

## Marrying the taste of Miami & Havana For Your Exciting Cuban Buffet:

Choose two salads from list:  
Tropical Salad, Florida Keys Salad,  
Caesar Salad, Mixed Green Salad,  
Gourmet Greens Salad, Watercress and  
Romaine Salad, Spinach Greens and  
Bacon Salad.



## Beef Entrées

### Bistec Cubano\*

Outside Skirt Steak "Churrasco" grilled as you like it, based with "Chimi-Churi Sauce made with special herbs, garlic and olive oil

### Bistec De Palomilla

Thin cutlet of choice top round, seasoned and quickly grilled topped with grilled onions.

### Bistec Empanizado

Thin cutlet of choice top round, seasoned, breaded and deep fried topped with raw onions.

### Bolicho A LA Dominion

Sliced Eye Round Beef stuffed with Spanish sausage in a Spanish red wine sauce.

### Vaca Frita\*

Flank Steak seasoned and marinated with Cuban mojo and sautéed onions.

### Ropa Vieja

**Shredded** Beef, cooked in Spanish sauce with peppers, tomatoes, onions and herbs.

### Picadillo Estilo Cubano

Seasoned Minced ground Beef Cuban style, cooked with olives, chopped onions and peppers.

## Pork entrée's

### Grilled Isla Bonita Puerco

Island spices give this boneless pork loin pizzazz. Served on a bed of spinach with fresh pineapple salsa.

### Lechon Asado Con Cebolla

**Tender** pieces of marinated lean-baked roast Pork, sliced and grilled with onions and a touch of mojo.

### Masitas De Puerco Fritas

**Chunks** of tender Pork, marinated with garlic sauce, deep-fried, topped with sautéed onions and a touch of mojo.

## Chicken entrée's

### Bistec De Pollo A La Calle Ocho

Boneless Breast of Chicken seasoned and grilled to perfection topped with sautéed Onions.

### Bistec De Pollo Empanizado

Seasoned boneless breast of Chicken breaded and deep fried topped with raw onions.

### Chicharrones De Pollo

Lightly floured Chicken chunks seasoned and marinated in Cuban then deep fried topped with sautéed onions.

### Fajitas De Pollo Estilo Cubano

Seasoned and marinated Chicken tenders grilled with onions, green and red peppers, cooked in brown gravy sauce.

### Arroz Con Pollo La Casa

Boiled Chicken with yellow rice, garnished with green peas, and red pimentos with sweet plantains.



## Seafood:

### Enchilado De Camarones\*

Shrimp simmered in a special wine Creole sauce.

### Camarones Al Ajillo e Vino Blanco\*

Sautéed Shrimp in a creamy garlic sauce.

### Fajitas De Camarones\*

Marinated Shrimp with onion, green and red peppers

### Gourmet Paella\*

Rice cooked in Paella Pan with Lobster Tail, Shrimp, Scallops, Mussels, Onions, Garlic, Red Pimentos and Green Peas.

\*Add \$2.00 per guest for these items

## Sides: Choose Two Sides and One Fresh Vegetable

### SALADS

MIXED GREEN SALAD  
MIAMI TROPICAL SALAD  
CAESAR SALAD  
HERBED CROUTONS  
ATHENIAN SALAD  
ORANGE & WATERCRESS SALAD  
SPINACH SALAD  
CHEF SALAD  
ANTIPASTO SALAD\*  
APPLE & CHICORY SALAD\*  
HEARTS OF PALM SALAD\*

### SIDES

WHITE & WILD RICE, MORROS RICE  
YELLOW OR WHITE RICE, FIRED RICE,  
RICE PILAF  
SOUTH WESTERN RICE  
RISOTTO WITH ARTICHOKE  
SCALLOPED POTATOES,  
GARLIC SMASHED POTATOES  
PLANTAIN -APPLE FRITTERS  
SWEET POTATO CASSEROLE  
MUSTARD ONION POTATO  
STEAMED YUCCA  
LATIN ROASTED POTATOES  
CORN CUBANA

### FRESH VEGETABLES

BOUQUET FRESH VEGETABLES  
STIR FRY VEGETABLES  
GRILLED VEGETABLES  
CREAMED SPINACH  
STEAMED ITALIAN VEGGIES  
GLAZED BABY BELGIAN  
CARROTS  
GREEN BEANS ALMONDINE  
GREEN BEANS WITH  
CAMELIZED ONIONS  
YUCCA ANY TYPE  
ZUCCHINI & RED PEPPER  
CONFETTI,  
STUFFED TOMATOES\*

\* INDICATES OPTIONAL ITEM WITH SLIGHTLY HIGHER PRICES