



WELCOME REFRESHMENTS

HIBISCUS & WATERMELON WELCOME BEVERAGE

PASSED HORS D'OEUVRES

PAN FRIED SHRIMP CLUSTER | MISO LIME MARINADE
CHIVE | GINGER

AHI 'BIG EYE' TUNA | COCONUT | RED CURRY | WON TON FRIES
LIME | KAFFIR

CHILLED CORN CHOWDER | FRIED SHALLOT | MINTED PEA OIL
SHALLOT | THYME

SMOKED SALMON 'CORNET' | CRÈME FRAICHE | CHIVE | LEMON
SHALLOT | BLACK SESAME SEEDS

STATIONED HORS D'OEUVRES

LA ISLA DE ESPAÑA

Select Imported Charcuterie: Jamon Serrano Trozo | Chorizo Soria | Fuet Dry Cured Sausage

Imported Cheeses: Montcerda (Pyrenees cows milk) | Queso Al Romero Manchego (hard sheeps milks with rosemary) | Maese Miguel Queso Manchego

Seasonal Fruit: Berries | Melons | Pineapple

Artisan Breads | Marinated Spanish Olives | Marinated Artichoke Hearts | Dried Fruit | House Roasted Nuts

FAMILY STYLE SALAD

LITTLE GEMS | CANDIED PECAN | MARINATED FENNEL | D'ANJOU PEAR | SMOKED GOAT MILK GOUDA CHEESE

FAMILY STYLE SIDES

**RED EGYPTIAN QUINOA | FRESH MANGO | TOASTED
PUMPKIN SEED | CILANTRO | LIME**
FRESH LEMON | OLIVE OIL

**DINO KALE 'CAESAR' SALAD | CRUMBLLED EGG
GARLICKY CROUTON | AGED PARMESAN CHEESE**
HOUSE CAESAR VINAIGRETTE

**GRILLED PEACH SALAD | TOASTED ALMONDS | CHERRY TOMATO CONFIT
CHIMMICHURRI | FRIED BASIL**

ENTREES

**JAMAICAN STYLE 'JERK' CHICKEN | FRIED PLANTAIN |
HOUSE MARINADE**
ALLSPICE | GARLIC | SOY

**MILK BRAISED PORK | FENNEL | WHITE WINE | SAGE
PICKLED GREEN PEPPERCORN**
CARROT | ROSEMARY

COFFEE

SUNRISE ORGANIC COFFEE | ASSORTED TEAS

HALF & HALF | BROWN & WHITE SUGAR CUBES | ALTERNATIVE SWEETENERS

DESSERT

ICE CREAM STATION

3 FLAVORS OF YOUR CHOICE SERVED WITH HOT FUDGE, CARAMEL, CHERRIES, SPRINKLES AND WHIPPED CREAM! JUST LIKE WHEN YOU WERE A KID!