



Latin Flavors Buffet

Antipasto Table

An Assortment of Salamis and Prosciutto with Aged Provolone, Imported Cheese, Olives & a Medley of Marinated Fresh Mozzarella, Roasted Red Peppers, Mushrooms, and Artichoke Hearts. Baguettes/Grissini Grissini

Bountiful Crudité Display

Fresh Herb Dip, Red Pepper Dip Or Spinach Dip

Passed Hors d'Oeuvres

Apple and Onion Carmelized Purses with Brie or Goat Cheese
Grilled Skewered Chicken with Lemongrass with Garlic Paste
Grilled Vegetables Skewers with Coconut Red Curry Sauce
Corn Tartlettes with Duck Carnitas and Tomato Salsa
Grilled Baby Lamb Chops
Maryland Crabcakes with Remoulade Sauce

Dinner Buffet

Carving Station

Marinated Pork Tenderloin

Herb Roasted Filet Of Beef

Horseradish Crème/Mango Salsa/Chimichurri

Paella with Shrimp, Chicken, Scallops

Organic Baby Greens with Shaved Parmesean

Avocado & Summer Tomato Salad

Sweet Plantains & Crunchy Yucca

Grilled Seasonal Vegetables with Balsamic Drizzle

Roasted Yukon Gold Potatoes with Shallots

Seasonal Fresh Fruit

Tres Leches Coconut Wedding Cake

Coffee & Tea Service