



## *"TO HAVE & TO HOLD"* *Plated Wedding Package*

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*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: Bribon, 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 \$3.50 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

# 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

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