



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

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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**

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**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**

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Thank you for choosing  
\*Cornucopia Caterers\*