

Reception Selections

COLD HORS D'OEUVRES \$6 PER ITEM

Bleu Cheese Stuffed Olives
Housemade White Bean & Roasted Red Pepper Bruschetta
Herb Goat Cheese Stuffed Baby Potatoes
Cucumber Topped with Housemade Hummus
Chilled Watermelon & Mint Shot
Caprese Crostini with Local Fresh Mozzarella, Organic Tomato and Basil
Tortilla Chip with Avocado and Guacamole
Plantain Patacones with Black Bean Dip
Tortilla Espanola with Red Pepper Aioli

Black Bean & Roasted Chicken on Yuca Bread
Bressaola and Buffalo Mozzarella with tomato chutney
Curry Chicken Salad with Almond and Raisin on Pita
Chicken and Herb Mousse on Garlic Bread

Ahi Tartare and Guacamole in a Crispy Wonton
Blackened Ahi with Wasabi Cream Cheese Crostini
Sea Bass Ceviche Spoon
Chipotle Roasted Shrimp, Pico de Gallo, Avocado in Lettuce Cup
Shrimp Cocktail Shooter
Smoked Salmon and Caper Sour Cream on Cucumber

Beef Carpaccio with Grana Padano, Olive Oil and Capers on Toast Point
Fresh Local Mozzarella & Papaya Wrapped in Prosciutto

HOT HORS D'OEUVRES \$7 PER ITEM

Goat Cheese, Mango and Prosciutto Flatbread
Vegetable Spring Rolls with Sweet Chili Dipping Sauce
Vegetable Tempura with Soy & Ginger Dipping Sauce
Spinach & Feta Tartlette
Black Bean & Cheese Empanada with Pico de Gallo
Chicken and Roasted Corn Quesadilla with Chipotle Sour Cream
Chicken Taquitos with Spicy Dipping Sauce
Chicken Satay with Peanut & Ginger Dipping Sauce
Chicken & Manchego Cheese Croquettes with Guava Dipping Sauce
Crispy Chicken Bite topped with Spicy Sprouts

Wild Mushroom & Pancetta Bruschetta
Teriyaki Beef & Scallion Skewer
Pulled Pork Empanadas with Chimichurri
*Hamburger Sliders with Caramelized Onions, Pear Chutney &
Horseradish Cream*
*Pork and Shrimp & Water Chestnut Wonton with Sweet &
Spicy Dipping Sauce*
Mojo Marinated BBQ Pork Rib

BOCA STATION \$35 PER PERSON

*Patacones & Homemade Chips with Guacamole, Pico de Gallo &
Black Bean Dip
Gazpacho Cups
Sea Bass Ceviche
Chicken, Mango & Goat Cheese Quesadilla
Pulled Pork Empanadas with Chimichurri Sauce
Minitaure Chicken Tamales*

SUSHI STATION \$7 PER PIECE

*Assorted Maki, Nigiri Sushi and Sashimi
Soy Sauce, Pickled Ginger and Wasabi*

CARVING STATIONS:

TENDERLOIN OF BEEF (cost per whole (2 kg) tenderloin piece \$50)
\$400 PER ITEM (serves 25 guests)
Served with Horseradish Sauce, Chimichurri, and Dijón Sauces

WHOLE GRILLED MAHI MAHI, SNAPPER OR TUNA FISH
\$250 PER ITEM (serves 25 guests)
Served with Mango Relish, Mojo, Lemon Butter, Ponzu and Tartar Sauces

ADOBO MARINATED ROASTED PORK LOIN
\$XX PER ITEM (serves 25 guests)
Served with Plum Sauce, Salsa Verde, Mojo and Salsa Rostizada

CRUDITÉS \$13 PER PERSON

*Broccoli, Radish, Celery and Carrots, Olive and Sundried Tomato Tapenade,
Housemade Hummus, Chipotle Ranch Whole Grain Crackers and
Homemade Pita*

ARTISANAL CHEESE SELECTION \$18 PER PERSON

*Assorted Cheese with Crackers and Baguettes
Homemade Chutney, Local Honey, Toasted Nuts and Dried Fruits*

ANTIPASTO AND GRILLED VEGETABLES \$18 PER PERSON

*Elaborate Display Of Grilled Vegetables, Marinated Artichokes, Salami,
Italian Sausage, Prosciutto, Italian Olives, Marinated Mushrooms, Peppers.
Cheeses, Italian Breads, Olive Oil and Pesto*

PASTA STATION \$25 PER PERSON

*Farfalle with Shrimp and Sun Dried Tomatoes in Lemon,
Tarragon and Champagne Cream*

*Penne with Garlic Sausage, Artichoke Hearts and Italian Olives in
Spicy Diablo Tomato Sauce*

Tortellini with Pancetta, Peas and Parmesan in Pesto Sauce

Grated Parmesan, Chili Pepper Flakes and House Made Focaccia Bread

GRILLED PIZZA \$25 PER PERSON

Vegetable – Grilled Vegetables With Basil Pesto, Feta and Artichoke Hearts

Classic – Pepperoni, Sausage, Olives and Mushrooms

Salmon – Smoked Salmon with Brie, Roasted Garlic and White Wine Cream Sauce

COSTA RICAN DESSERTS \$17.50 PER PERSON

Tres Leches, Maracuya Mousse, Guayaba Crème Brulee, Arroz con Leche, Torrejas