

“TO HAVE & TO HOLD” Plated Wedding Package

Minimum 25 guests required

Welcome Cocktail

Includes 1 *Signature Drink* per person

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

Three (3) *Passed Hors D'oeuvres* to choose from: (additional \$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 included

– or –

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

OPEN BAR - FOUR HOURS

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

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

PLATED DINNER

INCLUDES: Premium Coffee or Tea Service after dinner

First Course (pre-select one)

Lobster Bisque, Crème Fraîche, Lobster Crostini
Calabaza Cream, Crispy Pancetta, Croutons, Brown Butter
Pigeon Pea, *Longaniza*, *Sofrito*, Plantain Crisp
Burrata, Roma Tomatoes, Fresh Herbs
Arugula, Parmesan, Prosciutto, Sherry Vinaigrette
Caribbean Caesar Salad, Romaine, Avocado, *Platanutres*, Parmesan, Anchovy Lime Dressing

Second Course (pre-select one)

Beef Tartare, Truffle Dressing, Potato
Gravlax, Mustard, Watercress, Fennel, Fresh Herbs
Toasted Ricotta Gnocchi, Porcini, Basil
Salmorejo Crab Cake, Pique Aioli
Pancetta – Asparagus Risotto

Main Course (pre-select one)

Roasted Chicken Breast, *Mampostea* Risotto | **\$169**
Porchetta Pork Tenderloin, Polenta, Green Beans, Gremolata | **\$169**
Pan Seared Snapper, Chorizo, Chickpea, Cilantro | **\$169**
Slow Roasted Salmon, Bouillabaisse | **\$179**
Braised Beef Short Ribs, Truffle-Mashed Potatoes, Spinach | **\$179**
Grilled Striploin, Fingerling Fondant, Asparagus, Red Wine Reduction | **\$189**
Herb Crusted Lamb Rack, Beluga Lentils | **\$196**

Prices listed are Per Person

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