

“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
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 Reserva 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

Wedding Cake Cutting Service \$3.50 Per Person

22% Banquet Service & Administrative Fee, and 11.5% Government 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
- Burrata, Roma Tomatoes, Fresh Herbs with Chocolate Balsamic Vinaigrette
 - 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
- Toasted Ricotta Gnocchi, Porcini, Basil
- Maryland Crab Cake, Avocado Ranch
 - Pancetta – Asparagus Risotto

Champagne Flavored Sorbet - +\$9 p/p

Select Flavor

Raspberry | Mango | Lime | Passion Fruit | Tamarind

Main Course (pre-select one)

- Roasted Chicken Breast, *Mampostea* Risotto | **\$159**
- Slow Roasted Salmon, Ratatouille Cous Cous | **\$165**
- Porchetta Pork Tenderloin, Polenta, Green Beans, Gremolata | **\$169**
 - Pan Seared Snapper, *Apio* Mash & Truffle Oil | **\$169**
- Pan Seared Halibut, Sweet Potato Mash, Roasted Bean Salad, Tequila Lime Vinaigrette | **\$179**
- Grilled Striploin, Fingerling Fondant, Asparagus, Red Wine Reduction | **\$179**
 - Filet Mignon with Boursin cheese, Horseradish, Mashed Potatoes, Rosemary Red Wine Sauce & Shoestring Potatoes | **\$189**

Main Course Duo Options

With choice of either Main Dish's Listed Side

- Slow Roasted Salmon + Roasted Chicken Breast | **\$175**
- Pan Seared Halibut + Filet Mignon | **\$198**

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