

# *Platinum Wedding*

*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*



*Tablesides Wine Service with Entree*



*Custom Wedding Cake*



*Italian Viennese Table*



*Espresso & Biscotti Bar with Cordial Varieties*



*Choice of Assorted Linen & Napkin Colors*



*Lanterns at Cocktail Hour*

*Votive Candles to compliment your Centerpieces*



*Direction Cards*



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

# PLATINUM COCKTAIL HOUR

## *“Top Shelf” Open Bar /Passed Champagne & Signature Cocktail* Seafood Station

*Insalate di Pesce, Lobster, Shrimp, Calamari, Octopus, Olives, Celery, Red onion, Pepperoncini*

*Shrimp Cocktail Shooters “Displayed at Station & Passed”*

*Spanish Orzo – Saffron & White Wine Cooked Orzo served with Shrimp, Mussels, Chorizo & Red Onion Lightly Tossed and Finished with Orange Zest.*

## New York Deli / Triple Carving Station

*Turkey - Pastrami - Corned Beef*

*Brown Mustard & Herb Mayonnaise*

*Cole Slaw, Macaroni Salad & Dill Pickles, Served with Rye Rolls*

## 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*

## Choice of either Tapas or Pasta Station

### Tapas Station

*Includes Our In-House White Sangria*

*(Choose 5)*

*Green Chile Arepas*

*Chicken Empanadas*

*Manchego & Chorizo*

*Shrimp Empanadas*

*Shrimp & Calamari Salad*

*Beef Empanadas*

*Red Onion & Orange Salad*

*Ham Croquets*

*Vegetable Kabobs*

*Chicken Kabob*

### Italian Pasta Station

*Tortellini –Spinach, Feta Cheese, Sundried tomatoes, Light Cream Sauce*

*Cavatelli – Andouille Sausage, Fire Roasted Tomatoes, Garlic and Oil*

## **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**

# **PLATINUM DINNER RECEPTION**

***Champagne Toast with Floating Berry / Lemon Water***

## **Salad** (Choose 1)

**Mesclun Greens with Fresh Mozzarella & Heirloom Tomatoes**  
*with Fresh Basil & Balsamic Vinaigrette*

**Baby Spinach with Crumbled Blue Cheese, Slivered Almonds & Cranberries**  
*Light Pink Peppercorn Guava Vinaigrette*

## **Entrée Selection**

*(Please Select 3 - NO PRE-COUNTS NECESSARY)*

### ***Tableside Wine Service with Entrée***

#### ***8oz Filet Mignon - Bordelaise Sauce***

*Garlic Roasted Mashed Potatoes & Seasonal Vegetables*

#### ***8oz Lobster Tail***

*Topped with Shrimp & Crab Scampi Sauce*

*\*Wild Rice & Seasonal Vegetable*

#### ***Chilean Sea Bass***

*Chilean Sea bass Pan seared topped with a Mango Jalapeno Glaze*

*\*Wild Rice & Seasonal Vegetable*

***French Breast of Chicken*** *Filled Prosciutto, Asparagus & Asiago Cheese*

*Topped with a Porcini Mushroom Demi-glaze*

*Served with \*Wild Rice & Seasonal Vegetable*

#### ***Vegetarian (Vegan) Selection upon Request***

*Grilled Eggplant Rolletini Filled with Grilled Asparagus*

*Over a bed of Lentils & Vegetables Topped with Roasted Tomatoes*

## **Delectable Desserts**

***Traditional Tiered Wedding Cake***

### ***Viennese Display***

***Assorted Italian Mini Pastries, Cookies & 4 Sliced Cakes***

***Espresso Station with Biscotti / International Cordials served in Chocolate Cups***

*Freshly Brewed Colombian Coffee and Herbal Tea Service*

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