



Cuisine d' Playa Malibou

All cuisine prepared using organic,
wild & free range ingredients wherever possible

Hors d'Ouevres

Tataki Style Ahi Tuna & Cucumber Skewers with Citrus Soy Glaze

Tostones Cups with Ceviche and Avocado Rustico

Baby Crabcakes with Poblano Tartare Salsa

Vegetarian Soft Spring Roll

**Mango, Carrots, Cabbage, Somen Noodles
Peanut Sauce**

Herb Seared Baby Lamb Chops

Mint Relish & Harissa Sauce for dipping

First Course

Organic Torn Greens Salad

**Cabbage, roasted beets, oranges, almonds
Champagne vinaigrette**

Topped with

Crispy Bacalao or Crispy Potato Cake

Basket of Assorted Housemade Crisps

Lavender Butter



Entrée

Bride's Choice of...

Grilled Wild Salmon or Grilled Chilean Sea Bass

Cauliflower Au Gratin

Heirloom Tomatoes & Fennel, Lemon, Oranges

Steamed Haricot Verts

Seared Fillet Mignon and Braised Short Ribs

Roasted Garlic Sweet Potato Mash

Organic Asparagus & Watercress

Early Spring Organic Vegetable Risotto

Lemon Fresh Herbs

Guests Move to Club... the Party Begins....

Cookies & Cappuccino & Dancing...

Waiter Passed

Hand Made Dark Chocolate Truffles

Dulce de Leche Powder Cookies

Raspberry Preserve Linzer Cookies

Brazilian Chocolate Coconut Kisses

Lemon Zest Butter Cookies



Square Coconut Vanilla Crème Wedding Cake

3-tiers

Decorated with white orchids

Sweets Extravaganza ...

Our Fabulous Chocolate Fountain

Flowing with....semi sweet chocolate Belgium ...

Marshmallow puffs, fresh strawberries, baby bananas

Cold Crème puffs, Madelines & macaroons

Assorted Mini French Pastries...

Éclairs, Fruit Tarts, Crème Brule,
Raspberry Mousse, Mango Mousse, Banana Mousse,
Florentine Baskets, Pear Tarts

Fresh Seasonal Berries... with Freshly whipped Vanilla Crème

Mocha Mousse Shooters with Almond Brittle Spoons

Thank you for choosing
Cornucopia Caterers