

WEDDING BUFFET

Minimum 25 guests required

\$195 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 \$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 \$13pp 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

Dinner Buffet

Choose Two Salads

Green Salads

- *Arugula, Blood Orange, Walnut, Manchego, Creamy Avocado Dressing*
 - *Three-Cabbage Slaw*
 - *Tomato & Cucumber Salad, Balsamic Vinaigrette*
- *Spinach, Avocado, Shaved Parmesan, White Balsamic Vinaigrette*
 - *Roasted Corn Beans Salad, Tequila Lime Dressing*
 - *Roasted Pepper Coulis Potato Salad*

Choose One per Category

Poultry

- *Grilled Chicken, Fufu Cubano, Creole Sauce, Cilantro Oil*
- *Chicken Roulade with Prosciutto & Mozzarella, Roasted Garlic Sauce*

Meats

- *Oregano Pork Loin, Yuca Mash, Tamarind Sauce*
- *Churrasco Steak served with Local Sausage Rice, Pineapple Chimichurri*
- *Pepper Crusted Sirloin served with Burgundy Shallot Glaze*

Seafood

- *Halibut, Roasted Butter Hash*
- *Grilled Salmon, covered with Onion & Mushroom Duxelles, served with Creamy Pesto*

INCLUDES: Premium Coffee or Tea Service after dinner

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