

Caparra Country Club

Wedding Package

~One Hour Reception with Butler Passed Hors D' oeuvres and Two Glasses of House Wine~

~Elegant Three Course Dinner which includes Soup, Salad and Entrée~

~One Glass of House Cava for Toast~

~Four Hours of House Brands Open Bar~

Reception

Butler Passed Hors D' oeuvres

Please Select four pieces

Cold:

~Tomato, Prosciutto and Basil Bruschetta

~ Fresh Mahi-Mahi Ceviche Shots with Plantain Mariquita

~Chilled Tiger Prawn in Toast
with Mango Relish

Hot:

~Yuca Mini "Mofonguito" Balls with Guava Glaze

~Chicken Satay in Peanut Soy Sauce

~Arancinis with Reggiano Parmigiano and Truffle Essence

~Vegetarian & Shrimp Spring Rolls

Three Course Dinner

~Your choice of soup, salad and entrée. Please Select one item from each category~

Caparra's Salad:

~Puertorican Caesar

Crispy Romaine Hearts, Caesar Dressing, Reggiano
Parmigiano and Plantain Hash

~Caparra House Salad

Mixed Greens, Sundried Cranberries, Shredded "Queso del País",
Walnuts, Purple Onions in Raspberry Vinaigrette

~Baby Spinach

Tossed Baby Spinach with Poach Pears, Caramelized Walnuts,
Roquefort Cheese and Passion Vinaigrette

Homemade Choice of Soup:

~Cream of Pumpkin

~Yautía and Pico de Gallo

~Plantain Soup with Fresh Cilantro"

~Roasted Tomato and Prosciutto

~Caribbean Conch Chowder

~Garbanzo and Chorizo Puree

Main Entrée:

Grilled Chicken Breast with Yautia Mashed and
Fresh Vegetables in Rosemary and Mushrooms
Demi.

Center Cut Filet of Beef with Potato and
Roquefort Flan, Sauté Asparagus and Cabernet
and Cipollini Reduction.

Bacon Wrap Pork Tenderloin with Apio Mashed
and Baby Carrots

Teriyaki Glaze Salmon with Fried Rice and
Tempura Cauliflower.

Double Lamb Chops with Gandules Ragout and
Rosemary and Mint Jus

Rotisserie Duck Breast with Truffle Honey and
Potato Gratin

Pan Seared Filet of Halibut with Homemade
Vianda Mashed and Capers and Cilantro Mojo.

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Butler Passed Hors D' oeuvres
Please Select four pieces

Cold:

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~ Fresh Mahi-Mahi Ceviche Shots with Plantain Mariquita
~Chilled Tiger Prawn in Toast
with Mango Relish

Hot:

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~Chicken Satay in Peanut Soy Sauce
~Arancinis with Reggiano Parmigiano and Truffle Essence
~Vegetarian & Shrimp Spring Rolls

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~Yautía and Pico de Gallo
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~Caribbean Conch Chowder
~Garbanzo and Chorizo Puree

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~Puertorican Caesar

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Parmigiano and Plantain Hash

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~Baby Spinach

Tossed Baby Spinach with Poach Pears, Caramelized Walnuts,
Roquefort Cheese and Passion Vinaigrette

Main Entrée:

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Fresh Vegetables in Rosemary and Mushrooms
Demi.

Teriyaki Glaze Salmon with Fried Rice and
Tempura Cauliflower.

Center Cut Filet of Beef with Potato and Roquefort
Flan, Sauté Asparagus and Cabernet and Cipollini
Reduction.

Double Lamb Chops with Gandules Ragout and
Rosemary and Mint Jus

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and Baby Carrots

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Potato Gratin

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Vianda Mashed and Capers and Cilantro Mojo.