

Platinum Wedding

White Gloved Staff will Greet Your Guest with A Fluted Glass of Champagne



Passed Champagne & Signature Cocktail upon Guest Arrival



"Top Shelf" Five Hour Open Bar



Entrance Greeter

Maitre'D & Bridal Attendant



Oceanside Gazebo for your Ceremony & First Look



Wine Cart Service with Entree



Custom Wedding Cake



Italian Viennese Table



Espresso & Biscotti Bar with Cordial Varieties



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

PLATINUM DINNER RECEPTION

Champagne Toast with Floating Berry / Lemon Water

Salad (Choose 1)

Mesclun Greens Served Fresh Mozzarella & Heirloom Tomatoes with Fresh Basil
With a Balsamic Vinaigrette

Baby Spinach with Crumbled Blue Cheese, Slivered Almonds & Cranberries
Light Pink Peppercorn Guava Vinaigrette

Entrée Selection

(Please Choose 3 - NO PRE-COUNTS NECESSARY)

Tableside Winecart Service with Entrée

8oz Filet Mignon - Bordelaise Sauce
Seasonal Vegetables and Garlic Roasted Mashed Potatoes

8oz Lobster Tail
Topped with Shrimp & Crab Scampi Sauce
**Wild Rice & Seasonal Vegetable*

Chilean Sea Bass
Chilean Sea bass Pan seared topped with a Mango Jalapeno Glaze
**Wild Rice & Seasonal Vegetable*

French Breast of Chicken Filled Prosciutto Asparagus & Asiago
Topped with a Porcini Mushroom Demiglaze
**Wild Rice & Seasonal Vegetable*

Vegetarian (Vegan) Selection upon Request
Grilled Marinated Portobello Mushroom Cap, Served with Lentils & Wild Rice

Dessert

Traditional Tiered Wedding Cake (Sliced Table Side)

Viennese Tables & Display

Assorted Italian Mini Pastries, Cookies & 4 Sliced Cakes
Espresso Station with Biscotti / Int'l Cordials served in Chocolate Cups
Columbian Coffee and Varietal Tea Service

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

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"

Wild Mushroom Rissoto

New York Deli / Triple Carving Station

Turkey - Pastrami - Corned Beef

Brown Mustard & Herb Mayonnaise

Cole Slaw, Macaroni Salad & Dill Pickles, Served with Rye Rolls

Antipasti & Fruit

Fruit Board - Whole Strawberries, Sliced Pineapple, Seasonal Sliced Melons, Grapes

Imported Italian Meats - Grilled and Roasted Vegetables,

Assorted Cheeses – Aguor, Gouda, Aged Provolone, Manchego

Imported Olives, Marinated Mushrooms, Long Stem Artichoke Hearts,

Mozzarella Pearls with Cherry Tomatoes, Cannellini Beans with Roasted Red Peppers,

Fire Roasted Tomatoes, Prosciutto & Provolone Stuffed Pepper dew's'

Accompaniments - Humus, Bruschetta, Olive Tapenade,

Crostini, Pita Chips & Crackers, Assorted Italian Breads

Choice of either Tapas or Pasta Station

Tapas Station

Includes Our In-House White Sangria

(Choose 5)

Shrimp & Fish Ceviche

Chicken Empanadas

Shrimp Empanadas

Chicken Kabobs

Shrimp & Calamari Salad

Manchego & Chorizo

Beef Empanadas

Red Onion & Orange Salad

Vegetable Kabobs

Ham Croquets

Italian Pasta Station

Tortellini – Spinach, Feta Cheese, Sundried tomatoes, Light Cream Sauce

Cavatelli – Andouille Sausage, Fire Roasted Tomatoes, Garlic and Oil

Butler Passed Hor's D'ouvrees / Choose combination of (10) 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

Cherry & Crab: Cherry Tomato Filled with Crab, Cream Cheese and Cocktail Sauce

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