

## 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  
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 + \$6 pp

### HOUSE OPEN BAR – 4hrs

(add \$13pp for premium)

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

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

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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