



Destination Weddings

PACKAGES



Wedding Packages

Starting at \$142.00 per person*

Price varies depending on your choice of main entrée

Includes:

5 Hors D'Oeuvres / 1 Glass of a Welcome Specialty Drink /
1 Glass of Sparkling Wine for the Toast
3 - Course Dinner with a Glass of House Wine
4 Hours of Premium Open Bar / Coffee Service

COLD CANAPÉS

Island Chicken Salad / Mariquita
Watermelon & Prosciutto Lollipop / White Balsamic Reduction
Snapper Ceviche / Avocado / Tomato / Orange Juice
Lobster Roll / Manchego Cheese / Kalamata Olives / Jerez
Tuna Taquitos / Wasabi Aioli / Sesame
Beef Tartar / Grain Mustard Horseradish Aioli / Toast Point
Cucumber Pinwheel / Eggplant Caponata (V)
Thai Vegetable Spring Roll (Vegan)

HOT CANAPÉS

Stuffed Mushroom Caps / Aged Parmesan Cheese
Churrasco Satay / Cilantro Chimichurri
Mini Beef Wellington / Mustard Aioli
Crab Cake / Yuzu Aioli
Prosciutto and Manchego Croquette
Curried Chicken Spring Roll / Peanut Sauce
Vegetable Samosa / Cumin-Mint Yogurt (V)
Stuffed Potato Fritters / Romesco (Vegan)

LOCAL CORNER

Mini Alcapurrias / Aji Mojito
Corn Sorrullitos / Rum Cocktail
Ropa Vieja / Yuca Tostones
Four Cheese Empanadas / Guava
Arroz con Gandules Croquette
Mahi-Mahi Chicharrones / Chorizo Emulsion

SPECIALTY DRINKS

Flavored Mojitos
Red or White Sangría



Plated Dinner

Select one soup, one salad and one entrée. Enhance with an appetizer.
Includes Bread Rolls and Freshly Brewed Puerto Rican Coffee or Tea.

SOUPS

- Malanga Cream / Chorizo Gremolata
- Sancocho Soup / Recao Oil
- Plantain Soup / Root Vegetable Relish
- Yautía Cream / Smoked Chicken Chicharron
- Potato and Leek / Boursin Crouton
- Chickpea Cream / Pimenton Oil / Fried Peas (V)
- Roasted Cauliflower Cream / White Cheddar Cheese (V)
- Red Lentil Curry / Tzatziki (V)

SALADS

- Romaine Leaves / Radicchio / Cilantro Caesar Dressing / Shaved Manchego Cheese / Plantain Crisp
- Assorted Greens / Frisee / Bermuda Onions / Mango / Guanábana-Aji Vinaigrette
- Roasted Baby Carrots / Yogurt-Ricotta Spread / Orange Wedges / Pepitas
- Fresh Mozzarella / Pimenton Aioli / Roma Tomato / Charred Onion
- Endives / Watercress / Frisee / Crunchy Serrano / Orange Vinaigrette / Candied Pecans
- Roasted Pumpkin Puree / Cauliflower / Arugula / Shallot Vinaigrette / Pumpkin Seeds

ENTRÉES

- Grilled Organic Chicken Breast / Creamy Corn / 148
- Wild Mushroom-Goat Cheese Stuffed Organic Chicken Breast / Marsala / 150
- Pork Medallion / Papaya Chutney / 152
- Pork Roulade / Pancetta and Caramelized Onions / 154
- Braised Short Ribs / Plantain Gremolata / 170
- Seared Beef Filet / Bacon Marmalade / 174
- Pan Seared Sea Bass / Lemon Caper Butter / 164
- Local Snapper Filet / Roasted Tomato Salsa / 156
- (V) Cauliflower Steak / Roasted Vegetables Salsa / 142
- (V) Eggplant Confit / Salsa Verde / 142
- Seared Pork Medallion / Grilled Langoustines / Charred Onions / 180
- Beef Filet Encebollao / Buttered Lobster / Root Vegetables Strings / 195



RISOTTOS

Pigeon Peas, "Mamposteo", Truffle Oil & Mushrooms

MASHED

Potato & Herbs, Sweet Potato, Local Roots



Buffet

PUERTO RICAN SOUL / 158

Freshly Baked Bread Rolls / Butter

Sancocho Soup

Mixed Greens / Tomatoes / Hearts of Palm / Cucumber / Bermuda Onions / Soursop Vinaigrette

Sweet Plantain / Farmers Cheese / Avocado / Baby Tomatoes / Cilantro / Guava Pique

Roasted Chicken Breast / Creole Sauce

Grilled Churrasco / Mango Chimichurri

Root Mofonguitos

Arroz Mampostea'o

Vegetables al Ajillo

Freshly Brewed Puerto Rican Coffee / Decaffeinated / Teas

A minimum guarantee of 25 guests is required for Buffet Meals

Beverages

4 HOURS PREMIUM BAR

Don Q

Finlandia or Absolut

Dewar's

Medalla / Coors Light

Assorted Sodas



Enhance your Package

APPETIZERS

Tuna Tartar / Spicy Soy Emulsion / Pickled Mango / 19
Pan Seared Crab Cake / Lemon Aioli / Shaved Fennel / 18
Braised Short Ribs / Parmesan Gnocchi / Horseradish / Chimichurri / 21
Pan Seared Scallops / Corn Ragout / Cilantro / 24
Beef Carpaccio / Shaved Manchego / Tartufi Vinaigrette / Rucola / 18

INTERMEZZO / 7

Your Choice of (1) of the following alternatives:

Champagne Granita
Mango Sorbet over Basil Grapefruit Jelly Cubes
Lime Sorbet over Añejo Rum Jelly Cubes
Passion Fruit Sorbet over Mint-Ginger Jelly Cubes

CUSTOM SIGNATURE DRINK*

Price will vary based on selection and type of drink

LUXURY BAR / 14

Grey Goose or Tito's Vodka
Bacardi Silver or Don Q
Johnny Walker Black
Medalla / Heineken
Assorted Sodas