

❧ *Diamond Wedding* ❧

Passed Signature Cocktail upon Guest Arrival



"Top Shelf" Five Hour Open Bar



Entrance Greeter

Maitre'D & Bridal Attendant



Oceanside Gazebo for your Ceremony & First Look



Custom Wedding Cake



Choice of Assorted Linen & Napkin Colors



Votive Candles & Lanterns



Direction Cards



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

Fifteen Minute Private Dining Interlude following Ceremony

Exclusively for the Newlyweds! / Cocktails & Appetizers Served

DIAMOND COCKTAIL HOUR

5 Hour Top Shelf Open Bar / Passed Signature Drink upon Arrival

Paella Station

Traditional Paella, With Chicken, Chorizo, Clams, Mussels and Shrimp
Slowly cooked with Saffron & Fish Fume

Served with, Lobster & Black Beans Empanadas

Latin Carving (choose one)

Spanish Marinated Pork Shoulder, with Yucca Fries & Arepas

Or

Asian Style Pork Loin, served with Asian Dipping Sauce, Egg Rolls & Cold Noodle Salad

Pasta Station

Cheese Tortellini, Primavera in a light cream sauce

Farfalle, Bow Tie Pasta Pesto & Tomato

Antipasto Displays

Variety of Italian Meats - Cappicola, Proscuitto, Sopressata, Salami,

Aged International & Domestic Cheeses - Aguor, Manchego, Gouda, Aged Provolone

Roasted Vegetables / Stuffed Peppers

Additional Accompaniment's

Humus Bruschetta, Olive Tapenade, Artichoke Hearts, Crostini's Pita Chips, Water Crackers

Assorted Sliced Italian Breads & Flatbreads

Seasonal Fruit Platter

Whole Strawberries –

Sweet Red & White Grapes

Sliced Hawaiian Pineapple - Seasonal Tropical Fruits - Sliced Melons

Butler Passed Hor's D'oeuvre's / Choose (8) Hot/Cold

Hot Hors'doerves

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: 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 Oreganata or Casino

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 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

Pork Steamed Bun: Steamed Pork Bun Scented with BBQ Sauce

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

Cold Hors'doerves

Bruschetta: Tomatoes, Onion and Fresh Basil in Olive Oil on Crostini©

Melon & Prosciutto: Seasonal Melon Wrapped in Italian ham©

California Rolls: Squirmy, 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

Smoked Salmon on Cucumbers: Silky Mousse on Crispy Sliced Cucumber©

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©

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

Cocktail Bite Shrimp, Horseradish & Tomato Compote Served In Asian Spoon©

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 Hoi sin Sauce

Tortellini Kabob: Cheese Tortellini with Tomato, Prosciutto, Roasted Peppers & Balsamic Dip

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

DIAMOND DINNER RECEPTION

Champagne Toast with Floating Berry / Lemon Water

Salad (Choose 1)

Sea Bright

*Arcadia Lettuce Blend - Feta Cheese, Grape Tomatoes, Cucumbers Rounds & Olives
Tossed with a Garlic - Lemon Vinaigrette*

Caesar

Classic Caesar Salad - Garlic Croutons and Shredded Parmesan Cheese

Entrée Choices

(Please Choose Three) NO PRE-COUNTS NECESSARY

Filet Mignon - Bordelaise Sauce

Chefs Choice of Seasonal Vegetables - Garlic Roasted Potatoes

Corvina (Japanese White Sea Bass) – crowned with Sweet Corn and Roasted Pepper Salsa

**Wild Rice & Seasonal Vegetables*

Pan Seared Salmon – served with a cucumber dill salsa

**Wild Rice & Seasonal Vegetables*

French Breast of Chicken - filled with Prosciutto & Asiago Cheese

Finished with a Porcini Mushroom Demiglaze

**Wild Rice & Seasonal Vegetables*

Vegetarian (Vegan) Selection upon Request

Grilled Marinated Portobello Mushroom Cap

Served with Lentils & Wild Rice

Desserts

Traditional Tiered Wedding Cake

Ice Cream Sundae Bar with all the Fixin's

Coffee and Tea Service

**not served over 180 guests (mashed potatoes only)*