



Caribe Hilton

Wedding Celebration Menu

Cocktail Reception Options

\$30 Per Person - choice of 5 pieces

COLD PASSED HORS D'OEUVRES

*Basil Marinated Grape Tomato and Mozzarella Skewer
Red Snapper Ceviche
Prosciutto wrapped Pickled Honeydew, Truffle Honey
Lobster Salad in Profiterole, Agrumato Powder
Deviled Eggs, Millionaires Bacon, Parsley*

HOT PASSED HORS D'OEUVRES

*Wild Mushroom Tartlet
Beef "Empanadas"
Asparagus Tempura, Cilantro Sweet Chili
Chorizo and Peruvian Potato Kebab
Chicken & Vegetable Samosa, Curry Syrup
Petite Beef Satay and Red Chimichurri*

COLD APPETIZERS TAPAS STYLE \$12 each

*Tuna Poke, Grilled Pineapple, Toasted Hazelnut and Truffle Soy
Beef Carpaccio, Point Reyes Blue, Apple Jam on Brioche Toast
Snapper Ceviche, Aji Amarillo, Leche de Tigre and Corn Nuts
Sangria & Watermelon Gazpacho, Toasted Hazelnut and Cilantro Pistou
Quinoa Hummus, Black Garlic, Petite Vegetables and Smoked Olive Oil Pipette*

HOT TAPAS APPETIZERS TAPAS STYLE \$15 each

*Wild Mushroom Ravioli, Green Peas, Leeks, Truffle Oil and Parmesan
Diver Scallop, Coconut Poached Cauliflower, Gremolata and Curry Syrup
Dungeness Crab Cake, Roasted Corn & Avocado Relish and Jalapeño Aloe Jam
"Mavi" Braised Pork Belly, Morcilla, Gandules & "Chicharrón Volao" Risotto, Cilantro
Prawns Casino, Bacon, Shallots, Garlic, Lime and Sriracha Panko*

Wedding Dinner Options

4 Course Package includes Soup, Salad, Main Entrée & Dessert
3 Course Package includes Soup or Salad, Main Entrée & Dessert



DESSERT

*White Chocolate Napoleon with Seasonal Berries**
Tahitian Lime Tart, Raspberry, Coconut White Chocolate Sauce
Coconut "Flan", Passion Fruit Broth, Citrus "Supremes" Salad
Nougat Timbale in White Chocolate Sauce
Tropical Fruit Tart, Ginger Lime Pastry Crème, Aloe Marmalade
Deconstructed Cannoli, Pistachio Mascarpone, Macerated Berries and Hazelnut Caramel

Bar Package Options

Diamond Bar: \$36pp first hour
Gold Bar: \$30pp first hour
Silver Bar: \$26pp first hour
Additional hours: \$8pp

Drawing from the fresh, bountiful Puerto Rico & the America's harvests, our Executive Chef Isaac M. Pacheco and his amazing culinary team select the region's best organic and authentic ingredients to feature on its award-winning menus individually crafted and prepare with Love for the memorable celebration.