

Diamond Wedding

Fifteen Minute Private Dining Interlude Following Ceremony
Exclusively for the Newlyweds! / Cocktails & Appetizers Served



White Gloved Staff will Greet Your Guest with Passed Champagne & Signature Cocktail



"Top Shelf" Five Hour Open Bar



Entrance Greeter
Maître' D & Bridal Attendant



Oceanside Gazebo for your Ceremony & First Look



Custom Wedding Cake



Choice of Assorted Linen & Napkin Colors



Lanterns at Cocktail Hour
Votive Candles to compliment your Centerpieces



Direction Cards



Bridal Suite available 2 hours prior to Wedding / Champagne & Snacks for Bridal Party

DIAMOND COCKTAIL HOUR

5 Hour Top Shelf Open Bar / Passed Signature Drink

Paella Station

Traditional Paella, With Chicken, Chorizo, Clams, Mussels and Shrimp
Slowly cooked with Saffron & Fish Fume

Served with, Lobster with Black Bean Empanadas

Carving Station (choose one)

Spanish Marinated Pork Shoulder, with Yucca Fries & Arepas

Or

Grilled Marinated Skirt Steak, served with Chimichurri Sauce, Corn Relish & Sweet Potato Fries

Pasta Station

Cheese Tortellini, Primavera in a Light Cream Sauce

Farfalle Pasta Arrabiata with Mushrooms, Sundried Tomato, Bacon & Crushed Red Pepper

Antipasto Charcuterie

Variety of Italian Meats - Cappicola, Prosciutto, Sopressata, Salami & Ham

Aged International & Domestic Cheeses - Aguor, Manchego, Gouda, Aged Provolone

Roasted Vegetables, **Stuffed Cherry Peppers**, **Marcona Almonds**, **Dried Figs**, **Broccoli Rabe & Roasted Peppers**, **Marinated Mushrooms**, **Tomato & Mozzarella**, **Fire Roasted Tomatoes**, **Bruschetta**, **Hummus**,

Olive Tapenade, **Long Stem Grilled Artichoke Hearts**, **Crostini's**, **Pita Chips**, **Water Crackers**,

Bread Sticks, **Inez Crackers**, **Assorted Sliced Italian Breads**

Seasonal Fruit – **Whole Strawberries**, **Sweet Red & Green Grapes**,

Sliced Hawaiian Pineapple & Sliced Melons

Butler Style Hors D'oeuvres - Select Ten (10)

Shrimp Maui: Phyllo pastry filled with Shrimp, Chili & Leeks

Beef Sate: Skewered, spiced & served with a Complimenting Sauce

Chicken Sate: Marinated Chicken Served with a Spicy Peanut Sauce

Mini Kobe Burgers: Served with A Honey Jalapeno Mayonnaise

Pork Carnitas Pork: Braised Pork with Smoked Chipotle Peppers

Mini Baked Brie: Rolled Brie & Raspberry with Smoked Chipotle Almonds in Phyllo Dough

****Stuffed Mushrooms:** Sausage, Crab or Garden Vegetables(Choose 1)

Coconut Chicken: Coconut crusted flash-fried chicken skewers

Crab Cake: Our Scrumptious Lump Crab Cake with Our Blend of Spices

Buffalo Chicken Tortilla Tart: Shredded Chicken Pieces with Wing Sauce Topped with Bleu Cheese

Clams Casino: Baked Clams on the half shell topped with bacon, bread crumbs, green pepper and parmesan cheese

****Fig, Bacon & Chorizo:** Chorizo Sausage Stuffed with Fig & Wrapped In Bacon

Spinach & Artichoke Tartlet: Sautéed Spinach with poached Artichokes in a Crispy Tart shell

Plantain Shrimp: Shrimp Coated with Green Plantains & Served with Mojo Mayonnaise Dipping Sauce

Mini Cubans: With Pork, Ham Swiss & Pickles

****Scallop & Bacon:** Sea Scallop Wrapped In Crispy Bacon Baked to Perfection

Steamed Chicken Shui Mei: Steamed Chicken Dumpling with Water Chestnuts

Chicken & Waffles: Topped with Hot Honey

Edamame Pot Sticker: Traditional Asian Pot sticker Filled with Edamame, Cabbage & Sweet Corn

