

LATIN-INSPIRED WEDDING



SIGNATURE WELCOME COCKTAIL **WATERMELON MARGARITAS**

with Fresh Watermelon Garnish and Homemade Lime Salt Rim

HIGHLIGHTED TRAY-PASSED HORS D'OEUVRES **ROASTED VEGETABLE QUESADILLAS**

with tropical fruit salsa and cilantro-lime crema

SHRIMP AND CRAB TOASTADAS

with avocado

DISPLAYED HORS D'OEUVRES **WATERMELON SALAD CUBES**

SPICY MEXICAN CORN DIP

with chipotle aioli and homemade flour tortilla chips

MEXICAN CORN PUDDING BITES

with House Smoked Chicken, jicama slaw, avocado and chipotle aioli

DINNER BUFFET

Served with fresh handmade tortillas, salsa and guacamole

ENTREES

Mezcal & Lime Chicken Breast with Avocado Cream
Agave Glazed Pacific Snapper with Salsa Verde & Diced Mango

SIDES:

Red Beans & rice
Mashed Garnet Yams with Roasted Pasillas

VEGETABLES

Garlic Chile Snap Peas
Sautéed Super Greens

SALADS

Roasted Summer Beets with Baby Greens, Chickpeas, Citrus, &
Toasted Hazelnuts, with Parsley Vinaigrette

Beans & Grains Salad: Green Lentils, Chickpeas, Bulgur, Quinoa,
Baby Arugula, Curly Parsley, Pickled Radish

CUSTOM DESSERT DISPLAY

Dulce de Leche Bread Pudding Bites
Rich Chocolate Flan
Creamy Rice Pudding with whipped cream and cinnamon
Churros with chocolate fondue dipping sauce
Mini Salted Cashew-crust Margarita Bites