



Cuban...Latin American...Caribbean Cuisine

Mixto Buffet Menu

Appetizers /Bocaditos

Empanadas

Choice of beef, chicken, cheese or vegetarian

Brocheta de Tostones

Plantain topped with diced tomatoes, basil and olive

Meillones en Vino Blanco / Rojo

P.E.I mussels in a garlic white wine broth or red sauce

Ceviche de Camarones

Shrimp in lemon sauce with onions and cilantro

Maduro con queso

Sweet plantains with cheese

Camarones al ajillo

Shrimp sauteed in a white wine & garlic sauce

Calamares fritos

Cumin marinated with roasted tomato marinara

Guacamole

Guacamole served with crispy green plantain caps

Ensalada de Pulpo

Octopus salad marinated in an olive oil vinaigrette with peppers, white onions, green olives, cilantro and garlic, served over mixed greens and tostones

Salad /Ensaladas

Mixto Salad

Green mix, tomatoes, cucumber, black olive & onions

Cesar Salad

Romaine hearts, savory croutons, olive-citrus

Ensalada Islena de Aguacate y Mango

Fresh mango, avocado, cherry tomato and mixed greens tossed in a honey & ginger-lime dressing

Entree / Entradas

Ropa Vieja

Shredded beef in a light tomato sauce with onions and peppers

Pollo en salsa de limón o criolla

Grilled breast in a lemon butter sauce or creole sauce

Camarones en salsa criolla

Spicy shrimp in a red creole sauce with green plantain chips

Bistec a la criolla

Cuban-style top round served with cassava and potatoes in a creole sauce

mixto

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Arroz con pollo Cubano

Cuban style saffron rice with pieces of chicken breast, Cuban sausage and green olives

Tilapia a la plancha

Sautéed tilapia with vegetables
Grilled salmon \$3,00 extra per person.

Pernil al horno

Shredded pork with onions and gravy

Paella Vegetariana

Saffron broth, rice, chickpeas, green peas, carrots, zucchini, shitake mushrooms, plum tomatoes, broccoli and asparagus served with avocado

Lomo Saltado

Filet mignon tips with sautéed onions, tomatoes, cilantro and soy sauce

Sides

Frijoles Rojos / Red beans
Frijoles Negros / Black beans

Arroz Amarillo / Yellow Rice
Arroz blanco / White rice

Yuca frita / Fried cassava
Maduros / Sweet plantains
Tostones / Green plantain

Postres / Desserts

Mousse De Cacao (vegano)

This creamy, rich Avocado chocolate Mousse is vegan, dairy-free, gluten-free

Flan

Rich and silky traditional Cuban caramel custard

Tres Leches

Vanilla sponge cake soaked in five types of milk topped with a thick layer of meringue frosting

Tres leches de frutilla

Strawberry sponge cake soaked in five types of milk topped with a thick layer of Strawberry meringue frosting

Moka

Chocolate sponge cake with coffee and almond flavor covered with white chocolate

Mousse de Maracuya

House made Passion Fruit Mousse topped with fresh passion pure

*Party size cake also available -prices would vary depending on the flavor and size -