****Fig & Prosciutto:** Fig Preserve topped with Prosciutto, Port Wine Caramelized Shallots and Shaved Asiago

Black Bean & Feta Empanada: Black Beans, Feta Cheese & Slivered Jalapeno

Philly Cheese Steak Spoon: Cajun Rubbed Thinly Sliced Flank Steak Topped with Aged Provolone & Caramelized Onions

Conch Fritter: Our Key West inspired Fritter Served with a Key Lime Mustard

Peking Duck Spring Roll: Roasted Duck Gently Rolled on a Wonton Wrapper with a Honey Sriracha Dip

Beef & Bleu: Beef Tenderloin with Gorgonzola Cheese Wrapped In Applewood Smoked Bacon

Short Rib Empanada: Short Rib Slowly Braised and Shredded, Topped with Manchego Cheese and Fried to golden perfection

Bulgogi Dumpling: Korean dumpling filled with beef, scallion, garlic, soy & mirin

****Melon & Prosciutto:** Seasonal Melon Wrapped in Italian ham

California Rolls: Surimi, Rice & Cucumber Wrapped In Seaweed

Spicy Tuna: Spicy Tuna and Rice Wrapped in Seaweed

Filet En Crostini: Our Famous Tenderloin Sliced Thinly By Hand and Topped with Horseradish Sauce

Sesame Tuna: Seared Rare with Black and White Sesame Seeds, with diced Cucumbers and Ponzu served in a Asian Spoon

Short Rib & Fontina Panini:

****Asparagus & Prosciutto:** Chilled Asparagus in a Prosciutto blanket

Tomato & Mozzarella Caprese: Grape Tomato with Fresh Mozzarella On A Skewer with Fresh Basil

****Shrimp Ceviche:** Our Cilantro & Lemon Cooked Shrimp With Diced Tomato & Celery Scented with Lemon In a Asian Spoon

Vegetable Pakora: South Asian Fritter with fresh vegetables seasoned with gram flour

Mango Chicken: Curry Rubbed Chicken Breast Chopped & Served with Ripe Mango & Jalapeno In a Corn Cup

Sweet Potato & Shrimp Fritter: Served with Honey Mustard

Goat Cheese on Flat Bread: Goat Cheese Served on Flat Bread with Fig & Balsamic

Pork Wonton: Pork Tenderloin On A Crispy Wonton Topped with Mandarin Orange & Honey Hoisin Sauce

Antipasto Bite: Aged Provolone, Roasted Peppers, Prosciutto and Diced Tomatoes Topped with a Fig and Balsamic Glaze Served in a Coupe

Mango Shrimp: Cilantro Sautéed Shrimp with Humus, Chorizo, Mango and Avocado in a plantain coupe

****Belgian Endive with Tuna Tartar:** Ahi Tuna Chopped with Red Onions and Capers served on Endive Leaf

Chorizo Tart: Chorizo sausage with Topped Caramelized Red Onions and Manchego Cheese

****Denotes Gluten Free Appetizer**

DIAMOND DINNER RECEPTION

Champagne Toast with Floating Berry / Lemon Water

Salad (Choose 1)

Sea Bright

*Arcadia Lettuce Blend - Feta Cheese, Grape Tomatoes, Cucumbers Rounds & Olives
Tossed with a Garlic - Lemon Vinaigrette*

Caesar

Classic Caesar Salad - Garlic Croutons and Shredded Parmesan Cheese

Entrée Choices

(Please Choose Three) NO PRE-COUNTS NECESSARY

Filet Mignon - Bordelaise Sauce

Garlic Roasted Potatoes & Seasonal Vegetables

Corvina (White Sea Bass) – crowned with Sweet Corn and Roasted Pepper Salsa

**Wild Rice & Seasonal Vegetables*

Pan Seared Salmon – served with a Cucumber Dill Salsa

**Wild Rice & Seasonal Vegetables*

French Breast of Chicken - filled with Prosciutto & Asiago Cheese

Finished with a Porcini Mushroom Demiglaze

**Wild Rice & Seasonal Vegetables*

Vegetarian (Vegan) Selection upon Request

Grilled Eggplant Rolletini Filled with Grilled Asparagus

Over a bed of Lentils & Vegetables Topped with Roasted Tomatoes

Desserts

Traditional Tiered Wedding Cake

Ice Cream Sundae Bar with Belgian Waffles & Assorted Toppings

Freshly Brewed Colombian Coffee and Tea Service

**180 guests or more garlic roasted potatoes with all entrees*