

FORT BUCHANAN COMMUNITY CLUB

Wedding PACKAGE

Buffet Menu

\$55 per person

Price per person is subject to 20% 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** \$55
with Creamy Mushroom Sauce
- Pork Chateaubriand** \$55
Rosemary Apple Demi Glaze
- Grilled Chicken Breast Gremolata and Pork Loin with Apricot Chutney Duo** \$59
- Tuscan Garlic Chicken** \$65
Stuffed with Mozzarella, Sundried Tomatoes, and Spinach, Rosemary Cream Sauce
- Baked Salmon Filet** \$65
with Shallot Beurre Blanc
- Grilled Skirt Steak "Churrasco"** \$69
with Fresh Herbs Chimichurri
- Filet Mignon** \$75
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 "Mamposteo" Rice