



Aug 2017

Desserts & sweets by family TBD

Ceremony at 430pm

Dinner 1st course served by 630pm

Severe shell fish allergy

Passed Hors-d'oeuvres

Empanadas with a Lime & Chive Flavored Sour Cream

Herbed Cream Filled Jalapeno's topped With Bacon

Bacon Wrapped Pineapple

Pulled Chicken/Bean & Corn Filled Spring Rolls with a Chipotle Aioli

Layered Shot Glass Tortilla Dippers/layered with Fresh Salsa/Sour Cream/

Ranchero Queso Fresca

On Each Table

Pitchers of Iced Mint & Cucumber Water

Basket of Fresh Baked Rolls/Fresh Toasted Herbed Brushed Tortilla Triangles &

Jalapeno Corn Bread

Chilli Lime Butter/Guacamole/Fresh Salsa

1st Course

One Shared Antipasto Plate & Family Style Salad per Table

Genoa/Prosciutto/Grilled Peppers & Zucchini/Bocconcini/Provolone/ hot peppers/Olives/Honey Dew

Sweet & Bitter Salad Greens

Tossed in a Cilantro lime Vinaigrette/Fresh Mango/Charred Red Onion

Rings/Roasted Peppers/Oaxaca Cheese



2nd Course

AAA Seared California Cut Strip Loin Steak
Green Chilli Compote on the Side "Pico de Gallo"/Chocolate & Red Wine "Mole"
Jus

Or

Dry Rubbed & Slow Roasted Mexican Chicken
Boneless Breast (4 oz) & Thigh (2.5 oz)/Mexican Scented Sweet & Spicy Blush
Sauce

Or

Charred Cedar Planked Salmon Fillet
Rubbed With Chipotle Mango Dry Rub & a Balsamic & Maple Glaze
Avocado/Mango/Cucumber & Cilantro Slaw on the Main Dinner Plate
Red Rice & Black Beans



3rd Course

Ancho Chilli & Chocolate Crème Brulee
Garnished With A Late Summer Berry
Coffee and Tea

Late Evening Snack

Husked Sweet Corn rubbed in Flavored Mexican Mayo with
Parmesan Cheese & Butter

Taco Fiesta Bar

Ground Seasoned Mexican Beef/Sour Cream/Shredded Lettuce/Diced Toma-
to/Diced Sweet Peppers

Refried Beans/Fresh Salsa/Guacamole/Cheese Sauce & Grated Cheese/Diced
Onion/Hard & Soft Taco Shells

Cappuchino & Espresso TBD