



## WEDDING BUFFET EXTRAVAGANZA

Minimum 25 guests required

\$175 per person

### Welcome Cocktail

Includes 1 **Signature Drink** per person

Prosecco or Sparkling Wine, 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 Prosecco or Sparkling Wine 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

7% Gov't Tax will be added to all Prepared Foods & Non-Alcoholic Beverages. 11.5% Gov't Tax will be added to Alcoholic Beverages.

22% Banquet Service & Administrative Fee will be added to all menu selections; this Fee is subject to 11.5% Tax

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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## BAR & COCKTAIL MENU

### OC House Brand Open Bar by the hour

	\$ 25 pp
One Hour	
Two Hours	\$ 38 pp
Three Hours	\$ 56 pp
Four Hours	\$ 70 pp
Five Hours	\$ 82 pp

**OC House open bar includes:** Red and White House Wine, Vodka: Eristoff, Gin: Tanqueray, Whiskey: Dewar's White Label, Rum: Bacardi White, Tequila: El Jimador, Domestic Beer, Sodas, and Mixers

### Premium Brands Open Bar by the hour

One Hour	\$ 30 pp
Two Hours	\$ 46 pp
Three Hours	\$ 65 pp
Four Hours	\$ 80 pp
Five Hours	\$ 90 pp

**Premium open bar includes:** Red and White House Wine, Vodka: Grey Goose, Gin: Bombay Sapphire, Whiskey: Dewar's 12, Rum: DonQ, Tequila: Don Julio Silver, Assorted Beers, Sodas, and Mixers

### Wine, Beer, and Sodas Open Bar

One Hour	\$ 20 pp
Two Hours	\$ 33 pp
Three Hours	\$ 45 pp
Four Hours	\$ 57 pp
Five Hours	\$ 67 pp

### Cash Bar - By the Drink

Cash Bar Fees: \*Bartender: \$150 and Cashier: \$75  
(one bartender per every 75 guests is required)

Serafina Brand Liquors	\$12
Premium Liquors	\$14
House Wines	\$12
Domestic Beers	\$ 6
Imported Beers	\$ 7
Mineral Water	\$ 5
Bottled Juice	\$ 5
Soft Drinks	\$ 3

\*The bartender fee will be waived with a minimum consumption of \$500  
Additional hours will be charged at \$16 per person.

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## Signature Cocktail Bars

### Mojito | Piña Colada

Puerto Rico in a Cocktail - SALUD!

Born in Puerto Rico, the delicious Piña Colada!

Inherited from Cuba, enjoy your favorite Mojito!

Varieties: Regular Mint, Coconut, Passion Fruit, Mango

\$24 per person for the first hour and \$10 for each additional half hour

### Bellini | Mimosa | Bloody Mary | Sangria Bar

Prosecco or Sparkling Wine Combined with fresh island fruits makes for a fabulous Mimosa and a unique Bellini

Sip a Classic Bloody Mary made with local herbs Sweet Sangria made with local fruits

\$18 per person for the first hour and \$6 per each additional half hour

### Martini Bar

Vodka and Gin are a serious social affair; enjoy yours with top quality liquors

\$24 per person for the first hour and \$8 for each additional half hour

### "Icon" Cocktail

Our Mixologists will create your own theme cocktail based on your favorite flavors

\$100 One-Time Fee | Plus Price of Cocktail

## By the Gallon

Mojito	\$135 per gallon
Piña Colada	\$135 per gallon
Bellini	\$90 per gallon
Mimosa	\$110 per gallon
Bloody Mary	\$110 each
Sangria	\$110 each

## Non-Alcoholic Beverages

Lemonade	\$85 per gallon
Mojito Virgen	\$85 per gallon
Piña Colada Virgen	\$85 per gallon
Fruit Punch	\$85 per gallon
Bottled Water	\$5 each
Juice	\$5 each
Soft Drinks	\$3 each

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# Champagne & Wine List

## Champagne/Sparkling Wine

<u>ITEM</u>	<u>BTL</u>
Prosecco Riserva SeraVino	\$ 60
Prosecco Riserva Seravino Rosé	\$ 60
Piper-Heidsieck Brut, Champagne	\$ 95
Laurent Perrier Brut, Champagne	\$ 150
Laurent Perrier Rosé. Champagne	\$ 254
Dom Ruinart Blanc de Blanc, Champagne	\$ 210
Dom Perignon, Champagne	\$ 525

