

# *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

**\*\*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

**\*\*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

**\*\*Tuna Tartar:** Tuna Tartar served on a Cucumber Coupe topped with Caviar

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

**Sriracha Chicken Meatballs:** Asian Meatball with Sriracha Glaze Topped with Creamy /ricotta Sauce

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

**Skirt Steak Fajita Scoop:** Crispy Tortilla filled with Grilled Marinated Steak, Peppers & Onions

**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

**\*\*Balsamic Chicken:** Grilled Chicken & Mozzarella Wrapped with Prosciutto Topped with Balsamic Glaze

**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

**Sweet Potato Latke:** Miniature Sweet Potato Latke Topped with Smoked Salmon Crème Fraiche & Caviar

**Peppa Dew & Goat Cheese Poppers:** Peppa Dew Peppers & Goat Cheese Coatd with Crunchy Bread Crumbs

**\*\*Denotes Gluten Free Appetizer**

# **PLATINUM DINNER RECEPTION**

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

## **Salad** (Choose 1)

*Mesclun Greens with Burrata with Blistered Grape 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)***

### ***Tablesides Wine Service with Entrée***

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

*Garlic Roasted Mashed Potatoes & Seasonal Vegetables*

#### ***Black Grouper***

*Blackened Grouper Topped with Quick Pickled Onions, Roasted Pepper, Roasted Corn, Grape Tomato &  
Diced Avocado*

*Served with \*Wild Rice & Seasonal Vegetable*

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

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

*\*Wild Rice & Seasonal Vegetable*

#### ***8oz Lobster Tail- Additional \$6.00 per person***

*Topped with Shrimp & Crab Scampi Sauce*

*\*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*