



"TO HAVE & TO HOLD" Plated Wedding Package

Minimum 20 guests required

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 \$7 ea/pp)

Cold

Asparagus Prosciutto, Balsamic

Ceviche Spoon

Tostadas 3 Quesos

Avocado Gazpacho

Tuna Poke, Spicy Aioli

Octopus Escabeche

Mini Lobster Rolls

Hot

Chistorra Empanadilla

Mini Tuna Tacos

Mamposteo' Arancini

Mini Crab Cake, Fresh Mango Chutney

Crispy Shrimp Skewer, Cilantro Aioli

Bacalao Croquette, Garlic Aioli

Mini Truffle Grilled Cheese

Beef Sliders

Toast

One glass of Prosecco or Sparkling Wine per person

- or -

One glass of Laurent Perrier Brut, Champagne + \$10

HOUSE OPEN BAR - 4hrs (add \$18pp for premium)

*Red and White House Wine, Vodka: Skyy or Tito's, Gin: Tanqueray, Whiskey: Dewar's White Label,
Rum: Don Q White, Tequila: El Jimador, Domestic Beer, Sodas, and Mixers*

Prices listed are Per Person

22% Banquet Service & Administrative Fee, Wedding Cake Cutting Service \$3.50 Per Person

11.5% Gov't Tax will be added to all menu selections and to the Service & Administrative Fee;

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

PLATED DINNER

First Course

(pre-select one)

- Plantain Cream Soup, Chicharrón, Roasted Garlic Oil
- Beet, Spinach, Avocado, Orange Segment, Feta Cheese Yogurt, Honey Vinaigrette
 - Arugula, Watermelon, Goat Cheese, Jubilee Tomato, Piña Colada Vinaigrette
- Caribbean Caesar Salad, Romaine, Avocado, Platanutres, Parmesan, Anchovy Lime Dressing

Second Course

(pre-select one)

- Tuna Tartare, Truffle Dressing, Avocado
- Toasted Ricotta Gnocchi, Basil Oil, Porcini Sauce
 - Maryland Crab Cake, Fresh Mango Chutney
 - Crispy Pancetta Risotto Truffle

Interlude

Champagne -Lime Flavored Sorbet - +\$12

Main Course

(pre-select one)

- Roasted Airline Chicken Breast, Rosemary Cream Sauce, Cilantro Mojo, Mamposteo' Risotto | **\$159**
- Slow Roasted Salmon, Truffle Mash Potatoes, Piquillo Relish | **\$189**
 - Beef Short Ribs, Parsnip Puree, Seasonal Vegetables | **\$175**
 - Pan Seared Halibut, Porcini Risotto, Champagne Foam | **\$194**
 - Petit Filet Mignon with Boursin Butter, Mashed Potatoes, Red Wine Sauce & Caramelized Shallots | **\$198**

Main Course Duo Options

With choice of either Main Dish's Listed Side

- Chilean Sea Bass, Truffle Foam + Petite Filet Mignon | **\$198**
 - Roasted Lobster Tail + Petite Filet Mignon | **\$220**

INCLUDES: Premium Coffee or Tea Service after dinner

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