

NEW BEGINNING WEDDING PACKAGE

– Welcome Cocktail –

Includes: 1 glass of sangria p/p
(1 hour cocktail | 1 pre select 4 hors d'oeuvres)

Hot

Chicken Fricassée Croquets with Parsley Escabeche
Churrasco Satay-Tamarind Chimichurri
Shrimp Yakitori with Sesame Soy Dressing
Vegetable Serenata over a Petit Tostón
Pork Belly Sliders-Pickled Carrots & Guava BBQ Sauce

Cold

Red Snapper Coconut Ceviche
Avocado Toasts with Pistachio and Arugula
Pigeon Peas Hummus and Ceviche over a Rice Crisp
Mini Cubanito on Mallorca with Pickled Mustard Seeds
Tuna Kebabs Marinated with Lemon Grass Ginger

– Plated Dinner –

(select one of each course)

First Course

Plantain Soup with Queso Fresco
Pumpkin Cream Soup
Seafood "Sancocho" with Rice Crisp

Second Course

Local Mesclum Salad, Grilled Pineapple, "Chicharrón"
and Honey Citrus Vinaigrette
Watermelon and Tomato Salad with Goat Cheese, Pickled
Red Onions, Herbs, and Pistachio Pesto
Potatoes Salad with Carrots, Chayote, Celery and Bacon

Third Course

Chicken Breast filled with Yucca and Parmesan Stuffing
with Pumpkin Sauce and Seasonal Roasted Vegetables
Red Wine Braised Short Ribs with Parsnip Purée
Pork Loin, Serrano Chutney and Fufu
Pan-Fried Salmon with Ajilimójili and Batata Mash

Includes

Chef's Choice of Bread
One Glass of Sparkling Wine p/p for toast
One Soft Drink p/p during dinner
Puerto Rican "Café" per request
Cake Cutting & Serving

\$65_{pp}

subject to 20% service charge and 11.5% taxes

Minimum of 20 people | Maximum of 50 people

Children and Vegan menu available upon request

Menu is subject to change