

# Wedding Cocktail RECEPTION | ENHANCEMENTS

Cocktail Reception enhancements are served in action stations. Minimum of 20 persons and based on one hour of service. Offered between the hours of 4:00 pm to 8:00 pm.

## SEAFOOD TASTING BAR:

Mussels, poached shrimp, scallops, oysters  
Group set-up fee: US\$20.00 per person

## SUSHI BAR:

Wide variety of fresh made Nigiri, Norimaki, and Sashimi  
Group set-up fee: US\$14.00 per person

## CHEF-HOSTED CARVED ROAST BEEF STATION:

Silver dollar rolls, mustards, chutneys, and horseradish.  
Group set-up fee: US\$10.00 per person

## FARMER'S TABLE & ITALIAN ANTIPASTI:

Swiss, Pepper Jack, Gruyere, Provolone, yellow Cheddar, white Cheddar, Brie, Camembert, Parmesan wheel, marinated feta cheese, Black Forest ham, Mortadella, salami, Prosciutto, homemade grissini breadsticks, Kalamata olives, green stuffed Spanish olives, cherry tomato, walnuts, pecans, cashews, red grapes, strawberries, dried pineapple, dried apricots, dried papaya, pineapple chutney  
Group set-up fee: US\$12.00 per person

## GOURMET MINI BURGER / SLIDER STATION:

Mini beef burgers served on slider brioche buns with accompaniments: American Cheddar cheese, sautéed onions, Roquefort blue, ketchup, cill pickles, Romaine lettuce, sliced tomato, pommery mustard, Dijon mustard  
Group set-up fee: US\$12.00 per person

## CARIBBEAN PAELLA:

Chicken, Jerk sausage, chorizo, seasoned shrimp, lobster, mussels and fresh fish served on valencia saffron rice with onions, bell peppers, garlic and green Peas  
Group set-up fee: US\$10.00 per person

## CHURRASCO CARVERY:

Skirt steak, chicken breast with chimi churri, black beans and rice (Moros), sweet plantains, Cuban bread  
Group set-up fee: US\$12.00 per person

## SLOW ROASTED PRIME RIB OF BEEF:

Smoked sea salt and black pepper, iceberg wedge salad with blue cheese crumbles, shaved radish and scallions, sour cream and chive whipped potatoes, peppered Dijon mustard, warm potato rolls  
Group set-up fee: US\$13.00 per person