

OUR WEDDING RECEPTION

menu

APPETIZERS (Choose 1)

Ceviche GF

Served with homemade tortilla chips

Tuna tower

Cucumber, wasabi mayo, palmito & avocado

Patacones

Veggie, chicken, or shrimp over refried beans & pico de gallo

Crispy Calamari

Crispy calamari with a spicy cocktail sauce or wasabi mayo

Brushcetta.

One each of steak & caramelized onion, prosciutto & goat cheese and Buffalo mozzarella, tomato & fried basil

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SALADS (Choose 2)

Playa Grande v

Roasted carrots & beets with feta cheese & avocado in a sesame ginger dressing

Kale Caesar

A blend of Romain and Kale in our homemade dressing, topped with croutons & fried Kale

Spinach, Beet & Feta v

With our homemade honey balsamic dressing

Capresse

Buffalo mozzarella, tomato and basil with your choice of honey balsamic or basil pesto drizzle

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ENTREES (Choose 3)  
Guest will choose their final  
selection

Mahi Mahi in a Rum Beurre Blanc Sauce.

With roasted potatoes & seasonal veggie

Sesame Crusted Tuna

With wasabi aioli served with crunchy broccoli over a delicious mix of brown rice, asian bean sprouts & truffle oil

Hot Garlic Shrimp

Sauteed garlic shrimp served with homemade hummus & garlic bread

Beef Filet

8oz Beef Tenderloin with roasted red pepper miso sauce  
served with a mini skillet of au gratin potatoes and asparagus

Basil & Mint Pesto Linguini. v

With seasonal vegetables  
(add shrimp or chicken)

Vegan Lasagna VG

Fresh and seasonal veggies layered and covered with fresh pomodoro sauce

Roasted Chicken

Oven roasted chicken leg with a ginger peanut rub served over basil pesto barley risotto