



events | catering

*It's Your Day!!!*

*...because you only have one chance  
for a good first impression!*



# Your Vision...

## Butler Passed Hors D'Oeuvre

Smoked Salmon Crostini  
Pineapple Teriyaki Meatball \*  
Truffle Mac & Cheese Poppers \*  
Roma Tomato Bruschetta with Shaved Parmesan \*  
Mozzarella, Tomato & Basil Skewer with Balsamic Reduction \*  
Peruvian Style Ceviche over Black Bean and Corn Salsa  
Compress Watermelon with Goat Cheese Walnut and Balsamic Reduction  
Salmon Spoon with Herbed Boursin, Crispy Capers and Fresh Dill  
Chicken & Waffles – Crispy Chicken Bite over Mini Waffle and Bourbon Maple Glaze  
Petite Mini Filet over White Truffle Potato Cake and Shallot Demi  
Spinach & Artichoke Parmesan Tartlet  
Ahi Tuna on Wonton Crisp, Sweet Hoisin and Seaweed Salad  
Ahi Poke on Ceramic Spoon with Black Sesame Seeds  
Caribbean Ceviche with Plantain Chip – Mango Chunks and Tilapia in a Pasion Fruit Sauce  
Roasted Chicken on Endive with Fontina Cheese, Garlic Cilantro Aioli  
Lobster Bisque Shooter topped with Crème Fraiche  
Mini Beef Sofrito Empanadas with Cilantro Garlic Aioli \*  
Chicken or Ham Croquettes with Mayo Aioli \*  
Mini Carnita Tacos, Cole Slaw, Queso Fresco and Cilantro Crème  
Venezuelan Style Arepa topped with Smoked Chicken and Avocado Crème  
Tostones Con Pollo – Fricassee Style Chicken over Crispy Breadfruit & Avocado  
Pork Pot Stickers with Sweet Ponzu Sauce \*  
Crab cake topped with Mango & Papaya Pico  
Caramelized Watermelon topped with Goat Cheese and Caramelized Pecan  
48 Hour Sous Vide Short Rib over Truffle Red Mashed Potatoes

## Salads

Potato, Macaroni or Yucca Salad  
House Garden Salad – Cherry Tomatoes, Cucumbers, Red Onions & Choice of Dressing  
Caesar Salad – Romaine Lettuce, Shaved Parmesan, Cherry Tomato & Caesar Dressing  
Asparagus & Cherry Tomato Salad – Arugula, Crumbled Bleu Cheese & Lemon Vinaigrette  
Wine Poached Pear, Gorgonzola & Mixed Green Salad – Candied Walnut & Raspberry  
Delicate Muscling Green Salad, Mandarin Oranges and Bleu Cheese with a Champagne Vinaigrette  
Strawberry Field Green Salad – Mesclun, Bleu Cheese, Red Onions, Candied Pecans and Balsamic

# ... Your Special Day!

## Entrees

Filet Mignon with Port Demi & Shallots  
Pan Seared Cilantro Garlic Breast of Chicken \*  
Wild Mushroom Risotto (V)  
Cilantro Garlic Pan Seared Basa  
Hanger Steak with Glazed Cipolini Onions  
Breast of Chicken Marsala or Piccata \*  
Maple Glazed Salmon  
Pesto Breast of Chicken \*  
Sous Vide Short Rib with Red Wine Demi  
Carved Skirt Steak "Churrasco" with Chimichurri  
Filet of Beef with Salsa Verde  
Oven Roasted Pork "Pernil" \*  
Pork Loin with a Mango Salsa \*  
Breast of Chicken with Mushrooms, Spinach, Tomatoes and a Cigar City Belgian Ale Cream Sauce \*

## Accompaniments

Truffle Red Mashed Potatoes  
Roasted Garlic Mashed Yukon Gold  
White Rice and Black Beans  
Roasted Fingerling Potatoes  
Haricot Verts, Red Peppers & Pine Nuts  
Crispy Fried Brussels Sprouts

Oven Roasted Red Potatoes  
Rice with Green Pigeon Peas  
Rice Pilaf or Wild Rice  
Pan Roasted Asparagus  
Oven Roasted Baby Carrots

## Action Interactive Stations

Avocado Station – Diced avocado topped with chicken and assorted toppings to include feta cheese, parmesan cheese, bacon, crispy tortilla strips, garbanzo beans, tri-color cherry tomatoes, roasted corn & black bean salsa and Southwestern ranch

Mofongo Station – Smashed green bananas with garlic, pork rinds and olive oil topped with fricassee style chicken or shrimp scampi

Paella – Saffron rice sautéed with broth, garlic, onions, peas, peppers, chorizo, chicken and shrimp

Pasta Bar – Choice of penne, tri-color rotini or linguini sautéed with chicken and assorted vegetables topped with Alfredo, marinara or blush sauce

More Fun Stations: Ceviche Bar, Pho Noodle Bar, Papas Locas (Crazy Potatoes) Bar and other amazing stations to choose from.