



#### **Taste Panel**

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

#### **Hors d' oeuvres**

Variety of Hot and Cold Hors d' oeuvres  
(served during cocktail reception)  
Five (5) Pieces per person  
(Based on guarantee)

#### **Beverages**

One (1) Hour Cocktail Reception includes:  
Two (2) Glasses of Wine per person  
One (1) Glass of Champagne per person for Toast  
Four (4) Hours of Open Bar Including:  
House Brands, Beer, Wine, Mineral Water and Soft Drinks

#### **Dinner**

Exquisite Three (3) course Dinner to include:  
Soup, Salad, and Entrée  
(Fourth Course and Custom Buffets are available upon request)

#### **Package Price Also Includes:**

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

\*Subject to availability. Black-out dates such as: President's Weekend and December 24<sup>th</sup> thru January 1<sup>st</sup> may apply. If requested dates are not available, a certificate to be used at a later date will be issued.

☞ Valid for wedding parties of 50 people or more ☞

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

All entrees are served with Freshly Baked Heart Shaped Dinner Rolls, Butter and Margarine

Children's Menu and Meals for Musicians are available upon request at \$18.00 each plus 21% Service Charge.





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

#### Cold Hors d'oeuvres

Ahi tuna Tataki, Tomato Tartare, Cilantro and Serrano Chile

Smoked Salmon Tartar with cracker

Mini Tortilla shelf with Hummus and Cajun Shrimp

Mini Brioche stuffed with Apple, Nuts and Chicken compote

Tomato and Basil Bruschetta

Smoked Trout Mousse with Pumpemickel



#### Hot Hors d'oeuvres

Coconut Shrimp

Filet Mignon on Ciabatta Crisp, Blue Cheese Melt

Duck "Ropa Vieja" on Goat Cheese Crostini

Mini Spanish Tortilla

Arancini (Mushroom Risotto Croquette)

Grilled Lamb marinated with Lemongrass

Lobster Spring Rolls with Soy Sauce

Vegetarian Samosas



Available should you wish to add a Fourth Course:  
**(\$18.00 each plus tax)**

**Beef Carpaccio**

Thinly sliced USDA Choice Beef Tenderloin  
Marinated in Lemon and Herbs  
Served with Arugula, Parmesan Cheese and Truffle Oil



**Tamarind Crusted Scallops**

With Prosciutto & Grilled Polenta



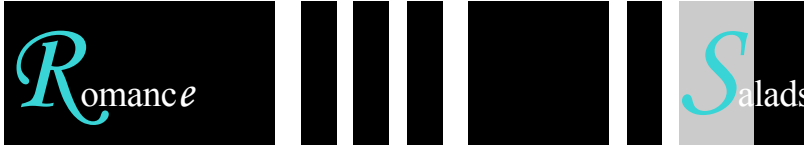
**California Rolls with Lobster Mousse**

Mixed Green Salad and Tarragon Vinaigrette



**Chilean Sea Bass**

Sea Bass Tiraditos with Citrus Vinaigrette  
and Scallops Wrapped in Bacon  
With a Balsamic Rum Glaze



Please Select One (1) of the Following:

#### Tuscany Salad

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



#### Caribbean Salad

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



#### French Salad

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



#### Fusion Salad

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



#### Mediterranean salad

Beet tower with Goat Cheese and a Hazelnut Balsamic Shallot Vinaigrette



Please Select One (1) of the Following:

**Asparagus Soup**

With Blue Cheese



**Squash Soup**

Butternut Squash Soup with Fiochi  
Pasta and Sour Cream



**Yucca Bisque**

With Avocado and Crabmeat Topping



**Bouillabaisse Soup**

Seafood Stew with White Wine, Onions,  
Tomatoes, Olive Oil, Garlic, Saffron and Herbs



**Galician Soup**

Traditional Spanish Stew



Please Select One (1) of the Following:

#### Spanish Chicken

Chicken Breast on Top of Yellow Plantains, Red Chorizo Rice, Island Vegetables and a Tamarind Sauce

**\$95.00 per person**



#### Mediterranean Chicken

Mediterranean Flavored Grilled Chicken Breast Served with Prosciutto Di Parma, Parmesan Cheese and a Rosemary Cream Sauce

**\$95.00 per person**



#### Chicken & Beef

Served with Mushroom Rice Grilled Vegetables Mango Papaya Chutney and Oporto Balsamic

**\$100.00 per person**



#### Cajun Pork Tenderloin

Served with a grilled Roasted Red Pepper and Rosemary Polenta Accompanied by seasonal Vegetables and a Demi Foie Gras Sauce.

**\$ 95.00 per person**



**Salmon and Escargot**

Pan fried in Saint Jack Sauce served with Seasonal Vegetables and mashed Malanga

**\$100.00 per person**



**Filet Mignon**

Filet of Beef served with Gratin Potatoes, Vegetables and a Morel Mushroom Sauce

**\$110.00 per person**



**Filet Mignon & Sea Bass**

Served with Yucca Mash, Baby Vegetables, Tomato Confit and Avocado Sauce

**\$120.00 per person**



**Salt & Fire**

4oz Grilled Beef Tenderloin and ½ Lobster Tail  
Porcini Mushrooms, Asparagus, Macaire  
Potatoes and Béarnaise Sauce

**\$130.00 per person**