

Starting at
\$55 *per person*
plus 21% service fee

787-707-3215/3515/3516/3119
fbcommunityclub@army.mil

Fort Buchanan
Community Club
W E D D I N G S

WEDDING PACKAGE INCLUDES

- Hors d'oeuvres (four [4] pp) and Beverage of choice
- Three (3) course Plated Dinner or Buffet
 - Sparkling Wine for Toast
 - Cake Cutting
 - Room Rental
- Tables, chairs, table cloth and napkins
 - Glassware and silverware
- A food tasting for four (4) persons prior to your final menu selection for weddings with 100 guests and more (*not applicable for food stations or buffet package*)

*Enhance your event
with Premium Open Bar*

For three hours | \$20 pp

Welcome Reception

Cold Bites- select two (2)
Hot Bites- select two (2)
Cocktail- select one (1):
Sangría, Flavored Mojito,
Sparkling Wine, White or Red Wine

Cold Bites

Fresh Tomato Bruschetta with
Balsamic and Pesto Oil
Smoked Salmon and
Boursin Canapé
Creamy Spinach and
Parmesan Crostini
Bacon and Ricotta Crostini
Proschiutto and Manchego
Ciabatta Toast
Mozzarella, Basil, and Tomato
Skewers with Pesto Drizzle
Mango Shrimp Cocktail

Hot Bites

Mini *Bacalaitos* with Cilantro Aioli
Mini Beef Turnovers with
Avocado Ranch
Spinach Croquettes with
Chipotle Ranch Drizzle
Plantain Cups stuffed with
Chicken *Escabeche*
Pork Eggrolls with Sweet
Chili Sauce
Cod Fish with Croquettes with
Cilantro Aioli
Coconut Shrimp with Sweet
Chili Glaze
Plantain Cups stuffed with
Ropa Vieja
Snapper Bites with Spicy Mayo

Plated Menu



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
Plantain Soup
with Crispy Plantain Chips

Second Course

Selection of one (1) Salad

Classic Caesar
Parmigiano Reggiano Garlic Croutons,
and Creamy Caesar Dressing
Rainforest
Mixed Greens, Sliced Almonds,
Dried Cranberries, Red Onions,
Tomatoes, Balsamic
Vinaigrette Dressing
Iceberg Wedge
Chipotle Ranch, Smoked Bacon,
Blue Cheese Crumbles, Red Onions,
and Cherry Tomatoes
Caprese
Buffalo Mozzarella, Tomatoes,
Arúgula and Basil with
Balsamic Vinaigrette

Main Course

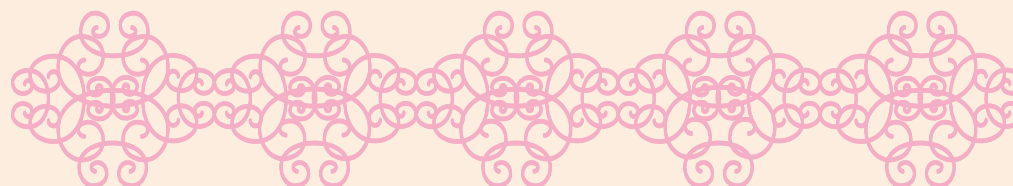
Served with grilled
vegetables and selection
of one (1) side

Chicken Breast \$55
with Creamy Mushroom Sauce
Grilled Chicken Breast \$59
and **Pork Loin Duo**
with Apricot Chutney
Tuscan Grilled Chicken \$65
Stuffed with Mozzarella,
Sundried Tomatoes and Spinach,
with Rosemary Cream Sauce
Baked Salmon Fillet \$65
with Red Wine Balsamic Glaze
Grilled Skirt Steak \$69
"Churrasco"
with Fresh Herbs *Chimichurri*
Filet Mignon \$75
with Red Wine Balsamic Glaze

Side Options

Select one (1) option

Creamy Mashed Potatoes
Local Yautía Root Mash
Roasted Rosemary-Thyme
Red Potatoes
Bacon and Onion Rice
Puerto Rican
Mamposteao Rice



Buffet Menu

Includes:

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

Composed Salad

Select one (1)

Local Sweet Potato
Puerto Rican Style Macaroni
Italian Pasta
Three Bean

Main Entrées

Select two (2)

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

Sides

Select two (2)

Rice
Choice of Mamposteao, Cilantro,
Green Pigeon Peas, or Bacon and Onion
Pasta
Choice of Alfredo Baked Ziti, Pesto and
Sundried Tomato, or Spicy Tomato Basil
Mash
Choice of Roasted Mashed Potatoes, or
Yautía Mash
Vegetables
Choice of Roasted Herbs Potatoes, Green Beans
Almondine, Steamed Broccoli Florets, or
Cauliflower Au Gratin