

FORT BUCHANAN COMMUNITY CLUB

Wedding PACKAGE

Buffet Menu

\$49 per person

Price per person is subject to 18% service fee.

Minimum of 50 people



RECEPTION

Selection of two (2) cold and two (2) hot items.
Selection serves four (4) pieces per person.

Cold Bites:

- Fresh Tomato Bruschetta with Balsamic and Pesto Oil
- Smoked Salmon and Boursin Canape
- Creamy Spinach and Parmesan Crostini
- Watermelon, Feta and Mint Skewers with Balsamic Essence
- Bacon and Ricotta Crostini
- Cucumber and Salmon Slices, Cream Cheese Spread
- Prosciutto and Manchego Ciabatta Toast
- Mozzarella, Basil and Tomato Skewers, Pesto Drizzle
- Mango Shrimp Cocktail

Hot Bites

- Mini Bacalaitos with Cilantro Aioli
- Mini Beef Turnovers with Avocado Ranch
- Spinach Croquettes with Chipotle Ranch Drizzle
- Lamb Turnovers with Cilantro Mint Aioli
- Plantain Cups Stuffed with Chicken Escabeche
- Pork Eggrolls with Sweet Chili Sauce
- Cod Fish Croquettes with Cilantro Aioli
- Coconut Shrimp with Sweet Chilli Glaze
- Plantain Cups Stuffed with Ropa Vieja
- Snapper Bites with Spicy Mayo
- Sweet Potato Slice with Cream Cheese, Arugula and Cranberries

INCLUDES:

Garden Salad Bar with an array of tasty toppings and dressings, freshly baked bread rolls & butter, choice of one (1) composed salad, two (2) entrées and two (2) sides.

COMPOSED SALAD

Select one (1) composed salad.

- Local Sweet Potato Salad
- Puerto Rican Style Macaroni Salad
- Italian Pasta Salad
- Three Bean Salad

MAIN ENTRÉES

Select two (2) entrees.

- Grilled Chicken Breast with Fresh Herbs Gremolata
- Puerto Rican Chicken Fricassee
- Roasted Turkey Breast with Creamy Roasted Red Pepper
- Pork Loin with Apricot Chutney
- London Broil with Mushroom Ragout
- Roasted Pork Leg "Pernil" with Pickled Onions
- Grouper Filet with Island Creole Sauce
- Tilapia Filet with Lemon Dill Cream Sauce.

SIDES

Select two (2) sides.

Rice

"Mamposteo", Cilantro, Green Pigeon Peas, Bacon and Onion

Pasta

Alfredo Baked Ziti, Pesto & Sundried Tomato, Spicy Tomato Basil

Mash

Roasted Mashed Potato, Yautia Mash

Vegetables

Roasted Herbs Potatoes, Green Beans Almondine, Steamed Broccoli Florets, Cauliflower Au Gratin, Normandie Mix



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FIRST COURSE

Selection of one (1) soup.

Carrot Coconut Curry
with Pickled Carrot Garnish
Malanga Root Cream with Crispy Malanga Chip Garnish

Roasted Tomato Cream
with Parmesan Toast

Cream of Pumpkin with Balsamic essence
Roasted Yukon Potato with Truffle oil essence

Plantain Soup with Crispy Plantain Chip

SECOND COURSE

Selection of one (1) salad.

Classic Caesar Salad

Parmigiano Reggiano, Garlic Croutons and Creamy Caesar Dressing

Rainforest Salad

Crispy Romaine, Sliced Almonds, Dried Cranberries, Red Onions, Tomatoes and Balsamic Vinaigrette

Wedge Salad

Chipotle Ranch, Smoked Bacon, Blue Cheese Crumble, Red Onions, and Cherry Tomatoes

Caprese Salad

Buffalo Mozzarella, Tomatoes, Arugula, Basil, Balsamic Vinaigrette.

MAIN COURSE

Served with grilled vegetables and selection of one (1) side.

Chicken Breast \$49
with Creamy Mushroom Sauce

Pork Chateaubriand \$49
Rosemary Apple Demi Glaze

Grilled Chicken Breast Gremolata \$49
and Pork Loin with Apricot Chutney Duo \$54
Sweet Plantain and Bacon Stuffed Chicken with Cilantro Cream Sauce

Tuscan Garlic Chicken \$56
Stuffed with Mozzarella, Sundried Tomatoes, and Spinach, Rosemary Cream Sauce

Baked Salmon Filet \$56
with Shallot Beurre Blanc

Grilled Skirt Steak "Churrasco" \$59
with Fresh Herbs Chimichurri

Filet Mignon \$64
with Red Wine Balsamic Glaze

SIDE OPTIONS

Selection of one (1) side.

Creamy Mashed Potatoes

Local Yautia Root Mash

Roasted Rosemary-Thyme Red Potatoes

Bacon and Onion Rice

Puerto Rican "Mamposteao" Rice