

## PLATED SET MENU DINNER

Please select one (1) appetizer option and one (1) dessert option for all guests. You can select two (2) options for main dish for your guests to select one during dinner. All dinners include 2 hour open bar during dinner service.

### APPETIZERS

1. Asparagus cream with garlic crouton
2. Avocado and shrimp fresh salad
3. Lobster bisque with cognac
4. Serrano Ham Salad with Balsamic Dressing Melon
5. Spicy Cilantro Cream with grilled Panela

### MAIN DISH

1. Beef medallions in pink peppercorn sauce on rustic potato and carrot caramelized
2. Chicken Breast stuffed with Squash Blossom
3. Beef tenderloin in a sauce of blue cheese and Portobello
4. Pork medallions in tamarind sauce with Mashed Potatoes and Sautéed Spinach
5. Surf and Turf (Shrimp in a Lobster Sauce with Beef Steak topped with a Mushroom sauce and garnished with Potato Gratin)

### DESSERTS

1. Crème Brulee crystallized coconut and strawberries
2. Kahlua Flan
3. Chocolate mousse
4. White Chocolate Brownie

## BUFFET DINNERS

### CARIBBEAN MENU

#### APPETIZERS

Seafood Ceviche calypso sauce  
Cucumber salad with yogurt  
Marinated Squid Salad  
American Coleslaw  
Seafood salad  
Tropical fruit platter

#### DRESSINGS

Thousand Islands  
French  
Caesar  
Italian

#### SOUP

"Dominican Sancocho"

#### MAIN DISHES

Baked potatoes stuffed with bacon  
Wing butter mixed vegetables  
Fish with mango sauce  
Jamaican chicken  
Fried plantains  
Corn steamed with butter

#### SAUCES

Spicy tomato  
Habanero chili sauce  
Green Tomato Salsa  
Avocado Salsa

#### LIVE COOKING

Biscuit marinated beef  
Chili Shrimp  
Slices of grilled pineapple

#### DESSERTS

Walnut cake  
Lemon pie  
Apple pie  
Chocolate Cake  
Pina colada and mango mousse

## BUFFET DINNERS

### BARBECUE MENU

#### SALAD STATION

Mixed lettuce  
Tomatoes  
Onions  
Cucumber  
Corn  
Striped beets  
Potato Salad  
Acapulco Ceviche  
Guacamole  
Radishes

#### SAUCES

Mexican Salsa  
Green Tomato Salsa  
Chipotle Pineapple Salsa

#### BBQ GRILL

Pork Sirloin  
Chorizo  
Grilled Chicken  
BBQ Pork Ribs

#### GARNISHES

Baked potato  
Broccoli au gratin  
Glazed carrots  
Sweet corn  
Sweet Potato Puree  
Beans  
Garlic mushrooms

#### BREAD STATION

Corn bread  
Onion bread with Jalapeño  
Black sesame seed bread  
Cumin Bread

#### DESSERTS

Chocolate Cake  
Cheese cake  
"Tres Leches"  
Fruit tarts

## FEES & RESTRICTIONS

Cost per person: \$50. Plus tax.

Beach setup available at an additional fee: \$20 pp. plus tax.

Includes:

- Space rental
- Open Bar for 2 hour service
- Set-up
- Staffing
- Venue
- White or basic linen
- And matching chairs

Plated Set Menus are based on a minimum 10 guests.

Buffett Dinners are based on a minimum 25 guests

External persons require day pass \$55 dollars on night pass of \$65 dollars.