

# Take Home A Taste Of The Columbia

## CATERING MENUS

Salad, soup and entrées come with Cuban bread and butter.

### Ensalada

#### Columbia's Original "1905" Salad®

The Columbia's legendary salad. Crisp iceberg lettuce with julienne of baked ham, natural Swiss cheese, tomato, olives, grated Romano cheese. Lea & Perrins® Worcestershire sauce and our famous garlic dressing.

Medium (serves up to 8 side salads) ..... 49  
Large (serves up to 16 side salads)..... 79

### Sopas (1 quart serves 2-4, 2 quarts serve 6-8)

#### Spanish Bean Soup

Garbanzo beans simmered with smoked ham, chorizo and potatoes in a delicious broth of chicken and ham.

..... (1 quart) 13  
..... (2 quarts) 25

#### Cuban Black Bean Soup ✓

Frijoles Negros served with white rice and diced raw Spanish onions. 100% vegetarian.

..... (1 quart) 13  
..... (2 quarts) 25

#### Gazpacho Andalucia ✓

Spain's famous cold soup. Puree of tomatoes, green peppers, onions, cucumber and garlic. Served with diced vegetables and Cuban croutons.

..... (1 quart) 13  
..... (2 quarts) 25

### Sandwich Trays

#### The Original Cuban Sandwich

Baked ham, Genoa salami, mojo-marinated roast pork, Swiss cheese, pickles and mustard between sliced, freshly baked Tampa Cuban bread from La Segunda Central Bakery. Brushed with butter on top and pressed to a crispy finish on request.

..... (4 whole sandwiches cut in thirds) 45  
..... (8 whole sandwiches cut in thirds) 90

#### Curt's Meatloaf Sandwich

Meatloaf topped with Swiss cheese, yellow mustard, pickles and pressed between La Segunda Central Cuban bread – served with plantain chips.

..... (4 whole sandwiches cut in thirds) 45  
..... (8 whole sandwiches cut in thirds) 90

### Family-Style Meals **Serve 6-8**

#### Chicken and Yellow Rice "Ybor"

The traditional dish from Tampa's Ybor City: Two chickens cut in eighths baked with green peppers, Spanish onions, tomatoes, garlic, extra-virgin olive oil and rice. Topped with green peas and red pimientos.

..... 115

#### Salteado

Boneless pieces of chicken breast or tenderloin tips sautéed with extra-virgin olive oil, onions, green bell peppers, fresh garlic, mushrooms, diced potatoes, chorizo and a splash of red wine – served with yellow rice.

..... 125

#### Ropa Vieja

Braised end of round beef shredded, sautéed and simmered with onions, green peppers and tomatoes – served with platanos and white rice.

..... 115

#### Paella "a la Valenciana"

Traditional paella preparation features clams, mussels, shrimp, scallops, calamares, chicken and pork, baked with La Bomba Spanish rice, extra-virgin olive oil, green peppers, Spanish onions, ripe tomatoes, garlic, spices and splashed with white wine

..... 175

#### Bolicho "Criollo"

Roasted eye round of beef stuffed with chorizo and roasted in flavorful gravy. Served with black beans, white rice and platanos. A family favorite!

..... 115

#### Roast Pork "a la Cubana"

Generous slices of pork loin with a delicious garlic marinade. Served like back home in Cuba with black beans, white rice, yuca and platanos.

..... 115

#### Red Snapper a la Rusa

Boneless fillet of red snapper, breaded with seasoned Cuban breadcrumbs and grilled, garnished with lemon butter sauce, chopped hard-boiled egg and parsley – served with yellow rice and fresh vegetables.

..... 175

#### Pollo Manchego

Boneless chicken breasts, breaded with seasoned Cuban breadcrumbs and grated Spanish manchego cheese, sun-dried tomatoes and fresh basil – served with citrus sauce, "Good Rice" and fresh vegetables.

..... 115

#### Baked Stuffed Grouper

Baked boneless fillet of red grouper stuffed with crabmeat and a tropical passion fruit butter sauce. Gently baked. Served with yellow rice and fresh vegetables.

..... 235

**Sangría Tinto or Blanco (serves 4)** A longtime favorite "taste of Spain." Your choice of red or white wine with Torres brandy and fresh citrus juices. .... (32 oz) 24

**Dessert White Chocolate Bread Pudding** Made with white chocolate, La Segunda Central Bakery Cuban bread, Sunny Florida Dairy milk and Florida eggs. Topped with a rich Bacardi rum sauce. .... (serves 6-8) 52

**Key Lime Pie** Our pies start with Graham cracker crust, and our filling is made from pasteurized egg yolks, condensed milk and "Nellie & Joe's" Key lime juice. .... (whole pie) 38

**Flan** Spanish caramel egg custard..... (serves 1) 8

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