



Destination Weddings

PACKAGES



Wedding Packages

Starting at \$146.00 per person*

**Price varies depending on your choice of main entrée*

Select Five (5) Canapes

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

Select One (1)

Flavored Mojitos
Red or White Sangría

Enhance with a custom signature drink - available upon request.

SPARKLING WINE FOR TOAST

Included - One (1) Glass per guest



Plated Dinner

Included - 3 Courses Plated Dinner

Select one soup, one salad and one main entrée. Enhance with an appetizer. Includes Bread Rolls and Coffee & Tea Service.

1st COURSE - SOUP

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

2nd COURSE - SALAD

La Concha Ceasar: Romaine Leaves / Radicchio / Cilantro Caesar Dressing / Shaved Manchego Cheese / Plantain Crisp

Caribbean Zest: Assorted Greens / Frisee / Bermuda Onions / Mango / Guanábana-Aji Vinaigrette

Mediterranean Flavors: Roasted Baby Carrots / Yogurt-Ricotta Spread / Orange Wedges / Pepitas

Italian Fusion: Fresh Mozzarella / Pimenton Aioli / Roma Tomato / Charred Onion

Spanish Flair: Endives / Watercress / Frisee / Crunchy Serrano / Orange Vinaigrette / Candied Pecans

Taste of Autumn: Roasted Pumpkin Puree / Cauliflower / Arugula / Shallot Vinaigrette / Pumpkin Seeds

3rd COURSE - MAIN ENTRÉE

**Package Price varies according to the main entree selection below.*

Grilled Organic Chicken Breast / Creamy Corn / 152

Wild Mushroom-Goat Cheese Stuffed Organic Chicken Breast / Marsala / 154

Pork Medallion / Papaya Chutney / 156

Pork Roulade / Pancetta and Caramelized Onions / 160

Braised Short Ribs / Plantain Gremolata / 180

Seared Beef Filet / Bacon Marmalade / 184

Pan Seared Sea Bass / Lemon Caper Butter / 170

Local Snapper Filet / Roasted Tomato Salsa / 160

(V) Cauliflower Steak / Roasted Vegetables Salsa / 146

(V) Eggplant Confit / Salsa Verde / 146

Seared Pork Medallion / Grilled Langoustines / Charred Onions / 185

Beef Filet Encebollao / Buttered Lobster / Root Vegetables Strings / 205

Starches

Risottos: Pigeon Peas, "Mamposteo", Truffle Oil & Mushrooms

Mashed: Potato & Herbs, Sweet Potato, Local Roots



Beverages

Included - 4 HOURS PREMIUM BAR

Don Q

Finlandia or Absolut

Dewar's

Medalla / Coors Light

Assorted Sodas

ENHANCE WITH A LUXURY BAR / 16

Bacardi Silver or Don Q

Grey Goose or Tito's Vodka

Johnnie Walker Black

Medalla / Heineken

Assorted Sodas

Buffet

PUERTO RICAN SOUL / 168

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



Enhance your Package

APPETIZERS - ADDITIONAL COURSE

Tuna Tartar / Spicy Soy Emulsion / Pickled Mango / 22
Pan Seared Crab Cake / Lemon Aioli / Shaved Fennel / 21
Braised Short Ribs / Parmesan Gnocchi / Horseradish / Chimichurri / 24
Pan Seared Scallops / Corn Ragout / Cilantro / 27
Beef Carpaccio / Shaved Manchego / Tartufi Vinaigrette / Rucola / 21

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

LATE SNACK STATION

Pulled Pork Sliders with Slaw / 6
Latin Sliders with Cheddar Cheese / 6
Chicken Sliders with Swiss Cheese / 6
Asopao de Pollo / 8
Mini Triplets / 6
Petit Cubano / 6
French Fries / 3

DESSERT STATION / 18

Your Choice of (3) of the following alternatives:
Nutella Flan / Vanilla Flan / Tres Leches / Passion Fruit Tarts /
Key Lime Pie / Pecan Pie / Carrot Cake /
Dulce de Leche Cheesecake / Guava Cheesecake /
Mango Panna Cotta / Berries Panna Cotta