

## WEDDING BUFFET

Minimum 30 guests required

**\$210 per person**

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### Welcome Cocktail

Includes 1 Signature Drink per person

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

#### Cold

Asparagus Prosciutto, Balsamic  
Ceviche Spoon  
Tostadas de 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)

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 | 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

# Dinner Buffet

## Choose One Salads

### Green Salads

- *Arugula, Blood Orange, Walnut, Manchego, Creamy Avocado Dressing*
  - *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, Mashed Potatoes*
- *Grilled Salmon, covered with Onion & Mushroom Duxelles, served with Creamy Pesto*

*INCLUDES: Premium Coffee or Tea Service after dinner*

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