

"TO HAVE & TO HOLD" Plated Wedding Package

Minimum 30 guests required

Welcome Cocktail

Includes 1 Signature Drink per person

Three (3) Passed Hors D'oeuvres to choose from: (additional \$7 ea/pp)

Cold

*Asparagus Prosciutto, Balsamic
Ceviche Spoon
Tostadas Quesos
Avocado Gazpacho
Tuna Poke, Spicy Aioli
Octopus Escabeche
Mini Lobster Rolls*

Hot

*Chistorra Empanadilla
Mini Tuna Tacos
Beef Sliders
Mini Crab Cake, Fresh Mango Chutney
Crispy Shrimp Skewer, Cilantro Aioli
Bacalao Croquette, Garlic Aioli
Mini Truffle Grilled Cheese*

Toast

One glass of Prosecco

- or -

One glass of Laurent Perrier Brut, Champagne + \$14

HOUSE OPEN BAR - 3hrs (add \$18pp for premium)

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

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
- Caesar Salad, Romaine, Avocado, 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 - +\$6

Main Course

(pre-select one)

- Roasted Airline Chicken Breast, Rosemary Cream Sauce, Cilantro Mojo, Mamposteo' Risotto | **\$170**
- Slow Roasted Salmon, Truffle Mash Potatoes, Piquillo Relish | **\$190**
 - Beef Short Ribs, Parsnip Puree, Seasonal Vegetables | **\$195**
 - Pan Seared Halibut, Porcini Risotto, Champagne Foam | **\$195**
 - Petit Filet Mignon with Boursin Butter, Mashed Potatoes, Red Wine Sauce & Caramelized Shallots | **\$210**

Main Course Duo Options

With choice of either Main Dish's Listed Side

- Prawns, Truffle Foam + Petite Filet Mignon | **\$225**
- Roasted Lobster Tail + Petite Filet Mignon | **\$250**

INCLUDES: Premium Coffee or Tea Service after dinner

Prices listed are Per Person | Prices subject to change based on market value
24% Banquet Service & Administrative Fee, Wedding Cake Cutting Service \$5.00 Per Person
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