



COCO BEACH

GOLF RESORT & RESIDENCES
PUERTO RICO

WEDDING MENU

MENU 01

COCKTAIL RECEPTION

Passed Fruit Punch

PASSED HORS D'OEUVRES:

Tostones with Crab Salmorejo Mini Cordon Bleu Assorted Vegetable

Canapés Stuffed Shrimp with Cheese

\$16.00 per person / With Rum Punch or Mimosa Add **\$5.50** per person

HOSTED BAR

Vodka, Rum, Whiskey, Gin, House Wine, Domestic & Imported Beer

Appropriate Mixers & Soft Drinks

\$42.00 per person for three hours

\$11.00 each additional hour.

MENU 02

WEDDING BUFFET

Dinner Rolls

Cream of Sweet Potato

Mixed Green Salad with Roasted Tomato Vinaigrette

Traditional Caesar Salad

Baked Dorado with a Creole Sauce

Churrasco with a Cilantro Chimichurri Sauce

Grilled Chicken Breast

Yuca Mofongo

Arroz Mamposteao

Steamed Vegetables

Freshly Brewed Puerto Rican Coffee

\$49.00 per person

MENU 03

PLATED WEDDING RECEPTION

Dinner Rolls

Cream of Pumpkin

Traditional Caesar Salad

French Style Chicken Breast

In a Prosciutto and

Mushroom Cheese Sauce

Puerto Rican Spiced Rice

Chef's Seasonal Vegetables

Freshly Brewed Puerto Rican Coffee

\$40.00 per person

Replace French Style Chicken Breast with Grilled
Churrasco served with a Cilantro Chimichurri Sauce
and Double Mashed Potatoes

\$43.00 per person

MENU 04

Dinner Rolls

Creamy Potato & Leek Soup

Fresh Baby Spinach Salad

With thinly sliced Red Onion, Toasted sliced Almonds And topped with Mandarin Segment, Lightly drizzled with a Refreshed Poppy Seed Dressing

Duet Beef Medallions with a Guava Demi Glaze Served with Almond Pilaf Rice and Fresh Vegetables with a hint of Curry

Freshly Brewed Puerto Rican Coffee

\$49.00 per person

MENU 05

French Onion Soup

Warm Goat Cheese Salad

With Fresh Mixed Greens, Slice Cucumber
With a Roasted Tomatoes dressing

Rack of Lamb With Roasted Red Bliss
Potatoes and a Mint Sauce

Freshly Brewed Puerto Rican Coffee

\$60.00 per person

