

Wedding Sit down Dinner

WELCOME DRINKS & REFRESHMENTS

Iced lemonade
Tamarind and mango margaritas
Cuban Mojitos
Beer selection

DURING DINNER

Beer selection & margarita bar
White and red house wine selection

HORS D'OEUVRES – PASSED AT COCKTAIL TIME

Adobo Mahi Mahi Tostaditas, pineapple onion coriander relish
Crispy duck raviolis with Poblano cream
Empanadas with roasted corn, cheese, Epazote & grilled tomato chili salsa
Mole Poblano chicken skewers with toasted sesame seeds

STARTER

Papaya salad with mixed greens, arugula, fresh basil
Agave honey vinaigrette and toasted pecans

MAIN COURSE

SEAFOOD

Tequila sautéed prawns with guajillo chilli
Chipotle mashed potatoes & seasonal greens, garlic chips

BEEF

Beef filet in mushroom and pinot noir sauce
Gratin dauphinois with leeks and potato

VEGETARIAN

Oven roasted tofu with honey
Crusted with sesame, soy sauteed spinaches & baby carrots

Freshly house baked breads and rolls

WEDDING CAKE

Traditional tres leches cake
Filled with vanilla mousse and peaches, finished with a banana liquor buttercream