

STARTERS

SOUP

Sopa de Frijoles Negros GF

GREENS & DRESSINGS GF

Crisp Romaine, Heritage Blend Greens

Cucumbers, Tomatoes, Mushrooms, Black Olives, Shredded Carrots, Bacon, Parmesan Cheese,
Cheddar Cheese

Ranch/Balsamic Vinaigrette/Caesar

COMPOSED SALADS

Cuban White Bean Salad GF

Cuban Potato Salad GF

Ensalada Cubana de Jicama Pepino GF

STATIONS

GRAZING STATION

Imported & Domestic Cheeses with Berries and Grapes GF

Cured Meat Charcuterie GF with Assorted Crackers

Grilled Vegetable Display GF

Fire Roasted Red Pepper Hummus GF with Grilled Pita Wedges

CARVING STATION

Mojo-Marinated Beef Tenderloin with Black Peppercorn Sauce & Horseradish Cream GF

MAINS

ENTRÉES

Pescado en Salsa Roja GF

pan seared cod loin, Cuban sauce of tomato, sweet peppers, garlic, onions, herbs

Pollo Asado Cubano

Mojo-marinated chicken thighs roasted garlic, citrus, oregano, sweet onions

SIDES

Cuban Braised Green Beans GF

Roasted Sweet Potatoes GF

Mojo-Roasted Cauliflower GF

Arroz Congri *(Cuban-style rice and black beans)* GF

DESSERT

Tantalizing Dessert Display of
Towering Cakes, Cookies, Finger Sweets,
Bread Pudding and Fruit Cobbler

Buena Vista Social Club | November 03, 2026 - November 15, 2026

Dinner, Matinee, & Sunday Brunch \$39.95 | Children Under 10 Years Old \$12.75