



distinctive
touches

Taste Panel

A taste panel for a maximum of four (4) persons will be offered prior to your final menu selection

Hors d'oeuvres

*One (1) hour Cocktail Reception serving a variety of Hot and Cold Hors d'oeuvres
(5) Pieces per person based on guarantee*

Beverages

*Two (2) Glasses of Wine per person
Served during Cocktail Reception
One (1) Glass of Champagne per person for Toast
Four (4) hours of Open Bar serving House Brands,
Beer, Wine, Mineral Water and Soft Drinks following reception*

Dinner

*Exquisite Fourth (4) course Dinner to include
Soup, Salad, Sorbet, and Entrée
(Fifth Courses and Custom Buffets also available)*

Also included in the Package price:

Cake Cutting Fee, One (1) complimentary
guest room for the Bride and Groom on the wedding night,
Champagne and Strawberries turndown amenity and
Complimentary "Breakfast in bed" for the happy couple.*

**Subject to availability. Black-out dates: President's Weekend and
December 24th thru January 1st. Certificate to be used in at a later
date will be issued.*

↻ Applicable for Wedding Parties of 50 people and Above ↻

*Package Price does not include 21% Service Charge of gratuity and applicable State Taxes.
Package prices do not include Music, Photographer, Videographer, Flowers, Special Linens, Personal Printing or Wedding Cake.*

Reception
(For the First Hour)
Please Choose (5) Hors D'oeuvres

Cold Hors d'oeuvres

New Zealand Mussels Pacific Style

Shrimp Ceviche in Martini Glass.

Ahi Tuna Tataki, Tomato Tartare ,Cilantro and Serrano chile

Fennel crusted Feta cheese with Kalamata Olive

Glass of Antipasto

Mini Tostadas Shells with Roasted Corn Salsa

And Chipotle Grilled Shrimp.

Hot Hors d'oeuvres

Coconut Shrimp

Filet Mignon on Ciabatta Crisp, Blue cheese melt

Mini Burger on Horseradish bun.

Duck Ropa Vieja on Goat cheese Crostini

Mini Crab Cakes with Tomato Remoulade

Beef Empanadita

Vegetable Spring roll

Appetizers

Available should you wish to add a Fifth Course:

Beef Carpaccio

Thinly sliced USDA Choice Beef Tenderloin

Marinated in Lemon and Herbs

Served with Arugula, Parmesan and Truffle Oil



Tamarind Crusted Scallops

With Proscuitto & Grilled Polenta



California Rolls with Lobster Mouse,
Mix Greens Salad and Tarragon Vinaigrette



Chilean Sea Bass

Sea Bass Tiraditos with Citrus Vinaigrette

And Scallop Wrapped in Bacon

With Balsamic Rum Glaze

The above appetizers at \$18.00 each plus

Salads

Please Select One (1) of the Following:

Tuscany Salad

Assorted Field Greens with Tomatoes,
Goat Cheese, Garlic Croutons
Served with Red Wine Shallot Vinaigrette



Caribbean Salad

Micro Greens with Mofongo Croutons,
Julienne of Malanga and Fried White Cheese
Served with Guava Vinaigrette Dressing



Medici Salad

Parmesan Basket with Baby Arugula, Asparagus,
Hard Boiled Egg, Shaved Pecorino Cheese and Shallot
Champagne Vinaigrette



Fusion Salad

Duck Ropa Vieja, on Fruit Bread Crouton, Goat Cheese,
Mesclun Mix, Dried Cranberries and
A Mascarpone 15year Aged Balsamic Reduction.



Mediterranean salad

Beet tower with goat cheese and hazelnut, s Balsamic Shallot Vinaigrette

Soups

Please Select One (1) of the Following:

Wild Mushroom Bisque With Herb Butter Croutons



Sweet Potato & Chorizo Soup With Chili Ancho drizzle



Squash Soup Butternut Squash Soup with Fiochi Pasta and Sour Cream



Yucca Bisque With Avocado and Crabmeat Topping



Root Soup Celery Root Soup with a Bacalao Topping



Cream Pistachio Soup With Roasted Pistachio Topping

"A Unique Experience ~ Perfect Location ~ Where Memories Meet Dreams"

Entrees

Spanish Chicken

Stuffed with Yellow Plantains, Red Chorizo Risotto, Island Vegetables and a Tamarind Sauce
\$105.00 per person



Mediterranean Chicken

Mediterranean Flavors
Blended with Prosciutto Di Parma, Parmesan Cheese and Rosemary Cream Sauce
\$105.00 per person



Roasted Veal

Veal Chop with Apple Plantain Budin, Foie Gras and a Porcini Mushroom Jus
\$125.00 per person



Filet Mignon & Sea bass

Served with Yucca Mash, Baby Vegetables Confit tomatoe's, and an Avocado sauce

\$130.00 per person

Filet Mignon

Filet of Beef served with Gratin Potatoes, Vegetables and a Morel Mushroom Sauce
\$125.00 per person



Salt & Fire

4oz Grilled Beef Tenderloin and ½ Lobster Tail
Porcini Mushrooms, Asparagus, Macaire Potatoes and Béarnaise Sauce
\$140.00 per person



Lamb Chops

Grilled Lamb Chops with Macadamia Coconut Crust, Smashed Malanga, Calvados reduction and Vegetable Ratatouille
\$115.00 per person



Chicken & Beef

Served with Mushroom Risotto and Grilled Vegetables
And a Roquefort Cheese Emulsion
\$115.00 per person

Please Select One (1) of the Following:

All Entrees Served with Freshly Baked Heart Shaped Dinner Rolls, Butter and Margarine
Children's Menu and Meals for Musicians available upon request at \$18.00 each plus 21% Service Charge.
Package Price does not include 21% Service Charge of gratuity and applicable State taxes.



"Distinctive Touches - Especially for You - Relax and Enjoy"