



2008 Wedding Package

Cocktail Reception

White Gloves Service

Butler-Passed Hors d'oeuvres

Please Select Four (4) Hot and Three (3) Cold Items

HOT HORS D'OEUVRES



"Lobster Cortaditos" with Steamed Frothed Milk
"Chop Stick" Shrimp Tempura with Soya-Scallion Dipping Sauce
Spicy Duck Dumplings with Thai Chili Dipping Sauce
Miniature Papa Rellenas-(Stuffed Potato Croquets)
Spicy Vegetable Kashmir Rolls, Curried Apple Dipping Sauce
Grilled Moroccan Style Lamb Chops with Guava Sauce
Spinach and Feta Cheese Miniature Tartlets
Sesame Breaded Chicken Breast with a Pommery Mustard and Honey Dipping Sauce
Pan Fried Roasted Pork or Vegetable "Dim Sum"
Chinese Style Shrimp Spring Rolls with a Sweet Scallion Chili Dipping Sauce
Mini Cuban Style Cornmeal Crabcakes with Chipotle Remoulade
"Havana Style" Miniature Pizzas
Grilled Shrimp and Spanish Sausage
Chicken or Beef "Sate" with Thai Peanut Sauce

COLD HORS D'OEUVRES, FINGER SANDWICHES AND SPOONS



Grilled Sea Scallop on Crostini with Black Olive Tapenade
Bruschetta with Marinated Plum Tomatoes, Fresh Basil and Parmesan Cheese
French Brie and Berries with Pistachio Dust
Prosciutto and Provolone Roulades with Rosemary Mascarpone Spread
Seared Rare Marinated Ahi Tuna with Hoisin Dressing
Cuban Roll- Duck Ropa Vieja with Avocado and Sweet Plantains
Rare Cajun Beef on Garlic Croutons with Creole Aioli
Chef David's Own Cuban Rum Cured & Smoked Salmon Mousse on Russian Black Bread
Canapé of Cold Poached Jumbo Shrimp with Horseradish Mousse and Chive

All Prices are Subject to Change and are Subject to Applicable Sales Tax and a 20% Service Charge

Costa D'este Beach Resort• 3244 Ocean Drive, •Vero Beach, FL 32963• 772.562.9919

Exceptional Dinners

All Dinners Include the Costa d'Este Hand-Blended Coffee Service

COLD APPETIZERS



Cuban Terrine of Heirloom Palm with Mesclun Mixed Greens
with Coconut-Date Vinaigrette

Serrano Ham Wrapped Goat Cheese on a
Bed of Fire Roasted Peppers, Mache Salad & Basil Vinaigrette

Peruvian Lobster and Shrimp Ceviche with Roasted Corn, Sweet Yams Crisp Plantain Chips

Grilled Sweet Water Gulf Prawns, Hearts of Palm and Papaya Salad, Citrus Vinaigrette

Poached Pear and Serrano Ham with Curly Endive with Rosemary Mascarpone and Aged
Balsamic Syrup

“Chef David’s Own” Cuban Rum Cured and Hickory Smoked Salmon,
Tossed with Frisee and Asparagus Tips, Caviar Crème Fraiche Dressing

Grilled Flank Steak over Wild Mushroom Ceviche

HOT APPETIZERS



Shallot and Pepper Confit Duck
Roasted Calabaza Bisque and Micro Celery

“North Eastern Style” Lobster and Shrimp Bisque
Garlic Crouton

Beef Picadillo Empanadas with Oregano Chimi-Churri

Florida Corn and Pork Tamale with Jalapeno-Cheese Pesto

Lobster Ravioli with Scallions & Lotus Root Chips, Sweet Shellfish and Lemon Grass Broth

Gulf Shrimp, Scallion and Brie Cheese Tartlet
Smoked Bacon and Frisee Salad

Ham Croquetas with Banana-Lentil Salad

All Prices are Subject to Change and are Subject to Applicable Sales Tax and a 20% Service Charge

Costa D'este Beach Resort • 3244 Ocean Drive, • Vero Beach, FL 32963 • 772.562.9919

Enhancements to Reception

Elaborate Stations are intended to enhance your meal and are accompanied by Appropriate Breads, Rolls, and Condiments...

American Raw Bar

Elaborate Iced Display to Include:

Iced Jumbo Shrimp

Chesapeake or Blue Point Oysters,

Little Neck and Cherrystone Clams

North Atlantic Crab Claws

Served with Spicy Cocktail Sauce, Freshly Grated Horseradish and Lemon

\$38.00 Per Person

Complimentary Ice Carving for 100 Guests or More

Individual Prices

Shrimp - \$48.00 Per Dozen

Oysters - \$42.00 Per Dozen

Clams - \$36.00 Per Dozen

North Atlantic Snow Crab Claws - \$42.00 Per Dozen

Caviar Selections

Available by the Ounce, Pound or Kilo

All are Malossol and are Served on Crushed Ice and Served with...

