



Havana Nights Menu

Please mix & match to create your own menu



Salad Choices

Traditional Caesar Salad

Field Fresh Romain Lettuce, Cherry Tomatoes Shaved Parmesan, Edible Orchid Garnish Homemade Croutons

Fresh Tropical Garden Salad

Baby Mixed Greens, Fresh Avocado Colorful Jubilee Tomatoes Served with Cilantro Lime Vinaigrette

Roasted Corn & Black Bean Salad

With Crisp Tortilla Strips and Chipotle Ranch Dressing

Served with your Choice of:

Warm Cuban Bread and Herbed Butter -OR-

Artisan Dinner Rolls with Sea Salted Butter

Entrées

Cuban Marinated Mojo Pork Tenderloin

Curried Beef Tips

Served in Creamy Coconut Curry Sauce

Mojito Grilled Chicken Breast

Grilled Jerk Chciken Breast

Served with Mango Salsa

Barbecue Baked Chicken Breast

with Sweet & Spicy Guava BBQ Sauce

Fresh Mahi Mahi

Served with Mango Salsa

Ropa Vieja Shredded Beef

Cilantro Lime Grilled Shrimp Skewers

Small Bites

Chicken Empanadas

Served with a Mild Salsa Verde

Beef Empanadas

Served with a Mild Salsa Verde

Cuban Sandwich Sliders

Side Dishes

Cilantro White Rice

Cuban Style Yellow Rice

Black Beans

Sweet Fried Plantains

Tostones

Fried Green Plantains with a Mojo Verde Drizzle

Steamed Vegetable Medley

Sea Salted Garlic Green Beans

Fried - OR- Garlic Boiled Yucca

Desserts

Key Lime Pie Shooters
Tres Leche Cake
Apple Cinnamon Empanadas
Tropical Fruit Platter
Traditional Cuban Flan
Petit Churros
Mini Piña Coolada Milk Shakes