

WEDDING BUFFET

minimum 30 guests required

\$250pp

WELCOME COCKTAIL

Includes 1 signature drink per person

Three (3) passed hors d'oeuvres to choose from: (additional at \$7ea/pp)

COLD

asparagus prosciutto crostini

ceviche & chips

tostadas de queso

avocado gazpacho

tuna poke | spicy aioli

octopus escabeche

mini lobster roll

mini toast | hummus | kalamata | feta cheese

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

pink beans arancini | spicy sweet potato sauce

TOAST

one glass of cava or prosecco

-or-

one glass of Laurent Perrier Brut, champagne + \$22

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: Bribón | domestic beers | sodas | mixers

7% Gov't Tax will be added to all Prepared Foods & Non-Alcoholic Beverages. 11.5% Gov't Tax will be added to Alcoholic Beverages.

Menu selections are subject to 24% Banquet Service & Administrative Fee; this Fee is subject to 11.5% Tax

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

DINNER BUFFET

choose one salad

GREEN SALADS

arugula | blood orange | walnut | manchego | crispy prosciutto | 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

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 | local sausage rice | pineapple chimichurri

pepper crusted sirloin | burgundy shallot glaze

parmesan potatoes

SEAFOOD

halibut | mashed potatoes

grilled salmon | onion | mushroom duxelles | creamy pesto

grilled sword fish | malanga escabeche

freshly brewed premium puerto rican coffee (regular or decaf)

selection of hot teas

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