Chopped Egg and Onion Crème Fraiche, Toast Points, Blinis & Lemon Halves

American Sturgeon - **\$15.00 Per Person**

Salmon Roe - **\$10.00 Per Person**

Beluga - **Market Price**

Osetra - **Market Price**

Sevruga - **Market Price**

Frozen Icicles of: Absolute, Ketel One, Stolichnaya, Finlandia, Belvedere & Grey Goose

Japanese Sushi and Sashimi Selection

An Elaborate Display of Sushi and Sashimi

Served with Pickled Ginger, Wasabi and Soy Sauce

\$15.00 Per Person

~Kimono Clad Sushi Chef's Available at a Supplemental Charge~

Ceviche Selection

A Selection of 3 Grade "A" Ceviche to Include Salmon with Horseradish and Herbs;

Spicy Tuna and Mango; Hamachi with Coconut and Lime

Served in Flower Petal Ice Bowls and Accompanied by Rainbow Tortillas

\$16.00 Per Person

Exceptional Dinners

All Dinners Include the Costa d'Este Hand-Blended Coffee Service

SALADS



Hearts of Romaine “Caesar Salad Style”
Dry Aged Jack Cheese and Extra Virgin Olive Oil

Mesclun Mix Greens with Champagne and
Shallot Vinaigrette, Red and Yellow Pear Tomatoes

Tri Color Salad with Cucumber Lace
Radicchio Cup, Plum Tomatoes and Strawberry- Balsamic Vinaigrette

Watercress, Endive, and Shiitake Mushroom Salad
Wild Mushroom and Sherry Vinaigrette

Baby Spinach Salad
Grilled Marinated Asparagus, Red Onion and Orange Compote
White Truffle Vinaigrette

Baby Arugula Salad with Roasted Corn, Roasted Red and Yellow Peppers,
Candied Pecans and Sherry Wine Vinaigrette

Organically Grown Butter Bibb Lettuce with Toasted Walnuts, Sliced Granny Smith Apples
In a Walnut Oil and Apple Cider Vinaigrette

ENTREES



OCEAN COLLECTION

Herb Roasted Crispy Skin Salmon with Preserved Lemon
5 Select Wild Mushrooms and Chive Whipped Potatoes
Olive Oil and Fresh Thyme

159.00 Per Person

Florida Grouper with Fennel Poached Manila Clams
German Butterball Potatoes and Glazed Swiss Chard
Romesco Sauce

161.00 Per Person

Pan Seared Halibut
Herb Risotto Topped with Cured Olives, Capers
Sundried Tomatoes and Lemon

164.00 Per Person

Pan Roasted Red Gulf Snapper with Sweet Potato and Rock Shrimp Hash
Haricot Verts and Meyer Lemon Essence

159.00 Per Person

Ropa Nueva
Saffron Rice and Peas
Herb and Brown Butter Reduction

164.00 Per Person

Banana Leaf-Wrapped Pompano
Crab Topping and Hearts of Palm Salad
Sour Orange and Cilantro Mojo

159.00 Per Person

Exceptional Dinners

All Dinners Include the Costa d'Este Hand-Blended Coffee Service

ENTREES



FREE-RANGE COLLECTION

Grilled Boneless Breast of Chicken over a Warm Red Bliss Potato and Artichoke
Salad

Mushroom and Spinach Sauté with Pommery Mustard Vinaigrette

158.00 Per Person

Chicken Criollo
Malanga and Goat Cheese Mash
Herb Mojo

159.00 Per Person

Grilled Double Breast of Chicken Marinated in Herbs and Spices with Plantains
Mash
and Chimi-Churri Sauce

161.00 Per Person

Breast of Capon Filled with Toasted Garlic Spinach
Saffron Potato Puree and Stewed Tomatoes

159.00 Per Person

Grilled Breast of Free Range Chicken Over Roasted Sweet Potatoes
Pencil Asparagus with Morel Mushroom and Chorizo Sausage Cream Sauce

164.00 Per Person

GLAZZING COLLECTION

Herb Seared Filet of Beef, Olive Oil and Garlic Confit Potato
Gateau of Parmesan Roasted Tomato, Eggplant and Baby Zucchini
Sweet Port Wine Glace

171.00 Per Person

Rosemary and Applewood Grilled Veal Chop
Herb and Parmesan Cheese Polenta with Glazed Broccoli Rabe
Basil Butter

179.00 Per Person

Delmonico Steak with Potato and Aged Spanish Bleu Cheese Flan
Stuffed Tomato and Natural reduction

174.00 Per Person

Roasted Pork Chop with Potato and Leek Gratin Potato
Braised Red Cabbage and Rosemary Reduction

168.00 Per Person

Grilled Loin of Lamb
Quinoa and Papaya Salad
Rosemary and Mint Mojo

178.00 Per Person

10% Overage for a A la Cart Menu

All Prices are Subject to Change and are Subject to Applicable Sales Tax and a 20% Service Charge

Costa D'este Beach Resort• 3244 Ocean Drive. •Vero Beach. FL 32963• 772.562.9919

Exceptional Dinners

All Dinners Include the Costa d'Este Hand-Blended Coffee Service

Three – Tiered Wedding Cake

-OR-

Sugar And Spice Collection

\$9.00 for

Guallabitas de Oriente

Baked Guava Cobbler Topped with a Rich Butter Crumb Topping
Mexican Vanilla Ice Cream

Flan de Coco

Savory Coconut Flavored Custard
Espresso Anglaise and Anise Biscotti

Flan de Huevo

Savory Cuban Style Custard
Light Caramel Sauce and Anise Biscotti

Bombon Cubano

Flourless Chocolate Cake, Liquid Ganache Center
Tres Leches Ice Cream

Chocolate Tres Leches

Chocolate Sponge Caked with Chocolate Tres Leches
Dark Chocolate Drizzle

Fruits of the Orchard

Vanilla Mascarpone Cream, Fresh Berries
Almond Savarin

Crema Catalana de Mango

Mango Flavored Custard with Caramelized Sugar
Mango Scented Cream and Almond Cookie