

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) 45
Large (serves up to 16 side salads)..... 75

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) 9.95
..... (2 quarts) 19.90

Cuban Black Bean Soup ✓

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

..... (1 quart) 9.95
..... (2 quarts) 19.90

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) 9.95
..... (2 quarts) 19.90

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) 40
..... (8 whole sandwiches cut in thirds) 80

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) 40
..... (8 whole sandwiches cut in thirds) 80

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) 42

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) 35

Flan

Spanish caramel egg custard..... (serves 1) 7.50

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.

..... 95

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.

..... 105

Ropa Vieja

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

..... 95

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.

..... 145

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!

..... 95

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.

..... 95

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.

..... 95

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.

..... 185

