

Wedding Cocktail RECEPTION | ENHANCEMENTS

Cocktail Reception enhancements are served in action stations. Minimum of 20 persons, 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, mustard, chutneys, and horseradish
Group set-up fee: US \$10.00 per person

FARMER'S TABLE & ITALIAN ANTIPASTI:

Swiss, Pepper Jack, Gruyère, 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 tomatoes, 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, dill 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, green peas, garlic
Group set-up fee: US \$10.00 per person

CHURRASCO CARVERY:

Skirt steak, chicken breast with chimichurri, 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, scallions, sour cream & chive whipped potatoes, peppered Dijon mustard, warm potato rolls
Group set-up fee: US \$13.00 per person