#### **DRINKS INCLUDED**

Soda and juice.

**\$39.50 PER PERSON (TAX AND GRATUITIES NOT INCLUDED)**

**\*ADDITIONAL HOUR \$10.00 PER PERSON**



## **PACKAGE #2**

### **APPETIZERS (CHOICE OF ONE)**

#### **ENSALADA TIPICA**

Iceberg lettuce, pineapple, mango, avocado, red radishes, red onions, tomatoes, lemon, mint vinaigrette.

#### **SOPA DE FRIJOL NEGRO**

Classic of classics black bean, mojo, crema, vegetarian

### **ENTREES (CHOICE OF 4)**

#### **PUERCO FRITO**

Twice cooked crispy pork shoulder, onion, Cuban oregano, tomato escabeche. Served with white rice and black beans

#### **POLLO RUMBERO**

Chicken breast, applewood smoked bacon, cabrales blue cheese, natural juice, acelgas, yuca and cauliflower puree.

#### **POLLO SOFRITO**

Grilled chicken breast marinated in house sofrito rice, black beans

#### **SALOMILLO DE CERDO**

Pork tenderloin beer braised platano puree, carrots, onions, celery, Puerco, garlic, mash yuca, cauliflower, acelga.

#### **PICADILLO CLASICO**

Black angus ground beef, onions, garlic, oregano, white wine, pimento green olives serve over white rice, maduros

#### **CAMARONES EL EMBULLO**

Sofrito jumbo shrimps, olive oil, garlic, onions, red peppers, green olives, white wine, white rice.

#### **DESSERT**

Choice of Tres Leches or Churros. Served with Coffee or Tea

#### **DRINKS INCLUDED**

White wine, Red wine Soda and juice.

**\$44.50 PER PERSON (TAX AND GRATUITIES NOT INCLUDED)**

**\*ADDITIONAL HOUR \$10.00 PER PERSON**



## **PACKAGE #3**

### **APPETIZERS (CHOICE OF ONE)**

#### **ENSALADA TIPICA**

Iceberg lettuce, pineapple, mango, avocado, red radishes, red onions, tomatoes, lemon, mint vinaigrette.

#### **SOPA DE FRIJOL NEGRO**

Classic of classics black bean, mojo, crema, vegetarian

#### **EL CUBANO MIXTO**

Yuca frita/ Chicharones de pollo/ Croqueton/ Chorizo en Salsa Creoles

### **ENTREES (CHOICE OF 4)**

#### **ROPA VIEJA**

Willy's special recipe" crock pot slow braised flank steak tomatoes, peppers, onions, green olives. Served over rice.

#### **PICADILLO CLASICO**

Black angus ground beef, onions, garlic, oregano, white wine, pimento green olives serve over white rice, maduros

#### **POLLO SOFRITO**

Grilled chicken breast marinated in house sofrito rice, black beans

#### **SALMON RUMBA**

Atlantic pan seared salmon, charred pineapple salsa, brown rice, vegetable of the day.

#### **CAMARONES EL EMBULLO**

Sofrito jumbo shrimps , olive oil, garlic, onions, red peppers, green olives, white wine, white rice.

#### **DESSERT**

Choice of Tres Leches or Churros. Served with Coffee or Tea

#### **DRINKS INCLUDED**

White wine, Red wine Soda and juice.

**\$49.50 PER PERSON (TAX AND GRATUITIES NOT INCLUDED)**

**\*ADDITIONAL HOUR \$10.00 PER PERSON**



## **PACKAGE #4**

### **APPETIZERS (CHOICE OF ONE)**

#### **ENSALADA TIPICA**

Iceberg lettuce, pineapple, mango, avocado, red radishes, red onions, tomatoes, lemon, mint vinaigrette.

#### **SOPA DE FRIJOL NEGRO**

Classic of classics black bean, mojo, crema, vegetarian

#### **EL CUBANO MIXTO**

Yuca frita/ Chicharrons de pollo/ Croqueton/ Chorizo en Salsa Creoles

### **ENTREES (CHOICE OF 4)**

#### **POLLO SOFRITO**

Grilled chicken breast marinated in house sofrito rice, black beans

#### **PUERCO FRITO**

Twice cooked crispy pork shoulder, onion, Cuban oregano, tomato escabeche. Served with white rice and black beans

#### **VACA FRITA AL MOJO AGRIO**

Twice cooked crispy skirt steak, onions, oregano, black beans, white rice, escabeche.

#### **CHULETA LA ISLA**

Pork chop, garlic, oregano, cumin, sour orange mojo, caramelized onions, maduros.

#### **EL CAMPECHANA**

Lobster, shrimp, scallops, clams, mussels, saffron, tomato and broth.

#### **CHURRASCO CUBANO**

Black angus skirt steak, chimichurri, arroz Moro, maduros

#### **CAMARONES MALECON**

Gill shrimp on sugar cane skewer, mango lime salsa over quinoa, mixed greens drizzled with balsamic dressing

#### **DESSERT**

Choice of Tres Leches or Churros. Served with Coffee or Tea

#### **DRINKS INCLUDED (BAR 2 HOUR LIMIT)**

House sangria, house margaritas, wine, Red wine Soda and juice.

**\$61.50 PER PERSON (TAX AND GRATUITIES NOT INCLUDED)**



**\*ADDITIONAL HOUR \$10.00 PER PERSON**

## **PACKAGE #5**

### **APPETIZERS (CHOICE OF ONE)**

#### **ENSALADA TIPICA**

Iceberg lettuce, pineapple, mango, avocado, red radishes, red onions, tomatoes, lemon, mint vinaigrette.

#### **SOPA DE FRIJOL NEGRO**

Classic of classics black bean, mojo, crema, vegetarian

#### **EL CUBANO MIXTO**

Yuca frita/ Chicharrons de pollo/ Croqueton/ Chorizo en Salsa Creoles

### **ENTREES (CHOICE OF 4)**

#### **VACA FRITA AL MOJO AGRIO**

Twice cooked crispy skirt steak, onions, oregano, black beans, white rice, escabeche.

#### **CAMARONES EMBULLO**

Sauteed jumbo shrimp sofrito, olive oil, garlic, onion, red peppers, green olives, vino Blanco, crushed tomatoes with white rice.

#### **CHURRASCO CUBANO**

Black angus skirt steak, chimichurri, arroz Moro, maduros

#### **POLLO SOFRITO**

Grilled chicken breast marinated in house sofrito rice, black beans

#### **SALMON RUMBA**

Atlantic pan seared salmon, charred pineapple salsa, brown rice, vegetable of the day.

#### **CHULETA LA ISLA**

Pork chop, garlic, oregano, cumin, sour orange mojo, caramelized onions, maduros.

#### **SANCOCHODE MARISCOS**

Lobster tail, shrimp, scallops, and tomatoes, cooked in habanero broth, served with white rice.

#### **DESSERT**

Choice of Tres Leches or Churros. Served with Coffee or Tea

#### **DRINKS INCLUDED (BAR 2 HOUR LIMIT)**

Well mix drinks, domestic beers, House sangria, house margaritas, wine, Red wine, mojitos, Soda and juice.

**\$76.50 PER PERSON (TAX AND GRATUITIES NOT INCLUDED)**



\*ADDITIONAL HOUR \$10.00 PER PERSON

# The Cuban

