

“TO HAVE & TO HOLD”

PLATED DINNER PACKAGE

minimum 30 guests required

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 quesos
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: Bribon | domestic beers | sodas | mixers

PLATED DINNER

FIRST COURSE

plantain cream soup | chicharron | roasted garlic oil
beet | spinach | avocado | orange segment | feta cheese yogurt | honey vinaigrette
arugula | watermelon | goat cheese | jubilee tomatoes | piña colada vinaigrette
caesar salad | romaine | avocado | parmesan | anchovy lime dressing

SECOND COURSE

tuna tartare | truffle dressing | avocado
toasted ricotta gnocchi | basil oil | porcini sauce
pan seared scallops | papaya mango salad | saffron sauce
crispy pancetta risotto truffle

INTERLUDE

champagne flavor sorbet - +\$6

MAIN COURSE

roasted airline chicken breast | rosemary cream sauce | cilantro mamposteao risotto | \$170
slow roasted salmon | truffle mash potatoes | piquillo relish | \$190
beef short ribs | parsnip purée | seasonal vegetables | \$195
pan seared halibut | porcini risotto | champagne foam | \$195
petit filet mignon | boursin butter | mashed potatoes | red wine sauce | caramelized shallots | \$210

MAIN COURSE DUO OPTIONS

prawns truffle foam + petit filet mignon | \$225
roasted lobster tail + petit filet mignon |
\$250

INCLUDES: premium coffee or tea service after dinner