## White Wines

<u>ITEM</u>	<u>COUNTRY</u>	<u>BTL</u>
Pinot Grigio Riserva Serafina	Italy	\$ 62
Chardonnay Seravino	Italy	\$ 65
Banfi Riserva, La Pettegola	Italy	\$ 62
Pinot Grigio Seravino	Italy	\$ 89
Chard, Bourgogne Jadot	France	\$ 92
Chardonnay, Clos Du Val	USA	\$ 115
Chard, Far Niente Napa	USA	\$ 180
Sauvignon Blanc Cloudy Bay	New Zealand	\$ 130
Albariño, Paco y Lola	Spain	\$ 60
Albariño, Pazo de Señorans	Spain	\$ 69
Sauvignon Blanc, Josh Cellar	USA	\$ 48
Chardonnay, Josh Cellar	USA	\$ 48

## Red Wines

<u>ITEM</u>	<u>COUNTRY</u>	<u>BTL</u>
Chianti Reserva DOCG. Seravino	Italy	\$ 69
Super Tuscan Under the Tuscan Sun	Italy	\$ 69
Peppoli Chianti Antinori	Italy	Per Availability
Brunello Di Montalcino Banfi	Italy	\$ 120
Barolo Pio Cesare	Italy	\$ 190
Chateau Lynch Bages, Pauillac	France	\$ 430
Macmurray Pinot Noir Russian River	USA	\$ 90
Belle Glos, Pinot Noir Clark & Telephone	USA	\$ 120
Petite Syrah, Stag Leap	USA	\$ 160
Cabernet Sauvignon Joseph Phelps Napa	USA	\$ 480
Opus One	USA	\$ 720
Cabernet Sauvignon, Josh Cellar	USA	\$ 48
Pinot Noir, Josh Cellar	USA	\$ 48
Red Blend, Josh Legacy	USA	\$ 48

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## Hard Liquor List

### BOURBON

Jack Daniel's	<u>BTL</u> \$ 98
Maker's Mark	\$ 120
Jack Daniel's Honey	\$ 100

### COGNAC

Remy Martin V.S.O.P.	<u>BTL</u> \$ 250
Courvoisier V.S.O.P.	\$ 350
Louis XIII	Per Availability

### CORDIALS

Sambuca Romana	<u>BTL</u> \$ 85
Bailey's Irish Cream	\$ 95
Cointreau	\$ 110
Frangelico	\$ 110

### GIN

Beefeater	<u>BTL</u> \$ 95
Bombay Sapphire	\$ 90
Hendrick's	\$ 175
Tanqueray	\$ 100

### CARIBBEAN RUM

Bacardi Silver	<u>BTL</u> \$ 72
Bacardi Gold	\$ 80
Don Q Cristal	\$ 75
Don Q Añejo	\$ 90
Barrilito Tres Estrellas	\$ 130
Zacapa 23	\$ 175
Don Q Grand Añejo	\$ 150
Ron Barceló Imperial	\$ 100
Ron Barceló Premium Blend	\$ 290
Zacapa XO Grand Reserva Special	\$ 450
Bacardi 8	\$ 130
Bacardi 4	\$ 90
Bacardi 10	\$ 130

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## SCOTCH

Dewar's White Label	\$ 90
Chivas Regal	\$ 120
Johnnie Walker Black Label	\$ 125
Glenfiddich	\$ 150
Glenlivet	\$ 160
McCallan 12	\$ 290
McCallan 15	\$ 550
Johnnie Walker Blue Label	\$ 675
Dewar's 12 years	\$ 160
Dewar's 18 years	\$ 200
Dewar's 15 years	\$ 175

## BTL

## VODKA

Eristoff	\$ 85
Absolut	\$ 95
Stolichnaya	\$ 98
Ciroc	\$ 120
Ketel One	\$ 140
Grey Goose	\$ 250
Belvedere	\$ 275

## BTL

## TEQUILA

Alacrán	\$ 90
Jimador	\$ 80
Don Julio Silver	\$ 125
Patrón Silver	\$ 160
Alacrán Cristal Silver	\$ 175
Don Julio Añejo	\$ 220
Patrón Añejo	\$ 275
Patrón Platinum	\$ 550
Jose Cuervo La Familia Añejo	\$ 395
Don Julio 1942	Per Availability

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