

## WEDDING BUFFET EXTRAVAGANZA

Minimum 25 guests required

\$175 per person

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### Welcome Cocktail

Includes 1 *Signature Drink* per person

Serafina Prosecco Reserva Rose, Passion Fruit Margarita, or Coconut Mojito (pre-select one)

Three (3) *Passed Hors D'oeuvres* to choose from: (additional at \$5 ea/pp)

#### Cold

Prosciutto Wrapped Melon, Balsamic  
Ceviche Spoon  
Tomato Bruschetta  
Heirloom Gazpacho Shooters  
*Gandul Escabeche*, Malanga Chips  
Beef Carpaccio Crostini  
Shrimp Cocktail  
Lobster Roll "Sliders"  
Octopus Salad  
Tuna Tartare

#### Hot

Chicken *Empanadilla*, Chimichurri Dip  
Chorizo and Chickpea Soup  
Mozzarella - Pesto Grilled Cheese  
Mini *Ropa Vieja* Tacos  
Black Truffle Arancini  
Crab Cake, Remoulade  
Mini *Piononos* (Beef, Ripe Plantain)  
Crispy Shrimp Skewer, Coconut Aioli  
Grilled Mahi-Mahi Skewer, *Pique* Aioli  
Meat Balls, Pomodoro, Parmesan

### Toast

One glass of Seravino Prosecco Reserva per person

- or -

One glass of Veuve Clicquot France, Champagne + \$9 pp

Prices listed are Per Person

Wedding Cake Cutting Service \$3.50 Per Person

22% Bqt Service & Administrative Fee and 11.5% Gov't Tax will be added to all menu selections

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



## Dinner Buffet

INCLUDES: Premium Coffee or Tea Service after dinner

### Appetizer Buffet

Caesar Salad, Romaine, Parmesan, Focaccia Croutons, Anchovy Dressing  
Cherry Tomato, Avocado, *Queso del País*, Arugula  
Shrimp Salad, Shallots, *Aji Dulce*, Lemon, Olive Oil  
Selection Imported Cheeses of Italian Salumi Display  
Traditional Condiments, Crudit , Assorted Dressings

### Main Course Buffet

Grilled Chicken Breast, Tomato – Fennel Ragout  
Grouper, Lemon, Capers, Parsley  
Slow Roasted *Adobo* Pork Loin  
Haricot Vert  
Yukon Gold Mashed Potatoes  
Pigeon Pea, *Longaniza*, Rice  
Roasted Local Root Vegetable

## OPEN BAR - FOUR HOURS

House Wines, Absolut – Tanqueray – Bacardi Silver – Dewar’s - Alacran  
Beer, Medalla, Magna, Coors Light, Heineken - Assorted Soft Drinks - Bottled Water

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