

Wedding Buffet Menu

HORS D'OEUVRES – PASSED AT COCKTAIL TIME

Crab and shrimp empanadas
With mango chutney dip

Mole arrachera skewers

Vegetarian wraps
Mango, jicama, carrots, cashews and tamarind dip

Scallop ceviche in cucumber cups
Lime, coriander, tomato, onion and serrano chili

DINNER AT THE BUFFET

Fresh spinach salad and goat cheese
Mango, candied pecans, balsamic vinaigrette

Shrimp, coconut milk, ginger and lemongrass soup
Shitake mushrooms, thai chili

Grilled mandarin skirt steaks
Tangerines, soy sauce, ginger, hot mexican chili rub

Mixed seafood on the grill
Scallops, squid rings, octopus, mahi-mahi, served plain or prepared in burrito style

SIDES

Chargrilled marinated vegetables

Cumin fried potato planks

Whole rice with carrots & ginger

SAUCES

Roasted Tomatillo, avocado and Chipotle sauce, roasted pepper vinaigrette

Freshly house baked breads and rolls

DESSERT TABLE & ICE CREAM BAR

Individual Belgian dark chocolate mini mousse, decorated with berries

Eclairs filled with pistachio and chocolate pastry crème

Mini cakes with mango-passion curd, covered with toasted coconut

Mini fruit tartlets with vanilla curd: combination of Mango, Kiwi and Grapes

Ice cream bar: pick your favorite flavor with a cone or cup

Swiss chocolate vanilla, Coffee & Kahlua, Coconut, caramel & pecan

Blueberry & candied ginger, Pineapple & basil