

PLATED WEDDING MENU

Amuse Bouche

Scallop and shrimp ceviche

Starter

Cambray potato salad with avocado and grilled mamey sapote, textured salmon and creamy citric dressing

Main Course

Marinated norther style skirt steak, grilled panela cheese, cherry tomatoes and coriander sauce

Dessert

Flan triolgy: passion fruit, cajeta (goat milk caramel), and goat cheese