

WEDDING BUFFET EXTRAVAGANZA

Minimum 25 guests required

\$175 per person

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
Avocado Honeydew Gazpacho
Beef Carpaccio Crostini
Shrimp Cocktail
Octopus Salad
Tuna Tartare

Hot

Chicken Empanadilla, Chimichurri Dip
Mini Ropa Vieja Tacos
Chef's Choice Arancini
Crab Cake, Remoulade
Mini Piononos (Beef, Ripe Plantain)
Crispy Shrimp Skewer, Coconut Aioli
Cod Fish Coquette
Boursin cheese & Apricot Glaze with
Walnut in Filo Cup

Toast

One glass of Seravino Prosecco Riserva per person

- or -

One glass of Piper-Heidsieck, Champagne + \$9 pp

HOUSE OPEN BAR – 4hrs

(add \$13pp for premium)

Red and White House Wine, Vodka: Eristoff, Gin: Bombay Sapphire, Whiskey: Dewar's,
Rum: Bacardi White, Tequila: Patron Silver, Domestic Beer, Sodas, and Mixers

Prices listed are Per Person

Wedding Cake Cutting Service \$3.50 Per Person

22% Banquet 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

Choice of One per Category

Green Salads

- Arugula, Bibb, Frisée Leaves with Blood Orange, Redcurrant & Walnut, Creamy Pistachio Dressing
 - Organic Greens with Tropical Fruit, Shredded Coconut, Carrot & Almonds, Guava Vinaigrette
 - Three-Cabbage Slaw
 - Waldorf Salad

Other Salads

- Orzo Pasta, Asparagus, Cherry Tomato, Lemon Cilantro
 - Roasted Corn Beans Salad, Tequila Lime Dressing
 - Vegetable Julienne
- Grilled Mediterranean Herbed Vegetables, Charred Fennel & Arugula, Lemon Dressing with Balsamic Essence
 - Roasted Pepper Coulis Potato Salad

Poultry

- Chicken Yaucano, Stuffed with Cilantro, Cassava Mach, Creole Sauce
 - Chicken Picatta with Lemon Caper Demi Glaze

Meats

- Pork Roulade Stuffed with Spinach, Prosciutto & mozzarella, Tamarind Sauce
 - Churrasco Steak Tornados served with Mediterranean Chimichurri
 - Pepper Crusted Sirloin served with Burgundy Shallot Glaze

Seafood

- Swordfish or Mahi-Mahi, Roasted Butter Hash
- Baked Salmon En Croute, covered with Onion, Leak & Mushroom Duxelles, served with Creamy Pesto

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